

To whom it may concern,

I've recently learned of the potential tearing down and rebuilding of the house that is currently home to the island's beloved Red Cat Kitchen. Though cute and quirky, as a former employee of this great community restaurant, it would be a welcome change for the hard workers who continue to labor there seasonally — never mind the faithful diners who often make their way to the island specifically for the chance to enjoy the Red Cat. The building, as it is, struggles to serve its function: cramped spaces inhibit the free movement necessary for everyone — from patrons to the front and back of the house — to coexist; poor insulation limits temperature control and has forced early closures from shift to shift over the years; and inconvenient storage presents unnecessary hurdles for employees to do their jobs as well as they'd like. Of course, anyone associated with the Red Cat has accepted these challenges because they are devoted to the products they create and sell to their loyal fan base so very much. Though it has been held together very lovingly over the years by bubble gum and scotch tape, I worry that if the issues with the building can't be remedied with a new-and-improved, fully functional space that further enhances the quality of what the Red Cat food experience is, that the owners may rid themselves of the hassle and choose to shutter the doors permanently. A potentially huge loss to Kennebec Ave. and OB in general, one could argue that RCK pioneered a restaurant renaissance in a town that was better known for quick bites and beers than the world-class, yet hyper-locally sourced fare that defines the Red Cat. I hope it can be rebuilt on Kennebec to continue to be the destination that it is, easily able to serve its local employees and myriad patrons to the fullest potential, well into the bright future.

Sincerely,

Cara Lane