

## Member Profile: Rebekah Roberts, Chef at Prairie Firehouse

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- **What exactly does your company do?**

We are a restaurant in downtown Brandon with a menu that menu focuses on local traditions while embracing the idea that food can be a little adventurous.

- **How did you get the idea for your business?**

We were approached after a catering job to open a restaurant in the old Firehouse.

- **How many years has your company been in business?**

The restaurant has been open for just over a year.

- **What are the goals for your business?**

To provide a new type of cuisine and unique service to Brandon as well as to help bring business downtown.

- **What is your favorite part of your job?**

Working with guests and making the Brandon community happy.

- **What is the most challenging part of your job?**

The different personalities we come across in a restaurant, as well as the constant unexpected bumps; there is no predictability in a restaurant so we have to think on our toes.

- **What is a product or service your company provides that people might not know about?**

We just hired a flair bartender for our weekend nights, as well as we now offer delivery through Skip the Dishes.

- **What are the most important issues facing your company today?**

Our location can make it difficult to appeal to passing traffic, along with some parking concerns.

- **Why is your company a member of the Chamber?**

To have a relationship with other small business owners in Brandon and hopefully help keep the economy local.

- **What is the best Chamber benefit for your company?**

Networking with businesses to learn of the challenges that we might face in the community.



637 Princess Avenue  
204-727-3117 ~ prairiefirehouse.com  
Mon: **11am-9pm** ~ Tue-Thu: **11am-10pm**  
Fri-Sat: **11am-midnight** ~ Sun: **closed**