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Walker's Point Attracts Local Food, Beverage Makers

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By Tom Daykin

It's nearly inevitable: You see a McDonald's, and there's a Burger King nearby. Car dealerships? They flock together like birds of a feather. Ditto with gas stations, usually on opposite sides of the same well-traveled street.

So it makes sense that within a block or so of one another, in the Walker's Point neighborhood, Milwaukee has three businesses that make local foods and beverages, with a fourth one moving in soon and others that may be on the way.

Toss in some of the city's hottest restaurants within a short walk, and you have the ingredients for growing commercial development on the near south side.

"There's a real foodie community happening over there," said Matthew McClutchy, owner of Anodyne Coffee Roasting Co.

Anodyne [last week](#) disclosed plans to move its roasting facility from Bay View to a vacant industrial building at 224 W. Bruce St. Milwaukee Economic Development Corp., a business lender affiliated with the City of Milwaukee, approved a \$360,000 loan to help finance McClutchy's \$900,000 purchase and renovation of the property.

The coffee roaster's future home, which will include a cafe, is one block west of [Clock Shadow Creamery](#), 138 W. Bruce St., one of the nation's few urban cheese-making facilities.

Clock Shadow opened in April on the ground floor of a four-story building that includes among its tenants [Purple Door](#) Ice Cream, a local firm that shares production and retail space with the cheesemaker.

Meanwhile, [Milwaukee Brewing](#) Co., which makes Louie's Demise, Pull Chain Pale Ale and other beers, operates just across the street, at 613 S. 2nd St.

Those businesses are within six blocks of four restaurants - Braise, c. 1880, La Merenda and Crazy Water - that made Journal Sentinel dining critic Carol Deptolla's latest annual list of the Milwaukee area's [Top 30 restaurants](#).

Braise, 1101 S. 2nd St., and c. 1880, 1100 S. 1st St., both opened over the past year, and are among several new eateries in Walker's Point.

Visually appealing

And, there's more to come.

<http://www.jsonline.com/business/walkers-point-attracts-local-food-beverage-makers-hu71994-179800951.html>

Juli Kaufmann, who led the investors group that developed the Clock Shadow building, said the creamery's retail space recently began selling Martha's Pimento Cheese, the creation of another Milwaukee food maker. Kaufmann is trying to recruit other local food makers to the neighborhood, but declined to identify those prospects.

Putting food and beverage production on public display seems to be good business. The future Anodyne facility will include a viewing area for customers to watch the roasting and packaging operations.

The display windows at Clock Shadow, where people can see cheese being made, help draw more customers for both the cheesemaker and Purple Door Ice Cream, Kaufmann said.

For people who appreciate locally made foods, being able to see the production process "adds an extra connection," said Lauren Schultz, Purple Door co-owner.

Across 2nd St., at Milwaukee Brewing, owner Jim McCabe has seen increased interest in the Friday and Saturday brewery tours since Clock Shadow and Purple Door opened.

"We definitely have a flow back and forth" of local food and craft beer fans among the businesses, McCabe said.

Milwaukee Brewing began doing tours about two years ago and is now drawing 500 to 700 people each week, McCabe said. Those tours help the company demonstrate "what craft brewing is all about," and perhaps land some new customers, he said.

Kaufmann's building, with offices on the upper floors, has helped enliven the neighborhood, McCabe said.

Also, the city's \$1.85 million reconstruction of S. 2nd St., between St. Paul and National avenues, included a narrower roadway, with bike lanes, wider sidewalks and other features that make the area more attractive, McCabe said. That project was completed last year.

Business draw

The brewery, food companies and new restaurants help draw other development.

HKS Holdings, led by Tyler Hawley, Joe Klein and Kyle Strigenz, recently began converting the former Junior House/JH Collectibles clothing factory at 710 S. 3rd St. into the 50-unit Junior House Lofts apartments. The apartments will open by May, with monthly rents averaging \$990 for studio lofts, \$1,100 for one-bedroom lofts and \$1,500 for two-bedroom lofts.

The neighborhood is seeing a big resurgence, and news of Anodyne's expansion is among the features that will help attract renters to Junior House Lofts, Hawley said.

McClutchy first saw the Bruce St. building several months ago when he began searching for Anodyne's new roaster. He wanted to stay close to Bay View, where Anodyne will continue to operate its cafe at 2920 S. Kinnickinnic Ave.

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With 24,000 square feet, the Bruce St. building seemed too large for Anodyne, McClutchy said. While Anodyne needs more room for its growing wholesale business, it now leases just 10,000 square feet.

But after considering other locations, McClutchy took another look. The building's price was attractive, and McClutchy figured Anodyne could eventually expand into whatever space it didn't need immediately.

Among the selling points was being near Milwaukee Brewing, Purple Door and Clock Shadow Creamery, he said. Also, the Bruce St. building is near several restaurants that are among Anodyne's customers.

"I really liked what was happening over there," McClutchy said.