

## Home cookin' on the menu

Written by Deb Egenberger

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### **Hansens open The Feed Bunk in Brady.**

Everything from the noodles in last week's chicken and noodle special to the stuffing in the stuffed peppers on the lunch menu is made from scratch.

That's how Rhonda Hansen cooks and that's what she intends to serve her guests at The Feed Bunk.

The restaurant in Brady changed hands last week.

Michelle Blagdon closed Shelle's Place at the end of business on Aug. 14 and Hansen opened The Feed Bunk with breakfast on Aug. 18.

Hansen and her husband Dale took over the lease Blagdon had on the building.

Food service is nothing new to the family.

"I started working in the restaurant business when I was 18," Hansen said.

She's been cooking or running restaurants ever since, except for a time when they ran the Brady grocery store.

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The Hansens, who have lived between Brady and Gothenburg for the past 35 years, have owned or managed several including the Swede Cafe, Richard's Cafe, the Sale Barn Cafe.

"I guess it's what I'm comfortable doing," Hansen said.

So when the business in Brady became available, Hansen knew it was a sign for her.

"God has a plan and when he's ready, he'll let you know," she said.

The Feed Bunk is a family affair. Rhonda and Dale's daughter Jacque helps cook and waits tables. The granddaughters are involved too.

In all, Hansen has seven employees, including Mary Helen Haythorn who calls the keno games.

"I think Mary Helen comes along with the building," Hansen joked. "Keno here wouldn't be the same without her."

The Feed Bunk is open 7 a.m. to 10 p.m. Tuesday through Saturday.

Hansen offers various lunch specials daily along with consistent evening specials.

She has chosen to continue offering tacos on Tuesdays, chicken-fried steak on Wednesdays, hamburgers on Thursdays, prime rib on Fridays and prime rib or chicken-fried chicken on Saturdays.

"I'm very excited about this opportunity," Hansen said. "This town needs this restaurant and

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we're happy to be here.”