

Manhattan Community Board 4

Liquor License/Sidewalk Cafe Stipulations Application

(All Fields Must Be Completed)

CORPORATION NAME Belcampo Meat Company East, LLC		DOING BUSINESS AS (DBA) Belcampo Meat Company	
STREET ADDRESS 20 16 Hudson Yards a/k/a 501 W. 30th Street, #RU401B		CROSS STREETS 10th and 11th Avenues	ZIP CODE 10001
OWNER <i>(Attach a list of all the people that will be associated/listed with the license)</i>	NAME: Anya Fernald & Todd Robinson	ATTORNEY/ REPRESENTAIVE	NAME: Robert S. Bookman, Pesetsky and Bookman PC
	PHONE: 510-250-7810		PHONE: 212-513-1988
	EMAIL: atf@belcampo.com		EMAIL: rbookman@pb.law
MANAGER	NAME: Robert Morgan	LANDLORD	NAME: ERY Retail Podium LLC
	PHONE: 917-804-0656		PHONE: 212-801-1000
	EMAIL: rm@belcampo.com		EMAIL: ryan.helkowski@related.com
APPLICATION TYPE (<input checked="" type="checkbox"/> <i>Liquor License</i> <input type="checkbox"/> <i>Unenclosed Sidewalk Cafe</i>)			
<input checked="" type="checkbox"/> New	Has applicant owned or managed a similar business?		<input checked="" type="radio"/> YES <input type="radio"/> NO
	What is/was the name and address of establishment?		Belcampo Meat Company, 1026 Wilshire Blvd, Los Angeles, CA 90401
	What were the dates applicant was involved with this former premise?		2012 - Present
<input type="radio"/> Corp Change/Class Change/Removal	What is the license # and expiration date?		
	Is applicant making any alterations or operational changes?		<input type="radio"/> YES <input type="radio"/> NO
	<i>If alterations or operational changes are being made, please describe/list all changes.</i>		
<input type="radio"/> Alteration	What is the current license # and expiration date?		
	<i>Please list/describe the nature of all the changes and attach the plans:</i>		
METHOD OF OPERATION			
TYPE OF ALCOHOL	<input checked="" type="checkbox"/> Liquor/Wine/Beer & Cider <input type="checkbox"/> Beer & Cider <input type="checkbox"/> Wine/Beer & Cider		
ESTABLISHMENT TYPE	<input checked="" type="checkbox"/> Restaurant <input type="checkbox"/> Cabaret <input type="checkbox"/> Night Club <input type="checkbox"/> Hotel <input type="checkbox"/> Bar/Tavern <input type="checkbox"/> Catering Establishment <input type="checkbox"/> Adult Entertainment <input type="checkbox"/> Wine Bar <input type="checkbox"/> Dance Club <input type="checkbox"/> Sports Bar <input type="checkbox"/> Club (Fraternal Organization – Members Only)		
Has applicant/owner filed with the SLA? If yes, when? If no, when do you plan to file?		<input type="radio"/> YES <input checked="" type="radio"/> NO	Fall 2018
Is the 500 Foot Rule applicable? If yes, please attach a diagram of the On-Premise liquor license establishments within a 500 ft. radius of your establishment and the Public Interest Statement.		<input type="radio"/> YES <input checked="" type="radio"/> NO	
Is the 200 Foot Rule applicable? If yes, please attach a diagram of the schools and houses of worship that trigger the rule.		<input type="radio"/> YES <input checked="" type="radio"/> NO	
Has applicant/owner(s) read MCB4 Policy Regarding Concentration and Location of Alcoholic-Serving Establishments?		<input checked="" type="radio"/> YES <input type="radio"/> NO	

OPERATIONAL DETAILS (*Closing time will be when establishment is vacated of all patrons)

HOURS* <i>(Indoor Only)</i>		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
	Operation	11am-10pm	11am-10pm	11am-10pm	11am-10pm	11am-11pm	11am-11pm	11am-10pm
	Kitchen	-----ALL HOURS OF OPERATION-----						
	Music	-----ALL HOURS OF OPERATION-----						

If you plan to have music, what type(s)?
(Circle all that apply)

BACKGROUND LIVE MUSIC DJ JUKE BOX KARAOKE

OCCUPANCY

	Capacity (Certificate of Occupancy)	Maximum # of Persons You Anticipate Occupying Premises (Including Employees)	Number of Tables	Number of Seats	Number of Service Only Bars	Number of Stand-Up Bars	Number of Seats at Stand-Up Bar
INSIDE	140	140	36	110	0	1	12
OUTSIDE <i>(Other than sidewalk café)</i>	-----	-----	-----	-----	-----	-----	-----
SIDEWALK CAFÉ	-----	-----	-----	-----	-----	-----	-----

How many floors are there? What is the capacity for each floor?

1 Floor, 140 capacity

How frequently will the owner(s) be at the establishment?

Routinely, but management on site at all times.

Will there be dancing?

YES NO

Will applicant have bottle or table service for beverage alcohol?

YES NO Traditional restaurant table service

Will you be hosting private; promotional or corporate events?

YES NO Corporate/private dining

Will outside promoters be used on a regular basis? If yes please describe.

YES NO

Will you have a security plan? If, yes please attach.

YES NO security cameras, alarm

Will security plan be implemented?

YES NO

Will State certified security personnel be used?

YES NO n/a - no security personnel

Will New York Nightlife Association and NYPD Best Practices be followed?

YES NO

Will applicant be using delivery bicycles? If yes, how many?

YES NO

Will delivery bicycles be clearly marked with the name of the restaurant and will staff wear attire clearly noting name as described by NYC Law?

YES NO

Where will delivery bicycles be stored during the day when not in use?

n/a

LOCATION & ZONING

Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	Hudson Yards
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	<input type="radio"/> YES	<input checked="" type="radio"/> NO	pending
Is a Public Assembly permit required?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Are your plans filed with DOB?	<input type="radio"/> YES	<input checked="" type="radio"/> NO	To be filed.

Community Notification/Relations

NOTIFICATION: List all block associations; tenant associations, co-op boards or condo boards of residential buildings; and community groups that applicant has notified regarding its application. For each please list both the organization and individual you contacted	# 1	HKNA, Kathleen Treat	
	# 2	West 36th Street, Frank Strock	
	# 3	CHDC, Joe Restuccia & Ryan Marcano	
	# 4	Council Chelsea Block Association, Bill Borock	
	# 5	Hudson Yarks Hells Kitchen Alliance, Bob Benafatto & Patty Gouris	
Please provide dates when applicant met with the groups listed above.	7/27/2018		
Who was your contact person at each group you met with?	See above		
When did applicant post the notice that was provided?	08/01/2018		
Where did applicant post the notice that was provided?	conspicuously to the front of the building		
Will applicant provide owner cell phone number to neighbors and respond to complaints that arise? Please provide number in space provided.	<input checked="" type="radio"/> YES	<input type="radio"/> NO	917-804-0656
Will applicant inform the Community Board office of its job openings and/or provide a hyperlink to applicants jobs webpage?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	

BUILDING DESIGN			
State the name and type of business previously located in the space.	n/a - new construction		
Has a liquor-licensed establishment previously occupied this space at any time? If yes, please provide the name of the business.	YES	<input checked="" type="radio"/> NO	
Do you plan any changes to the existing façade? If yes, please describe.	YES	<input checked="" type="radio"/> NO	
Will applicant have a vestibule within the establishment?	YES	<input checked="" type="radio"/> NO	
Will applicant use a storm enclosure?	YES	<input checked="" type="radio"/> NO	
Will applicant not place any items or obstructions on the sidewalk, for example, sandwich boards, sidewalk signs, freestanding menus and plants, as per the law?	<input checked="" type="radio"/> YES	NO	
Will applicant comply with the NYC noise code?	<input checked="" type="radio"/> YES	NO	
Will the establishment have any of the following: (circle all that apply)	FRENCH DOORS		GARAGE DOORS WINDOWS THAT CAN BE OPENED
Will applicant close all windows, French doors, garage doors when any music or amplified sound (including televisions) is played inside the establishment?	YES	NO	n/a
Will applicant close all windows, French doors, garage doors by 11 PM Friday and Saturday and 10 PM on all other days even if no music or amplified sound is played inside the establishment?	YES	NO	n/a
Has applicant obtained an acoustical report from a certified sound engineer to assess potential noise disturbance to the neighboring residents and buildings?	YES	<input checked="" type="radio"/> NO	n/a - within shopping plaza
Will applicant follow the recommendations of a certified sound engineer to mitigate potential noise disturbance to the neighboring residents and buildings, including placing speakers on the floor of the establishment?	YES	NO	n/a - within shopping plaza
Will the kitchen exhaust system extend to the roof?	<input checked="" type="radio"/> YES	NO	
Will the establishment have an illuminated sign?	YES	<input checked="" type="radio"/> NO	
Will the establishment have a canopy extending over the sidewalk?	YES	<input checked="" type="radio"/> NO	
Where will the air conditioner be located? What type is it?	Within building operations; type TBA		
When was the air conditioner installed?	Fall 2018		

OUTDOOR ITEMS - OTHER THEN SIDEWALK CAFÉ			
Has the applicant/owner(s) read MCB 4 Rear Yard Rooftop Policy?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will applicant use any outdoor spaces: rooftop, rear yard, patio, porch, balcony, pavilion, tents, deck or gazebo? If yes, which one(s)?	<input type="radio"/> YES	<input checked="" type="radio"/> NO	
Are the floorplans for the outdoor space(s) included?	<input type="radio"/> YES	<input type="radio"/> NO	
Will applicant close and vacate the outdoor space(s) by 11PM on Friday & Saturday and 10 PM on all other days?	<input type="radio"/> YES	<input type="radio"/> NO	
Will the service and consumption of alcohol in any outdoor space only be via seated food service?	<input type="radio"/> YES	<input type="radio"/> NO	
Will applicant not allow standing space for patrons to drink or smoke in any outdoor space(s)?	<input type="radio"/> YES	<input type="radio"/> NO	n/a
Will there be no amplified music, as per the law?	<input type="radio"/> YES	<input type="radio"/> NO	
If amplified sound is played inside the establishment, will windows and doors be closed?	<input type="radio"/> YES	<input type="radio"/> NO	
Will applicant agree to post signs outside asking customers to respect the neighbors?	<input type="radio"/> YES	<input type="radio"/> NO	
Will applicant agree to train staff to encourage a peaceful environment?	<input type="radio"/> YES	<input type="radio"/> NO	
Will applicant provide effective sound control (landscaping enclosure, soundproofing tenants apartments)	<input type="radio"/> YES	<input type="radio"/> NO	
Will there be a lighting plan that allows safe usage of the outdoor space without disrupting neighbors?	<input type="radio"/> YES	<input type="radio"/> NO	

OUTDOOR ITEMS – SIDEWALK CAFÉ

Has the applicant/owner(s) read MCB4 Sidewalk Café Policy?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will applicant be applying for a sidewalk café now or in the future?	<input type="radio"/> YES	<input checked="" type="radio"/> NO	
Is applicant in this application seeking to include a sidewalk café in its liquor license?	<input type="radio"/> YES	<input type="radio"/> NO	n/a
If yes, has applicant submitted an application and plans to NYC Dept. of Consumer Affairs? Please attach application and plans.	<input type="radio"/> YES	<input type="radio"/> NO	
Will applicant close and vacate the sidewalk café by 11 PM on Friday & Saturday and 10 PM on all other days?	<input type="radio"/> YES	<input type="radio"/> NO	
Will applicant be serving alcohol in the sidewalk café? If so, will you have waiter service?	<input type="radio"/> YES	<input type="radio"/> NO	
Will the café have a 3 ft. wide serving aisle running the entire length of the sidewalk cafe?	<input type="radio"/> YES	<input type="radio"/> NO	
Will applicant mark the perimeter of the café on the sidewalk?	<input type="radio"/> YES	<input type="radio"/> NO	
Will the service and consumption of alcohol in the sidewalk café only be via seated food service?	<input type="radio"/> YES	<input type="radio"/> NO	
Will the sidewalk café not provide standing space for drinking or smoking?	<input type="radio"/> YES	<input type="radio"/> NO	
Will applicant use any portable natural gas heaters? If so, do you have the requisite approvals from DOB & the Fire Department?	<input type="radio"/> YES	<input type="radio"/> NO	
Will applicant have a lighting plan that will allow safe usage of the outdoor space without disrupting neighbors?	<input type="radio"/> YES	<input type="radio"/> NO	
Will all furniture, plants and barricades be stored inside between the evening closing hours and the morning opening hours?	<input type="radio"/> YES	<input type="radio"/> NO	
Will all furniture be stored inside between December 21 st and March 21 st , and any other day when it rains or snows?	<input type="radio"/> YES	<input type="radio"/> NO	
Will applicant use umbrellas?	<input type="radio"/> YES	<input type="radio"/> NO	
If construction or construction protection has reduced the sidewalk width, will applicant always maintain an 8 foot clear path of sidewalk between the perimeter of the café and the closes obstruction including construction barricades?	<input type="radio"/> YES	<input type="radio"/> NO	

ADDITIONAL STIPULATIONS: (Office Use Only)

To the extent any additional stipulation on pages 7 and 8 of this application conflicts with any response on pages 1 – 6 of this application, the stipulations on pages 7 and 8 control.

ADDITIONAL STIPULATIONS: (Office Use Only), *Continued*

To the extent any additional stipulation on pages 7 and 8 of this application conflicts with any response on pages 1 – 6 of this application, the stipulations on pages 7 and 8 control.

Manhattan Community Board 4 (MCB4) recommends:
 (MCB4's recommendation is based on a vote taken at its
 September 5, 2018 full board meeting, with 34 members voting in favor
 of the recommendation, 0 members opposed, 0 members
 abstaining and 0 present but not eligible)

Denial unless all stipulations agreed to by applicant/owner are part of the method of
 operation

Denial Approval

CB4 REPRESENTATIVES

 Nelly Gonzalez <i>CB4 Assistant District Manager</i>	 Frank Holozubiec <i>CB4 BLP Committee Co-Chair</i>	 Yoni Bokor <i>CB4 BLP Committee Co-Chair</i>
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APPLICANT AGREEMENT WITH THE COMMUNITY

Applicant agrees to these stipulations as the basis for the community support of this application and acknowledges that all of these stipulations are essential prerequisites to the MCB4 recommendation regarding this application. Applicant agrees to have these stipulations incorporated in the method of operation of its liquor license. The stipulations in this application constitute the entire agreement between MCB4 and applicant and may only be altered in writing signed by MCB4 and applicant. These stipulations supersede any oral statements or representations in connection with this application.

SIGN HERE →	PRINT NAME OF APPLICANT	SIGNATURE OF APPLICANT	DATE
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BELCAMPO

ALL DAY

SERVING MEATS ONLY FROM BELCAMPO FARMS

At Belcampo, we raise our animals on our farm at the base of Mt. Shasta in Northern California. Our farm, and our practices, are crafted with compassion and sustainability at their core, which makes for more delicious meat that's good for you and the planet, too. Win-win. Read our story at www.belcampo.com/ourstory

Tartare

CLASSIC BEEF cornichon, shallot, egg yolk, grilled bread, petit citrus salad

SMOKED BEEF HEART sweet corn, avocado, cured egg yolk

BEEF & MARROW roasted bone marrow, bacon powder

LAMB fermented harissa, bulgur, parsley, shallot, flatbread, egg yolk

SEARED PORK apricot, apple, ice wine vinegar

MAINS

STEAK FRITES butcher's choice cut, béarnaise butter, red wine Demi-glace, tallow fries

DRY AGED NY STRIP STEAK 28 day aged steak, chimichurri, farmers market vegetables

PORK CHOP pickled red cabbage, roasted spring vegetables, grune sose, farmers market vegetables

ANDOKS CHICKEN whole or half roasted chicken, simple salad, calamansi vinaigrette, date puts mayo, simple salad

SALADS

BABY LETTUICES mixed greens, soft herbs, lemon, simple-vinaigrette

1/2 CHICKEN mixed baby greens, mango, calamansi vinaigrette, crispy chicken skin

CHOPPED romaine, bacon, garbanzos, seasonal vegetables, almonds, ricotta

SUPERMAN steak, baby kale, soft boiled egg, avocado, pickled onion, tomato, pepitas, nutritional yeast, simple vinaigrette

MEDITERRANEAN MERGUEZ merguez sausage, romaine, tomato, feta, herb vinaigrette

COBB romaine, market greens, ham, soft boiled egg, avocado, tomato, bacon, blue cheese

BURGERS & SANDWICHES

Served with choice of tallow fries or simple salad

BELCAMPO BURGER 1/2 lb beef patty, house sauce, caramelized onion, butter lettuce, brioche

LAMB BURGER 1/2 lb lamb patty, black garlic aioli, onion sprouts, brioche

100 DAY DRY AGED BURGER 1/2 lb 100 day dry aged beef patty, raclette, caramelized onion, water-cress, dijonaide, brioche

NASHVILLE HOT CHICKEN SANDWICH buttermilk-dill dressing, shaved cabbage, ciabatta

GRILLED CHICKEN SANDWICH chicken breast, lettuce, tomato, house aioli, 7 grain bread

PORK LOIN SANDWICH pickled beet salad, dandelion greens, ciabatta

BLT Belcampo bacon, heirloom tomato, romaine, avocado mash, pickled onion, 7 grain bread



SIDES

DUCK CONFIT POUTINE tallow fries, crispy confit, duck gravy, white cheddar

CRISPY BROCCOLINI red onion, balsamic, chili

SHORT RIB MAC N' CHEESE braised short rib, cheddar, parmesan, emmenthal

TALLOW FRIES Belcampo Farm ketchup, house aioli

HOUSE PICKLES house assortment



BELCAMPO - HUDSON YARDS
PROPOSED VIEW A (SCHEME 5)
JULY 24, 2018



HOWELL BELANGER CASTELLI ARCHITECTS
122 West 27th Street, New York 10001 212.647.0011 HBC.ARCH.COM





HOWELL BELANGER CASTELLI ARCHITECTS
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BELCAMPO - HUDSON YARDS
PROPOSED VIEW B (SCHEME 5)
JULY 24, 2018



The New York Times

NEW YORK, THURSDAY, AUGUST 23, 2018

7th Floor
Linger To the
Running the
Over the



Low-Mowing, Dark as Night

Diocese's Anti-Albino Purge
Scrub Clergy Names Off Walls

Trump Threatens Spike in Tariffs
To Drive China Back to the Table

PUBLIC NOTICE

Business Licenses and Permits Committee
will discuss an application submitted by


Belcampo Meat Company
10 Hudson Yards a.k.a
501 W. 30th Street, Suite
RU401B

An application for an On-Premise Liquor License for
a Restaurant Establishment with Recorded Music

DATE: Tuesday, August 23, 2018
TIME: 6:30 PM
PLACE: 425 W 47th Street
14th Floor, Room 1401

The date and to whom the meeting will give you information on the application
submitted, you may visit the website listed below.
For more information, please call 212-312-4330.
Filed according to the provisions of the City of New York Section 24
§ 24-209(a) on or before August 21, 2018.

2018 NEW YORK
BUREAU OF LICENSING AND PERMITS BOARD NO. 4
100 WEST STREET, 14TH FLOOR, NEW YORK, NY 10038
www.nyc.gov/licensing







Introductory Email: Belcampo Meat Co (55 Hudson Yards)

Robert Morgan <rm@belcampo.com>
To: Janelle Alexander <jalexander@pandblegal.com>

Mon, Jul 30, 2018 at 8:57 AM

FYI

Begin forwarded message:

From: Kathleen Treat <kathleentreat123@gmail.com>
Date: July 27, 2018 at 7:59:42 PM PDT
To: Robert Morgan <rm@belcampo.com>
Subject: Re: Introductory Email: Belcampo Meat Co (55 Hudson Yards)

Hello, Robert,
My husband is a Californian (Yreka) and his family lives in Redding.
We are glued to our pcs and Redding blogs.
One can only hope that American global warming denial will at last be hushed.

Fortunately, we are steadfastly, proudly NOT vegetarians! Everything on your web site looks fabulously delicious.

I just returned from Vermont where I saw sheep shearing for the first time.

Although you don't specifically mention it in your email I imagine that belcampo will be coming before the Business and Licensing committee of Community Board 4. That means that you will be serving liquor, unless you are seeking a wine and beer license only.
Your open to the public hours are excellent - thanks.

Welcome to the 'hood.

Kathleen Treat, Chair
Hell's Kitchen Neighborhood Association

PS Have you seen the new movie set in Oakland?

On Fri, Jul 27, 2018 at 2:51 PM, Robert Morgan <rm@belcampo.com> wrote:

Hi Kathleen,

My name is Robert Morgan and I am the Chief Administrative Officer at Belcampo. We own and operate 7 restaurants in California under the name Belcampo Meat Company and we are excited to open our first east coast location at 55 Hudson Yards.

Belcampo Meat Company provides the best Organic, pasture raised, grass-fed meat possible. Our company was founded in 2012 with a commitment to bringing sustainability and traceability to the meat industry. We do this by controlling every step of the process from start to finish with no middleman in sight. By controlling every aspect of the process -- from how we compassionately and sustainably raise our animals on our CA farm to our USDA-inspected butchery, to our farm-to-table restaurants -- we provide you will with full traceability and transparency.

Website: <https://belcampo.com>

Hours of Operation: Sunday - Thursday 11:00am to 10:00pm; Friday & Saturday 11:00am to 11:00pm

We welcome your feedback and look forward to working with you. Our hearing is scheduled for Tuesday, Aug 21st and if you have any questions prior to the meeting, please don't hesitate to contact me.

Sincerely,
Robert Morgan

Robert Morgan
Chief Administrative Officer
BELCAMPO
65 Webster Street, Oakland, CA. 94607
T: (510) 250-7810
M: (917) 804-0656

From Our Farm to Your Doorstep. Shop online for nationwide delivery of Belcampo Organic meats at www.belcampo.com/shop

Instagram & Facebook: [@belcampomeatco](https://www.instagram.com/belcampomeatco)



Janelle Alexander <janelle@pb.law>

Introductory Email: Belcampo Meat Co (55 Hudson Yards)

Robert Morgan <rm@belcampo.com>
To: donna@donnalangman.com
Bcc: jalexander@pandblegal.com

Fri, Jul 27, 2018 at 2:59 PM

Hi Ms. Langman,

My name is Robert Morgan and I am the Chief Administrative Officer at Belcampo. We own and operate 7 restaurants in California under the name Belcampo Meat Company and we are excited to open our first east coast location at 55 Hudson Yards.

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Introductory Email: Belcampo Meat Co (55 Hudson Yards)

Robert Morgan <rm@belcampo.com>

Fri, Jul 27, 2018 at 2:52 PM

To: mcgee79@aol.com

Bcc: jalexander@pandblegal.com

Hi Mr Strock,

My name is Robert Morgan and I am the Chief Administrative Officer at Belcampo. We own and operate 7 restaurants in California under the name Belcampo Meat Company and we are excited to open our first east coast location at 55 Hudson Yards.

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Robert Morgan <rm@belcampo.com>

Fri, Jul 27, 2018 at 2:55 PM

To: info@clintonhousing.org, jrestuccia2@clintonhousing.org, rmarcano@clintonhousing.org

Bcc: jalexander@pandblegal.com

Hi Mr. Restuccia & Mr Marcano,

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To: rjbenfatto@hyhkalliance.org, pgouris@hyhkalliance.org
Bcc: jalexander@pandblegal.com

Fri, Jul 27, 2018 at 2:57 PM

Hi Mr. Benfatto & Mr. Gouris,

My name is Robert Morgan and I am the Chief Administrative Officer at Belcampo. We own and operate 7 restaurants in California under the name Belcampo Meat Company and we are excited to open our first east coast location at 55 Hudson Yards.

Belcampo Meat Company provides the best Organic, pasture raised, grass-fed meat possible. Our company was founded in 2012 with a commitment to bringing sustainability and traceability to the meat industry. We do this by controlling every step of the process from start to finish with no middleman in sight. By controlling every aspect of the process -- from how we compassionately and sustainably raise our animals on our CA farm to our USDA-inspected butchery, to our farm-to-table restaurants -- we provide you with full traceability and transparency.

Website: <https://belcampo.com>

Hours of Operation: Sunday - Thursday 11:00am to 10:00pm; Friday & Saturday 11:00am to 11:00pm

We welcome your feedback and look forward to working with you. Our hearing is scheduled for Tuesday, Aug 21st and if you have any questions prior to the meeting, please don't hesitate to contact me.

Sincerely,
Robert Morgan

Robert Morgan
Chief Administrative Officer
BELCAMPO
65 Webster Street, Oakland, CA. 94607
T: (510) 250-7810
M: (917) 804-0656

From Our Farm to Your Doorstep. Shop online for nationwide delivery of Belcampo Organic meats at www.belcampo.com/shop

Instagram & Facebook: @belcampomeatco



Janelle Alexander <janelle@pb.law>

Introductory Email: Belcampo Meat Co (55 Hudson Yards)

Robert Morgan <rm@belcampo.com>
To: wborock@hotmail.com
Bcc: jalexander@pandblegal.com

Fri, Jul 27, 2018 at 3:00 PM

Hi Mr. Borock,

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