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October 2015

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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 Cherlek, best known for “Wisconsin Foodie,” will whet your appetite with intriguing dining scene tidbits beginning this month exclusively on foxcitysmagazine.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!

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

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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 selling 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, Oh! 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 “malleable art.”

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

Steinmann recently created a vase in an African Batik-style that a client planned to gift as a wedding present. Although Steinmann had included in her work. No matter the design, however, Steinmann enjoys creating “malleable art.”

“‘That was fun,’ shares Steinmann. “I think my imagination goes wild 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 “malleable art.”

Steinmann designs everything from simple materials to more intricate objects. She works with Bulbeye 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 blowing” 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 rod 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 Hansen

**Hidden in Plain Sight**
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- **Insurance services**
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 all around the Fox Valley.

Youth 9-15 can get a spooky start on their fledgling career in the, appropriately named, Ghoul City Garage. This haunted house is one of the longest running nonprofit haunts in Wisconsin, and the majority of the actors are area youth in grades 9-15.

“The haunted house offers our youth participants a positive way to express their creativity, an opportunity to develop their acting skills and a chance to be proud of themselves,” Hilds says.

For a haunted house that is crawling with history, join in on a Haunted Heartstone tour between 6 and 8 p.m. Oct. 9, 16, 23, 24, 30 and 31 for a few nights of gory scares from witches and ghouls of all ages to get in on some Halloween fun all around the Fox Valley.

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Preserve makes a hoot about owls

The fall is a beautiful time of year for walks through woods, appreciating nature and connecting with family. The leaves change color, and certain wild animals can be seen and heard in their natural habitat. Owl Prowl, which will be held at 6:30 p.m. on Oct. 30 at the Gordon Bubolz Nature Preserve, is part of the fall ecology hikes series that allows families and nature enthusiasts to enjoy the preserve and learn more about Wisconsin’s ecology.

“This is when owls start to become more active and vocal. It’s also one of those great fall and evening programs. It’s a good time to go out for a walk and appreciate nature and appreciate owls,” said Chris Krukonis, event coordinator.

The event will feature a presentation by Ann Rosenberg, an owl rehabilitator, who will be bringing a great horned owl she has cared for Native to Wisconsin, the great horned owl is an iconic bird, famous for its drilling appearance and size. The owl that Rosenberg will be bringing in was found in the wild with an injury.

After the presentation, Krukonis will lead a night hike through the nature preserve. “One thing we want people to take away is an appreciation for the animals at the preserve, not only the owls, but the other animals that they can see at night. The other thing is just learning about owls in general...they’re here in Wisconsin, which makes them so special,” said Krukonis.

To register for the event and learn more, contact the preserve at 731-6411.

— By Daniel Gies

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FILMS
1. 10/14 Thursday Afternoon @ the Museum
Movies at 1:30pm. Appleton Public Library. 731-6173
2. 10/21 Tuesday Night @ the Museum
Movies at 6:30pm. Appleton Public Library. 731-6173
3. 10/28 Wednesday Night @ the Museum
Movies at 6:30pm. Appleton Public Library. 731-6173
4. 11/4 Monday Morning Movies
Movies at 10:30am. Appleton Public Library. 731-6173
5. 11/11 Friday Night @ the Museum
Movies at 7pm. Appleton Public Library. 731-6173
6. 11/18 Saturday Farm @ the Museum
Movies at 11am. Appleton Public Library. 731-6173
7. 11/25 Saturday Farm @ the Museum
Movies at 11am. Appleton Public Library. 731-6173

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CLASSES & WORKSHOPS
1. 8, 15, 22, 29 / Evening Watercolor Studio
Learn to do watercolors, to paint flowers, trees, and objects both real and imaginary. Class will be taught by Amy Eliason. Appleton Public Library. 731-6173
2. 8, 15, 22, 29 / Watercolor Made Simple
3. 11/18 Monday Morning Movies
4. 11/25 Saturday Farm @ the Museum
5. 12/2 Saturday Night @ the Museum
6. 12/9 Master Class: Diego Blossom in Oil or Acrylic
7. 12/16 Saturday Farm @ the Museum

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FUNDRAISERS
1. 10/17 Race for a Reason 5K Trail Run & Walk
5K Run/Walk at the Gordon Bubolz Nature Preserve. 731-6173
2. 10/18 Tinker Toons Family Fun Fest
Located at the Gordon Bubolz Nature Preserve. 731-6173
3. 10/19 Tinker Toons Family Fun Fest
Located at the Gordon Bubolz Nature Preserve. 731-6173
4. 10/26 Tinker Toons Family Fun Fest
Located at the Gordon Bubolz Nature Preserve. 731-6173
5. 10/28 Family Night @ the Museum
Located at the Gordon Bubolz Nature Preserve. 731-6173

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COLDWATER BAN KERS, INC.
Collaboration is the real key to success!

October 2015 | Fox Cities Magazine | 11
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 Tablescapes” exhibit brings artists from all over the state to Manitowoc, where the museum has become a beloved community event.

“This is the 41st year we’ve been doing the tablescape exhibit,” explains museum director Greg Vinyard. “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 tablescapes in what is now the Vian-Rahm Mansion.”

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

“We have seen tablescreens for different animals and inspired by places around the world,” describes Vinyard. “We’ve seen country tables, we’ve seen one composed of all recycled materials. One of my personal favorites was a table topiary. A local artist cut a tabletop off a truck, hid it mounted on the wall and set up for targeting.”

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 Tablescapes.” “It’s definitely broadened the artistic input for the exhibit,” says Vinyard, “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 to museum members; suggested donations are $4 for adults, $2 for children.

—By Clare Bruning

ByontheTable

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 farmers markets a special place to be this fall.

“Some of my favorites to find later in the season are the Brussel sprouts still on the stalk, a wide variety of squashes and dried flowers,” says Quiana Hinkle in 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. Rojas, 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 Barnes.

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

—By Julie Lenneman

Photo courtesy of Appleton Downtown, Inc. Future Neenah will hold HarvestFest during the market on Oct. 10 and Boos on Oct. 17, the last day of the outdoor market.

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 Jan. 18, 2016 and the Menasha Farm Fresh Market will start again on June 9, 2016.
Golden moments

Rawhide Boys Ranch celebrates 50th anniversary

By Amy Hanson

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 youth for 50 years, no one is prouder than No. 15 and Jan Gillespie. The Gillespies, who live in Appleton, continue to serve as spokespersons for Rawhide as well.”

Rawhide began in 1965 as the vision of John and Jan Gillespie. The Gillespies, looking for the backing of a major endowment, 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 cafe. 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 it’s 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 works and 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, oxycodone 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 classes offerings,” says Dan Birn, director of education and principal of Starr Academy. “Right now, we are looking to expand our TechEd and vocational/industrial art classes offerings.”

Photo courtesy of Rawhide Boys Ranch

Continued on Page 16

ARTS & CULTURE

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Contingent on Page 14
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 60th 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. Adults and child-sized portions of perch, haddock — fried or baked — shrimp and deep-fried 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.

“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 Heartstone and beyond, as well as eerie tales from literature. Every Friday from 6-8 p.m. on Oct. 9, 16, 23 and 30 and last hour at an hour. Cost is $10 per person. At Heartstone Historic House Museum, 625 W. Prospect Ave., Appleton. (920) 730-8204, heartstonemuseum.org.

A new sandwich experience has arrived!
Stop in and try a Bahn 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/rosetto, cucumbers, jalapenos, cilantro and mayo. Also offering wraps with homemade sauces. Open 10 a.m.-8 p.m. everyday. Located inside Long Cheng Marketplace, 1804 S. Love St., Appleton. (920) 819-3158.

Plan your holiday party!
Looking to host a holiday party and don’t know where to start? With 60,000 square feet of flexible banquet space, the Radisson Paper Valley Hotel can accommodate 20-2,000 guests. This is a formal party isn’t for you? Start at the Clubhouse Bar & Grill for drinks and appetizers. Wander to Lambeau’s Steakhouse for an amazing dining experience. We will customize any space to fit your need! Radisson Paper Valley Hotel – 333 W. College Ave., Appleton. (920) 734-8000, radissonpapervalley.com.

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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 Heartstone and beyond, as well as eerie tales from literature. Every Friday from 6-8 p.m. on Oct. 9, 16, 23 and 30 and last hour at an hour. Cost is $10 per person. At Heartstone Historic House Museum, 625 W. Prospect Ave., Appleton. (920) 730-8204, heartstonemuseum.org.

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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, 10 a.m.–6 p.m.; Saturday, 10 a.m–4 p.m.; Sunday, Noon–4 p.m. 1197 W. Wea Wacome Ave., Neenah. (920) 722-9602.

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) 802-7495. PaperDiscoveryCenter.org. (This exhibit was supported by a grant from the Community Foundation of the Fox Valley Region.)

Off the vine
Indulge in a special evening on the vineyard Oct. 22 from 6-9 p.m. at Atlas Waterfront Cafe. Hosted by Wine Specialist Tom Jenson, this fine-cuvee wine dinner will feature traditional and contemporary pairings from our Organic Waterfront Gardens. 425 W. Water St., Appleton. (920) 734-6071, atlasofficemail.com.

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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.

### 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 Sikes, 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.

### 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

Photo credit: Brad Thalmann of Harle Photography

**BEST Overall Restaurant**

**Carmella’s an Italian Bistro, Appleton**

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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 Sikes, 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.

### 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

Photo credit: Brad Thalmann of Harle Photography
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.”

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 Sandefoot. “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 specials, including soups, salads and sandwiches. Sandefoot 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 marinated turkey. “It’s this sweet and savory thing,” Sandefoot shares. “There’s no chance of it leaving the menu anytime soon.”

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 Nitesh Chuliasme, 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.”

Chuliasme 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. Chuliasme and his family members — father, Krishna; mother, Kumari and brother, Sharon — 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,” Chuliasme shares. As to whether or not Sai Ram or a new variation may appear in the future, Chuliasme 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.
AND THE WINNERS ARE:

BEST Overall Restaurant
1st Carmella’s an Italian Bistro
2nd Greene’s Pour House

BEST New Restaurant
1st Rye Restaurant & Lounge
2nd The Source Public House

BEST Ambiance
1st Carmella’s an Italian Bistro
2nd Fratellos Waterfront Restaurant

BEST Appetizers
1st Greene’s Pour House
2nd Headlin’s Escape Gastropub

BEST Asian Food
1st Basil Café
2nd Chingforsin Asian Grille

BEST Bar & Grill
1st Greene’s Pour House
2nd Headlin’s Escape Gastropub

BEST Breakfast
1st SAP Brunch, Brown Bag & Bakery
2nd Potlucks Restaurant & Bakery

BEST Brunch
1st SAP Brunch, Brown Bag & Bakery
2nd Headlin’s Escape Gastropub

BEST Burger
1st Milwaukee Burger Co.
2nd Mala’s Mexican Grill

BEST Cup of Coffee
1st Copper Rock Coffee Company
2nd Sushi’s Coffee & Bake Shop

BEST Dessert
1st Carmella’s an Italian Bistro
2nd SAP Brunch, Brown Bag & Bakery

BEST Dinner/Cafe
1st Little Diner Express
2nd Third Street Diner

BEST Ethnic Food (Non-Asian, Non-Mexican)
1st Sai Ram Indian Cuisine
2nd Apolon

BEST Fish Fry
1st Greene’s Pour House/VFW (tie)
2nd Ground Round Grill & Bar

BEST Fried/Breaded Chicken
1st Mary’s Family Restaurant
2nd Cozy Corner

BEST Happy Hour
1st Greene’s Pour House
2nd Ground Round Grill & Bar

BEST Homestyle/Comfort Food
1st Cozy Corner
2nd Mary’s Family Restaurant

BEST Mexican Food
1st Seha Mexican Grill
2nd Antojitos Mexicanos

BEST Metamorphosis
1st Antojitos Mexicanos

BEST Non-Chain Late-Night Dining
1st Munchez Pizza
2nd Little Dinner Express

BEST Pizza
1st Munchez Pizzeria
2nd Sushi’s Pizza

BEST Salad Entree
1st Carmella’s an Italian Bistro
2nd SAP Brunch, Brown Bag & Bakery

BEST Sandwich
1st SAP Brunch, Brown Bag & Bakery
2nd Greene’s Pour House

BEST Seafood
1st Carmella’s an Italian Bistro
2nd The Red Ox Seafood and Steakhouse

BEST Steak
1st George’s Steak House
2nd Vince Lombardi’s Steakhouse

BEST Supper Club
1st Dick & Joan’s Supper Club
2nd Mark’s East Side/The Red Ox Seafood and Steakhouse (tie)

BEST Sushi
1st Katsu-Ta of Japan
2nd Konosun

BEST Waitstaff/Service
1st Carmella’s an Italian Bistro
2nd Ground Round Grill & Bar

BEST Worth the Drive
1st Bob & Gert’s Black Otter Supper Club
2nd Creos Restaurant

MOST Vegetarian Friendly
1st Basil Café
2nd SAP Brunch, Brown Bag & Bakery

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 winning dish for this year’s Best Homestyle/Comfort Food category.
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 Dillas Holes 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 En/Yoys to name a few. “Customers love our fried chicken and we have a sandwich called, the Big Jess,” Banks adds.

Cousy Corner took second place in this year’s Best Fried/Beerasted 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 Golden Fork 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 facade 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 out, 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.

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 facade 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 out, Almanza says.

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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 wins 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 Plain pizza

”Thank you to our customers for voting for us this year! We appreciate you coming in and enjoying your meal with us. Our family is proud to serve you and your family!”

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

BEST DINERCafe

We appreciate our customers and our hard working staff! Here to serve you.

OPEN 24 HOURS Eat Anything!

Mihm’s Charcoal Grill

1319 N Richmond St, Appleton (920) 734-0962
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 says. 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 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 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 Chomsiengphet of Basil Café’s recognition as Most Vegetarian Friendly.
While Chomsiengphet 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,” Chomsiengphet 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 at Basil Café can be made vegan or vegetarian-friendly, Chomsiengphet says.
As for what might be next for Basil Café, Chomsiengphet points to his sister and owner, Sue Chomsiengphet.
“She’s always in the ‘lab’ trying to cook something up,” he says.
**FOOD & DINING**

The genesis of the series or why it makes sense to me is very simple,” Chef Cheerek shares. “I never know what they’re filming,” Cheerek 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 Cheerek 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. Cheerek 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 of calling and notes that while the fraternity of sorts bonds 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.

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

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 moisture in the wet wood and the natural nitrites in the meat. Most barbecue cooks try to achieve a smoke ring as a “badge of honor” that is expected by people who eat barbecued meats. There is absolutely no flavor difference between meat with and without a smoke ring.

Cheerek also discusses how to prepare barbecue. He explains that there are barbecue rubs on the market that contain 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 pork shoulders, is much more important to the finished taste of the meat and cooks should pay more attention to the bark. He also talks about the unique aspects of barbecue which are not found in other forms of cooking.

**WHERE TO DINE**

**Carrellita’s an Italian Bistro**

716 N. Calafia Dr., Appleton. 882-4044

Experience authentic Italian cuisine in a cozy, intimate setting with a lively atmosphere and knowledgeable, welcoming staff. Select from pastas, enotes, appetizers, salads and sandwiches any time of day. Our diverse dessert menu is 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.

**Stuck’s Pizza**

110 N. Douglas St., Appleton. 735-9272.

1395 W. American Dr. Manawa. 725-2215.

With 12 FOX CITIES Magazine Golden Fork awards to its name, including Best Pizza, you just can’t beat Stuck’s for great pies in a casual, family-friendly environment. Famous for our Chicago-style pizza and New York-style hand-tossed, we also serve thin crust, New York-style hand-tossed, and a crispy thin crust. Stuck’s is the perfect place to eat a glass of wine, and see that our pizza is “The Good Food Good.” Dig into a calzone or order one of our many other dishes. Our second location is now open on Hwy. CB and American Drive, right of Hwy. 10—1111— we are spreading the good mood for you.

**Vince Lombardi’s Steakhouse**

333 W. College Ave., Appleton. 733-8000.

Located inside the Rodenius Paper Valley Hotel. Honored with the NPS Most Valuable Property Award in 2007. Extraordinary steaks, superb wines and legendary service. Enjoy world-class dining set among Vince Lombardi’s personal memorabilia and classic photos. Experience a commitment to excellence in food, beverages and service that is communicative with the standards of our namesake. The award-winning restaurant features extraordinary US USDA prime cuts of beef and a wide variety of wine.

**Smoke Signals**

As a “smoking” process by a chemical reaction, barbecuing is a way for cooks to achieve a smoke ring as a “badge of honor” that is expected by people who eat barbecued meats. There is absolutely no flavor difference between meat with and without a smoke ring. The crust, known as “bark” on the outside of a piece of pork shoulders, is much more important to the finished taste of the meat and cooks should pay more attention to the bark.
Cabinetmakers adjust designs to homeowners' changing needs

By Amy Hanson

The style of cabinets also is leaning toward a more timeless design aesthetic. 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 responding 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 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 ‘ills’ 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.”

“More elegant, they’re looking for a showpiece,” echoes McClintock.

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

Textures in wood with stains, glazes or a distressed, furniture-like feel.

“Most people like to add a little flair. Decorative glass, I think, will always be there,” says Arnoldussen. “I think the classic white will always be a staple.”

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

“People are comfortable with a white because they know something is going to go with that,” adds Laurie Dorn, kitchen designer for Der Meister. “I think the classic white will always be a staple.”

“N ow 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.

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.

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"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 10-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. Thomack sees more credenza-style cabinets being used to store DVDs are other items.

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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 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 preferences and budget.

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 what 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 a 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," Humeister 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 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 including 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 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. 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!
J ohn Prusak, a vet tech with Frippard, Molly Johnson’s registered therapy dog, shares a moment with Fitzgerald, St. Bernard’s owner and Jorja’s principal, as 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 in Franklin Elementary School in Appleton.

Amy Kremer, 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. “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 traumas 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 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 volunteers. 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.

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“Of 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.”

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

"I feel like the library becomes almost secondary, so she adds and says that children in the program view the dog as a friend. "It kind of changes the vibe for the library,"

Picking out the book becomes almost a 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 or calling 886-6135.

Spreading compassion

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

"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 graduating her first training. Together, they have dozens of experiences, 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 For the Pet/For the People program during exam times and new student meet and greets.

"It's been a tremendous success in Molly's non-volunteer reality," Frohne shares. "I've been doing it because I love working with the kids three days," says Johnson who recently moved out of the area and decided to stay 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 niches 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 can honestly say that is a sense of touch," she says.

In one particular instance, a therapy dog 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 sister, reached them 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 working 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 environment from facing sterile to lightened path.

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

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 row fact" versus an interaction with a human.

"It's really 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.

"It's often times that the patient will respond to having a dog sit beside them, like, you know, they will hold it. By being able to speak to him on the phone before she peacefully passed a few days later."

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THE PLACE WE CALL HOME

Area photographers share their vision of Spooky

Stephanie Harvey of Boomerang Photography, Kimberly

Ashley Schmit of Debbie Duncan Photography, Appleton

Sarah Celine Elliott of Sarah Celine Photography, Appleton

Steve Frosch of Steve Frosch Photography, Oshkosh

PROFESSIONAL PHOTOGRAPHERS
To be considered for participation in this monthly feature, contact Ruth Anns Hostor at rahoester@foxcitiesmagazine.com.

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