

# Building Solutions

Winter 2007

Quarterly construction tips & updates  
from A.C.E. Building Service

## A.C.E. manufactures building solutions for Riverside Foods

When three young men purchased Riverside Foods in the late 1980s, they had a vision of growth for the Two Rivers food processor. Today that vision is reality for owners Mark Kornely, Mike Yaeger and Paul Becker, who bought Riverside Foods in 1988 from Mike's father.

The three have much to be proud of, with continued growth seen in every aspect of the business: sales in their appetizer and fish product lines have risen substantially ... their employee base has increased from 22 to 130 ... and they have had several physical expansions throughout the years.

Their most recent building project was the addition of freezer and warehouse space, as well as a state-of-the-art test kitchen. It was their largest expansion to date, and according to Becker, there were several key reasons for the addition. "Previously our cold storage was spread out in facilities throughout Northeast Wisconsin. This hurt us, not having it all under one roof, because we had to run trucks here and there to fulfill orders."

Additionally, he says, they had an image issue. Previous expansions did not always aesthetically tie into the existing building appearance, so when customers came to visit it would look disjointed on the outside – even though they had state-of-the-art manufacturing operations inside. "It definitely needed to be upgraded and modernized," says Becker.

Riverside Foods wanted to use a local building contractor for this project, and A.C.E. Building Service offered everything they were looking for. States Becker: "We knew A.C.E. had done metal buildings and other freezer additions. As a result, we felt they would have a good understanding of our special needs."

During an initial planning session, the owners explained their growing space problems to the building professionals at A.C.E. and outlined a goal of maximizing freezer space and tying all their buildings together. A.C.E. was then able to create a plan that provided Riverside with the perfect design/build solution.

The project included 14,850 square feet total. A key component was 6,678 square feet of freezer space, where A.C.E. called on their extensive experience to create a quality cold storage area. They also built a 6,722-square-foot ware-

house with large overhead door that is currently used as dry storage space but is designed for future expansion.

Another component was 1,450 square feet of office/conference space and a research and development kitchen laboratory to eventually replace the company's existing food testing area. It is currently wired and set up for a state-of-the-art kitchen, and Riverside Foods plans on finishing it in 2007.

Additionally, A.C.E. completed a significant renovation of the existing manufacturing area, including removing Riverside's existing freezer, replacing it with a smaller freezer/cooler combination, renovating the remaining old freezer space into a food manufacturing area, and adding nitrogen unloading capability on the building's exterior.

Throughout the entire building and renovation project, Becker said they were impressed with the professionalism of A.C.E. and their expertise.

*(continued on back)*



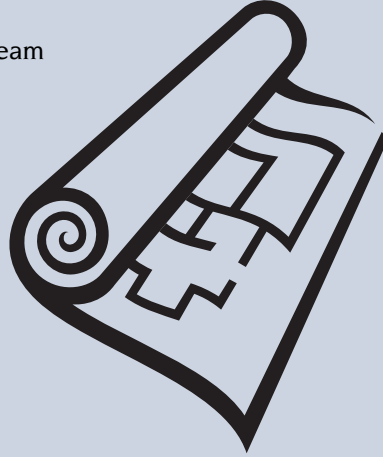
*Pictured above, Riverside Food owners Mike Yaeger and Paul Becker stand inside their new expanded freezer area.*

# It's not too late!

Let us help you kick off your 2007 project! Now is the time to get the ball rolling for 2007 additions, remodeling or new buildings. Spring will be here soon, so start thinking of:

- Assembling your design/build team
- Needs assessment
- Feasibility studies
- Land acquisition
- Preliminary design/budgeting
- Stormwater concerns
- Local and state approvals

A.C.E. Building  
Service can help.  
Call us today!



## Double the fun!



Visitors to the A.C.E. Building Service booth at the Manitowoc/Two Rivers Area Chamber Business Expo in November thought they were seeing double! Rest assured there is only ONE Doug Schwalbe at A.C.E. Building Service (left); the other is a cardboard cutout.

## Riverside Foods building solutions (continued from front)

"Every single person on the job site was courteous and easy to work with. They immediately acted upon requests from us, and whenever we needed something they went above and beyond to fulfill our needs."

Especially impressive was their continued efforts to keep a clean work site. "They made a conscious effort to keep things looking clean. That's important for us as a food processing plant. By continually hauling material away and picking up debris, they kept the area tidy and maintained a good appearance of work in progress."

What also struck Becker was that once the building project was completed, A.C.E. asked if they were satisfied with the job and if he thought they got their money's worth. "They truly cared. Ron Schwalbe stated that this was a partnership ... it is not just a job with A.C.E., but a job for both of us ... and I believe him."

The final results exceeded the expectations of Riverside Foods. With cold storage all under one roof, Becker said they are now quicker to react on orders and respond to customer needs. Their buildings also tie together aesthetically and look very professional, creating a positive image for visiting customers.

Riverside Foods continues its vision of growth as they look to the future. And when physical expansion is part of that plan, Becker said A.C.E. Building Service will be the first that they call on.



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