

TIM MITCHELL: IT'S YOUR BUSINESS

Red Bicycle set to peddle frozen treats



An ice cream shop noted for products made of the milk of neighboring cows is reopening for its third season.

Owner and ice cream maker **Ed Mehnert** said **Red Bicycle Ice Cream**, located at Philo and Windsor roads (2740 Philo Road, Suite D) in The Pines in southeast Urbana, will be open next weekend (April 27-29) and then daily from Tuesday through Sunday starting May 1.

The shop is closed on Mondays to make ice cream, vegan gelato and sorbets.

Mehnert, a longtime groundwater hydrologist at the Illinois State Geological Survey, started the ice cream shop following his retirement.

Red Bicycle offers 16 flavors of hard ice cream made with dairy from Kilgus Farmstead in Fairbury (where Matt and Jenna Kilgus raise a herd of Jersey cows) and up to eight flavors of vegan gelato made with a creamy coconut base. It has 40 flavors overall.

New flavors for May include black sesame, chocolate buckeye, cherry almond and pistachio.

Red Bicycle also serves hot and cold brewed coffee featuring Black Velvet beans from the Columbia Street Roastery and fruit/veggie smoothies for a healthier option.

Carpet store moving

After more than three decades at its current location, **Carpet Master Carpet One** is moving to 1501 N. Prospect Ave., C, in May.

"We will stay open at our current location until May 31 and reopen for business at our new location Monday, June 3," said owner **Heather Gollihur**.

What led Carpet Master Carpet One decide to move?

"Choosing to move your entire business is not an easy decision," said Gollihur. "However, we have expanded our showroom to offer more than just great flooring and needed a space that would be better suited for this expansion."

Gollihur said the new location gives the family-owned business more visibility.

"The space is much bigger than it appears on the outside, and it allows us to showcase our product offerings for a better shopping experience," she said. "It simply fit the vision of what we want to do moving forward."

The move is part of a rebranding for Carpet Master Carpet One.

"For decades, we have



Rick Danzl/The News-Gazette

Ed Mehnert makes ice cream at Red Bicycle Ice Cream in Urbana last week.

been known as the big white warehouse that sells carpet," said Gollihur. "Well, we are so much more than just great carpet. We sell and install of all types of commercial and residential flooring, not just carpet."

The store has added a full line of semi-custom kitchen and bath cabinetry and countertops.

Mad Goat Coffee open

Popular Danville coffeehouse **Mad Goat Coffee** opened the doors at its new South Gilbert Street location last Wednesday.

The cafe is known for roasting all of its coffee fresh on-site.

The expansion at 701 S. Gilbert St. allows for more menu options, more space and more opportunities, according to owner/manager **Sam George**.

"It has been a lot of hard work, but we're so excited to unveil this new space to the community. Everyone is going to see immediately that all the work was worth it," said **Sam George**, owner and manager of Mad Goat Coffee. He added, "We went big, for sure."

The expansion at the former Wright Motor Co, adds about 2,000 square feet of cafe and meeting space, a 1,000-square-foot kitchen area and a completely separate 1,300-square-foot building for the roasting operation.

"One of our biggest goals with this expansion was absolutely giving the roasting operation the space it needs to flourish. Without the added space, there was no way for us to expand into more of a wholesale role for our coffee and some other products," said co-owner and head roaster **Drew Landis**. "We have some exciting

plans, but those are only part of our vision."

The shop now offers more baked goods, more breakfast options and more desserts.

There is a conference room and space that can be reserved for parties and showers.

Mad Goat South is open from 6 a.m. to 9 p.m. Monday through Friday, 7 a.m. to 9 p.m. Saturday and 1 p.m. to 9 p.m. Sunday.

The original location, now known as Mad Goat North at 2601 N. Vermilion, has the same hours.

New owner for gun shop

A popular Homer gun shop is getting a new owner.

Erma Maves of Mahomet said she is selling **Liberty Guns & Ammo**, at 307 E. Second St., to Homer resident **Dale Katterhenry**.

"We have a little bit of everything," said Maves. "We buy, sell and trade guns."

The shop is open from 2 to 5 p.m. Tuesday through Friday and 10 a.m. to 5 p.m. Saturday.

Maves said the change of ownership will take place within the next month.

Photography available

When **Anne Johnson** received a camera as a Christmas present in 2015, little did she know it would become a career opportunity.

"I started taking photos as a hobby," said Johnson, who recently launched **True to Self Photography** at 4622 Copper Ridge Road, C. "My husband is in the military in the Army, so I decided to start a business."

The Champaign woman specializes in beauty and fashion photography, pictures of clothing lines and



Rick Danzl/The News-Gazette

Assistant manager **Ashley Haun**, left, and co-owner **Hannah Landis** prepare drinks at Mad Goat Coffee on the first day of their second location in Danville last week.



True to Self Photography

Anne Johnson recently launched **True to Self Photography** at 4622 Copper Ridge Road, C.

jewelry photography for businesses.

"I find photography therapeutic and a way to connect with the world around me," said Johnson. "Photography gives me the opportunity to show others a glimpse of the world as I see it. I enjoy the process of creating something beautiful and unique for my clients."

"When I am working with a client or on a project, I am looking to achieve at least one of three things: passion, a moment of vulnerability and/or power through simplicity. I enjoy creating mood through lighting and shadows and, as such, love working in my studio. I also love working in places that have meaning to the client, enhancing the mood and emotion of the images."

Peaceful Squirrel arrives

Longtime massage therapist **Gillian Gabriel** is getting out of the massage business and into the tarot card reading business.

Gabriel's new business, **Peaceful Squirrel Healing & Tarot**, has opened at 804 N. Neil St., Suite 202, C.

"I am no longer practicing massage therapy," said Gabriel. "Instead I offer healing rituals that do zero balancing like a massage or a gentle chiropractic

treatment.

"There are elements of message to it, and it feels pretty good."

Gabriel also offers tarot reading at her new business.

She is also developing a website that will eventually be at peacefulsquirrel.com.

She is open by appointment only on Tuesdays, Wednesdays, Fridays and some Saturdays.

How did she get the name?

"I really like squirrels," she said.

A grand opening is set for May 5.

Culver's permit issued

The city of Urbana reports the permit has been issued for the new **Culver's** at University Avenue and Race Street.

The franchise is owned by **Troy and Kathryn Vodacek** and her parents, **Gary and Judy Satterlee**.

They also own the two Champaign and one Danville Culver's restaurants.

The project at 413 N. Race St. near Leal Park is expected to cost \$1.1 million.

Refill station in Urbana

H2O Salon and Spa, a privately owned salon at 109 N. Broadway Ave., U, has launched its new Nature's

Corner Refill Station.

MJ Simkins of H2O said the station supplies eco-friendly, sustainable hair care products in refillable containers to customers in the Champaign-Urbana area.

"This refill station offers products that range from ethically sourced, PETA cruelty-free certified shampoos and conditioners from Italy, to vegan, small-batch solid shampoos, conditioners, and shave bars from Wisconsin," said Simkins.

"We pride ourselves on our impeccable hospitality, exceptional stylists, and our exclusive array of the finest beauty products to create an unparalleled experience."

Taking, baking in GC

Will Brumleve of the Ford County Record reports that **Nicole Pioletti Miller** has opened **Pioletti's Take & Bake**, a business that sells a variety of frozen meals prepared weekly, at 113 E. Ninth St. in Gibson City.

Pioletti's Take & Bake is a spinoff of Miller's catering business, Pioletti's Spaghettini.

The take-and-bake business sells meals that are prepared each week by Pioletti and stored in a commercial freezer.

New recipes are featured each week. Full dinners that can serve four to six people cost \$15 each or \$60 for five, while mini meals that can serve two to three people cost \$15 for two.

Miller prepares the meals every Tuesday in a certified commercial kitchen at Father Kirk Memorial Hall in Gibson City.

Pioletti's Take & Bake posts a new menu each Tuesday on its Facebook page and is open Tuesday afternoons for people to buy the frozen meals on a first-come, first-served basis.

"As of right now, we've been selling out in about an hour after opening our door each week," Miller said.