

# FoxCities

MAGAZINE

## 21<sup>st</sup> Annual GOLDEN FORK AWARDS

Rawhide celebrates 50th | Cabinet solutions | Man's best friend  
New exclusive content: Kyle Cherek dishes on 'Chef Talk'

October 2015

[foxcitiesmagazine.com](http://foxcitiesmagazine.com)



LAWRENTIANS DON'T JUST PERFORM.

# They Inspire

Most Lawrence events are open to the public, and many are free.

- Concerts
- Art exhibits
- Dance
- Cinema
- Theatre
- Recitals
- Athletic events
- Speakers
- Lectures
- Community activities

**Kaleidoscope 5**  
October 10 at 8 p.m.,  
Fox Cities Performing Arts Center

Experience the music of more than 300 students in 14 ensembles, showcasing talent from our Conservatory.

[go.lawrence.edu/events](http://go.lawrence.edu/events)



**LAWRENCE UNIVERSITY**  
APPLETON, WISCONSIN

**FoxCities**  
MAGAZINE

*Celebrating the Place We Call Home.*



[foxcitiesmagazine.com](http://foxcitiesmagazine.com)

Publishers

Marvin Murphy Ruth Ann Heeter

Managing Editor

Ruth Ann Heeter

[raheeter@foxcitiesmagazine.com](mailto:raheeter@foxcitiesmagazine.com)

Associate Editor

Amy Hanson

[edit@foxcitiesmagazine.com](mailto:edit@foxcitiesmagazine.com)

Editorial Interns

Clare Bruning Daniel Davis

Julia Lammers Jenna Nyberg

Art Director

Jill Zieseimer

Graphic Designer

Julia Schnese

Account Executives

Courtney Martin

[courtney@foxcitiesmagazine.com](mailto:courtney@foxcitiesmagazine.com)

Maria Stevens

[maria@foxcitiesmagazine.com](mailto:maria@foxcitiesmagazine.com)

Jay Van Stiphout

[jay@foxcitiesmagazine.com](mailto:jay@foxcitiesmagazine.com)

Administrative Assistant / Circulation

Nancy D'Agostino

[info@foxcitiesmagazine.com](mailto:info@foxcitiesmagazine.com)

FOX CITIES Magazine is published 11 times annually and is available for the subscription rate of \$18 for one year. Subscriptions include our annual Worth the Drive publication, delivered in July.

For more information or to learn about advertising opportunities, call (920) 733-7788.

© 2015 FOX CITIES Magazine. Unauthorized duplication of any or all content of this publication is prohibited and may not be reproduced in any form without permission of the publisher.

FOX CITIES Magazine  
P.O. Box 2496  
Appleton, WI 54912



[Facebook.com/foxcitiesmagazine](https://www.facebook.com/foxcitiesmagazine)

Please pass along or recycle this magazine.



**The Joy Cardin Show**  
Weekdays 6-9 a.m.



**WISCONSIN**  
PUBLIC RADIO  
[wpr.org](http://wpr.org)

News, Conversation  
and Culture

**88.1**  
Green Bay



**Hilton Garden Inn**  
Appleton / Kimberly

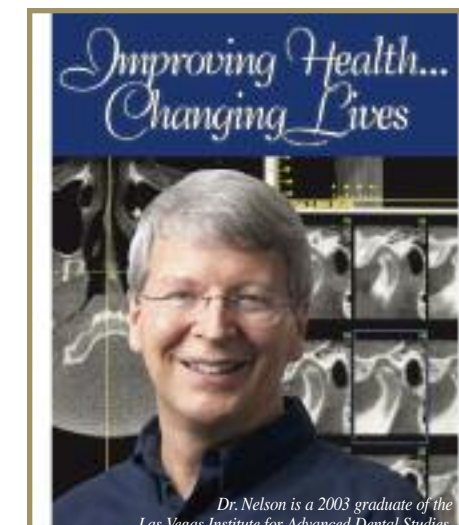
Sleep Deep

Eat Well

Work Smart

[www.appletonkimberly.stayhgi.com](http://www.appletonkimberly.stayhgi.com)

**920-730-1900**  
DISCOUNT CODE: M3025220



*Improving Health...  
Changing Lives*

Dr. Nelson is a 2003 graduate of the Las Vegas Institute for Advanced Dental Studies.

Using new 3D technology, we can precisely plan your implant.

**DOUGLAS NELSON** DDS  
SC

General and Neuromuscular Dentistry  
Implants and Esthetics

3521 Commerce Court, Appleton  
734-7730  
[WWW.DRDOUGNELSON.COM](http://WWW.DRDOUGNELSON.COM)



**renovations for life.**

**Welhouse**  
CONSTRUCTION SERVICES, LLC  
"ALWAYS ON THE LEVEL"

Fourth generation of certified professionals providing award-winning structural design, remodeling, building and interior design services.

**Commercial/Residential**

Check out our new website!  
[www.welhouseconstruction.com](http://www.welhouseconstruction.com)

**920.766.1345**





October is breast cancer awareness month

# BREAST RECONSTRUCTION, YOU HAVE CHOICES

Over 40 years combined experience caring  
for breast cancer patients. Advocates of  
breast cancer reconstruction.

October 21st is  
**BRA Day**

(Breast Reconstruction Awareness)

TODD M. VAN YE, MD, FACS  
Board Certified Plastic Surgeon \*\*\*



AMY BREWSTER, MD  
Board Certified Plastic Surgeon

920.725.0700 | 425 S. COMMERCIAL ST. NEENAH, WI | CENTERFORAPS.COM



## CONTENTS

October 2015

### Features

#### ARTS & CULTURE

14



##### Golden moments

Rawhide Boys Ranch celebrates  
50th anniversary

By Amy Hanson

#### AT HOME

30



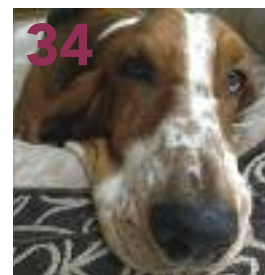
##### Everything in its place

Cabinetmakers adjust designs to  
homeowners' changing needs

By Amy Hanson

#### HEALTH & WELLNESS

34



##### Healing hounds

Therapy dogs spread unconditional  
love through programs

By Amy Hanson

### Departments

- 6 Artist spotlight
- 8 Not to be missed
- 17 Showcase
- 29 Ask Chef Jeff  
Where to dine
- 38 The place we call home

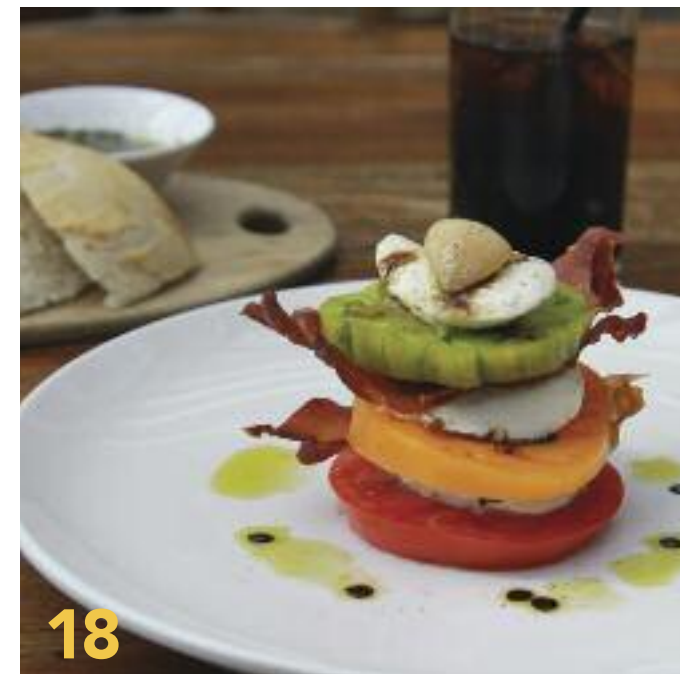
6



#### On the Cover

Rye Restaurant & Lounge, Appleton. Photo credit: Brad Thalmann of Harle Photography

### COVER STORY



18

#### FOOD & DINING

##### 21st Annual Golden Fork Awards

The ballots are in! Read on to discover the efforts and  
accomplishments of area chefs, restaurants and staff that were  
recognized by readers this year.

By Amy Hanson

### Cooking things up with 'Chef Talk'



#### 28 'Chef Talk' to stir up foxcitiesmagazine.com

Web series provides inside dish from area  
restaurants

By Amy Hanson

foxcitiesmagazine.com

Get a rare inside glimpse at some of your favorite chefs and  
restaurants from the Fox Cities and beyond with "Chef Talk."  
This exciting new web series with host Kyle Cherek, best known  
for "Wisconsin Foodie," will whet your appetite with intriguing  
dining scene tidbits beginning this month exclusively on  
foxcitiesmagazine.com. "Chef Talk" invites you, the viewer, to  
partake of the dish you won't get elsewhere. Don't be afraid to ask  
for seconds because we're sure after the first episode you'll be left  
wanting more!



## ARTIST SPOTLIGHT

### Shiny statements

*Steinmann shares her love of glass objects with others*

What began as a rewarding and therapeutic opportunity to create art, grew from a seedling of an idea into a business for glass artist Emilie Steinmann.

After cultivating her Japanese education in Asian linguistics and literature, Steinmann decided to pursue another passion by enrolling in E-seed, a business start-up program, through the Venture Center at Fox Valley Technical College in Fall 2014.

“Had I not done that, I wouldn’t have had the courage or information to do this,” she says of her fledgling business, Ooh, Shiny! Art Glass, which she’s been working at full time since April. “It really started when I had people buying necklaces off of me saying, ‘How much do you want for that?’”

She also credits the “nurturing of the local arts scene.” “This is a great place for art. ... I see all the potential,” Steinmann adds, noting she’d like to see public glass works added to the Fox Cities.

Steinmann has been working with glass for half of her lifetime after starting with fusing at the age of 14. Her mother taught a class in stained glass at the Boys’ and Girls’ Brigade in Neenah, which Steinmann took part in.

Today, she works with abstract glass making — creating mostly corporate awards and gifts, like a vase or a bowl.

The items can be handpainted and then fused into solid pieces. In the future, Steinmann would like to expand her medium by incorporating screen printing, so business logos, for example, could be included in her work. No matter the design, however, Steinmann enjoys creating “usable art.”

“The thing I really enjoy is it’s functioning, you can use it every single day,” she says. “When someone contacts me and says, ‘I have a need and these parameters,’ and to be able to work within those parameters is so rewarding.”

Steinmann recently created a vase in an African Batik-style that a client planned to gift as a wedding present. Although Steinmann had less than a week and little direction on the project, she created a flowy, 10-inch high design. With clients who don’t have a specific idea in mind, Steinmann likes to inquire about interest in styles, colors and where the piece will be used.

“That was fun,” shares Steinmann. “I think my imagination goes more wild for custom and commission work. I’m not thinking as deeply about who the end user is and how they’ll use it.”

Steinmann begins with a sketch and takes inventory of her supplies for the right colors. She likes to talk through the design first and provide

a quote on each project. Most orders take two to three weeks to complete depending on size and quantity, but can take a week for a simple bowl.

“I don’t just use what’s in my stock because it’s too limiting,” she says. “No glass is the same. ... I want to make sure my customer gets something one of a kind.”

Steinmann designs everything from simple materials to more ornate looks. She works with Bullseye Glass Co. in Portland, Ore. and a distributor in Chicago.

“There are almost endless possibilities of what you can do with it (glass). Just when you think you’ve mastered it, there’s something else to learn,” she shares.

Steinmann started learning “glass combing” through classes she began taking in September at The Vinery Stained Glass Studio in Madison. The marbling technique heats the glass to almost 2,000 degrees — until molten hot — and a metal rake is used to create the effect. It’s important to Steinmann to be able to continue her education and invest in her business while creating quality and durable products.

“Who knows, maybe my work will be in the Louvre 100 years from now,” Steinmann says wistfully.

— By Amy Hanson



**Name:** Emilie Steinmann  
**Residence:** Appleton  
**Medium:** Glass  
**Price range:** \$50–80



## HIDDEN IN PLAIN SIGHT

*Do you recognize this local architectural detail?*



Send us your answer along with your name and address no later than **Oct. 12, 2015.**

Correct submissions will be entered in a drawing for a **\$25 gift certificate to**



Submit your entry to [info@foxcitiesmagazine.com](mailto:info@foxcitiesmagazine.com) or

FOX CITIES Magazine  
P.O. Box 2496  
Appleton, WI 54912



### SEPTEMBER WINNER

Winner Linda Myers, Appleton  
Answer: Lawrence Memorial Chapel

## BUSINESS PROFILE

**Edward Klug Investments, LLC**



## Edward Klug Investments offers roadmap to financial freedom

Edward Klug Investments, LLC and Edward A. Klug have been a part of the Fox Cities for more than 30 years. Utilizing a holistic approach toward your financial well being, we will help you create the road map that guides you to your goals, making the complex investment process easy to follow.

Whether you are just getting started building your wealth or already have a golden egg, it is important to decide how you will build, preserve and distribute your wealth as you navigate life’s milestones.

At Edward Klug Investments, we serve as your financial GPS. Offering innovative portfolio and wealth transfer strategies, we can help guide you along the road to financial success with confidence.



### Our firm

We work with individuals, families, executives and small business owners in all stages of wealth. Whether they are just starting to accumulate assets or are preparing to distribute them in retirement, we can assist in making informed decisions.

We work closely with each of our clients, creating customized strategies and personalized service. Our Broker Dealer, Investacorp Inc., which is an affiliate of Ladenburg Thalmann, allows us access to a comprehensive suite of resources, tools and market research.

With extensive experience in investing and diverse experience in wealth management strategies, we aim to serve as a wealth advisor clients can rely on for objective advice, unbiased recommendations and ongoing support.

### Services

At Edward Klug Investments, we offer a wide range of integrated services including:

#### • Investment management strategies

In helping the client create a diversified investment portfolio tailored to their objectives, we seek to help clients address their investment goals and objectives. We offer two levels of investment management services. First, we can, on a non-discretionary commission basis, buy and sell securities on behalf of clients. We have access to a wide range of products, including alternative investments\*, stocks, bonds and mutual funds. For clients who desire more assistance with managing their investments, we offer investment advisory services through Investacorp Advisory Services.

#### • Retirement planning strategies

Our goal is to help clients create a tax-free income that lasts through retirement. We analyze income sources, manage assets, determine future expenses and identify estate planning goals. We also work with business owners, assisting them with reviewing, implementing and managing 401(k) plans or IRAs for their business, determining an option that benefits both the employer and employees.

#### • College planning strategies

We help clients calculate college costs, evaluate funding options and create an education strategy tailored to their goals.

#### • Legacy planning

We help clients formalize their wishes and, if necessary, refer them to an attorney in our network who can assist with drafting wills.

#### • Insurance services

With access to a wide array of fixed insurance products, we can help clients determine what type of coverage is best for them.

Let us guide you through the complexities of investing by starting with a complimentary consultation. Contact us today to get started.

Also download our free mobile app for iOS or Android devices to ask questions on-the-go and receive helpful notifications.

*\*For accredited investors*



100 W. Lawrence St., Ste. 106  
Appleton  
(920) 750-6400

[edwardkluginvestments.com](http://edwardkluginvestments.com)

Securities by licensed individuals offered through Investacorp, Inc. A Registered Broker/Dealer. Member FINRA, SIPC. Advisory Services offered through Investacorp Advisory Services, Inc. A SEC Registered Investment Advisory Firm.

Advertisement



# NOT TO BE MISSED: October events calendar

For a complete listing of current exhibits and our expanded events calendar, go to [foxcitiesmagazine.com](http://foxcitiesmagazine.com).

## FALL EVENTS

### 1-3, 8-10, 15-17, 22-24, 29-31 | Night Whispers ☞

Take a nighttime walking tour through the Oshkosh Public Museum augmented with stories of ghosts reported to haunt Oshkosh. 6:30 and 7:30pm. 236-5799.

### 3, 4 | Monster Make-Over with Panic Chambers

Two-day monster make-up workshop. Learn techniques to create effects and how to create homemade prosthetics using liquid latex, cotton balls, tissues and paint. 2-4pm. ARTgarage, Green Bay. 448-6800.

### 9, 10, 16, 17, 23, 24, 30, 31 | Old City Garage Haunted House

Youth Go will transform Neenah's Old City Garage into a haunted house during the Halloween season. Includes a scary version of the tour as well as a lit, child friendly trick-or-treat tour for younger audiences.

### 9, 16, 23, 30 | Haunted Hearthstone Tour

Experience Victorian-era mysticism, spooky happenings, and chilling tales in an eerie setting. 6-8pm. Hearthstone Historic House Museum, Appleton. 730-8204.

### 17 | BooFest ☞

Hosted alongside the final Future Neenah Farmers Market of the season. A fun, family friendly Halloween themed event with games and activities. Shattuck park, Neenah. 722-1920.

### 17 | Pumpkin Walk ☞

Enjoy beautiful autumn weather at the Brillion Nature Center. This non-scary event includes s'mores, Halloween stories, arts and crafts, and a pumpkin walk. 6:30-9pm. 756-3591.

### 17 | Spider Web Bowl with Spider ☞

Come with your family and make a Halloween-themed glass project. 10am. Bergstrom-Mahler Museum of Glass, Neenah. 751-4658.

### 24 | 21st Annual Halloween Event ☞☞

Includes a pumpkin-lit walk through the Nature Center where you will encounter "animals" that educate you about themselves in a lighthearted way. 6pm. Bay Beach Wildlife Sanctuary, Green Bay. 391-3671.

### 24 | Romp in the Autumn Swamp ☞

Includes tractor hay rides, trick-or-treat trail, face painting, Halloween games, and a bonfire with s'mores. Gordon Bubolz Nature Preserve, Appleton. 731-6041.

### 28 | Downtown Trick or Treat ☞

Trick or treating store to store in Downtown Oshkosh. 4-6pm. 303-2265.

### 30 | Monster Mash! Story Time ☞

Lots of fun with stories and songs featuring not-too-scary monsters. Costumes welcome. 10:10-10:40am. Kimberly Public Library. 788-7515.

### 31 | Scaryoke ☞

Dress up as your favorite performer and show off your karaoke prowess. Cash prizes will be awarded in several categories. 7-9pm. Door Community Auditorium, Fish Creek. 868-2728.

## ARTS EVENTS

### 2-4, 8-10 | You Can't Take It With You

Comedy from the Oshkosh Community Players. Oct. 2-3 & 8-10, 7:30pm, Oct. 4, 2pm. Grand Opera House, Oshkosh. 424-2350.

### 8 | Cirque Alfonse: Timber!

A hyper-festive, acrobatic event inspired by early lumberjacks, loggers and farmers. 7:30pm. Fox Cities Performing Arts Center, Appleton. 730-3760.

### 9-11 | Art in Motion ☞

Sports cars and contemporary glass are united with fine food in this exhibition of Lino Tagliapietra, The Maestro of Italian glass. Bergstrom-Mahler Museum of Glass, Neenah. 751-4658.

### 9 | Whose Live Anyway?

A night of hilarious improv comedy and song based entirely on your suggestions. 7:30pm. Weidner Center, Green Bay. 465-2726.

### 13-18 | Kinky Boots

Inspired by true events, "Kinky Boots" takes you from a gentleman's shoe factory in Northampton to the glamorous catwalks of Milan. Tu-F, 7:30pm; Sa 2 & 7:30pm; Su 1 & 6:30pm. Fox Cities Performing Arts Center, Appleton. 730-3760.

### 15 | A Night with "Norman"

Craig Berken interviews "Norman Rockwell," played by Tony Berken, as he discusses his process, inspiration and his most popular works. 7-9pm. The Trout Museum of Art, Appleton. 733-4089.

### 17 | Artist-in-Residence

Drop by and watch Rosa Jimenez, artist-in-residence, demonstrate her work for the public. 3-5pm. Appleton Public Library. 832-6173.

### 20 | Joseph and the Amazing Technicolor Dreamcoat

The irresistible family musical about the trials and triumphs of Joseph, Israel's favorite son. 7:30pm. Weidner Center, Green Bay. 465-2726.

### 20 | One Man Breaking Bad: The Unauthorized Parody

L.A. actor Miles Allen smacks the senses with his super-charged, crazily accurate renditions of all the iconic characters. 7pm. Fox Cities Performing Arts Center, Appleton. 730-3760.

### 21, 22 | Madison Ballet's Dracula: A Rock Ballet

A steampunk production based on the Bram Stoker novel set to an original rock score. This show is a dark, high-volume mix of a rock concert and contemporary ballet. 7:30pm.

### 22 | Neville Public Museum Dinner Program ☞

Enjoy dinner and a program. This event will feature The Dr. Rosa Minoka-Hill Story, a one-woman play. Dinner at 5pm, program at 6pm. Neville Public Museum, Green Bay. 448-4460.

### 27 | The Midtown Men

This production reunites four stars from the original cast of Broadway's Jersey Boys in a one-of-a-kind concert experience celebrating the music of the '60s. 7:30pm. Weidner Center, Green Bay. 465-2726.

### 30 | Masters of Illusion — Believe the Impossible

The best magicians in the world bring their humor and stunning illusions to the stage. 7:30pm. Fox Cities Performing Arts Center, Appleton. 730-3760.

## CONCERTS & MUSIC

### 2 | Jeff Pockat, Gaelic Harp

Part of the Neenah Public Library Concert Series, where a variety of unique and talented performers entertain all interested individuals. 2pm. Neenah Public Library. 886-6315.

### 3 | Fox Valley Symphony Orchestra Opening Night

The 2015-16 season kicks off with guest artist Austin Larson. 7:30pm. Fox Cities Performing Arts Center, Appleton. 968-0300.

### 5 | A Wild Evening with Halestorm

With "Into the Wild Life" Halestorm reach deep within and conjure their most engaging and eclectic songs to date. 8:30pm. Fox Cities Performing Arts Center, Appleton. 730-3760.

### 5 | UWFox Faculty Recital

Join the UWFox faculty for a special recital. Noon-1pm. UWFox, Menasha. 832-2625.

### 7, 8 | Alash Ensemble

Alash brings the beautiful and exotic sounds of inner Asia to Sheboygan. Wed. 6:30pm, Thurs. 7:30pm. John Michael Kohler Arts Center. 458-6144.

### 9 | Melissa Etheridge This is M.E. Solo Tour

Known for her iconic voice, profound lyrics and riveting stage presence. 7:30pm. Fox Cities Performing Arts Center, Appleton. 730-3760.

### 10 | Home Free

This country vocal band has become known for its high-energy performances, peppered with quick-witted humor that meshes Nashville standards with pop hits dipped in country flavor. 7:30pm. Weidner Center for the Performing Arts, Green Bay. 465-2726.

### 10 | Jazz at the Trout Season VI

Ragtime Stride Piano performed by Rod Blumenau. 7:30-10pm. Trout Museum of Art, Appleton. 733-4089.

### 11 | Jorge Moreira, Classical Performance

Part of the Neenah Public Library Concert Series, where a variety of unique and talented performers entertain all interested individuals. 2pm. Neenah Public Library. 886-6315.

### 14 | Celtic Woman

10th Anniversary World Tour features a treasure chest of traditional Irish, classical and contemporary favorites in the group's unforgettable signature style. 7pm. Weidner Center for the Performing Arts, Green Bay. 465-2726.

### 16 | Fox Valley Concert Band Concert

7:30pm. UWFox Valley Communication Arts Center - James W. Perry Hall, Menasha. 832-2600.

### 17 | KOZM

A jazz/classical/folk guitar and violin duo. 7:30pm. Grand Opera House, Oshkosh. 424-2355.

### 17 | Let Your Alumni Voices Be Heard!

A special Alumni Choir will join UW-Green Bay Choirs at the Weidner Center for the Performing Arts as part of the university's 50th anniversary celebration. 7:30pm. Green Bay. 465-2132.

### 23 | Foreigner

Universally hailed as one of the most popular rock acts in the world. 8pm. Fox Cities Performing Arts Center, Appleton. 730-3760.

### 25 | With a Little Help from My Friends ... the Beatles Concert

The Appleton Boychoir salutes the Beatles with a tribute concert featuring some of the band's most famous hits. 5pm. Lawrence Memorial Chapel, Appleton. 955-2224.

### 25 | Music @ the Library

Featuring Rob Ransom performing classic rock, country and gospel tunes. 2pm. Appleton Public Library. 832-6173.

### 27 | 12th Annual Fox Cities Choral Music Festival

This beloved show features talented students from local high schools, bringing together amazing young talent for a spectacular evening of music. 7pm. Fox Cities Performing Arts Center, Appleton. 730-3760.

### 30 | Doo-Wah Riders

The Doo-Wahs define their sound as "high-energy country with a Cajun twist." Their tight musicianship and powerful arrangements of classic and original songs have made them favorites everywhere they go. 7:30-9:30pm. Thrasher Opera House, Green Lake. 294-4279.

## OPENING EXHIBITS

### 8 | Artist in Prison

Thru Nov 2. Carol Strick, the curator of this exhibition, began corresponding with prisoners around the country and collecting their art after answering a magazine ad for a pen pal in 1994. UW Oshkosh Allen Priebe Art Gallery. 424-2235.

### 8 | Transcending Time: A Survey of Works in Glass by Italian Maestro Lino Tagliapietra

Thru Feb 14. Tagliapietra is an Italian-born, world-renowned glass artist and master glass maker. Bergstrom-Mahler Museum, Neenah. 751-4658.

### 11 | Seeing Is Believing

Thru Jan 17. A dialogue between science and Spiritualism took place in the mid-19th through the early 20th century. The images in this exhibition were part of that conversation. John Michael Kohler Arts Center, Sheboygan. 458-6144.

### 11 | The Art of Tablesettings

Thru Nov 8. This annual exhibit of table arrangements is a treasured icon of thematic displays. Rahr-West Art Museum, Manitowoc. 686-3090.

### 12 | A Stone of Hope: Black Experiences in Appleton

Thru Oct 25. This pop-up exhibit includes visual and auditory features highlighting local Black history from the 1700s to the present. The exhibit will visit area schools, churches, libraries, government buildings and community centers during its two-year tour of the Fox Cities. Northeast Wisconsin Technical College, Green Bay. 498-5400.

### 30 | Photography and the Scientific Spirit

Thru Feb 21. When the camera was invented, it was believed to be a machine that, in part, produced an empirical form of pictorial representation for scientists. This exhibition celebrates this interrelated history featuring photographs in which the scientific and/or photographic process is as inventive as the creation of the images. John Michael Kohler Arts Center, Sheboygan. 458-6144.

## COMMUNITY & CULTURAL EVENTS

### 1, 8, 15, 22, 29 | Menasha Farm Fresh Market

Locally grown produce, flowers, meats, specialty cheeses and more! Thursdays 2-6pm. Marina Terrace. 967-3600.

### 1, 8, 15 | De Pere Farmer's Market

Locally grown produce, flowers and herbs. 7am-noon. Seroogy's Chocolates parking lot. 338-0000.

### 1, 8 | Oneida Farmer's Market

Fresh fruits, vegetables, and more! Thursdays Noon-6pm. 496-7423.

### 3, 10, 17, 24, 31 | Downtown Appleton Farmers Market

The area's largest farm market with more than 150 vendors along with live music. 8am-12:30pm. College Avenue, Appleton. 954-9112.

### 3, 10, 17, 24, 31 | Downtown Green Bay Saturday Farmer's Market

Featuring food, craft and entertainment from more than 150 vendors and artists throughout the season. 7am-noon. Located on South Washington Street. from Walnut to Stuart. 437-5972.



Photo courtesy of Brillion Nature Center

## Halloween events haunt Fox Valley area

The season of tricks and treats is upon us once again. This year, there are countless opportunities for zombies, witches and ghouls of all ages to get in on some Halloween fun in and around the Fox Valley.

Youth Go will transform Neenah's Old City Garage into a spooky haunted house that will be open Oct. 9, 10, 16, 17, 23, 24, 30 and 31 for a few nights of gory scares from youth volunteers, as well as a few days of lighted, child-friendly trick-or-treating tours on Oct. 3 and 24. According to Youth Go Executive Director Kelly Hicks, this haunted house is one of the longest running nonprofit haunts in Wisconsin, and the majority of the actors are area youth in grades 5-12.

"The haunted house offers our youth participants a positive way to express their creativity, an opportunity to build on their leadership skills and a chance to be proud of themselves," Hicks says.

For a haunted house that is crawling with history, join in

on a Haunted Hearthstone tour between 6 and 8 p.m. Oct. 9, 16, 23 and 30 at the Hearthstone Historic House Museum in Appleton. Guests will experience Victorian mysticism, strange happenings and chilling tales in this "Charles Dickens-meets-Alfred Hitchcock" haunted house.

"It presents an overall spooky ambiance," says Stephen Weis, Hearthstone committee chair, "but is much more subtle and informational than a typical haunted house."

If you're looking for an outdoor family event, head to the Brillion Nature Center's annual Pumpkin Walk on Saturday, Oct. 17, from 6:30 to 9 p.m. This non-scary, free event includes s'mores-making around a campfire, Halloween stories, kid's crafts and, of course, a festive pumpkin walk.

"Participants can walk the half-mile, handicapped-accessible, jack-o-lantern-lit trail and observe as many as 300 pumpkins carved by local school children," Brillion Nature Center Naturalist Jennifer "Louie" Kolberg says.

— By Jenna Nyberg

☞ = Suitable for families with young children. ☞ = Reservation required.

3015 W WISCONSIN AVE APPLETON WI 54911  
(920) 733-9547 [WWW.COMPUTER-WORLD.NET](http://WWW.COMPUTER-WORLD.NET)

## Trade In Trade Up

Now taking trade-in on  
Apple computers and iPads!

Visit our website or stop in the store for more details.

FOLLOW US TO STAY  
CONNECTED  
@COMPUTERWORLDWI

## Your Premier Hotel Destination!

- Aquatic Fun Center with Four Pools
- Meetings, Banquets & Weddings
- Ground Round Grill & Bar
- Romantic Whirlpool & Fireplace Suites
- Bridgewood PREMIER Catering
- Hotel, Restaurant, Golf Gift Certificates

### Bridgewood Resort Hotel & Conference Center

1000 Cameron Way • Neenah  
(920) 720-8000 • (800) 514-5206

[WWW.BRIDGEWOODRESORTHOTEL.COM](http://WWW.BRIDGEWOODRESORTHOTEL.COM)









Photo courtesy of Rahr-West Art Museum

## Imaginative themes meet interior design

When the dinner bell rings at Rahr-West Art Museum this fall, there will be 55 different tables to choose from. The annual “Art of Tablesettings” exhibit brings artists from all over the state to Manitowoc, where this tradition has become a beloved community event.

“This is the 41st year we’ve been doing the tablesettings exhibition,” explains museum director Greg Vadney. “In 1974, Ruth West — someone integral to the museum becoming what it is now — started collecting artwork from some of her friends and having them exhibit their own tablesettings in what is now the Vilas-Rahr Mansion.”

Fine china and traditional tablesettings are still featured in the exhibit every year, but the spread has expanded to include a wide variety of creative arrangements and unconventional themes.

“We have seen tablesettings for different animals and inspired by places around the world,” describes Vadney. “We’ve seen country tables, we’ve seen one composed of all recycled materials. One of my personal favorites was a tailgate party. A local artist cut a tailgate off a truck, had it mounted on the wall and set up for tailgating.”

Over the past few years, the exhibit has brought viewers and participants from outside the Manitowoc area. Artists from Milwaukee, La Crosse and even farther locations bring their own flair to the “Art of Tablesettings.” “It’s definitely broadened the artistic input for the exhibit,” says Vadney, “and hopefully the appeal.”

The exhibit will be on display from Oct. 11 to Nov. 8 at Rahr-West Art Museum in Manitowoc. Admission is free; suggested donations are \$4 for adults, \$2 for children.

—By Clare Bruning

**8, 22 | Creative Writing @ the Library**  
Meet to explore writing exercises led by Sharrie Robinson. 10am-noon. Appleton Public Library. 832-6173.

**9 | Pastels with Mary Rypel Anderson**  
Join Mary Rypel Anderson to explore impressionist techniques and go step-by-step to create your own masterpiece. The ARTgarage, Green Bay. 448-6800.

**10 | Journal Writing with Mary Ann Rivers** 📅  
Learn about the benefits of different kinds of journaling, receive materials and prompts for starting your first journal and learn strategies for maintaining your new hobby 11am–2pm. ARTgarage, Green Bay. 448-6800.

**12, 19, 26 | Fiction Writing II: Turning Points, Turning Pages** 📅  
Take part in three creative writing studio sessions with authors Ruthie Knox and Mary Ann Rivers. 6-8pm. ARTgarage, Green Bay. 448-6800.

**12 | Master Gardeners: A Tour of French Gardens**  
Join the Outagamie County Master Gardeners as they share photos and stories of travels to gardens of the French Riviera and Paris. 6:30pm. Little Chute Public Library. 788-7825.

**15, 29 | Neville Cellar Series: Oktoberfest Bier** 📅  
Learn how to make beer and about the origins of certain beer styles. In order to take home your own samples of these beverages, participants must return to the Neville Public Museum two weeks following the initial brewing demonstration to learn how to bottle their beer. Brewing Oct 15 and bottling Oct 29. 6-7:30pm. Neville Public Museum, Green Bay. 448-4460.

**17 | Canes and Twisties Beadmaking**  
Come to the museum for a glass studio workshop and browse the Lino Tagliapietra exhibit with the instructor. Afterwards we will create beads reminiscent of his style and technique, using pre-made twisties and cane to make detailed patterned beads. 10am. Bergstrom-Mahler Museum of Glass, Neenah. 751-4658.

**17 | iPhone Fine Art Photography Intensive** 📱  
Discover how to capture the best images mindfully and edit skillfully to unlock your personal vision in this one-day workshop with Suzanne Rose. 9am-4pm. ARTgarage, Green Bay. 448-6800.

**19 | Knit2Together**  
Multi-generational knitting circle. 6–9pm. Appleton Public Library. 832-6173.

**21 | Fused Glass Plaid Dish**  
Learn to layer colorful transparent glass to create your own unique plaid glass dish. Students will create a plaid tray while learning color theory and precise strip cutting techniques. 10am. Bergstrom-Mahler Museum of Glass, Neenah. 751-4658.

**23 | Silk Painting Georgia O’Keefe with Sandy Melroy**  
Silk Painting translates the watercolor medium onto fabric. Melroy translates O’Keefe flowers in a way that is accessible to all, with step-by-step instruction. The ARTgarage, Green Bay. 448-6800.

**24 | Open Weave Glass Baskets**  
Students will create a 7-inch fused glass basket from layers of colorful glass strips. Baskets will be fused and slumped into an open weave shape perfect for a display or for holding breads at your dinner table. 10am. Bergstrom-Mahler Museum of Glass, Neenah. 751-4658.

## CHILDREN’S EVENTS & CLASSES

**1, 2, 6, 8, 9, 13, 15, 16, 20, 22, 23, 27, 29, 30 | Toddle Time**  
Storytime for babies ages 12-23 months. Every Tuesday and Friday at 10:30-11am and Thursdays from 9:15-9:45am. Neenah Public Library. 886-6330.

**1, 6, 8, 13, 15, 20, 22, 27, 29 | Puddle Jumpers**  
An early learning program for infants and toddlers with age-appropriate activities surrounding music, movement, art and storytelling, including mingle time for caregivers. 9:30am. The Building for Kids Children’s Museum, Appleton. 734-3226.

**1, 6, 8, 13, 15, 20, 22, 27, 29 | Shake, Rattle, Roll**  
A program for toddlers, preschoolers and their caregivers including interactive music, movement, stories and art. 11am & 1:15pm. The Building for Kids Children’s Museum, Appleton. 734-3226.

**3 | Art Activity Day - Model Magic and Glass Mosaic**  
Come to the museum and make a model magic and glass mosaic tile to hang in your house or give as a gift. We will demonstrate how to incorporate glass pieces into your model magic tile. Drop-in 10am-1pm. Bergstrom-Mahler Museum of Glass, Neenah. 751-4658.

**3 | Pooches & Pages** 🐾  
First- through fourth-graders are welcome to read to registered therapy dogs from Compassionate Canines to improve their reading skills without judgement. Open in 15-minute time slots Appleton Public Library. 832-6187.

**6, 13, 20, 27 | Little Wiggles**  
Storytime for babies ages birth-23 months. 5-5:30pm. Neenah Public Library. 886-6335.

**6, 13, 20, 27 | Our Time**  
Storytime for ages 3-5 every Tuesday. 10-10:30am. Neenah Public Library. 886-6335.

**6, 13, 20, 27 | Twilight Time**  
Storytime for ages 2-6 with a caregiver, every Tuesday. 6:30-7pm. Neenah Public Library. 886-6335.

**6, 13, 20 | Baby Story Time**  
Enjoy rollicking rhymes, bright books and merry music with your little one. 10:10-10:20am. Kimberly Public Library. 788-7515.

**6, 20 | Cat Tales** 🐱  
First- through fourth-graders are invited to read to cats to improve their reading skills. Fox Valley Humane Association, Appleton. 733-1717.

**7, 8, 14, 15, 21, 22, 28, 29 | Lapsit**  
Storytime for ages 2-3 with a caregiver. Every Wednesday and Thursday. 10-10:30am. Neenah Public Library. 886-6335.

**7, 14, 21, 28 | Baby Time**  
Storytime for babies birth-11 months every Wednesday. 9:15-9:45am. Neenah Public Library. 886-6335.

## Bountiful harvest arrives at area markets

The word “autumn” often conjures up images of golden corn, crimson apples and orange pumpkins. Those items, along with festivals, will make area farmer’s markets a special place to be this fall.

“Some of my favorites to find later in the season are the Brussels sprouts still on the stalk, a wide variety of squashes and dried flowers,” says Djuanna Hugdahl, event and planning coordinator at Appleton Downtown, Inc. of the Downtown Appleton Farmers Market.

The Future Neenah Farmers Market at Shattuck Park offers fall favorites, too.

“Our farmers will have plenty of produce available because of the great growing season, which will include squash, pumpkins, apples and Indian corn,” says Pamela Barnes, events coordinator at Future Neenah.

Joanne Rousch, farm market season coordinator at the City of Menasha, says the Menasha Farm Fresh Market offers many handcrafted gift items in addition to the bounty of fall produce.

“It’s never too early for holiday shoppers to get unique items offered at the market,” says Rousch.

In addition to produce and gift items, area markets offer fall events for the whole family.



Photo courtesy of Appleton Downtown, Inc.

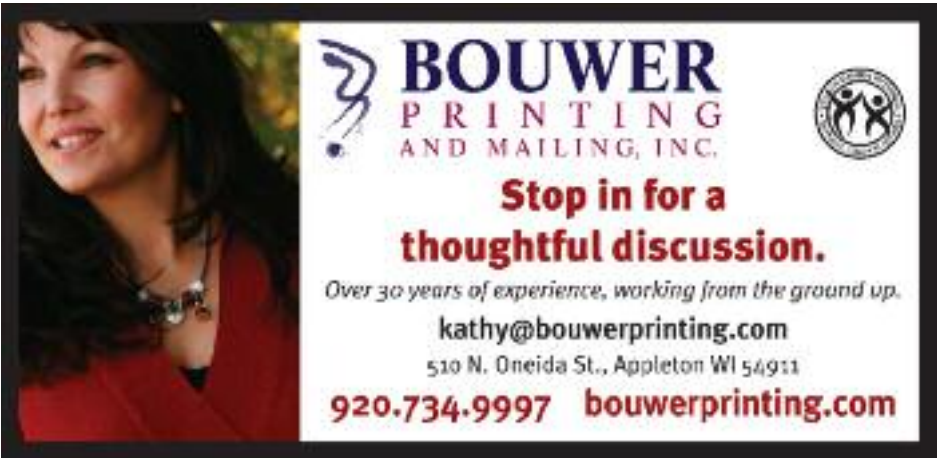
Future Neenah will hold HarvestFest during the market on Oct. 10 and BooFest on Oct. 17, the last day of the market.

Trick-or-treating also is being offered in downtown Appleton on Oct. 31, the last day of the outdoor market.

As the air turns chillier, 50-plus vendors will move inside City Center Plaza in Appleton on Nov. 7 where fresh, local produce will continue to be available.

The Neenah market will start up again June 18, 2016 and the Menasha Farm Fresh Market will start again on June 9, 2016.

—By Julia Lammers





# Golden moments

By Amy Hanson

## Rawhide Boys Ranch celebrates 50th anniversary



Photos courtesy of Rawhide Boys Ranch

Those familiar with the green and gold may recall the days of a Green Bay Packers legend appearing on television commercials for Rawhide Boys Ranch. After serving thousands of at-risk youth for 50 years, no one is prouder than No. 15 to see the nonprofit celebrate its own shining achievement.

While Bart Starr may have new obstacles to overcome away from the gridiron as he battles health issues that began in September 2014, he joins his wife, Cherry, in his adoration for Rawhide.

"Rawhide is a constant reminder that the principles of love, kindness, pride, humility, responsibility and a prioritized life really do matter," Cherry shared. "When you establish an environment in which these values are the core of a young man's life – you can witness so many possibilities for his future."

Rawhide began in 1965 as the vision of John and Jan Gillespie. The Gillespies, looking for the backing of a major endorsement, reached out to Bart in hopes he would support their vision to help troubled boys. The Gillespies, who live in Appleton, continue to serve as spokespersons for Rawhide as well.

The 501(c)(3) New London-based charity sits on 600 acres, 120 of that is currently made up of a high school, Starr Academy, seven homes where youth can stay for intensive residential services, counseling, an outpatient mental health clinic, training center and café. Businesses and outside organizations are welcome to make use of certain areas at no cost and about 40 bus tours also pass through annually. When Rawhide first started, it was no more than a lodge. Now, however, plans of expansion are a possibility as needs continue to grow.

"Our greatest wish for Rawhide is that the dedication of the volunteers and staff continues to be strong," Cherry notes. "We have been so fortunate over the years and truly believe you will not find more committed individuals than those who contribute their time and talents to these young men. They are the true heroes of Rawhide's 50-year success and legacy."

Youth who come to Rawhide are either referred by the court system or by parents, says John Solberg, executive director for

Rawhide. By the time they reach Rawhide, the staff has a good "road map" to work with including court records and information from health professionals.

"You realize the impact its having on thousands of boys," he says. "It's continuing to impact more youth and families in crisis."

While Rawhide services are available to those from out of state, 98 percent of youth come from Wisconsin, including areas such as the Fox Cities, New London, Green Bay, Milwaukee and West Bend. About 120 youth are served each year in the residential programs, while 600-650 youth take part in outpatient programming. Solberg is looking to expand the prevention-based continuum and leverage Rawhide's expertise. Intensive family weeks and an adventure-based summer camp also are offered.

The faith-based charity centers on the pillars of respect, responsibility and self control, and provides youth the opportunity to reflect on and get to the root of their behavior both at home and in the community.

Since Rawhide's beginnings, services have expanded to respond to more acute mental health challenges, Solberg says.

"As time has gone by, we're seeing more trauma play out in the lives of youth," he adds. "When youth are left on their own, they're being exposed to more negative experiences."

How youth are nurtured, whether or not they're accustomed to a supervised environment and the presence of a father figure can all be contributing factors to their demeanor.

"Rawhide's programming and service offerings



continue to adapt to meet the needs of who we serve," says Danny Stone, director of youth services at Rawhide. In particular, as we focus on family stability, we have gone a long way in not only enriching the lives of who we serve, but also having an impact in the various communities that those youth and families reside."

New challenges with addiction to heroin, oxycontin and opiates are causing Rawhide staff to examine other needs for treatment services. The goal of Rawhide is to address trauma, reveal insight into a youth's behavior, teach constructive skill sets, change familiar destructive habits, teach communication, assist with adapting to environmental changes and restore relationships. Most youth in the intensive programs are at Rawhide for three to six months.

In addition to exposure to reading, math, science, English, art, and access to a workout center, computer lab, student activity center and wood shop at Starr Academy, youth also have the opportunity to take advantage of work experience programs with boats and cars to learn in-depth mechanical knowledge. Vehicles, some of which are donated, are to be sold at auction once they're repaired. Rawhide youth don't, however, just get this opportunity without earning it. They must apply for a position, interview and retain their job by being scored daily on the quality and quantity of their work, along with receiving constructive feedback.

"As we look to the future of educating young men at Rawhide, we are looking to expand our TechEd and vocational/industrial art class offerings," says Dan Birr, director of education and principal of Starr Academy. "Right

*Continued on Page 16*

The human side of real estate.

karlvolkman.com

Your real estate resource



Choose the Karl Volkman Group for your specific real estate needs.

920-450-9400 | www.karlvolkman.com  
4545 W. College Ave., Appleton



what  
Women  
really  
want

To not be a  
breast cancer  
statistic.

One in eight women in the United States will be diagnosed with breast cancer in her lifetime. October is **National Breast Cancer Awareness Month** – a timely reminder to make an appointment for your well-woman exam.

Women's  
Health Specialists, S.C.  
YOUR FOX VALLEY OB/GYN PHYSICIANS

APPLETON 920.749.4000  
NEENAH 920.729.2510  
FoxValleyOBGYN.com





now, we have a high-quality wood shop classroom, but our goal would be to expand and offer a wide variety of courses in this 'hands-on' field of study. Another key expansion area will be to build upon the foundation of life skill class offerings that we are currently teaching so that when our boys transition back to their area communities they will be prepared."

In the residential program, "house parents" live in the same residence with youth to model appropriate behaviors. Everyone has lunch together and participates in household chores, Solberg explains.

On school days, classes go until 3:15 p.m. and then group therapy is held until 4 p.m. followed by recreational time until dinner. Other activities available to youth in the residential programs include swimming, fishing and playing disc golf on an 18-hole course.

As an extension of Rawhide's mental health services, an equine animal therapy program also is offered. This offering allows therapists to get a read on individuals in a different environment by witnessing anxiety levels, interactions between youth and horse, etc. There's also the About Face Treatment, which is a short-term, military-style structured, residential program with an emphasis on behavioral change and involvement in completing

community service in a targeted 120 days.

In addition to serving youth, Rawhide is home to a collection of memorabilia in the Bart & Cherry Starr Museum. The museum was a surprise gift to the couple for their 60th anniversary a year and a half ago, shares Solberg.



Bart and Cherry Starr

"It serves as a nice legacy to the continuity they've given Rawhide over the years," he adds, noting Bart and Cherry, who live in Alabama, used to visit annually. "He and his wife and family have all been in our prayers. ... We support them in any way we can."

It is the goal of the Starr family to see Bart return to Wisconsin to join with Packer nation for the Thanksgiving game when Brett Favre's number will be retired. However, it's one step at a time. As has been Bart's mindset for ages, you set a goal that is attainable, work toward it, reach it and ramp up again. His rehabilitation and recovery process has been a series of setbacks and small victories, but the Starr family remains optimistic.

"To be involved with Rawhide has been one of our life's greatest gifts," says Cherry. "We will always be grateful for the opportunity the Ranch gave us to assist these young men. Each time Rawhide is able to positively impact one life it is tremendously rewarding for everyone involved."



### MARK YOUR CALENDAR

While Rawhide Boys Ranch started celebrating its 50 years in August and an event was held in September to continue the celebration with donors and alumni, the public is welcome to join in the festivities during Rawhide's last fish fry of the season on Oct. 16 from 5-8 p.m.

Youth staying at Rawhide assist with the event from waiting tables to doing dishes. Adult- and child-sized portions of perch, haddock — fried or baked — shrimp and broasted chicken are served with a salad bar.

An average of 500-plus people typically turn out for the events, says John Solberg, executive director for Rawhide. A band will perform and tours also will be available.

"When people come out here, it becomes like a destination. They're engaged in the mission of Rawhide, good food and good fellowship," he says.



from our Organic WaterFront Gardens. 425 W. Water St., Appleton. (920) 734-6871. atlascoffeemill.com.



sauces. Open 10am–8pm everyday. Located inside Long Cheng Marketplace, 1804 S. Lawe St., Appleton. (920) 815-3154.

### Off the vine

Indulge in a special evening on the riverfront Oct. 22 from 6–9pm at **Atlas WaterFront Café**. Hosted by Wine Specialist Tom Jensen, this five-course wine dinner will feature traditional and contemporary pairings

### A new sandwich experience has arrived!

Stop in and try a Banh mi sandwich at **Chung's Sandwich Bar!** Locally baked bread is used to create flavorful sandwiches stuffed with meat or tofu and finished off with pickled daikon/carrots, cucumbers, jalapeno, cilantro and mayo. Also offering wings with homemade

### 'Paper for Water'

Hear the story of two young girls who are using origami to build wells all over the world! The **Paper Discovery Center** presents "Paper for Water," an exhibit with a global impact. Within only a few years, the girls and hundreds of volunteers have funded more than 70 wells around the world. On display through Jan. 2, and included in the regular price of admission. 425 W. Water St., Appleton. (920) 380-7491. PaperDiscoveryCenter.org. (This exhibit was supported by a grant from the Community Foundation of the Fox Valley Region.)



### Plan your holiday party

Looking to host a holiday party and don't know where to start? With 40,000 square feet of flexible banquet space, the **Radisson Paper Valley Hotel** can accommodate 20–1,000 people. A formal party isn't for you? Start at the Clubhouse Bar & Grill for drinks and appetizers. Wander to Lombardi's Steakhouse for an amazing dining experience. We will customize any space to fit your needs! Radisson Paper Valley Hotel – 333 W. College Ave., Appleton. (920) 733-8000. radissonpapervalley.com.

## SHOWCASE

### Let there be light!

Warm up the ambiance of your home this fall with one of our seasonal lighted canvases. **Cedar Ridge Crafts & Gifts** has several styles to choose from with cleverly concealed batteries and a handy on/off switch. Stop in to see what you've been missing! Hours: Monday–Friday, 10am–6pm; Saturday, 10am–4pm; Sunday, Noon–4pm. 1197 W. Winneconne Ave., Neenah. (920) 722-9600.



### 'Tales from yesteryear'

Experience strange tales of mysticism and mystery in an authentic Victorian mansion! This family friendly event features Victorian practices, (reportedly) true stories of strange happenings at **Hearthstone** and beyond, as well as eerie tales from literature. Tours run Friday nights from 6–8 on Oct. 9, 16, 23 and 30 and last about an hour. Cost is \$10

per person. At **Hearthstone Historic House Museum**, 625 W. Prospect Ave., Appleton. (920) 730-8204. hearthstonemuseum.org.

### Awarded Best Wines in Wisconsin 2014 & 2015!

**Parallel 44 Vineyard & Winery's** fruit-forward, well-balanced Wisconsin grown wines are sure to please. Our wines are perfect for sipping, pairing with food, bringing to parties or giving as gifts! Visit our local winery, buy online or find our wines at your favorite area retailer. For details go to parallel44.com or call (920) 388-4400.



### Mix it up at Wilmar Chocolate Bar

From coffee and cayenne to potato chips and Pop Rocks, Wilmar's Mix it Up! Chocolate Bar offers visitors more than 40 ingredients to choose from in the creation of a custom candy bar. Your bar, your way! Open Thursday–Saturday, 11am–5pm. **Wilmar Chocolates**, 1222 N. Superior St., Appleton. Call 733-6182 or visit wilmarchocolates.com for more information.



### Fall into the unusual

Whether you're decorating or gift-giving, you are sure to find something special at **Scatter JOY!** We feature items for your home that add flair and fun. And we offer complimentary gift wrapping! Located at 1879 N. Casaloma Drive, Appleton. (920) 739-6123. Hours: Monday–Wednesday, 10am–6pm; Thursday, 10am–7pm; Friday, 10am–6pm, Saturday, 10am–4pm; Closed Sunday. Find us on Facebook.



REPLACEMENT WINDOWS AND DOORS INSTALLED

Window and Door Central  
makes it **EASY**—

1 We consult

2 We measure

3 We install

Call or visit us to learn more.



Window and Door Central  
1120 N. Perkins Street  
Appleton, WI 54914  
920-739-9080

©2015 Marvin® Windows and Doors. All rights reserved. \*Registered trademark of Marvin Windows and Doors.



# 21<sup>st</sup> Annual GOLDEN FORK AWARDS

By Amy Hanson

This year, FOX CITIES Magazine aimed to serve up something new with our 21st Annual Golden Fork Awards. We kept some of your favorite categories, added in new ones and brought the total count on the ballot to a more palatable number. We thank our readers for taking the time to recognize the efforts and accomplishments of chefs, restaurants and staff. And, to the winners of this year's Golden Forks, we hope you revel in your golden moment while striving to continue to push the taste buds of the Fox Cities dining community.

As the winner of this year's Best Overall Restaurant notes, "People attach a lot of things, different things, to memories of food."

We hope you remember the restaurants who have been recognized this year the next time you're looking for a place to dine whether it be for business or pleasure, with family or friends, and have a meal you won't soon forget.

Rye Restaurant & Lounge, Appleton. Photo credit: Brad Thalmann of Harle Photography

## BEST Overall Restaurant

### Carmella's an Italian Bistro, Appleton

"I love it!" says Nicole DeFranza of Carmella's an Italian Bistro's repeat win as Best Overall Restaurant. "It's awesome. It's incredibly gratifying to know our customers are still as dedicated as when we first opened the doors."



This is the sixth win in this category for Carmella's after opening in November 2009. DeFranza, who owns the restaurant with her sister Kristen Sickler, continues to look for local

farms to partner with and the best ingredients, along with "never settling for anything less than the best we can be." The restaurant took six wins this year.

"I think we have a really strong core staff," she adds. "There are people at our core — including my sister and I — who have been with us since the beginning."

Having the support of both Carmella's front and back of house teams also has been important to the restaurant.

"We can't have the amazing food we have and not have the great service to back it up," DeFranza adds.



Photo credit: Brad Thalmann of Harle Photography

## BEST New Restaurant

### Rye Restaurant & Lounge, Appleton

Rye Restaurant & Lounge proved to be a cut above the rest when it came to newly opened restaurants this year.

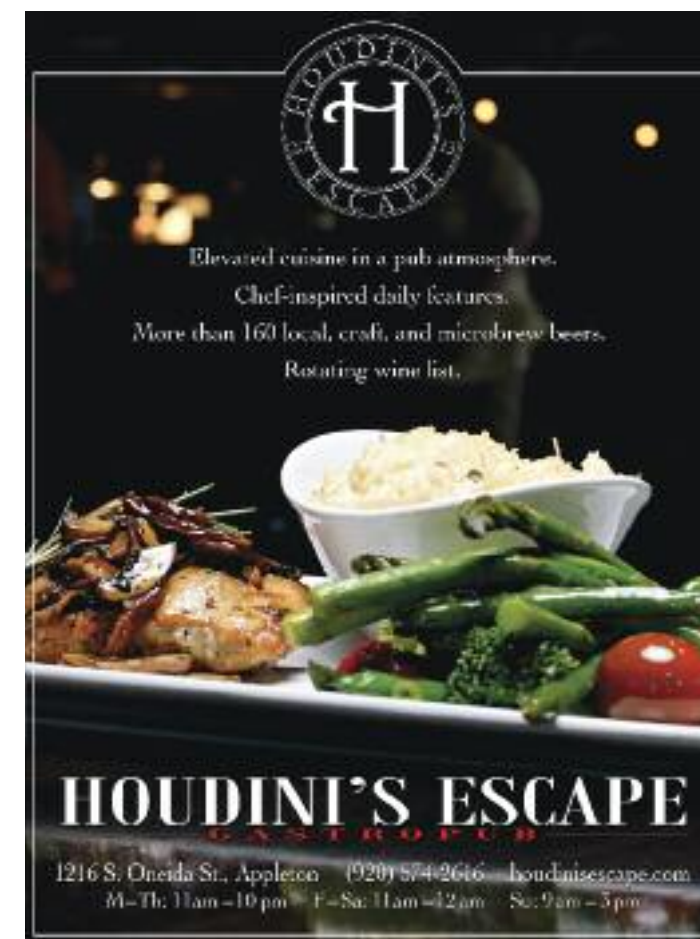
"It's great to know our hard work is paying off," shares Nick Morse, head chef, of the Best New Restaurant win. "We're always trying to excel."

Rye is focused on providing an upscale, casual, fine dining experience with high-quality standards or as Morse explains, "taking classic things and changing it into our own modern way."

The restaurant sources local products as much as possible and makes their own charcuterie meats.

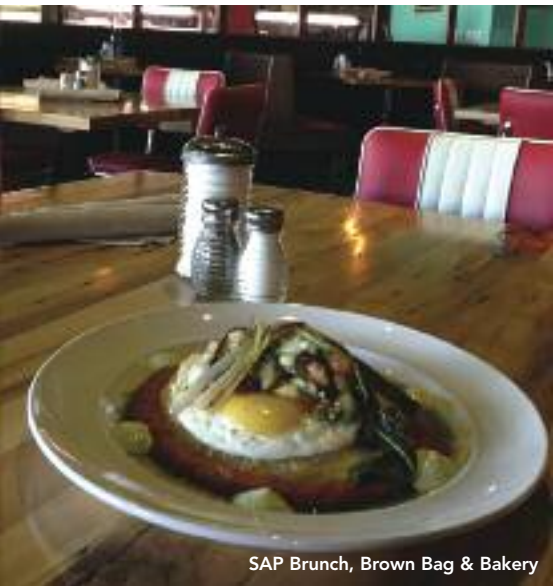
"It's been successful for me before," says Morse of the philosophy. He previously worked at Bleu Restaurant & Lounge in De Pere since the

Continued on Page 20





restaurant opened until joining the Rye team shortly after the restaurant entered the Appleton dining scene in November 2014. “People like knowing where their food is coming from — there’s so many people involved with the food we put on the plate.”



SAP Brunch, Brown Bag & Bakery

**BEST Brunch**

**SAP Brunch, Brown Bag & Bakery, Appleton**

After being recognized as Best New Restaurant last year, SAP Brunch, Brown Bag & Bakery returns as the go-to in the Best Brunch category, along with wins for Best Breakfast and Best Sandwich and three second-place nods.

“There are not a lot of options for brunch. When we opened SAP, the intention was brunch,” explains Nicole DeFranza of why she opened the restaurant with her sister Kristen Sickler in May 2014.

SAP’s menu is the same each day with additional daily specials, like Sunday’s Chicken and Waffles.

And, like Carmella’s, SAP sources local products and serves organic eggs. Benedicts and huevos rancheros are popular picks, DeFranza

shares, along with Nola’s Red Flannel Hash.

“It’s something people might overlook at first glance, but after trying it, you can’t overlook the amazing flavors,” she notes.

DeFranza continues to stress “bringing an amazing experience to everyone who walks in door” and hopes long-time employees will “continue to teach new SAPsters that come along.”

**BEST Dine-In Deli**

**New York Deli, Appleton**

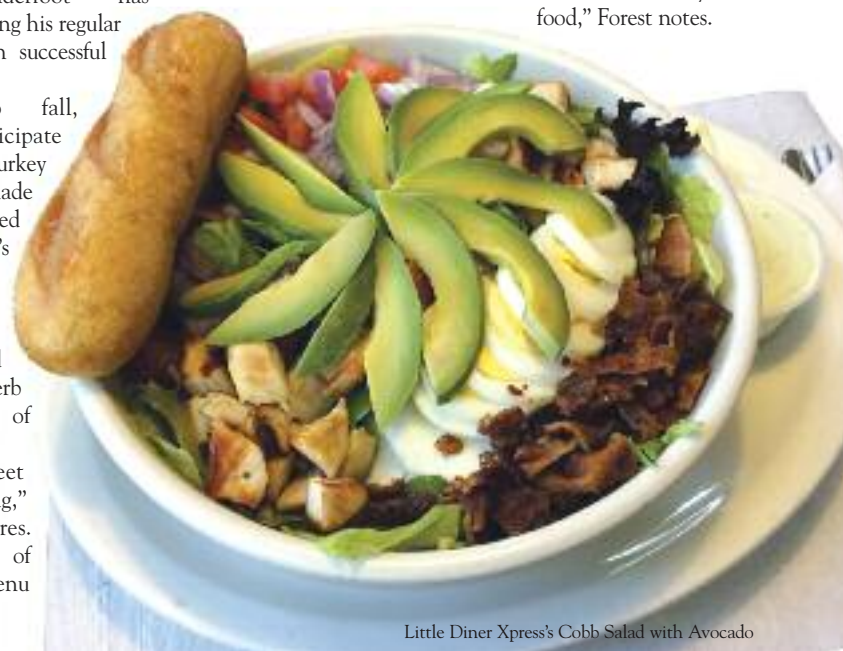
Taking a bite out of their competition, New York Deli was awarded the Best Dine-In Deli category this year.

“It was a very organic win for us,” says owner Carl Sanderfoot. “We’re really grateful for our customers for voting for us and sticking with us all this time. ... Getting an award really means a lot to us.”

His business has been in the Fox Valley for 11 years and focuses on providing high-quality products at a fair price, he says. Along with his regular menu, he also offers daily and seasonal menus, including soups, salads and sandwiches. Sanderfoot has contemplated changing his regular menu, but has been successful with his offerings.

Heading into fall, customers can anticipate the return of the Turkey Apple Sandwich made with oven roasted turkey from Boar’s Head, bacon, provolone, apple butter, and rosemary and sage mayo served on a garlic and herb wrap with a side of honey mustard dip.

“It’s this sweet and savory thing,” Sanderfoot shares. “There’s no chance of it leaving the menu anytime soon.”



Little Diner Xpress’s Cobb Salad with Avocado

**BEST Diner/Cafe**

**Little Diner Xpress, Appleton**

No matter if you’re hungry day or night, Little Diner Xpress has a menu for all searching for the Best Diner/Cafe in the area. Taking first in this category, the eatery is open 24 hours and has been in same location after starting as a George Webb in 1964. Mike Forest purchased the business from his parents, Ben and Delores, in 1980 and it became Little Diner Xpress four years ago.

“Ultimately, I believe it always goes back to service,” says Forest who says it’s because of his staff that the restaurant was honored this year. “That consistency pays off. ... I am fortunate to maintain my staff.” Forest also credits his life and business partner, Rod Bergman, with bringing the business into the 21st century.

In addition to sourcing as many state offerings as possible and making homemade soups, diners will find organic coffee, reduced GMOs and leaner selections, like salmon, to pick from. The next step is removing the nitrates from deli meat that is served. Forest also aims to provide options that won’t break the bank.

“I wanted to make it affordable for people. I’m the owner and I want to be able to eat my own food,” Forest notes.



The former owners and staff of Sai Ram Indian Cuisine

**BEST Ethnic Food (Non-Asian, Non-Mexican)**

**Sai Ram Indian Cuisine, Appleton**

Even though its doors were closed on Aug. 15, Sai Ram Indian Cuisine still won the hearts of the Fox Cities dining community in the Best Ethnic Food category.

“It absolutely feels really great, despite the restaurant closing,” says Neehar Chalasane, general manager. “We were surprised at the amount of response and love that we got. ... The big thing was seeing customers (who were with us from the beginning) and we started crying, too.”

Chalasane says his family didn’t realize the impact they had on the community and appreciates all the support they have received.

“The food was obviously good, but more than that, it was family,” he says. Chalasane and his family members—father, Krishna; mother, Kumari and brother, Shavan — were at the restaurant practically everyday for 16 years.

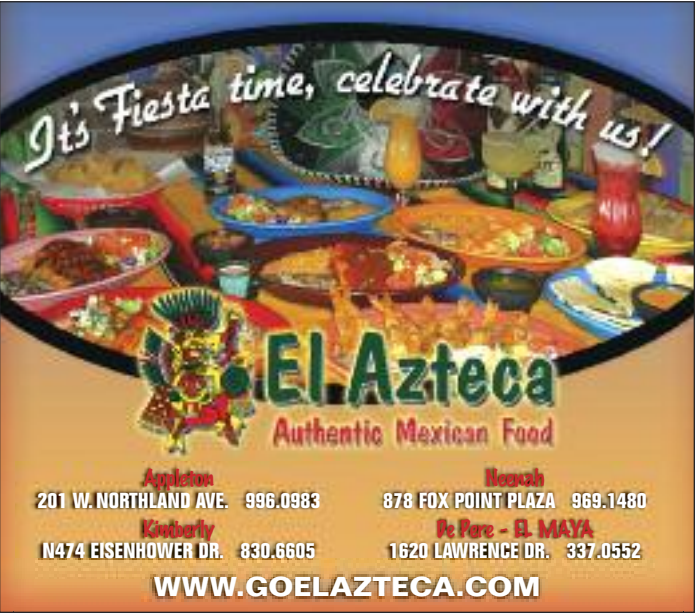
He refers to closing the restaurant as “an emotional decision,” but notes his family wanted to walk away on a high note and take some much-needed time off. His parents intend to travel the world and retire in the area, while he and his brother will attend the University of Wisconsin-Madison before settling in the Fox Cities.

“It was really important to us and that’s why we made the decision right now instead of dragging it out,” Chalasane shares.

As to whether or not Sai Ram or a new variation may appear in the future, Chalasane is unsure.

“Right now, I would say it’s closed, but you never know and we know if we do decide to do something down the road that we have a loyal customer base here,” he says.

Continued on Page 23





AND THE WINNERS ARE:

BEST Overall Restaurant

- 1<sup>ST</sup> Carmella’s an Italian Bistro
- 2<sup>ND</sup> Greene’s Pour House

BEST New Restaurant

- 1<sup>ST</sup> Rye Restaurant & Lounge
- 2<sup>ND</sup> The Source Public House

BEST Ambiance

- 1<sup>ST</sup> Carmella’s an Italian Bistro
- 2<sup>ND</sup> Fratellos Waterfront Restaurant

BEST Appetizers

- 1<sup>ST</sup> Greene’s Pour House
- 2<sup>ND</sup> Houdini’s Escape Gastropub

BEST Asian Food

- 1<sup>ST</sup> Basil Café
- 2<sup>ND</sup> GingeRootz Asian Grille

BEST Bar & Grill

- 1<sup>ST</sup> Greene’s Pour House
- 2<sup>ND</sup> Houdini’s Escape Gastropub

BEST Breakfast

- 1<sup>ST</sup> SAP Brunch, Brown Bag & Bakery
- 2<sup>ND</sup> Perkins Restaurant & Bakery

BEST Brunch

- 1<sup>ST</sup> SAP Brunch, Brown Bag & Bakery
- 2<sup>ND</sup> Houdini’s Escape Gastropub

BEST Burger

- 1<sup>ST</sup> Milwaukee Burger Co.
- 2<sup>ND</sup> Mihm’s Charcoal Grill

BEST Cup of Coffee

- 1<sup>ST</sup> Copper Rock Coffee Company
- 2<sup>ND</sup> Seth’s Coffee & Bake Shop

BEST Dessert

- 1<sup>ST</sup> Carmella’s an Italian Bistro
- 2<sup>ND</sup> SAP Brunch, Brown Bag & Bakery

BEST Dine-In Deli

- 1<sup>ST</sup> New York Deli
- 2<sup>ND</sup> Zuppas Market Cafe Catering

BEST Diner/Cafe

- 1<sup>ST</sup> Little Diner Xpress
- 2<sup>ND</sup> Third Street Diner

BEST Ethnic Food (Non-Asian, Non-Mexican)

- 1<sup>ST</sup> Sai Ram Indian Cuisine
- 2<sup>ND</sup> Apollon

BEST Fish Fry

- 1<sup>ST</sup> Greene’s Pour House/VFW (tie)
- 2<sup>ND</sup> Ground Round Grill & Bar

BEST Fried/Broasted Chicken

- 1<sup>ST</sup> Mary’s Family Restaurant
- 2<sup>ND</sup> Cozy Corner

BEST Happy Hour

- 1<sup>ST</sup> Greene’s Pour House
- 2<sup>ND</sup> Ground Round Grill & Bar

BEST Homestyle/Comfort Food

- 1<sup>ST</sup> Cozy Corner
- 2<sup>ND</sup> Mary’s Family Restaurant

BEST Mexican Food

- 1<sup>ST</sup> Solea Mexican Grill
- 2<sup>ND</sup> Antojitos Mexicanos

BEST Metamorphosis

- 1<sup>ST</sup> Antojitos Mexicanos

BEST Non-Chain Late-Night Dining

- 1<sup>ST</sup> Muncheez Pizza
- 2<sup>ND</sup> Little Dinner Xpress

BEST Pizza

- 1<sup>ST</sup> Muncheez Pizzeria
- 2<sup>ND</sup> Stuc’s Pizza

BEST Salad Entree

- 1<sup>ST</sup> Carmella’s an Italian Bistro
- 2<sup>ND</sup> SAP Brunch, Brown Bag & Bakery

BEST Sandwich

- 1<sup>ST</sup> SAP Brunch, Brown Bag & Bakery
- 2<sup>ND</sup> Greene’s Pour House

BEST Seafood

- 1<sup>ST</sup> Carmella’s an Italian Bistro
- 2<sup>ND</sup> The Red Ox Seafood and Steakhouse

BEST Steak

- 1<sup>ST</sup> George’s Steak House
- 2<sup>ND</sup> Vince Lombardi’s Steakhouse

BEST Supper Club

- 1<sup>ST</sup> Dick & Joan’s Supper Club
- 2<sup>ND</sup> Mark’s East Side/The Red Ox Seafood and Steakhouse (tie)

BEST Sushi

- 1<sup>ST</sup> Katsu-Ya of Japan
- 2<sup>ND</sup> Koreana

BEST Waitstaff/Service

- 1<sup>ST</sup> Carmella’s an Italian Bistro
- 2<sup>ND</sup> Ground Round Grill & Bar

BEST Worth the Drive

- 1<sup>ST</sup> Bob & Geri’s Black Otter Supper Club
- 2<sup>ND</sup> Chives Restaurant

MOST Vegetarian Friendly

- 1<sup>ST</sup> Basil Café
- 2<sup>ND</sup> SAP Brunch, Brown Bag & Bakery

Continued from Page 21

BEST Happy Hour

Greene’s Pour House, Neenah

While people walking through the door at Greene’s Pour House may start as customers, they quickly become treated like good friends and family, says owner Bobby Greene of his recognition for Best Happy Hour. The restaurant also received other nods this year, including first place for Best Appetizer, Best Bar & Grill and Best Fish Fry.

“The people who we have working during that time are fun,” Greene adds of the happy hour that is offered Monday through Friday from 4-6 p.m.



Matt, Jay, Ashton and Devon are the popular line-up who have made a point of knowing customers who come in and their drink of choice.

“They find out things, they get to know people very well,” Greene shares. “They’re just very kind to each person.” Of course, each bartender also has their own schtick behind the bar, too.

In addition to service, Greene says having half-off items has been a draw for his establishment with the business community.

“We’ve got a really good happy hour menu with appetizers. That, mixed with the drinks and tap beer, bring people in,” he says. “It’s been great serving people. It’s been great having people come in and getting to know their faces.”

BEST Homestyle/Comfort Food

Cozy Corner, Appleton

From barbecue to down-home delights, there’s room at the table for everyone at Cozy Corner in Appleton. The restaurant cooked up a win in this year’s Best Homestyle/Comfort Food category.

Continued on Page 24

The Friendly Neighborhood Meeting Place.

LUNCH • DINNER • FISH FRY • DRINKS  
LIVE MUSIC • PRIVATE EVENT ROOM

2015 Golden Fork Award Winner for  
BEST APPETIZERS • BEST BAR & GRILL  
BEST FISH FRY • BEST HAPPY HOUR

Runner-up for  
BEST OVERALL • BEST SANDWICH

Thanks for voting!

134 W. WISCONSIN AVE. DOWNTOWN NEENAH  
920.486.1049 WWW.GREENESPOURHOUSE.COM

Savor the Experience

BANQUETS & FULL SERVICE CATERING

Featuring floor to ceiling windows with beautiful views of the historic Fox River

Corporate Functions  
Weddings  
Special Events  
Off-site Catering

Fox Banquets  
Rivertyme Catering, INC.

DOWNTOWN APPLETON 30Years

111 EAST KIMBALL STREET  
(920) 731-7271

info@FoxBanquets.com • www.FoxBanquets.com

A BIG THANKS TO EVERYONE WHO VOTED FOR US!

Antojitos MEXICANOS

KITCHEN & CANTINA

10:30am - 10pm M-TH  
10:30am - 10:30pm F & SA  
9am - 1pm S

204 E COLLEGE AVE DOWNTOWN APPLETON  
(920) 380-0244 APPLETONANTOJITOS.COM

Try our Margarita Flight!

Regency Wealth Management, LLC

Retirement Income Planning • 401(K) Rollovers • Estate Planning  
Charitable Giving • Annuities • Mutual Funds • Advisory Services  
Fee-Based Planning through LPL Financial • 529 Educational Planning

EVERGREEN BUILDING - SUITE 1400 201 SOUTH RIVERHEATH WAY, APPLETON  
(920) 739-5549 www.MyRegencyWealth.com

Securities and Advisory Services offered through LPL Financial, a Registered Investment Advisor. Member FINRA/SIPC.

Local Food • Craft Beer • Live Music •

the SOURCE public house

890 Lake Park Rd. • Menasha • 920.830.2050  
www.thesourcepublichouse.com



Host your event at



**Osorio's**  
**LATIN FUSION**

Private dining for groups of 2-200  
Customized menus available  
Nearly any budget accommodated

Mon-Thurs: 11am-9pm; Fri & Sat: 11am-10pm  
Closed Sunday

**NOW OFFERING CATERING!**

1910 N. Casaloma Drive, Appleton  
Catering provided for Wed, Thu, Fri, Sat, Sun, & Monday  
(920) 955-3766  
OsoriosLatinFusion.com

Next Time Out,  
Make it Mark's



**HAND-CUT STEAKS**  
**FRIDAY FISH FRY • SATURDAY PRIME RIB**  
Featuring a wide selection of German beer & wine

**PRIVATE DINING ROOM AVAILABLE**  
• We are Small Group Specialists •

Lunch: M-F, beginning 11am; Dinner: Six Nights a Week (closed Sunday)

**MARK'S**  
**EAST SIDE**  
**DINING & COCKTAILS**

Family owned and operated since 1967.  
1405 E. WISCONSIN AVE., APPLETON • 733-3600  
WWW.MARKSEASTSIDE.COM

Continued from Page 23



Menu items at Cozy Corner include the Big Jess (left), the Big Momma (upper left) and Chicken & Waffles (above).

"I think our food, coupled with the environment, reminds people of being home. It's a relaxed environment," says owner and operator Natasha Banks.

Seven Dolla Holla specials also are drawing customers in to see what this southern-style restaurant has cooking on a daily basis.

"We've always got something new and different going on," Banks shares,

Specials have included Smoked Chicken Lasagna and Shrimp Po'Boys to name a few.

"Customers love our fried chicken and we have a sandwich called, the Big Jess," Banks adds.

Cozy Corner took second place in this year's Best Fried/Broasted Chicken category and will be expanding its chicken and waffle menu with more dessert options. Customers also can anticipate a "spruce-up" of the dining room as well.

"Thank you to the voters and to Appleton for embracing us and really keeping us going," Banks says.

### BEST Metamorphosis

#### Antojitos Mexicanos, Appleton

Golden Fork voters recognized Fernando Almanza and Veronica Banda this year for spreading their wings and moving Antojitos Mexicanos to its new home on College Avenue. After almost seven years on Richmond Street in Appleton, Antojitos took up residence downtown at the end of April.

"Winning a Golden Fork Award is very meaningful. We appreciate everyone voting for us," says Almanza, co-owner of the restaurant. "It's like a celebrity winning a Grammy or any type of award. ... Big thank you to all the

people who voted for us. We're going to try to do our best."

Antojitos' move has not only bolstered business by gaining new customers, but caused voters to recognize the restaurant in the Best New Restaurant category. Since the response was strong, but the restaurant isn't technically "new," FOX CITIES Magazine didn't want the fresh facelift to go unnoticed.

Almanza shares that the restaurant has relied on word of mouth, which has increased as customers have taken notice of the changes. Finding the right location to move to had been a challenge and while initially skeptical of moving downtown due to parking concerns, the new beginning has been nothing, but positive, Almanza says.

"Once we came and looked at the place, we fell in love with it. It was exactly what we were looking for," he says.

In addition to more space, Antojitos now offers a bar, trendier atmosphere, more employees and also is working toward offering daily or weekly specials.



### BEST Mexican Food

#### Solea Mexican Grill, Appleton/Neenah/Menasha

"This award is one of the most important awards in the area," says owner Eduardo Sanchez of Solea Mexican Grill taking top prize for Best Mexican Food. "The people who vote, I believe are the ones who are dining out."

Sanchez stresses the importance of treating people as guests and not customers, along with getting to know those who walk through the restaurants' doors.

"Those are things that don't cost any money," he adds.

Every year, Sanchez changes up the menu a bit and looks at what's going on in the market. A new menu was launched in September and features 17 new dishes, including more fish selections.

"Mexican food is not just burritos and enchiladas," Sanchez notes.

"We always think about the Golden Fork Awards because that means a lot to us," he adds. "We want to be the best in the area because we know we can be the best."

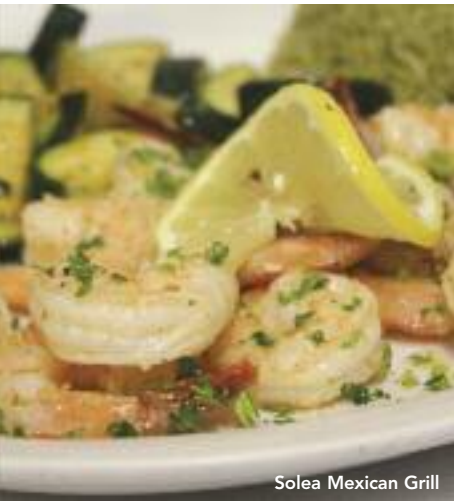
### BEST Non-Chain Late-Night Dining

#### Muncheez Pizza, Appleton

Whether in search of a slice or a sip, Muncheez Pizza has taken the Golden Fork for Best Non-Chain Late-Night Dining.

"Not too many places have their doors open past midnight," says owner Paul VanderLinden, adding Muncheez is open daily from 11 a.m. to 3 a.m. 365 days a year. "I really just have to give the credit to our dedicated employees and our loyal customers who keep coming in."

In addition to the pizza, another category win



Solea Mexican Grill

for Muncheez this year, customers also can expect a late-night happy hour from 9 p.m. to midnight and entertainment starting at 5 p.m. on the dining room projector; an entire 5 foot long wall is used to show the news, game shows and then movies. Family movies are shown up until 10 p.m. and then customers can expect selections ranging from comedy to action. Muncheez also has more than 40 beers. Customers will find six bar stools, two couches and two booths inside the restaurant.

"I wanted to create a better vibe in the dining room," VanderLinden says. "A pizza ultra lounge feel."



Muncheez Classic pizza

Continued on Page 26

THANK YOU FOX CITIES FOR VOTING FOR US!



Tues-Fri: 11am-2pm & 4:30-9pm  
Sat: 11am-9pm, Sun & More Closed



BEST ASIAN FOOD  
&  
MOST VEGETARIAN FRIENDLY

1513 N Richmond St, Appleton (920) 830-6741

facebook.com/basilcafepho @basilcafepho

Thank you to our fantastic customers for voting for us!



**BEST DINER/CAFE**  
**2ND PLACE BEST LATE-NIGHT DINING**

*We appreciate our customers' support and enjoy being here to serve you.*

*Thank you also to our wonderful staff, there is no us without you.*



**OPEN 24 HOURS**  
*Eat Anytime!*

1939 N RICHMOND ST, APPLETON  
(920) 734-9962

Thank you for voting us one of the best!

**Mihm's**  
**CHARCOAL GRILL**  
Est. 1958

342 Chute St., Menasha • 722-0306



mihmscharcoalgrill.com

Tu-Sa 11a-11p | Su 11a-9p | closed Mondays



**2015 Golden Fork Award Winner**

**Best Mexican**  
6th time winner!

Let us cater your next event!

**Solea**  
Mexican Grill  
soleamexicangrill.com

**MENASHA**  
705 Appleton Rd.  
729.1011

**NEENAH**  
1350 Gillingham Rd.  
727.0540

**APPLETON**  
1104 Mutual Way  
831.9590

**DRIVE THRU NOW OPEN IN DOWNTOWN APPLETON!**

**SETH'S COFFEE**  
LOCAL CRAFT CAFE

Located at 323 E Washington Street  
(behind The History Museum)

Drive Thru: M-F 6am-6pm; Sa & Su 7am-3pm

Little Chute hours:  
MTu 6:30am-9pm; F 6:30am-10pm; Sa 7am-10pm; Su 8:30am-4pm

*Making Every Event Memorable*

One of the Fox Valley's premier banquet venues, offering a welcoming atmosphere and personalized service.

**The GRAND MERIDIAN**

2621 N. Oneida St., Appleton (920) 968-2621  
www.thegrandmeridian.com

Continued from Page 25

## BEST Supper Club

### Dick & Joan's Supper Club, Appleton

Everybody knows your name at Dick & Joan's Supper Club, says Dale "Lester" Lesselyoung of the family atmosphere reminiscent of the TV show, "Cheers," at his supper club. The restaurant Lesselyoung owns with Pat Williams garnered Best Supper Club this year.

"We've been around for a long time," says Lesselyoung. "We just have a following. We have parents, then their kids and their kids."

Having a following of up to as much as three generations at a time has helped Dick & Joan's continue its success," Lesselyoung shares. Nightly specials also help draw in customers. "We always add a little something different," he says. "We kind of just change it up that way."

Specials can range from Chicken Alfredo to a Spanish Haddock.

"It's just a good old fashioned supper club where you get a drink and good meal at a good price," Lesselyoung says. "We appreciate anybody and everybody who got us to the win and voted for us, too."

## BEST Sushi

### Katsu-Ya of Japan, Appleton

Katsu-Ya of Japan returns again as the contender to beat for Best Sushi in the Fox Cities.

"We're excited and grateful," says Lisa Nakashima, manager, of continuing to be top of mind among valley diners.

Katsu-Ya has more than 35 rolls and the restaurant's Red Dragon and Nakashima rolls are



Katsu-Ya of Japan

updated menu. Adding lunchtime hours also is being considered.

"We're really hoping we can, but we just need to make sure that we have enough staff on," Nakashima notes.

## MOST Vegetarian Friendly

### Basil Café, Appleton

"We're trying to be really, really aware of vegans and vegetarians," says General Manager Larry Chomsisengphet of Basil Café's recognition as Most Vegetarian Friendly.

While Chomsisengphet has tried being vegetarian, his mother has been for 15 years so he understands the importance of offering menu selections that can be tailored to customers' dietary choices. After a customer inquired about making Pho, a traditional dish made with beef-based broth, in a vegetarian-friendly way, Basil Café started offering it the next day.

"Everything is fresh, made to order anyway," Chomsisengphet says. "It's a pretty sizable portion of the demographic that is vegan or vegetarian."

Many options from the Basil Fried Rice to Nam Khao to the Lotus Salad are suitable menu choices. In fact, 15 out of the 18 house specialties



Bánh Xèo or Vietnamese Crepe from Basil Café

quite popular with customers, Nakashima shares.

"I think our sushi chefs have been trained for a long time. They really have a passion for this cooking and are very confident in the dishes they put out," she adds.

Katsu-Ya's new College Avenue location is slated to open at the end of this month with an

at Basil Café can be made vegan or vegetarian-friendly, Chomsisengphet says.

As for what might be next for Basil Café, Chomsisengphet points to his sister and owner, Sue Chomsisengphet.

"She's always in the 'lab' trying to cook something up," he says.

FC

# DOOR PENINSULA WINERY

Spooky fun  
for everyone,  
if you're over 21!

Find it at your local retailer



5806 Hwy 42 Sturgeon Bay, WI 54235 • 1-800-551-5049 • DCWine.com



# 'Chef Talk' to stir up foxcitiesmagazine.com

By Amy Hanson

Web series provides inside dish from area restaurants



FOX CITIES Magazine has a new recipe for clever and insightful coverage of the Fox Cities dining scene and beyond. With a dash of humor, a spoonful of story and a pinch of the unexpected thrown in for good measure, “Chef Talk” with Kyle Cherek will launch on foxcitiesmagazine.com this month.

“The genesis of the series or why it makes sense to me is very simple,” Cherek shares.

Viewers may recognize Cherek, a born-and-bred Wisconsinite, as the host of Wisconsin Public Television’s Emmy-nominated “Wisconsin Foodie” and from his appearances on The Travel Channel and Food Network. After doing “Wisconsin Foodie” for about five years, Cherek had developed relationships with chefs throughout the Midwest and wanted to dig into the rich content he was unearthing by talking with them even further.

At one point during a candid discussion with a chef, the idea for “Chef Talk” struck him.

“I realized he was sharing things with me that he would only be sharing with me,” Cherek explains. It is his hope that with “Chef Talk” he’s able to get a chef to take his or her guard down and “connect as human beings.” The shows are meant

to be entertaining, provide a connection to the chef and allow viewers to get a glimpse inside the minds of each chef.

Thus, the anthesis of the series is to explore anything from what annoys a chef to what invigorates them, while asking emotional, real questions that may or may not make them flinch.

“Chef Talk” is shot with one or two cameras that are constantly moving in a *cinéma vérité* style and will catch raw moments like Adam Siegel, executive chef for the Bartolotta Restaurant Group, tapping his finger on the base of a wine glass while he was contemplating a question that conversationally only he and Cherek could share together about the James Beard Award.

“I never know what they’re filming,” Cherek says. “We’re just having a conversation. We’ll often take 45 minutes to an hour and only four to five minutes will be used.”

While Cherek prepares for each encounter by learning about the chef’s career, cooking style, chosen ingredients, what makes them tick and jotting down questions, the dialogue often takes an unplanned direction and leads to the funny, forthright and candid conversations that take place.

Cherek had more than his audience in mind when creating the series.

“I was privately doing it for the chefs so they could see the stories of each other’s lives,” he confesses. He describes the profession as a cohort or calling and notes that while the fraternity of sorts bands together and learns from one another, due to the hours and demands of the job, it is difficult to meet those you admire and strive to be.

“They doubt themselves every day and they try just as hard as the new and young ones do,” Cherek explains, noting that chefs all seem to have the same intentions and attentions when it comes to food and what comes out of their kitchens.

Cherek stumbled into the world of food with

“Wisconsin Foodie.” The show’s producer wrote out the first episode on a napkin and asked his then girlfriend and now wife who she thought would be a good fit as host. She suggested Cherek who had no previous culinary background and was working in the nonprofit world in Milwaukee at the time.

Cherek agreed to give it a shot on the condition that the show would be unscripted and began throwing himself into research for the show. Initially, he had a co-host before the show went with a solo host format.

Cherek grew up learning about fine dining and eating exquisite gourmet recipes from his mother, and cultivating an appreciation for organic and healthy cooking on a budget from his stepmother, he noted.

“I understand what four forks are for,” Cherek joked as he recalled his mother setting elaborate tables.

His Hungarian maternal grandmother also enjoyed cooking all day and his Polish paternal grandmother made her own sausage, pickled and made modest cuts of meat better, according to Cherek.

“I was surrounded by food,” he says. One of his earliest memories was at his maternal grandparents’ home “at their dining table staring up at her stirring soup or something in a large pot.”

Today, Cherek enjoys making breakfast — including a protein, carb and fruit — for his fiancée, Nada Johnson, and their children when he’s not traveling; the kids enjoy his crepes and waffles. Cherek, however, says he’s amazed by Johnson’s ability to pull anything out of the refrigerator or pantry and make an amazing meal.

“I don’t have that synergistic level yet, but I can assist pretty well,” he says.



For more fun factoids with Kyle Cherek, visit foxcitiesmagazine.com.

## ASK CHEF JEFF

Have a culinary question for Chef Jeff?  
Go to foxcitiesmagazine.com and click  
Community Chat.

### Smoke signals



Q. “Sometimes there is a pink ring on smoked foods — what is this?”

—Pete, Potosi

A. Well Pete, this phenomenon is known as a “smoke ring.” A smoke ring is a natural pink discoloration of the meat that is formed just under the surface of the meat. A smoke ring is caused during the smoking process by a chemical reaction between the nitrogen dioxide from the moist smoking wood with the natural nitrates in the meat. Most barbecue cooks try to achieve a smoke ring as a “badge of honor” that is expected by people who eat barbecue. There is absolutely no flavor value to a smoke ring, but since people eat with their eyes and usually expect to see it, it certainly enhances the visual appeal. Properly prepared barbecue will automatically have a beautiful smoke ring as a natural occurrence, but some barbecue rubs on the market include a touch of sodium nitrite, which aids in the production of a smoke ring. The crust, known as “bark” on the outside of a piece of barbecue, particularly beef briskets and pork shoulders, is much more important to the finished taste of the meat and cooks should pay more attention to the development of the bark than to the development of the smoke ring.

Am I making you hungry yet, Pete?

Visit foxcitiesmagazine.com for Chef Jeff’s Brisket Marinade Recipe

While you’re there, check out past columns and more of Chef Jeff’s original recipes!



Chef Jeffrey Igel is the chair of the Culinary Arts & Hospitality Department at Fox Valley Technical College, Appleton. “Chef Jeff” has spent his entire career in the restaurant and hospitality industry, serving in many capacities.

## WHERE TO DINE

**Carmella’s: an Italian Bistro**  
716 N. Casaloma Drive, Appleton. 882-4044.

Experience authentic Italian cuisine in a European-style setting with a lively atmosphere and knowledgeable, welcoming staff. Select from pastas, entrées, appetizers, salads and sandwiches any time of day. Our divine desserts are all made in-house by our pastry chef. During warmer months, our secluded patio offers an al fresco dining experience unlike any other. We also offer a private dining area for small groups, and off-site catering. Winner of 10 2014 FOX CITIES Magazine Golden Fork Awards, including Best Overall. Hours: Su–Th, 11am–9pm; F & Sa, 11am–10pm. Reservations accepted for parties of six or more. [carmellasbistro.com](#).

**Mr. Brews Taphouse**  
201 S. RiverHeath Way, Appleton. 815-3516.

Nestled along the Fox River with spectacular wildlife views, Mr. Brews Taphouse offers 48 tap craft beers as well as a variety of wines to accompany our gourmet burgers and fresh cut fries/chips. We also offer chicken, turkey burgers and vegetarian options as well as salads and a kids’ menu. Arriving by boat? Dock at one of our six docks! Dine indoors or on our large patio. Reserve our mezzanine for your next event. Join us for happy hour M–F, 4–6pm. Open Su–Th, 11am–11pm; F–Sa 11am–midnight. Find us on Facebook and Twitter. [mrbrewstaphouse.com](#).

**SAP**  
708 N. Casaloma Drive, Appleton. 257-2194.

SAP offers breakfast and lunch classics any time of the day! We use locally sourced eggs from organic-fed chickens in all of our dishes, and our pork is from a farm down the road. Stop in for a coffee or espresso drink and a from-scratch pastry or dessert from our bakery case. Our deli case is full of artisan Wisconsin cheeses and meats, organic rotisserie chickens and house-made favorites. No time to sit down? Order to go! On warmer days, we’ll open the garage doors on our four-seasons patio. Winner of six 2014 FOX CITIES Magazine Golden Fork Awards, including Best New Restaurant. Open M–Su, 7am–8pm. [sapbrunch.com](#).

**Stone Cellar Brewpub**  
1004 S. Olde Oneida St., Appleton. 731-3322.

Located in the Between the Locks, a 157-year-old historic brewery building, Stone Cellar Brewpub features the Fox Cities’ best handcrafted, national award-winning beers made on premise. The restaurant features an extensive menu including steaks, seafood,

pasta, burgers, award-winning pizza, creative appetizers and traditional pub favorites. In addition, enjoy our selection of gourmet sodas made in the brewery. We even have Appleton’s oldest beer garden! Come enjoy the unique atmosphere, experience excellent food and great service. Brewpub fare with a flair! [stonecellarbrewpub.com](#).

**Stuc’s Pizza**  
110 N. Douglas St., Appleton. 735-9272.  
1395 W. American Dr., Menasha. 725-2215.

With 12 FOX CITIES Magazine Golden Fork awards to our name, including Best gourmet pizza, you can’t do better than Stuc’s for great pizza in a casual, family friendly environment. Famous for our Chicago-style, deep-dish pies, we also make a mean New York-style hand-tossed, and a crispy thin crust. Sit back with a beer or glass of wine, and see why our pizza is “The Good Mood Food.” Or, dig into a calzone or one of our many pasta dishes. Our second location is now open on Hwy. CB and American Drive, right off of Hwys. 10-441 — we’re spreading the good mood! [stucs.net](#).

**Vince Lombardi’s Steakhouse**  
333 W. College Ave., Appleton. 733-8000.

Located inside the Radisson Paper Valley Hotel. Honored with the NFL’s Most Valuable Property (MVP) Award in 2009. Extraordinary steaks, superb wines and legendary service. Enjoy world-class dining set among Coach Lombardi’s personal memorabilia and classic photos. Experience a commitment to excellence in food, beverages and service that is commensurate with the standards of our namesake. The award-winning restaurant features extraordinary USDA prime cuts of beef and a wine list that Wine Spectator Magazine has named “one of the most outstanding in the world.” [vincelombardisteakhouse.com](#).

**Zuppas – Market, Café & Catering**  
1540 S. Commercial St., Neenah. 720-5045.

Our top-flight chef team led by Chef Peter Kuenzi, urban cafeteria setting and penchant for local ingredients, ensure that your food is creative, fresh and ready fast. For breakfast, lunch and dinner, Zuppas Café offers chef-prepared soups, sandwiches, salads and more. Enjoy handcrafted pastries and desserts with coffee or take home a variety of fresh prepared salads and entrees from our deli. Our Green Room is perfect for your personal or business gathering. M–F, 8am–8pm; Sa, 11am–3pm; closed Su. Visit [zuppas.com](#) for daily specials.

WE APPRECIATE YOUR VOTES FOX CITIES!

**Third St. Diner**

Your Destination for Good Cookin'

Featuring all-day breakfast, delicious desserts, homemade soups and daily specials.

300 Depere St, Menasha (920) 727-9500  
Monday–Saturday, 5am–7pm | Sunday, 5am–2pm

THANK YOU FOR YOUR VOTES!

**GingeRootz**

ASIAN GRILLE

Make your reservations for the holidays now.

GINGEROOTZ.COM 2920 N. Ballard Rd., Appleton (920) 738-9688

Thank you for voting for us!

Best Overall Restaurant • Best Ambiance  
Best Dessert • Best Salad Entrée  
Best Seafood • Best Waitstaff/Service

**carmella's**  
an italian bistro

716 N. Casaloma Dr., Appleton (920) 882-4044 [carmellasbistro.com](#)

Best Breakfast • Best Brunch  
Best Sandwich

**SAP**  
BRUNCH BAKERY

708 N. Casaloma Dr., Appleton (920) 257-2194 [sapbrunch.com](#)



*Cabinetmakers adjust designs to homeowners' changing needs*

# Everything in its place

By Amy Hanson

*Der Meister Cabinetry*

Form meets function when it comes to cabinets in homes today. From kitchens to locker spaces, design is tailored to the purpose the storage solution serves.

Customers are looking for “good, simple, functional storage,” says Nick Arnoldussen, owner of Arn’s Custom Cabinets in Little Chute.

Gone are the 1970s blonde tones and the dark oaks of the early ’80s, adds Mark Hameister, sales and design for Der Meister Cabinetry of Appleton.

“The trend now is that everything has to match, colorwise, stylewise,” notes Erik McClintock, owner of McClintock Cabinets, Inc. just outside of Appleton. “When we started 20 years ago, you could have hickory in one room, oak in another.”

“It’s more of what we call a ‘timeless look,’” adds Hameister. “It just lightens the space. You see much more neutrals in the colors and accessories you can put with it.”

Greys, whites — ranging from antique to cream — and stains in medium to dark tones are the three major color requests that are particularly seen in kitchens.

“Those earth tones help to keep it a little more neutral, are easier to work with and help with resale value,” says Arnoldussen. “I think the classic white will always be a staple.”

“People are comfortable with a white because they know anything is going to go with that,” adds Laurie Dorn, kitchen designer for Der Meister.

Textures in wood with stains, glazes or a combination to create a depth in the wood also are popular, Arnoldussen notes.

The style of cabinets also is leaning toward a more simplified design esthetic.

Seventy-five percent of the styles Der Meister is creating is flat panels, says Dorn. The European, frameless style features clean lines and has the doors covering the entire face of the cabinet.

The simple, square, straight lines is in line with a Shaker style that seems to be resonating with McClintock customers as well. Dan Thomack, owner of Thomack’s Custom Cabinets in Appleton, also is seeing this style in new home construction and the desire to match the look of the home.

Arnoldussen says his customers are looking for



*McClintock Cabinets, Inc.*

a more timeless design which will also stand up as long as the life of the product.

Thomack is skilled at doing intricate handwork, carving and custom turning. Posts with carving and moulding with detailed designs remain requested from his customers.

“The glaze picks up and highlights the details,” Thomack adds. Of course, the additional “frills” as he refers to them, do add to the overall project cost.

Despite the style of the rest of the kitchen cabinets, cabinetmakers agree it is not uncommon to see statement islands that differ in color and design from the rest of the room, but serve as a complement with a distressed, furniture-like feel.

“That’s our niche. When people can’t find what they want, we’ll build it for them,” says Hameister. “There’s value built into it.”

“It’s more elegant, they’re looking for a showpiece,” echoes McClintock.

Glass fronts with specialized lighting also is used on occasion.

“Most people like to add a little flair. Decorative glass, I think, will always be there,” says Arnoldussen. “I think it’s a nice little touch in some areas.”

Soft-close door glides and hinges remain noted features in cabinets as well.

“You don’t have to worry about them slamming,” Thomack says. “I’ve always just made that a standard.”

Built-ins from wine storage to pullouts or rollouts for organization, garbage and recycling, pots and pans, and spices, along with places to keep tablets or a niche for small TVs also are

requested on occasion. Thomack believes in using solid wood, dovetail design as well.

“They like all the little bells and whistles,” says Hameister. “We live in a convenience-oriented society.”

Maintaining beauty without the upkeep also is important to today’s homeowners as they opt for durability in non-porous materials like granite and quartz that are easy to wipe down, keep surfaces sanitary and provide more bang for their buck, Arnoldussen shares.

“With quartz, you can dump a glass of red wine on it and not have to worry about it,” McClintock says.

Thomack fabricates his own countertops and works mostly with laminates in new granite patterns, which are frequently purchased and swapped out later for stone easily by screwing them into the tops of the cabinets. He also builds sinks right into the countertops so that no lip from the sink is exposed.

“They’ve come out with some nice finishes and they are really durable,” he adds.

Cabinetmakers will either install countertops themselves or subcontract the work to be made, delivered and installed on the same timeline.

One thing you’re likely not to find in the kitchen any longer is a home office space.

“Now when I go into a kitchen, if there’s a desk unit, those get torn out,” Thomack says, adding that workspaces are going back into separate rooms or finished basements.

Bathrooms and laundry rooms aren’t without their share of cabinets as well. Stackers or “basically dedicated space to put your baskets,” says McClintock also are sought after, while powder rooms have become the place for a pop of color and more adventurous design choices.

“Now we’re seeing cool, fun finishes. We’re creating a one-of-a-kind, furniture-like feeling,” Arnoldussen says. While barnboard is currently popular, Arnoldussen notes that he is able to use newer materials without having to source original boards, which also saves on cost while achieving the same high-quality look.

Vanities with turned legs and open storage in powder room vanities also are trending, shares Dorn.

Coming in from the garage or front entryway, a place to drop things, including boots, backpacks and more is a newer way to use cabinets, too.



*Arn’s Custom Cabinets*

**Complete Home Accessibility Solutions**

Stay in the home you love for as long as you would like. We offer residential elevators, chair lifts, stair lifts and vertical platform lifts from industry leaders.

**Waupaca**  
ELEVATOR COMPANY

**BRUNO**  
for your independence

**Harmar**

Contact Wisconsin Sales & Service:  
Accessibility Solutions  
Local Service & Support  
Trained & Licensed Installers  
Professional Results

Call: 800-251-0007 - WaupacaElevatorWI.com

**Work You Can Trust... People You Can Depend On!**

Serving your family’s heating and air conditioning needs in the Fox Valley since 1921. Four generations of Christensens have run our family business, maintaining the quality workmanship you’ve come to expect from us. Voted “Best of the Valley” (4 years)!

**CHRISTENSEN**  
HEATING AND AIR CONDITIONING INC.

Visit our showroom at  
1609 W. Wisconsin Ave., Appleton  
**(920) 731-3002**  
www.christensenheating.com  
**24-HOUR EMERGENCY SERVICE**

**Installing Beauty**

At Tri City Glass & Door we know it takes more than just a great product to do the job right. It takes the installation know-how that comes from being in business since 1960. For shower doors and enclosures, mirrors and much more, count on us.

**Tri City**  
Glass & Door  
AUTOMOTIVE • RESIDENTIAL • COMMERCIAL  
tricityglass-door.com

Appleton/Residential  
100 W. Northland Ave.  
800.521.5221

Green Bay/Residential  
1811 E. Mason St.  
800.242.8177



Valley Home Builders Association is now



**HOME BUILDERS ASSOCIATION OF THE FOX CITIES**

An association committed to:

- Partnering with housing-related non-profits
- Working with area education institutions and partners to promote trades careers
- Growing positive relationships with allied housing associations, government and municipal agencies to maintain attainable housing in our community
- Providing & promoting business development opportunities for our members
- Showcasing our members' craftsmanship through our public events such as the Parade of Homes™
- Providing discounts to HBA Fox Cities members to reduce expenses
- Helping Fox Cities residents find reputable housing-related professionals

**HBAFOXCIITIES.COM**



**TIMBER Innovations**  
Craftsmanship in Every Home. Beauty in Every Detail.



Timber Innovations LLC  
920-738-7400  
timberinnovations.com



Thomack's Custom Cabinets

"The locker in the last 10 years is probably the big thing. Everybody has to have a place to hang their coats," says McClintock.

Thomack has made lockers with doors on top, hooks for hanging, bench seating and open or drawer storage on the bottom. He's also getting requests for "drop centers" or 30-inch basic cabinets that serve as a place to keep keys, garage openers and other things you might need to grab on your way out the door and keep somewhere consistently when you come back.

There is less of a need, however, for the days of big, bulky entertainment centers since televisions have gone the way of sleek flat screens. Dorn sees more credenza-style cabinets being used to store DVDs are other items.

Whatever your cabinet need, the typical design process starts with drawings and a discussion of how the space will be utilized, style preferences and budget. Customers who bring in at least a few ideas from either a website, such as Pinterest or Houzz, on their phone, ripped from a magazine or parade of homes tours help to narrow down the process. It also can be a reality check when the cost of a project is revealed.

Purchasing custom versus store-bought cabinets will influence the price, explains Thomack noting that a factory may be able to turn out 100 pieces in the time that he's able to do one. Therefore, quality and the ability to design non-cookie cutter looks comes into play.

Before building begins, the site also is physically marked and drawings tweaked for any adjustments. Sit down meetings and timeline discussions also occur. Knowing wall color and flooring material selections ahead of time can be helpful so everything coordinates together. Depending on the scale of the project and whether or not it is new construction or a remodel may change the process.

"I think people forget how many things they have to pick out," says McClintock.

"Not many people come in and say, 'I want it just like this.' There is opportunity to make it your own," Arnoldussen adds.

However, like a jigsaw puzzle, it's up to the cabinetmaker to come up with just the right fit.

"We truly like to listen to what people want and then take their ideas along with our expertise," Hameister says.



## Watters Plumbing Inc. carries tradition into future

Watters Plumbing Inc. has evolved over the years. Established in 1960 by Harold Watters as Watters Plumbing, Heating, and Oil Company, the company provided plumbing and heating repair services as well as oil delivery services. In 1981, the plumbing portion of Harold's business was purchased by his son Cal Watters and the company became Watters Plumbing, Inc. Watters Plumbing has grown exponentially to become one of the largest, most recognized plumbing companies in Northeast Wisconsin, handling all phases of plumbing, including commercial and residential installation, as well as repair services.

In 2001, the original building at 1303 Midway Road, Menasha, was demolished and a new 14,500-square-foot, two-story building was erected to accommodate the new corporate offices, warehouses and a 2,800-square-foot design showroom.

Watters Plumbing soon recognized the need to expand the plumbing company and added 24-hour repair services, as well as a remodeling division to assist customers with repairs and smaller bathroom jobs including one-day bath makeovers and tub-to-shower conversions. The new division helped customers to coordinate other aspects of their projects such as flooring, tiling and electrical. The company hired their own professional carpenters, tiling experts and electricians to better serve the customer. In addition, the company took on new product lines to enhance the design showroom including flooring, vanities, tile, hardware and much more. The design showroom became a one-stop shop for the homeowner's bathroom remodeling projects, as well as a resource for new home and remodeling customers. Cal says, "If you need a faucet repaired, bathroom remodeled, new home services or a complete commercial plumbing design, we can handle it all!"

Recently, a new contemporary identity was introduced to better reflect the complete plumbing and design services offered by the growing company. "The release of the new logo and visual brand marks a significant milestone and start of a new era for our company as it more clearly illustrates our vision and ambition for the future," Cal says. "The quality of design and craftsmanship shared by trusted plumbing brands like Kohler, Delta and Toto are now reflected in our own identity."



The company's look toward the future is reflected in the updated logo while paying homage to an honored, hardworking past. "We are proud of the employees who helped build the Watters Plumbing name. Not only has it become a household name, but a trusted name in the plumbing and bath industries throughout Northeast Wisconsin," Cal adds. "Our success is because of our clients having faith that we will do what we say we are going to do, when we say we are going to do it. Most of all, we give thanks to God for teaching us how to be leaders by providing others with kind, courteous and compassionate services."

We thank all of you for your continued friendship, business and support!



1303 Midway Rd., Menasha  
Showroom Hours  
M-Th, 8a.m.-5p.m.; F, 8a.m.-4p.m.  
(920) 733-8125  
wattersplumbing.com





Fitzgerald takes a rest. Photo courtesy of Molly Johnson

Joy, fear, sadness. These are just a few of the emotions that dogs seem to be able to sense from their human companions. Their ability to notice what's right or wrong and bring the perfect reaction makes them a logical fit to help in a variety of settings. Registered therapy animals, in this case dogs, have been making an impact in the Fox Cities with those ranging in age from youth to elderly. Whether it's patiently sitting by one's side or curling up for a snooze, the nonjudgemental and calming nature of man's best friend goes far beyond their visits.

## School skills

Jorja Walker, 9, relaxes as she opens "On the Night You Were Born" by Nancy Tillman and prepares to share the story with Lily Belle, a St. Bernard who is content to listen and even take a bit of a snooze as Dr. Carrie Willer, Lily Belle's owner and Jorja's principal, looks on.

"It feels fun. She's really nice to read to. She's really calm and she falls asleep because she thinks it's a bedtime story," says Jorja, a third-grader at Franklin Elementary School in Appleton.

Amy Keener, Jorja's mom, points out that reading with Lily Belle has helped her daughter's speech improve.

"It's great. We've been working since she was in kindergarten to get the stutter under control," she shares.

As the first school in the Appleton Area School District to offer Reading to Canines, Franklin is in its seventh year of continuing the program with the Fox Valley Humane Association.

"We have pretty much the same volunteers that we had seven years ago and I think that really speaks to their dedication to the program," Willer shares.

The dogs must undergo specialized training to prepare them for their role as a therapy dog and for additional stimulation, like fire drills, that they may encounter in a school setting.

"It's quite magical when the dogs come into the building," Willer adds, noting its like a calm comes over the building or classroom. Students make an emotional connection with the dogs and look forward to future visits.

# Healing hounds

By Amy Hanson

*Therapy dogs spread unconditional love through programs*



Stuart Prust shares a moment with Fitzgerald, Molly Johnson's registered therapy dog, during a visit at Cherry Meadows a ThedaCare hospice facility.

"All of a sudden, you have that cute little canine there and that fear factor is gone," Willer says. "This somehow never seems to get boring to them for some reason. ... The kids are very uninhibited, they speak very freely to the animal."

In addition to assisting with reading, the visits also have helped in revealing trauma that students are dealing with and creating an understanding of animal husbandry, the different types of roles dogs can take on from pet to service to safety, working versus petting and safety discussions.

This year, ELL or English-language learner students, along with second- and fifth-graders will have an opportunity to read with the dogs who come in. Each year, the grade levels are examined. Visits typically last an hour and most are once a week or every other week depending on the volunteer. About three students get the chance to read in that hour.

Students get to pick a read from their book box. There tends to be a lot of selections that involve dogs like, "Henry and Mudge" and "Biscuit," Willer adds with a chuckle.



Janice Willer helps Jorja Walker share a story with Lily Belle.

A few years into the program, Willer wanted to understand exactly what the training process entails. She went through it with her own St. Bernard, Lily Belle.

"It was a great experience even for my animal and I because we formed a different bond," she shares.

Once a week, she invites students, typically those who are having a harder time with reading, to her office by sending home a permission slip to read with Lily Belle for 15 minutes. This also helps Willer track their proficiency.

"When the dogs have those vests on, they take on a different demeanor. They're like, 'Hey, I'm ready to work,'" she says.

## Rescued for a reason

Fox Valley Humane Association's therapy dog volunteers included 44 teams as of August and 12 more were to be trained in September. The teams visit 30 different locations at this time from elementary schools to libraries to Boys & Girls Clubs to assisted living and hospice facilities.

"A lot of the dogs were from here and adopted. It's great to see those dogs being rescued and turned into therapy dogs," shares Amy Pahl, volunteer coordinator. "It teaches anyone, from any age, what a dog can be. They're not just a dog. They're a companion."

Gizzy, an American Eskimo Mix, was the first dog to be adopted and turned into a therapy dog from the FVHA in 2005. He also was the first to retire last year.

Trainer Carol Beck has sought out dogs and matched them with owners to further the program, Pahl adds.

"It just makes the day 10 times better. If you can brighten the day of someone who is at the end of life, it just makes the day that much better," says Pahl.

For children who may not do well with dogs, but prefer cats, the FVHA also offers Cat Tales.

"The cat is getting socialization as well as the child," says Pahl. "It's a great program to have because some kids are afraid of dogs. ... If it continues to grow, we will grow with it." Registration is open now for the first and third Tuesday of each month through December and is generally open to first-through fourth-graders.

*Sanctuary or Resort?*

Nestled in the natural beauty of Door County's landscape, the Landmark Resort features all suites, free wireless internet, indoor pool (open 24/7), and so much more. Voted "Best of Door County" for customer service and lodging.

Weekend Getaway | Corporate Retreats | Family Reunions  
Weddings | Family Vacation | Girlfriends Getaway

Landmark RESORT 4929 Landmark Drive  
Egg Harbor, WI 54209  
920-868-3205

Your relaxation expert. thelandmarkresort.com

EXPERIENCE AWARD-WINNING TREATMENT

THE CHIROPRACTIC ADVANTAGE

658 W. Ridgeview Drive, Appleton  
www.thechiroadvantage.com (920) 997-9740

WHERE GOOD BEGINNINGS LAST A LIFETIME...

Child's Choice Learning Center

- Family owned & operated
- Trained professional staff
- Licensed to care for children 6 wks. – 7 yrs.
- Approved Appleton Area School District 4K site
- Nutritious meals & snacks

Call for enrollment availability and a personal tour.

www.childschoicelarningcenter.com  
1800 S. LAWE ST., APPLETON • 738-7770  
Hours: 6 a.m. – 6 p.m. Like us on Facebook!  
TOM & SHERRI SCHNEIDER, OWNERS LOLA OLSON, ASST. DIRECTOR



Library learning

Tanya Misselt can identify with kids who struggle with reading.

“I think I could read in my head better than I could read out loud,” shares the Children’s Services Supervisor at the Appleton Public Library. “To have kids relax and let go of the stigma of not being an eloquent reader ... I can honestly say that is a huge benefit to young readers.”

Misselt is proud to see the Pooches & Pages program continue at the library for another school year. It has been going on for six years after starting with Fox Valley Humane Association and continuing with Compassionate Canines, Inc. for the last four.



Pooches & Pages

“The children love it. They come very early to see which dogs are here. They can’t wait,” adds Ellen Jepson, school-age librarian.

Picking out the book becomes almost secondary, she says and adds that children in the program view the dog as a friend.

“It kind of changes the vibe for the library,” Misselt says. “It makes the whole environment less threatening. ... The hope is once they become more comfortable with reading, they’ll do it more.”

The program is geared toward first- through fourth-graders on a first-come, first-served basis. The first session of the school year is currently running and registration for the winter/spring program will be held Jan. 4 at 9 a.m. both online at [kids.apl.org/cal](http://kids.apl.org/cal) and by calling 832-6187. At this time, the program is offered on the first Saturday of each month when school is in session. It is not for entertainment purposes, but rather helping kids to overcome the anxiety that can be

associated with reading. Participating children, volunteers and four dogs are in the room during each 15-minute slot; parents are asked to wait outside. Sixteen students have the opportunity to participate each Saturday.

“This way, they can just enjoy being with the dog and reading the way they want to read,” says Jepson.

Kids are welcome to bring their own books, select them from the Children’s Department or pull ones from a cart for the program that has early chapter or beginning readers and other age-appropriate selections with high-interest topics and authors.

“We kind of depend on the parents to determine whether or not this program is right for their child,” Misselt notes. “It’s through the generosity of Compassionate Canines that this program exists.”

Pooches & Pages also is offered at the Neenah Public Library with Compassionate Canines to first- through fifth-graders on the second Saturday of each month, 12 months a year. Registration is open now for all months on a first-come, first-served basis by emailing [youthdesk@neenahlibrary.org](mailto:youthdesk@neenahlibrary.org) or calling 886-6335.

Spreading compassion

Jodie Frohne, vice president and secretary for Compassionate Canines, became involved with the organization in 2003 with her English Cocker Spaniel, Joe Cocker, after moving to the area from California and seeing an ad in the newspaper. Frohne contacted Molly Johnson, now past president and founder, who in turn interviewed the duo.

“I found that he had a wonderful temperament and was great with people,” says Frohne of Joe Cocker. She became involved in the organization after doing therapy work with Affinity and Fox Valley Humane Society. The group began as a social support group of sorts to share resources and experiences when it came to animal therapy volunteer work.

While Joe, 14, retired in December 2014 after 10 years of volunteering, Frohne continues to volunteer her time with Filmore, an English Springer Spaniel, who started in January after going through training. Together, they visit places like the Franciscan Court in Oshkosh, Neenah and Little Chute libraries, Camp HOPE for Kids,

and the University of Wisconsin-Oshkosh as part of the Pet Perk Me Up program during exam times and new student meet and greets.

“It’s just been a tremendous success in Molly’s responsibility really,” Frohne shares.

“I’ve been doing it because I love working with these folks,” says Johnson who recently moved out of the area and decided to step away from the organization for now. “It’s pretty amazing the results we’ve seen over the years.”

“With her keen organizational skills and love of the program, we met as a board and mapped out how the roles of the program could be divided,” Frohne says. “I foresee the group continuing. I think it’s an opportunity to bring in fresh ideas. ... I think there’s a lot of interest in keeping the momentum going.” There are roughly 55-60 active volunteers at this time and some have more than one therapy dog.

While there is no cost to the volunteer for training, other than their time, the nonprofit does depend on donations.

Participating therapy dogs have to be trained and registered through Therapy Dogs Inc., a national registry, in order to be a volunteer with Compassionate Canines.

Word of mouth has continued to keep the demand for Compassionate Canines going, but more volunteers who meet the required guidelines are welcome. Due to the reach of current programming from schools to libraries to hospice work, Frohne feels the sectors have already been identified that the organization will likely continue to work in, but the reach could be expanded to outlying areas.

Johnson shares that there is not necessarily a particular breed of dog that is best suited to volunteer, it’s more about “personality, temperament and character.” “We can’t train dogs to love people,” she adds.

People who are interested in learning more, are asked to visit [compassionatecanines.org](http://compassionatecanines.org).

Healing paws

Therapy dogs also are making an impact in health care settings with patients and families.

“It’s often times that the patient will respond more to the pet than the person,” says Jane Shea, hospice volunteer coordinator for ThedaCare. “The dog serves as a trigger.”



The Soda Pups

With dementia patients for example, there is no connection to the present, but there can be to the past so previous interactions with a dog may surface during a visit with a therapy dog and lead to more of “a wow factor” versus an interaction with a hospice employee.

Touch is an important aspect of care, says Teri Metropulos, ThedaCare at Home hospice manager.

“It’s so important for families to touch. When family members are dying, we’re cautious to touch. To have their family members interact with that dog is so important to bring them back to that sense of touch,” she says.

In one particular instance, a therapy dog also served as a conduit to reconnect a woman who had late-stage dementia with her brother, Metropulos shares. The therapy dog was able to calm the patient down enough that staff was able to get a more detailed history from her, found out she had a sibling, tracked him down and she was able to speak to him on the phone before she peacefully passed a few days later.

Within the ThedaCare system, therapy dogs from Compassionate Canines are visiting primarily hospice facility patients at this time and have been doing so for more than six years in the Fox Valley area. Metropulos writes a grant each year to the ThedaCare Hospice Foundation to continue receiving funding for the dogs to come in. She says the interactions take the environments from feeling sterile to lighthearted.

Visits also can reduce incidents of depression, decrease high blood pressure and pain, lessen the need for medication, spark conversation, bring people together and reassure family members that their loved one’s remaining days have quality and meaningful moments.

Pup pick-me-up

Jack and Nancy Zolkowski make regular monthly visits with their dogs to St. Elizabeth Hospital in Appleton and Mercy Medical Center in Oshkosh.

The Zolkowskis follow the rules and purchase their insurance for their purebred Pomeranians — Dr. Pepper (Pepper), Sierra Mist (Misty Mist), Ginger Ale (Ginger) and Barq’s Root Beer (RB) — through Therapy Dogs Inc. Jack and Nancy have owned four other registered therapy dogs who have since passed.

The couple continues to do volunteer work due to its rewarding nature, one-on-one interactions and the joy their dogs have brought to patients and families.

Jack recalled an insistence of a young boy who was involved in a car accident that was affected by one of his visits.

“He started talking with me and the dog. It was almost like a miracle in disguise because he wouldn’t talk to his own family,” Jack shares.

Jack and Nancy also have made it a tradition to visit people on Christmas and say they run into people who recall their visits. While the Zolkowskis don’t go into patient rooms through their volunteer work with Affinity, they have with other health systems.

“It makes them forget about the moment in their mind,” Nancy adds of their interactions. “It’s always rewarding to give someone something better to think about than their pain and uplift their day.”

FC

**THANKS!**  
Veterinary house calls were a new concept in 1995 when we first opened our practice. Thank you to all of our patients and their people who contacted us over the years and discovered a better pet care experience. You have helped to make House Calls a success for 20 years and we look forward to serving you for many more!

*Photo by Dan Knapick Photography*

We provide the full range of family practice out-patient care.

Appointments available M–F, 8am–5pm.

**HOUSE CALLS VETERINARY SERVICE**  
David J. Boel, DVM — Julie Forrester, CVT

Bringing quality, experienced veterinary care to your home for 20 years

**(920) 729-4828** **cell: (920) 428-7826**  
**WWW.DAVERIEDLDM.COM**

**go wild with birds**  
Wild Bird Supplies and Premium Pet Food

- BirdBait™, our own songbird mixes
- Squirrel-Proofing Supplies
- Taste of the Wild and Fromm Pet Foods

216 W. Cecil St., Neenah (920) 751-3880  
**www.gowildwithbirds.com**

**Trusted and Affordable Family Dentistry**

**BARNES DENTISTRY ASSOCIATES**

Call us today, (920) 996-0123

381 S. Kools St., Appleton [www.barnesdentistry.net](http://www.barnesdentistry.net)

**HAND to SHOULDER CENTER of wisconsin**

Sub-specialty trained orthopedic surgeons exclusively treating all hand, wrist, elbow and shoulder injuries and conditions.

**SEVEN PHYSICIANS ONE FOCUS**

2323 N. Casaloma Drive • Appleton, WI  
Satellite office: 1551 Park Place, Suite 100 • Green Bay, WI

**www.handtoshoulderwisconsin.com**

(920) 750.8833



# THE PLACE WE CALL HOME

Area photographers share their vision of  
**Spooky**

**Stephanie Harvey** of Boomerang Photography, Kimberly



**Ashley Schmit** of Debbie Daanen Photography, Appleton



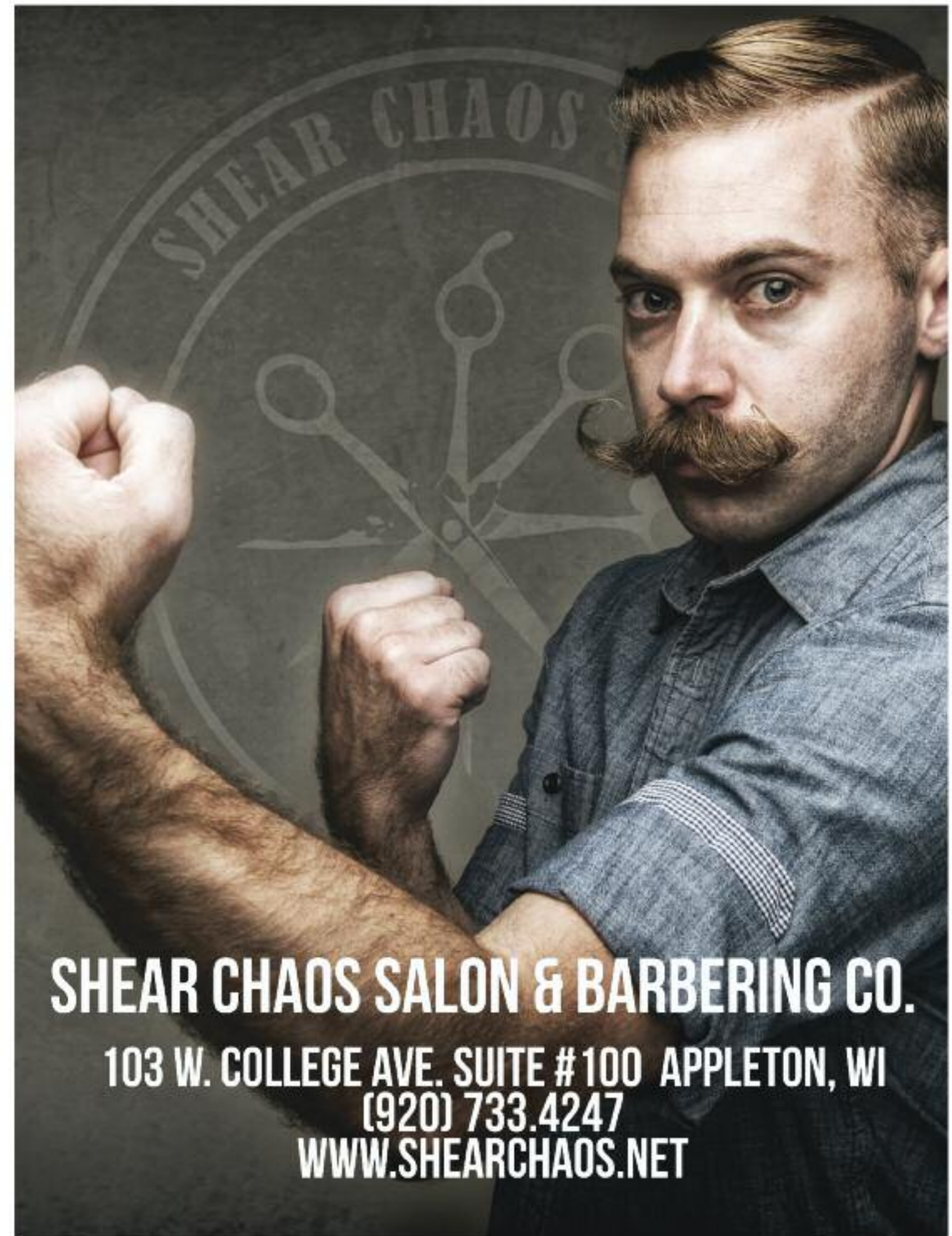
**Sarah Celine Elliott** of Sarah Celine Photography, Appleton



**Steve Frosch** of Steve Frosch Photography, Oshkosh

## PROFESSIONAL PHOTOGRAPERS

To be considered for participation in this monthly feature, contact Ruth Ann Heeter at [raheeter@foxcitiesmagazine.com](mailto:raheeter@foxcitiesmagazine.com).



**SHEAR CHAOS SALON & BARBERING CO.**  
**103 W. COLLEGE AVE. SUITE #100 APPLETON, WI**  
**(920) 733.4247**  
**WWW.SHEARCHAOS.NET**



# ENSURING YOUR HEALTH



## AT NETWORK HEALTH, WELLNESS IS THE GOAL.

By engaging our customers and listening to what they want, we can design unique programs that empower and reward. The results? Better health and lower costs. Maybe that's why most Network Health customers actually use our wellness programs. That's what a health insurance plan should do, help ensure your health.

**MeetNetworkHealth.com**  
**800-276-8004**



HMO plans underwritten by Network Health Plan. PPO plans underwritten by Network Health Insurance Corporation, or Network Health Insurance Corporation and Network Health Plan. Self-funded plans also offered by Network Health Plan or Network Health Administrative Services, LLC.

© 2011 Network Health

