

# THE PODSKI FOOD LOT

PRESS KIT



**Centrally located between the Old Mill and Downtown Bend, The PODSKI offers up a wide variety of worldly food trucks, local beer and nothing but good vibes.**

At the Podski we've created a chill reprieve from the Bend hustle, filled with world class food, great brews and local spirit.

Whether you're looking for the best fried chicken in town, perogies to die for, Thai food to die for, Korean Fusion you won't be able to get enough of, European Charcuterie, middle eastern modern comfort food, mouthwatering vegan cuisine and an AMAZING beer and wine selection....we've got you covered with an all encompassing low key, local vibe.

Come on down to our local watering hole and Feel the Vibe for yourself!



## THE PODSKI BEER CART

The journey of The Podski Beer Cart started out when Mikel Lomsky and Caleb Trowbridge started playing music together in 2016 in a garage-converted-into-a-studio space where The Podski is now located. Caleb was bartending at Crux at the time, and when Mikel mentioned he wanted to put together a food truck lot, he told him he'd love to handle the beer bar, if it all worked out.

After some big delays, and a lot of hard work from Mikel, it's been so great to see The Podski turn in to the amazing place to be that it is today. Caleb couldn't be more excited about the incredible location, and the incredible neighboring carts surrounding them. His favorite thing about being parked at The Podski is the family atmosphere we have among the cart owners. It's a tight knit group that has fun doing what they love.



The Podski is all about serving up beers and smiles, with incredible people pouring beer at the cart that absolutely love meeting new folks. With six beers on tap that are constantly rotating with all kinds of craft brews from all over the West Coast, canned domestics, cider, wine, and kombucha....Come on down and feel the vibe!

Website - <https://www.thepodski.com/>

Instagram - <https://www.instagram.com/thepodski/>

Facebook - <https://www.facebook.com/thepodski/>

For logos, photos or additional information please contact  
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## THAILANDIA

Maliwan, the brain behind Thailandia, was born in Northeastern Thailand in the village of Sahatsakhan, Kalasin. Throughout her childhood, Maliwan cooked traditional Thai food for friends and family. As a teenager, she moved to Bangkok for a while where she ran a food booth with her sister, cooking and selling Northeastern Thai street food.

She moved to the USA in 2004 and acquired her food cart and business with her husband in 2012. They have operated Thailandia ever since for over 5 years. We are currently located at The Podski and love the location. It is a great place to work and is a community of like-minded business owners that believe in work life balance. Maliwan loves cooking Thai food and joking with her customers. The secret to the delicious flavors of her food are the authentic Thai ingredients & spices used, and the traditional sauces she has perfected over time. Thailandia is Maliwan's "dream come true".



Website <http://thailandia-bend.com/>

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## THE TIN PIG

The Tin Pig is a relatively new endeavor for Yvonne and Jack Tate who moved here from Tucson, Arizona in 2016 to open Immersion Brewing. Yvonne with 22 years in the restaurant business and Jack with 27, they decided to go out on our own and open The Tin Pig food cart in April 2018.

With both families from the south, Yvonne's from Alabama and Jack's from Tennessee, they found their new home in Bend, was lacking in some southern down-home favorites. They pay respects to their individual homes by adding flavors from Tucson sprinkled in with a little Virginia for Yvonne. Their goal as a food cart is to give Bend some of their favorite things to eat from their families. Growing up eating southern food, they feel a special connection to that cuisine but we also like to put their own twist on other dishes as well.



Both Yvonne and Jack feel very lucky to be at the Podski Lot. It's a fun atmosphere with a lot going on, surrounded by awesome neighbors who serve amazing food! With the area growing the way that it is, it's becoming one of the most happening places in Bend!

Website - [thetinpigfoodcart.com](http://thetinpigfoodcart.com)

Instagram - <https://www.instagram.com/thetinpigfoodcart/>

Facebook - <https://www.facebook.com/tinpigfoodcart/?pnref=story>

Twitter - [https://twitter.com/tin\\_pig](https://twitter.com/tin_pig)

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### BIG SKI PEROGIES

In 2014 Big Ski retired from being a correctional officer and moved to Bend, Oregon. After enjoying the Oregon wilderness for a few months, he decided to start a pierogi food cart....Big Ski Pierogis.

The first cart was opened in 2015 and over the years Big Ski has mastered the art of making pierogis and takes pride in his craft. Big Ski found his inspiration for his recipe from his grandmother Janina Winiarski.



What is a Pierogi you ask? It's a dough dumpling stuffed with a filling such as potato or cheese, typically served with onions or sour cream. Big Skis Pierogis menu changes daily so keep stopping by and try our variety!

Instagram - <https://www.instagram.com/bigskispierogi/>

Facebook - <https://www.facebook.com/Big-Skis-Pierogi-1383164308671205/>

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## TOASTY

Brooke always knew she wanted to end up with a career that helped her community and helped animals. She quit her job as a veterinary technician when she realized the best way to truly share her talents with the world was to open a vegan food truck. Toasty opened in September of 2019 right before Brooke turned 25. The opportunity to show her community that eating vegan is both good for the body and the environment drove her to work hard every day to guarantee the success of Toasty. Surrounded by supportive family and friends, Brooke is dedicated to serving her community and helping the animals and the environment as best she can.

The Podski landlord heard of Brooke's new food truck through a mutual friend and offered Brooke a spot after meeting her. She couldn't have been more happy about the opportunity. The vibe at the Podski is so fun and light-hearted. Everyone seems to be having a good time whether it's the bartenders, the food truck owners, or the customers. You come for the good drinks and food and stay for the awesome company!



Instagram: <https://www.instagram.com/toastyfoodtruck/>

Facebook: <https://www.facebook.com/ToastyinOregon/>

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### BOARD

Chefs Brad and Carrie have been fueling Central Oregon with deliciousness for over 17 years. We believe in hard work, positive thinking and sharing our love, passion and knowhow for food with others. We have an appreciation for quality ingredients and simple methods of preparation, an Old World standard.

We'd like to make the "charcuterie" less about the prestige of what you're eating and how much it costs, and more about what's happening around that experience. Boards should be about getting friends and family together, hanging out and finding something delicious to eat. We also want to take price out of the equation so that folks can enjoy foods that are quality driven and not break the bank on it.

If you're having a get together, get a large variety of things- deli meats, cheeses of all kinds, mixed olives, pickled vegetables, homemade pate and rillettes-try them all, talk to each other and experience the event together. It doesn't have to be a special occasion, it can be as simple as four friends in car on a road trip having a great snack.

We also specialize in large party boards, built to suit for any occasion, available for pick-up or delivery. And, we also package our items discounted in "bulk" form, so that when the guest is ready, they cut, place and present items on their board.

"We love the way our boards can bring friends and family together, again and again, and maybe, hopefully.....just a little closer!"



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## EARL N MABEL

Dagny Magelssen moved to Bend in 2012 from Seattle WA and began an adventure with food and trailers here in Oregon. Under the name Unknown Legends LLC, Innovative food provisioning, F Bomb Burritos was launched in early 2018, serving hungry construction workers at the Facebook job site in Prineville OR. In addition, F Bomb Burritos offered south of the border inspired burritos, tacos and bowls locally here in Bend at various events.

Recently, the brand expanded to include Earl n Mabel, modern comfort food, now located at the Podski Food Carts. Earl n Mabel offers Salads, Skewers and a concept called "Skillet" dishing up fresh, healthy ingredients in innovative ways. Don't forget to try the Monkey Buns! Unknown Legends, as F Bomb Burritos and Earl 'n Mabel, also offers corporate and private catering for events big and small.



Instagram - [https://www.instagram.com/earl\\_n\\_mabel/](https://www.instagram.com/earl_n_mabel/)

Facebook - <https://www.facebook.com/earlnmabel/>

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## TACOS LA CATRINA

Mexico is a country full of history, culture and traditions, such as its gastronomy. Mexican food is one of the most recognized cuisines in the world due to the perfect fusion of the Mexican and Spanish cultures. The result brings a huge gamma of dishes with flavors and techniques that vary from North to South and West to East of the country.

Meet Alejandro! The Chef behind the flavors on Tacos la Catrina.

Since he was a child, Alejandro enjoyed seeing his Grandma cooking. She took some classes of Mexican cuisine and she was always practicing and delighting the family with wonderful dishes. "It was always a treat when my grandma made something special like pacholas, corundas or tortitas de papa. Even the simplest thing like rice with beans with her magic touch of a roasted tomato salsa was a moment of joy".

With more than 20 years of experience in the restaurant industry and mastering new culinary techniques, Alejandro has been able to bring Mexican cuisine to the next level without compromising the traditions and flavors so you can enjoy this wonderful food without the need of going to Mexico.



Website - <https://tacoslacatrinabend.wixsite.com/bend>

Instagram - [https://www.instagram.com/tacos\\_la\\_catrina\\_bend/](https://www.instagram.com/tacos_la_catrina_bend/)

Facebook - <https://www.facebook.com/tacos.la.catrina.bend/>

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# ju:no

## JUNO

Welcome The Podski's latest sushi addition...Juno Japanese Sushi Garden located inside the Podski building. Enjoy some amazing rolls, and traditional Japanese offerings with an artistic flare.



Instagram - <https://www.instagram.com/junojapanesesushigarden/>

Facebook - <https://www.facebook.com/junojapanesesushigarden/>

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*Salon de Podski*

### SALON DE PODSKI

We are thrilled to welcome in our newest cart to The Podski, where you can get styled while you enjoy amazing food and drink. Welcome Holly and Victoria who both moved to Bend from Arizona (at different times, and without knowing each other prior) and came together by their passion of hair. After working together in the corporate industry for over 10 years collectively they knew they were ready to work for themselves. Holly and Victoria could not be happier to have found Salon de Podski.

Holly has lived in Bend for more than 20 years and enjoys spending time with her family and friends. She is passionate and professional when it comes to your hair styling needs. Holly does haircuts for the entire family as well as color services, perms and styling.

Victoria enjoys living the Central Oregon outdoor life. She will help you find the style that is right for you. Victoria enjoys eyebrow waxing and shaping, balayage and vivid color services as well as blow dry and styling.



Instagram - [https://www.instagram.com/salon\\_de\\_podski/](https://www.instagram.com/salon_de_podski/)

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