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PUBLISHERS

Marvin Murphy
Ruth Ann Heeter

MANAGING EDITOR

Ruth Ann Heeter
rheeter@foxcitiesmagazine.com

SENIOR EDITOR

Amelia Compton Wolff
amelia@foxcitiesmagazine.com

CONTRIBUTING EDITOR

Cody Wiesner

EDITORIAL CONTRIBUTOR

Meghan Diemel

EDITORIAL INTERNS

Sarah Wells Kate Youdell

ART DIRECTOR

Jordan Ashwood

GRAPHIC DESIGNER

Julia Schnese

ACCOUNT EXECUTIVE

Amber Starr
amber@foxcitiesmagazine.com

ACCOUNT EXECUTIVE

Cheryl Kaczmarek
cheryl@foxcitiesmagazine.com

ADMINISTRATIVE ASSISTANT/
CIRCULATION

Patti Stonicher
info@foxcitiesmagazine.com

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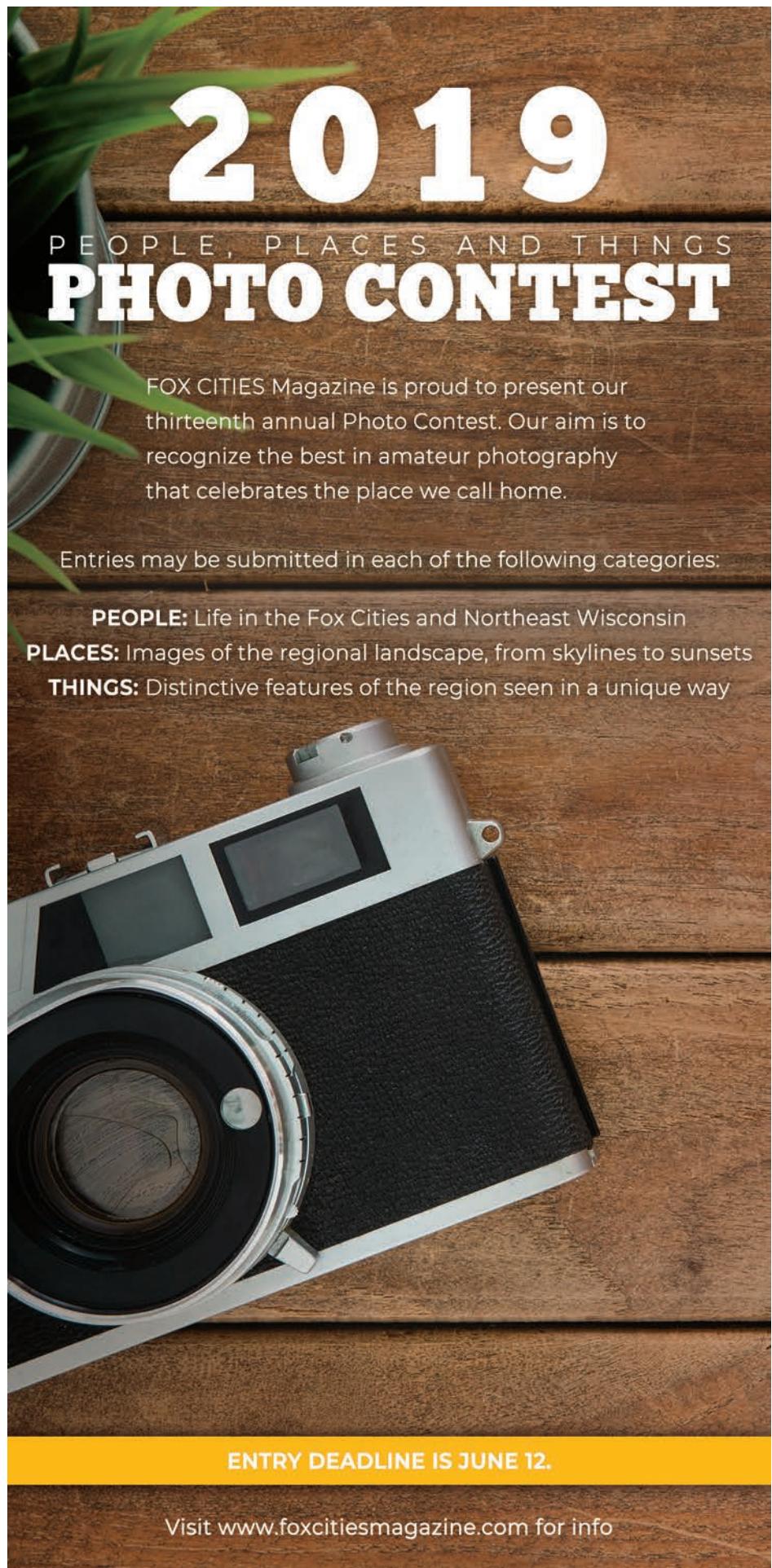
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2019

PEOPLE, PLACES AND THINGS

PHOTO CONTEST

FOX CITIES Magazine is proud to present our thirteenth annual Photo Contest. Our aim is to recognize the best in amateur photography that celebrates the place we call home.

Entries may be submitted in each of the following categories:

PEOPLE: Life in the Fox Cities and Northeast Wisconsin

PLACES: Images of the regional landscape, from skylines to sunsets

THINGS: Distinctive features of the region seen in a unique way

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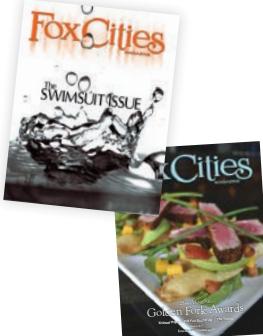
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Cover Image:
Seafood Boil at Big Pot Grill // Photo by Jordan Ashwood

Correction

Ruben Contreras was incorrectly identified as Hector Mosqueda in our March issue.

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What's up this weekend? Visit foxcitiesmagazine.com to browse our event calendar – updated daily – for the latest on art shows, concerts, classes and more.

artist SPOTLIGHT



Appleton artist Dave Razor works with new media, sound and artificial intelligence (AI) to create interactive works of art. His immersive experiences challenge the passive viewer relationship of traditional art by asking viewers to impact and influence the finished product.

Razor has exhibited work at art shows and non-profit events throughout the Fox Valley. His light wall installation at Catalyst, an art event held at Appleton's 222 building last year, required the viewer's touch to trigger sound and colored lights displayed on a giant nylon screen. For Catalpa Health's Pop! fundraiser, Razor projected animations on nine 13-by-9 foot transparent sheets of fabric that attendees could walk through.

"It pushes people to experience [art] actively instead of being a passive observer," Razor says.

For each individual event, Razor's art exists for just one night. He focuses primarily on the audience interaction with his pieces, often changing the art during the event in response to audience feedback in real time.

Razor's installations are often site-specific. He tours the venue beforehand to see how he can best fit his work into the space. "I'll call a place and ask if they have anything going on in [a few months] and say, 'Hey, I have a new idea, can I try it?'" Razor explains. "It's nice to see that if I do have an idea, I can call somebody. It's nice to have that community."

Most recently, Razor has been experimenting with auditory art and AI. Last December, he debuted a music album created with AI at a Machine Learning Music Show in Oshkosh. Razor used the music-making AI software Google Magenta to create all the songs' rhythms, beats, melodies and lyrics, then manipulated the results.

Razor's body of work can be hard to define, especially in a region where the definition of art is still fixed to the classics. However, Razor says the community at large has embraced his work.

"The art scene in the Fox Valley has hit a new stride," he says. "It's growing and it's beautiful."

To experience work by Dave Razor and a group of digital 3D animators, head to Appleton's Feather and Bone Gallery inside The Draw on April 7 from 6-9 p.m. At this augmented reality art show, attendees can experience the art on display using provided mobile devices or by downloading an app.

"The purpose of the show is to showcase artists overlaying the real world with the digital world," Razor says.

More of Razor's work can be found at www.daverazordesign.com and on Instagram @daverazor. -SW



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Music

Alarm Will Sound

April 5

A 20-member band committed to innovative performances and recordings of today's music, Alarm Will Sound has established a reputation for performing demanding music with energetic skill. 8pm. Lawrence Memorial Chapel, Appleton. 832-6749.

DanceWorks

April 6 & 7

Celebrate dance in a concert of faculty and student choreography representing a diverse medley of styles. Presented by UW-Green Bay Theatre & Dance under the artistic direction of Denise Carlson-Gardner. 6, 7:30pm. 7, 3pm. University Theatre, UW-Green Bay Theatre Hall. 465-2726.



Innov Gnawa

April 8

Innov Gnawa is a Grammy-nominated Moroccan folk band, dedicated to exploring Morocco's venerable gnawa music tradition. 8pm. Harper Hall at Lawrence University, Appleton. 832-6749.

Jazz at the Trout: The Juli Wood Quartet

April 18

Jazz at The Trout Season IX celebrates "Women do Jazz," featuring the virtuosity and versatility of the women of jazz throughout the season. Opening performance, 6:30pm. Concert, 7:30pm. The Trout Museum of Art, Appleton. 733-4089

Cornerstone Jazz Orchestra

April 26

Established in 2017 by Shawn Postell, this group of musicians presents an exciting evening of Broadway and Jazz standards in an intimate cabaret setting! 8pm. Fox Cities Performing Arts Center, Appleton. 730-3760.

Stage & Performance

Come From Away

April 2-7

The New York Times Critics' Pick takes you into the heart of the remarkable true story of 7,000 stranded passengers and the small town in Newfoundland that welcomed them in the aftermath of 9/11. Cultures clashed and nerves ran high, but gratitude grew into enduring friendships. 2-5, 7:30pm. 6, 2 & 7:30pm. 7, 1 & 6:30pm. Fox Cities Performing Arts Center, Appleton. 730-3760.

B: The Underwater Bubble Show

April 16

Join the inhabitants of Bubblelandia on an adventure in a beautiful underwater world where fantasy becomes reality. Surrounded by colorful creatures and references from classic stories, this modern fairytale helps us to sit back to listen, watch, dream and find ourselves without age limits. 7pm. Fox Cities Performing Arts Center, Appleton. 730-3760.

Julius Caesar

April 26-27; May 2-4

Julius Caesar is a conquering hero and a popular leader in Rome. So popular some want to make him King. What is the responsibility of Rome's other leading citizens to oppose and resist this threat to Rome's democracy? How far they will go may be influenced by their own aspirations. A vigorous staging of Shakespeare's uncompromising look at the failures of both the leaders and the citizenry in a time of crisis. Weidner Center. 26-27 and May 2-4, 7:30pm. University Theatre, UW-Green Bay Theatre Hall. 465-2726.

Noises Off!

April 18-27

The opening night performance of the farce, Nothing On, is just hours away, and as the cast stumbles through their final dress rehearsal, things couldn't be going any worse. Can they pull their act together on the stage even if they can't behind the scenes? 18-20 & 25-26, 7pm. 27, 2pm. UW-Fox Valley Theatre, Menasha. 832-2646.



The Play That Goes Wrong

April 30-May 5

This classic murder mystery is chock-full of mishaps and madcap mania delivering "a riotous explosion of comedy" (Daily Beast) that is "tons of fun for all ages" (HuffPost)! Ages 8+. 30-4, 7:30pm. 4, 2pm. 5, 1pm & 6:30pm. Fox Cities Performing Arts Center, Appleton. 730-3760.

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Community Events

Printmaking (Ages 14-18)

April 10-May 29

Printmaking from hands-on practice, demonstrations, viewing fine artists' works, and a crash-course in the history of the art form. This course will explore relief printing through linocuts. In addition to print carving and creating, students will learn the principles of design and how to be a better artist. Skill level: beginner to intermediate. Members \$195 single registration (\$175 for multiple registrations) Non-members \$220 single registration (\$195 for multiple registrations). Tuesdays, 4-6pm. The Trout Museum of Art, Appleton. 733-4089.



Glow 4 IT 5K Run/Walk

April 26

Join us to run, walk and GLOW for inclusion. Help shine the light on the abilities of individuals with differing abilities in our community! SOAR Fox Cities is hosting a Glow 4 IT 5K run/walk in April 2019 to bring awareness to and raise money for SOAR's programs and services focused on including youth and adults with differing abilities in the greater community! This is a non-competitive and family friendly 5K run/walk starting at sunset, and lighting up the way to a party at the finish line with lasers, glow sticks, blacklights and a DJ! All are welcome! 6-10pm. Hydro Park, Kaukauna. 731-9831.



Mini-Golf on the Town

April 6

Play a unique hole of mini-golf at nine different bars with beverage specials at each! Afterwards gather at the 19th Hole for prizes and fun! Registration is open at participating bars. 1-6pm. Downtown Appleton. 954-9112.

National Geographic Live – Exploring Mars with NASA Engineer Kobie Boykins

April 12

Furthering the knowledge and understanding of our world is the core purpose of National Geographic. Premium storytelling and visually stunning photography inspires people to act, enlightens their perspective, and provokes conversation. National Geographic Live is a highly acclaimed speaker series bringing the world's best scientists, explorers, authors, photographers, and filmmakers to the stage. NASA mechanical engineer Kobie Boykins, winner of a NASA Exceptional Service Medal, will share his boundless enthusiasm for unraveling the mysteries of outer space and recounts the latest exciting chapter of Mars exploration. 7:30pm. Weidner Center for the Performing Arts, Green Bay. 800-895-0071.

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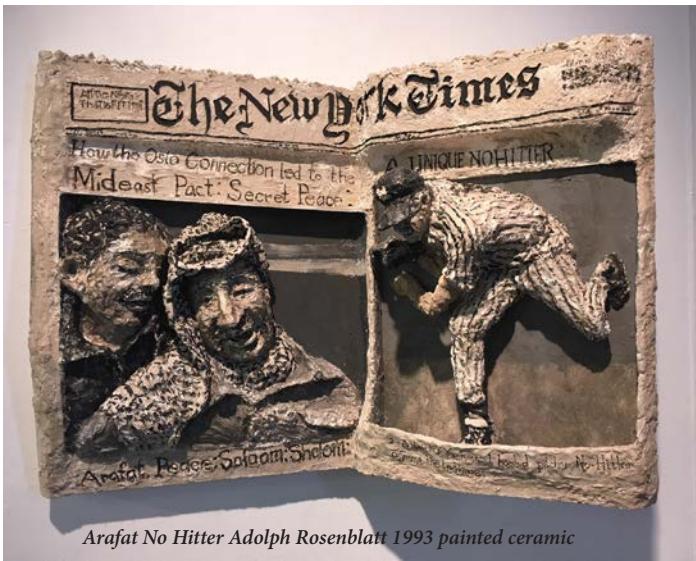
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ESSENCE OF HUMAN EXPERIENCE



The Aylward Gallery's latest art exhibit captures the life and artistic legacy of prolific Wisconsin painter, ceramicist and UW-Milwaukee art professor Adolph Rosenblatt, who passed away in 2017.

Rosenblatt was best at capturing humanity at specific historical moments in ways that are simultaneously ordinary and extraordinary. In the sculpture "Arafat No Hitter," he recreated the front page of The New York Times. The top corners are authentically jagged with fringes and there's a signature crease down the middle. Coverage on a major 1993 political event is set against a Yankee pitcher lunging forward after a throw so far that he has escaped the boundaries of the page.

Rosenblatt was an "observer of humanity," Aylward Director Lynn Zetzman says, and that was an ongoing feature of his work.

"He went to visit his parents at a retirement home in Florida; he packed clay in his suitcase, and he sculpted the people at the retirement home," Zetzman says. "He took clay to Brewers games to sculpt people in the stands. This man was extremely passionate."

The exhibit begins with his early art, abstract expressionist paintings, which Zetzman chose to showcase his roots. Her favorite is a color field painting peppered with subdued reds and blues.

"It's like taking a bath in color," Zetzman says.

This transitions into the ceramics Rosenblatt was known best for. Zetzman is particularly excited to show off Rosenblatt's newspaper sculptures.

"They're sculpted almost like cloth, but they're made out of clay," Zetzman says. "It really captures really specific moments in time. He has one of the Berlin Wall coming down."

According to Zetzman, gallery viewers will not only experience great paintings and ceramic work, but also Rosenblatt's life in art.

"I love watching the work develop," Zetzman says. "People will get to see Rosenblatt's whole career encapsulated in the exhibition."

The Adolph Rosenblatt exhibit is free to the public and will be on display in the Aylward Gallery at UW-Fox Valley from April 1 to May 3, and the reception will take place on April 12 from 5 to 7 p.m. - CW

FOX CITIES READS

Pulitzer Prize-winning author Matthew Desmond will make his way to the Fox Cities on April 11 and 12 to share his experiences with homelessness, poverty and the affordable housing debate during this month's Fox Cities Reads panel hosted by the Fox Cities Book Festival.

The presentation will focus on Desmond's New York Times nonfiction Bestseller "Evicted: Poverty and Profit in the American City," which examines poverty on state and local levels from the perspectives of eight Milwaukee families.

"Evicted" was chosen for this month's presentation to get readers in the community thinking about how poverty impacts individuals and families.

"Matthew Desmond's presentation will offer participants an opportunity to hear stories about real-life people and will show how these statistics translate to hope, loss and the importance of home," says Ashley Thiem-Menning, Fox Cities Book Festival President. "His book challenges readers to think about eviction, the poverty cycle, homelessness and whether or not housing is a right."

Community-centered themes and the Milwaukee setting are at the forefront of "Evicted," and that's why the Book Festival hopes the presentation will also spark discussions and action on solving our own poverty issues as a community.

In preparation for Desmond's presentation, the Fox Cities Book Festival teamed up with Celebrate Diversity to offer a number of facilitated discussions over the past few months which discuss "Evicted" and how the book's concepts apply to our community.

"[The discussions] will help participants talk about what they learned in the book, how their perception on these issues have been impacted, and how they can help," Thiem-Menning says. "Reading about these issues and then discussing them helps us to more closely examine what is happening locally."

The Book Festival has also partnered with service organizations like Pillars, Project RUSH, the POINT Project and United Way Fox Cities to help solve community issues such as poverty and homelessness.

Desmond will present on April 11 at 6:30 p.m. at Menasha High School and again on April 12 at the Lawrence University Chapel at 10 a.m. The event is free and open to the public. - CW



LOOP THE LAKE EARTH DAY HIKE

Sierra Club Fox Valley Group's Loop the Lake Earth Day Hike on April 20 is a fun way to get your fitness on, enjoy nature and learn more local businesses and environmental groups in the Fox Valley.

The 3.5-mile hike takes advantage of last year's Loop the Lake project which built a trail around scenic Lake Butte Des Morts and bridges several eye-catching locations like Downtown Neenah, the Menasha Locks and the Trestle Trail by Fox Crossing.

Hikers can start between 9 and 10:30 a.m. at Neenah's Arrowhead Park. When they pass Menasha's locks and the Trestle Trail Bridge, they'll find information tables for local businesses, environmental groups and other organizations at Fox Crossing's Fritse Park.

Sierra Club Fox Valley Group Vice President John Engel says environmental groups of all kinds will be tabling the event, such as the Citizens' Climate Lobby and a small group art exhibit called Pop Art.

"What they've done is reach out to numerous artists who have drawn or painted really neat-looking pictures of landscapes and such depicting climate change," Engel says. "They had an art show last year, and it's a collection of art that's moved from location to location."

In addition to environmental groups, Sierra Club is interested in featuring businesses and organizations that promote outdoor activities and physical fitness.

"Numerous groups that align with our values, self-power; using either wind, [paddles] or your own muscles to get from point A to point B to enjoy the outdoors," Engel says.

This includes Cranked Bike Studio in Neenah, Utowana Beach Paddling Club and North East Wisconsin Paddlers, who will also provide information at the Hike.

"[Businesses are] gonna have bikes there, stand-up paddle boards, canoes, kayaks so people can get a look at the gear we're talking about," Engel says.

Engel hopes the event will highlight the natural locations the Fox Valley has to offer as well as bring people together on Earth Day.

MAP PASS

Whether you're a grizzled museum master or you still haven't seen the range of cool exhibits Appleton has on display, this might just be the best year ever to binge-visit them all. Appleton Downtown Inc. (ADI) is working with five Appleton museums to provide an all-in-one Museums of Appleton Pass (MAP) at a discounted rate to make your next museum trip convenient and affordable.

Some of Appleton's most popular museums are on the list, including Hearthstone Historic House Museum, the Paper Discovery Center, the Appleton Historical Society Museum, The Trout Museum of Art and The Building For Kids Children's Museum.

The pass comes in two forms: the first pass lets you visit five museums throughout the year at \$25 for adults and \$20 for youth, and the second lets you visit four at \$20 adults and \$16 for youth. That's 20 percent cheaper than visiting each museum individually.

According to ADI Marketing Director Lynn Schemm, ADI's goal wasn't just to provide dis-



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"We all breathe the same air, we drink the same water and we require healthy soil to grow our crops, and what we're doing is highlighting the area around Little Lake Butte Des Morts," Engel says. "We want people to come together, have a nice walk along the loop, look at the biodiversity that's out there and just enjoy the day"

The event is free and open to the public on April 20, or April 27 in the event of rain (or snow). Pre-registration is preferred and more information can be found at sierraclub.org/wisconsin/fox-valley. - CW

counts, but also to provide a guide to museum newcomers. The aptly named MAP pass' preselected four-to-five locations makes it easy for visitors to explore Appleton's landmark museums.

Visit appleton-downtown.org/museums-of-appleton-pass/ to buy the pass online and for more information about the pass, affiliated museums and their exhibits. - CW

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Nostalgic Pastimes

By Meghan Diemel

Retro recreational activities put a new spin on old favorites

What's old is new again – that's true for fashion, and it's true for how we're choosing to spend our free time. Whether it's bowling, arcade games or even a time-honored tradition like curling, we're getting out and enjoying the company of others in nostalgic ways.

And the best part is you can't complete any of the activities while holding your smartphone!

BOUTIQUE BOWLING: A NEW TWIST ON AN OLD FAVORITE

When Carey Sharpe and Jenna Golem took on the task of renovating the dilapidated Eagles Club in Oshkosh in 2017, the building had a bowling alley tucked away in the basement, making it a natural fit for inclusion in the renovation for what is now known as The Howard.

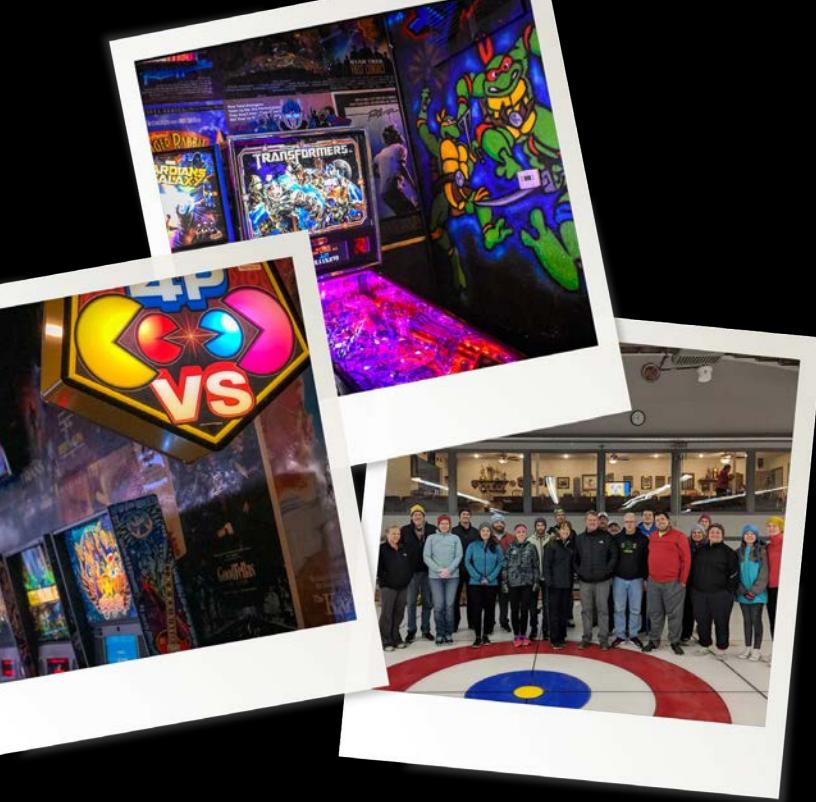
"When it opened in 1927, there were 10 lanes [downstairs]," Sharpe says. "They were in pretty rough shape. The boiler had flooded several years back and there was standing water down there for years."

Sharpe and Golem decided to gut the bowling alley, keeping the pin-setters which were still in working condition, but installing new ball returns. They salvaged some of the lanes underneath but had to add a completely new top to them.

"The rest of it we completely gutted and redesigned," furthers Sharpe. "It's dramatically different than what it was when we purchased it."

At the newly renovated lanes at The Howard, you won't smell the scent of stale tappers from the days of old. Sharpe and Golem have put significant work into ensuring the alley provides the fun of bowling, but in a more upscale, unique setting. As a boutique bowling alley, lanes are rented by the hour and the bowling is complemented by a craft cocktail menu – along with great wine and craft beer choices – to quench your thirst. Sharpe says their two incredible chefs and café manager have also created a delicious menu for those snack needs when you're tossing strikes.





"The people who are going to be drawn to this are maybe not your more serious bowler," Sharpe says. "Not that they wouldn't want to come here, but it's for people who are a little more casual about bowling."

ARCADE GAMES BRING THE KID OUT IN ALL OF US

Retro games and retro pricing: nothing could make an adult arcade game fan happier than a visit to Player 2 Arcade and Bar in Appleton. Home to more than 50 games – the majority arcade games – they span from the 1970s-era to the '90s for those folks 21 years of age and older to enjoy during a night out.

"We've made a valiant effort to get machines that our customer base loves," owner Michael Joyce explains. "All of the arcade machines are a token per play, and the pinball machines are 50 cents per play."

The games, which run their original hardware, are complemented by an extensive beer menu – featuring several 16 ounce "tallboy" options as well as tap and bottled beer. That combo makes Player 2 a great place for a fun night out with friends, Joyce says.

"I wholeheartedly think it's an experience, without a doubt, unlike any other you'll find in the Fox Valley," he says. "It's not easy to keep the machines that are 30 to 40 years old running, so I think it's a one-of-a-kind experience that you're not going to find within an hour and a half radius. It's competitive and fun."

CURLING CONTINUES TO GAIN INTEREST

Every four years when the Winter Olympics dominates our television screens, people are reacquainted with the sport of curling. With the success of Team USA in 2018, the Appleton Curling Club saw another bump of interest in its offerings. The club, which was established in 1939 by Ray

Fallon and Harold Mather, moved to its current Westhill Boulevard location in 1960.

"Part of the reason for the passion that many have for the sport is the camaraderie and the social aspect that you get from curling," explains club president Todd Good. "It is really open to all ages and all levels in some respects. It can be very competitive, which is one of the things I like about it, but you actually do get to know the people you're curling with and against."

If you've never tried curling before, many clubs – including Appleton's – host introductory nights.

"Generally with clubs, the equipment that a beginner needs is provided by the club," Good adds. "The rocks, the brooms, the stabilizers and the sliders that you need to put on your shoes, so you can slide across the ice when you're delivering, are all provided by the club. You really don't need to bring anything along with you besides yourself, warm clothing and your tennis shoes."

In Appleton, club membership dues are approximately \$300 a year. New members get an introductory discount, and all memberships cover about five to six months of curling (November through March) two to three nights a week.

"It's a great way to spend your winter, because there aren't a lot of activities we have that you can be active, meet friends and meet really interesting group of individuals," Good adds. "It's across all walks of life and all interest levels. It's a great way to meet new people in the region."

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Small Gardens, Big Personality

Sidewalk gardens give front yards a unique look
By Meghan Diemel

They're known as sidewalk gardens, hell strip gardens and even terrace gardens – but much like a rose, a garden by any name is just as sweet. Located on the lawn between the sidewalk and street, these miniature gardens can add curb appeal and big personality to front yards.

And it's not just the sidewalk space that residents are using, as master gardener Steve Schultz explains. Sidewalk gardens, popular on the East and West Coast and in cities like Madison, have given birth to creativity in many cityscapes.

"People are starting to take over the center medians in culs-de-sac and other creative places to start gardening," explains Schultz, an Appleton resident. "They want to bring more beauty into our lives, and we can certainly use it."

If bringing more beauty into your life is a priority this spring, the following tips from local experts can help guide you through the process.



PERMISSION TO PLANT & OTHER CONSIDERATIONS

Before getting out the seed catalogues and putting pen to paper to design your sidewalk garden, be sure planting one is even an option, recommends Schultz. City or village ordinances may not allow them, or they may be allowed with restrictions on height and the type of plantings you can place there. You should also speak with neighbors about your plans, says Schultz. Once the green light is given from all concerned parties, you can begin thinking about the purpose for your garden.

"Is it just something pretty?" Schultz asks. "Is it meant to produce food? Is it meant to be a pollinator garden? How much time do you want to devote to keeping it up? You can control that to some extent by the choices you make."

Another large consideration, which will also be affected by what you choose to plant, is the availability of water.

"It's called 'hell strip' gardening for a reason: it's hot," Schultz says. "It's surrounded on both sides by cement – something that holds heat – and if it's blacktop, it's going to be even hotter. So, you have to have a ready access to water. Then, there will be general maintenance of pruning, planting and here in Wisconsin we have the winter-fall cleanup."

CHOOSE PLANTS AND FLOWERS THAT WILL THRIVE

If you want to plant edibles in the space, you need to ensure the soil isn't contaminated with fuel, lead and other chemicals. To do this, you need to have it tested.

"I would never grow table food in a strip where I didn't know what had been there over time," Schultz says. "The simplest solution for that, because testing for soil can be costly, is to dig it out. You dig it out, say a foot down, and replant it with new soil. That way you control a couple of problems, including any pesticides or lead or anything else in the soil that could get in the food."

If the homeowner wishes to go with a more landscaped look for their sidewalk garden, Steve Tuma, landscape designer at Lowney's Landscaping Center in Appleton, recommends hardy, low-growing perennials like daylilies, black-eyed Susans, salvia, sedum and sweet woodruff. If there is shade, Tuma says hostas could also do well.

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"I think shorter grasses would be another really nice option that could tolerate that area as well, and its conditions," adds Tuma. "You need something extremely hardy because that space will get a little more effect from salt, piling of snow, traffic from people walking dogs, things like that."

APPLETON'S TAKE ON THE SIDEWALK GARDEN: THE MARIGOLD MILE

It's not just private citizens who have embraced the trend. Cities are now seeing it as a great way to make their outdoor spaces more inviting and aesthetically pleasing. Appleton was ahead of the game with its famous Marigold Mile, started on a smaller level in 1988 by Pam Sturm. In 2007, the project was converted to a nonprofit organization called The Marigold Mile, Inc., and in 2008 more than 8,000 marigolds were planted on South Oneida Street from Calumet Street to the Skyline Bridge.

As longtime volunteer and master gardener "Marigold" Mike Turner explains, the marigolds they use for the project are easily seen from the road when driving past and take the heat very well. Planting and watering are done by volunteers, and Turner says his volunteers have a real sense of buy-in with the Marigold Mile.



gardening space it gives those homeowners who have a limited yard area.

"It also increases your home's curb appeal," Schultz says. "It shows people care and have taken care of the lot."

Before you begin, be sure you have the support of your neighbors, reiterates Tuma. You want to be cognizant of who else is going to be affected by what is planted in the area, whether they're viewing it or walking alongside it. When done correctly, it can really give the whole neighborhood a unique feel.

"It's more of a neighborhood feel, versus the cookie-cutter lawn and staple trees in that space," Tuma adds.

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Collaborative Care

By Cody Wiesner

Mental health service providers unite to tackle one of the community's most pressing issues

When we work together, we can do great things, but for one in five people who will be diagnosed with a mental illness during their lifetime – which, by the way, is more than 61,000 Fox Citians – there's nothing scarier than reaching out for help.

The unfortunate irony is that the feeling of isolation is one of the most prominent shared experiences of mental illness both around the world and in the Fox Cities. According to a 2015 Fox Valley Community Health Improvement Coalition report, 51 percent of people in Outagamie County do not get the social and emotional support they need, whether because they have no one to talk to, fear social repercussions or are simply unable to find the resources they need. And nationwide, that's less than 33 percent.

But finding the courage to reach out is the best thing we can do, and fortunately, community outreach is there to help. Many Fox Cities organizations and outreach groups are collaborating in easy-to-access mental health services under the philosophy that, like living with mental illness, we're best at overcoming tough obstacles when we work together.

"The collaborative nature of the mental health industry here in the Fox Cities really does help us do a better job of breaking down some of that stigma to individuals that need it," says Maren Peterson, National Alliance on Mental Illness (NAMI) Fox Valley executive director.

NAMI Fox Valley is made up of knowledgeable staff and volunteers working together to help children and adults with mental illness through several support groups, outreach and community education programs in the Fox Cities. Peer facilitators host over 30 different support groups per month and outreach volunteers reached 17,000 people last year with presentations and community trainings.

Through the many programs NAMI members help coordinate, the unifying factor is that each volunteer and staff member have experienced and learned to live with mental illness themselves.

"Having that empathy of someone who has walked in your shoes and having someone to take that self-stigma away and walking toward that self-recovery journey can help to navigate that process of getting help and helping you see that you are not alone, that there's not something wrong with you," Peterson says.

Peterson says NAMI's biggest success was teaming up with Catalpa Health, a pediatric mental health clinic, and the Hortonville Area School District to bring outreach into schools. Through the Engage, Educate, Empower (E3) program, Catalpa embedded therapists into K-12 Hortonville schools so students can visit therapists during school hours without having to go to a separate clinic. NAMI hosts an in-school peer support group as well as provides mental health education at the elementary, middle and high school levels. In addition, all students are screened for possible mental health concerns.

"[With] the outreach we do in the community, we're able to increase mental health literacy, get people to learn the language they need to have these conversations as well as to break down that stigma," Peterson says, "that it's nothing to be ashamed of. But if we don't talk about it and we push it out of the way ... then we're not going to be able to get to that mentally healthy place."

Continued on Page 20 >>



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Outreach programs that specialize in mental health are vital to the community, but local businesses and organizations outside of mental health can help too, using their expertise in unique and innovative ways. Take, for example, Gordon Bubolz Nature Preserve in Appleton. Last spring, with the help of Catalpa, Bubolz took advantage of what they do best by providing a unique eco-therapy program on the trails.

"At Bubolz, we see children out here on a daily basis and can see the impact that time outside does for them through exploration and being hands-on with nature," says Courtney Osenroth, Bubolz naturalist. "Being out on the trails at the preserve allows people to escape for a short time from the pressures of life."

Bubolz offers three different eco-therapy options. The "Observe Series" encourages quiet observation on different treks in three areas in the preserve. The "Describe Series" encourages nature-themed discussion

and conversation. The third series, "Scavenger Hunts", is designed for hands-on discovery, Osenroth says.

The programs are primarily intended for parents with children or teens, but descriptions are open-ended enough for anyone to participate. Unlike other types of therapy, Bubolz's eco-therapy is completely self-directed, taking away the stress of scheduling an appointment.

"Families are under so many schedules and pressures these days," Osenroth says. "This is allowing more freedom for them to come out when they have time and gives them the opportunity to immerse themselves back in nature and reconnect as a family while exploring."

The mindfulness walks are backed by extensive research linking outdoor activity to mental well-being. In 2007, the University of Essex studied a group of people suffering from depression, and 90 percent felt a higher self-esteem after a walk outside, and almost three-quarters felt less depressed.

The Fox Cities offer many more mental health services than most people are aware. Unfortunately, in the past, the amount of research required to find the right services limited the accessibility of many health services, especially when time is of the essence. This gave the Northeast Wisconsin (N.E.W.) Mental Health Connection and United Way Fox Cities 2-1-1 service the idea to create MyConnectionNEW.org, an online resource compiling all the mental health information the Fox Cities has to offer.

"One of the things that drove this project is the stories we hear in the community of people losing hope before they've actually found a service they can use," says Beth Clay, N.E.W. Mental Health Connection executive director.

On the website, viewers can find a list of all available mental health services, events, library resources, legislation details, insurance informations, mental health screenings and emergency hotlines. There is also a search engine for finding topics by category or keyword.

"Because we were able to put the specialized providers all in one place, the public perception might have been, we only have one place that kids can go, but now when they search for kids and mental illness, 42 providers would pop up," Clay says.

Thanks to this search engine and site analytics, MyConnectionNew is able to continually discover and assess community health needs. "I'm regularly looking at the traffic on the site to see who doesn't find the services they were looking for," Clay says, "and to gather those and what are the articles that the public is looking for in the mental health library so I know what education they want."

By analyzing user searches, Clay found that people were searching for dual-diagnosis programs for substance use and mental health treatment, but the Fox Cities lacked such a treatment program.

"That actually helped us let one of our local providers know that if they wanted to bring that program to the community, there would be a large market share," Clay says.

According to Clay, MyConnectionNEW could not have happened without the collaborative efforts of each organization.

"It wouldn't be possible for any single organization to solve any sort of systemic challenges we have in mental health," Clay says. "It's an amazing example for the community what we can do when we work together."

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- Call the National Suicide Prevention Lifeline at 1-800-273-8255, 24 hours a day, every day.
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313 DODGE, Kaukauna

Opened December 20th, 2018, this bistro opened by Janel Abel and fiancé Kyle Megna has been a great location for a combination experience of music and dining. Featuring live music two nights a week, 313 Dodge offers great entertainment with their food. They host events, with a 30-person room upstairs and a smaller room downstairs. "If anyone wanted to rent the whole place, that's possible," Abel says. With experience in the catering business, Abel's ability to host and serve food has been fine-tuned. Most of the staff are

friends and close acquaintances, stepping up to help Abel and Megna make their dream come true. Their menu centers around communal dining, as each plate is considered "small." "People think they won't have enough for dinner, but they'll order a bunch of plates and share. It's a more communal and conversational way of dining," Abel says. The menu, ever rotating, recently changed in March, to keep the menu fresh and options interesting. They even do specialized menus for events. -KY

BARREL 41 BREWING CO.,

Neenah

Barrel 41 Brewing Company opened November 19 of last year as a result of the hard work of lifelong friends. Nathan Sharpless, Barrel 41's head brewer, and Lance Goodman served as the backbone to getting the idea off the ground. Sharpless worked on the recipes while Goodman handled the behind-the-scenes legal and financial needs. Once the lease was signed for the property, it was all hands on deck as Matt Stubing, Dan Kraus and more friends started to gut the space to ready for its November opening.

"The first few months of being open have been great," says Stubing. "The community has been so supportive and wonderful. We consider ourselves to be very lucky to be in such a strong community, and the overwhelming support really makes us proud to have come home in order to make the Barrel 41 dream a reality."

One of the things that makes Barrel 41 unique, explains Stubing, is its variety of beer you won't find at many other places. From a traditional beer like the "White Mustang" saison or the "Dullmore" Belgian Quad to their more experimental beer like the "Cinnamon Roll Crunch," he says they



Submitted Photo

strive to keep coming up with fun and new beers to try, all while keeping traditional roots. The beer list is complemented by a menu of items that can be ordered from Zuppas Market, Café and Catering down the road, or guests can carry in food from other neighbors such as Marco's or Cranky Pat's Pizza.

The ambiance at Barrel 41 is warm and inviting, with an open concept floor plan that gives Barrel 41 a great vibe.

"The other noteworthy thing about our space is how almost everything in the building is an original piece from someone in the area," Stubing furthers. "For example, local artist Ben Erickson hand-painted two massive murals, local craftsmen hand-finished our unique bar top and tabletops, local craftsman David Bennett hand-crafted our tap handles and menu boards, [and] our friends and families helped assemble our wood

wall – we could go on and on."

Barrel 41's tap list is ever-changing between the in-house beers and their guest taps. As of March, there were nine Barrel 41 beers on tap, with the goal of having 16 taps of their beer available by the end of summer.

"Our lineup has something for everyone, from our 'Birthday Suit Blonde' to our 'Lancelide Imperial Brown Ale,' says Stubing. "We have two brews that have been recently added to our taproom that have been popular options. Our 'Cinnamon Roll Crunch' is a cinnamon/vanilla milk porter that is very well balanced and comes in at 6.1 percent ABV. The other is 'Built Berry Well,' a fruited saison made with raspberry and peaches. It is a great first taste into warmer weather, and half of the proceeds from this beer go toward building a home for a family in the Fox Valley with Habitat for Humanity. We also offer a gluten-free beer option, root beer on tap, kombucha and at limited times cold-brew coffee."

And, even if you are a novice when it comes to the craft beer world, Stubing says the staff at Barrel 41 will be more than ready and willing to help guide guests toward something they'll enjoy.

"I personally love helping new people get their foot in the door to the craft beer world," Stubing says. "We are able to give samples and break down each beer to help dial them into something they will enjoy. We get plenty of people who come in and say, 'I really don't drink beer; what is something I may like?' and it always is fun to see them pleasantly surprised to find a beer they like." -MD

CRAZY DONKEY BURRITO GRILL,

Menasha

Crazy Donkey Burrito Grill opened last October when the owner, Mario Nuñez, decided that his second home, Menasha, needed more authentic food from his first home, south Texas.

The result is a Tex-Mex restaurant that specializes in a wide variety of burritos. To name a few, the signature "loco donkey burrito" mixes beef and chicken and also has the standard beans, pico de gallo and cheese, and other burritos mix nacho cheese or buffalo sauce. The burrito grill also offers pork and steak tacos, burrito bowls, pizza and sandwiches. Nuñez appreciates the positive feedback he's gotten so far since the restaurant opened.

"I'm surprised with the response of the people," Nuñez says. "This is our style [in Texas]: simple places, but unique in taste."

According to Nuñez, people really like the name "Crazy Donkey." Not only is this a double meaning, since "burrito" means (roughly) "little donkey" and the food we know and love, but "Crazy Donkey" is also the nickname Nuñez goes by.

"Every[one] likes the food and the name," Nuñez says. "My son call me one day with the name Crazy Donkey, [which] means Burrito Loco." -CW

THE DAILY PINT,

Appleton

Replacing Dieter's Ale Haus in December 2018, The Daily Pint is a recent neighborhood bar in Appleton serving the Northland Avenue area.

Manager Izzy Killeen says The Daily Pint's small location creates an open and comfortable atmosphere, which is ideal for unwinding after a long day.

"It's just kind of like your hometown bar."

In addition to standard domestic ales, Killeen says several craft beers are available on the menu.

"We have Guinness, Terrapin Hopsecutioner, Spotted Cow, Snowdrift Vanilla Porter, Scottish Ale by Stone Arch, Blue Moon and Badger Club Amber."

But she says the old fashioned are the most popular drinks on the menu so far, particularly whiskey and brandy.



"We muddle them, so they're made from scratch," Killeen says. -CW

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ask Chef JEFF

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



Q. What are the differences in heat levels of various chili peppers like jalapeño, habanero, poblano and serrano? Which are the hottest and least hot?

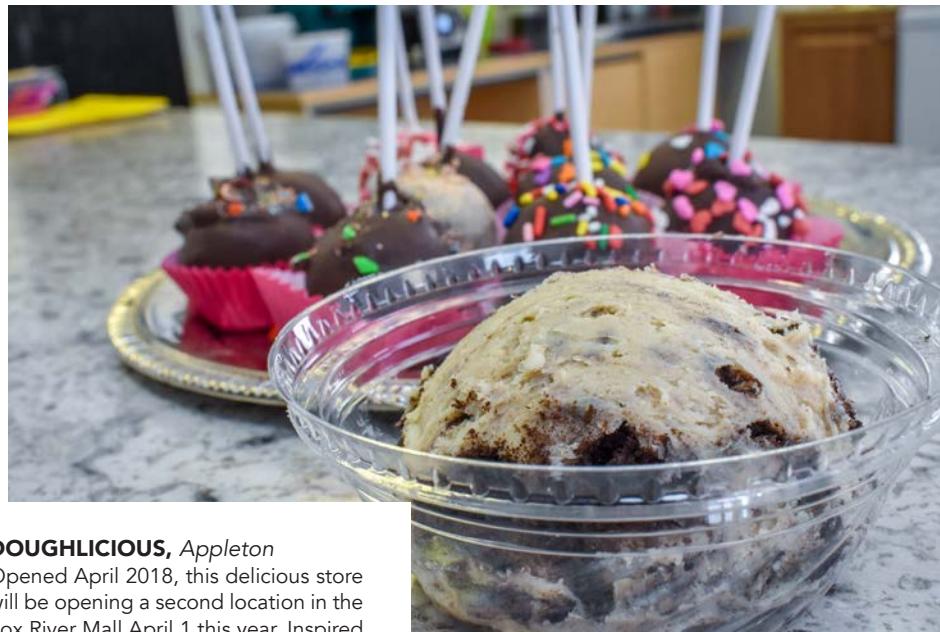
— John, Kaukauna

A. Chile peppers are all rated by the pungency (heat intensity) of their capsaicin with a measurement called Scoville heat units and are then ranked on the Scoville scale. The Scoville scale ranks all peppers from bell peppers that come in at zero units all the way up to the Carolina reaper, the hottest chili pepper known to man at this time, that comes in at 1,569,300 units. As a consumer, it seems that learning the heat intensity of the peppers we like to eat would be important to the pleasure of our dining experience. Each pepper variety has a range of intensity, and you may have noticed this when sometimes a jalapeño is quite mild and the next time it is a little fiery. Poblano peppers are very mild at about 1,000 units and jalapeño peppers are slightly hotter at about 2,500 units. Serrano peppers are hotter than jalapeño at about 10,000 units and habanero peppers are very hot as they come in at about 200,000 units. I once ate a habanero and couldn't feel my face for 45 minutes, which was a great learning experience for me!

To read more Chef Jeff and find recipes, go to foxcitiesmagazine.com and click "Columns."

Chef Jeff Igel is Program Director of Culinary Outreach at Fox Valley Technical College, Appleton. "Chef

Jeff" has spent his entire career in the restaurant and hospitality industry, serving in many capacities.



DOUGHLICIOUS, Appleton

Opened April 2018, this delicious store will be opening a second location in the Fox River Mall April 1 this year. Inspired by the popular trend of cookie dough restaurants in larger cities like New York, owner Kathy Schuman opened her own location at 2125 S. Shaefer St. in Appleton. A cookie dough lover herself, Schuman experiments with recipes to offer cookie dough to as many customers as possible. With a menu boasting gluten-free and vegan options, Doughlicious is great for anyone on any sort of diet, be it keto, gluten free, vegan or a combination. They also offer two

party rooms where people can host events like birthdays or baby showers, offering hair and nail services for little girls. "We wanted to be different," Schuman says. "We wanted to bring back old time party ideas where you're in the room doing an activity together, it's really taken off." With a diverse customer base from teens, college kids, and patrons aged 40 and older, Doughlicious is a popular new location for a sweet treat. -KY

ELECTRIC CITY GASTROPOD, Kaukauna

"For 100 years, it was a typical bowling alley," says Lori Hurst who co-owns Electric City Lanes with her husband Jason and three other partners. "So, when people walk in the door now, they usually go, 'Oooh! This isn't what I expected.'"

After a history that dates back to 1914 when it was called Hilgenberg Alleys, the West Wisconsin Avenue building changed owners several times, but was always a bowling alley. After it closed in 2015, it sat vacant until 2017 when the present owners bought it and completely remodeled it into a full-menu family-friendly restaurant, opening in May of 2018.

Menu items include specialties from maple-glazed Salmon to guinness meatloaf to chicken coconut curry with rice and Vegetables. All appetizers are homemade and the cheese curds are hand-breaded every day.

The owners didn't want to lose the bowling alley history, however. So, they kept eight lanes, but turned the rest of the space into a warm, casual and inviting place to meet friends for dinner or hang out with co-workers around the fireplace for happy hour. The unique bar and table counter-tops are custom-made from the wood that was once the original bowling lanes.

"It's pretty unique in the valley," says Hurst, "because it's a full-menu restaurant — appetizers, soup, salad, entrees and desserts — that just happens to have a bowling alley attached to it." -CK



FRESS RESTAURANT AND BAR, Appleton
Fress, which officially opened last week, seeks to bring more innovation to Downtown Appleton with from-scratch ingredients, an eclectic menu and fun atmosphere. The concept comes from the creative minds of owner James Dudley and chef Colton Robert, who decided it was time to make something new by starting a business.

"I've been working for other people for a while and it's always someone's dream to open up their own place," Dudley says.

Instead of focusing on a specific region of food, Dudley and Robert thought it better to bring in "our style of cooking" from a variety of inspirations.

This includes Italian pasta dishes, Asian and American foods that — like most everything on the menu — is farm to table and made from scratch. They'll also be dry aging and butchering meats.

"It's something that's never been around here. We're excited to introduce Appleton to that style of cooking," Dudley says.

The bar, which seats 36, serves an "extensive" wine list, craft cocktails and beer. It surrounds an open-concept kitchen where customers can directly see the food being prepared.

"It's fun. You get to see it, hear it, you get to smell it, and it enhances the dining experience," Dudley says. -CW

FRIOS MEXICAN TREATS, Appleton
Frios Mexican Treats in Appleton specializes in desserts many might not be immediately familiar with, like Mexican chocolate, bubblegum and avocado flavors of ice cream, but owner Hugo Ramirez says that's the point: introducing the Fox Cities to new foods from different cultures has been the goal since they opened in August.

"The flavors are a little bit different that more people are used to, but that's kind of the main goal," Ramirez says, "to try new things."

Ice cream is just one snack on Frios's eclectic menu as they also offer elotes (Mexican street corn), mangonadas (sweet and spicy fruit drinks) and specialty nachos. Ramirez says one of the most popular items are churros, which are paired with ice cream



and have flavors ranging from cookies and cream to apple pie to s'mores.

Ramirez hopes that Frios can be a place in Appleton to experience new flavors and have fun.

"We want to get that Appleton vibe," Ramirez says. "Bring the kids, bring the grandkids and get some quality time." -CW



THE JERK JOINT, Kaukauna

The Jerk Joint officially opened just recently on March 5, but owner Roderick Godwn says Kaukauna is a great place to bring a Caribbean-style restaurant since Fox Citians crave variety.

"[We opened] just because the people are so diversified," Godwn says, "and they really do understand the difference between types of foods. Everybody's well traveled."

Jerk chicken is a classic, and Godwn also recommends the curry chicken, "jerk doobies," which is jerk chicken and cabbage wrapped egg roll-style, and rum pork.

"We make our own rum sauce for it," Godwn says.

And to match the food, The Jerk Joint aims for an authentic atmosphere.

"We have a totally Caribbean vibe. When you are here, it's just like you're in an island for a day," Godwn says. "And we constantly play Caribbean reggae music." -CW



Submitted Photo

WISSOTA CHOPHOUSE, Neenah

Following suit after the Cobblestone Hotel & Suites opened in late 2018, the hotel's restaurant Wissota Chophouse opened to the public on January 10. The hotel and restaurant corporate office has been in Neenah for the past ten years and wanted to bring the brand here for both the hotel and restaurant. Wissota Chophouse Director of Food and Beverages Calvin Klapa says, "We thought the the brand would be good for the Fox Cities area. It's a very unique place for dining options and we just wanted to be another one." Wissota Chophouse's best-selling items has been their high-quality steaks, the restaurant's distinguished menu item, and the "shareables" alligator appetizer. The shareables appetizers are made to share between two to four people who want to try something different. For drinks, Wissota Chophouse has 30 different craft beer lines, all from Wisconsin breweries. "We want to introduce Wisconsin companies to others who haven't had them before. So it's a great thing for travelers since we are connected

with the hotel brand." Coming in the spring and summer, the restaurant will also be opening their patio to bring people together for any after hour events, parties and business meetings. -SW

MY BOONDOCKS CAFE, Menasha

Diners and cafés are and will always be awesome, but all the butter and oil that goes into preparing breakfast foods can be a turn-off for some. But My Boondocks Cafe in Menasha, which opened last October, shakes up the traditional concept: nothing is fried.

"Everything here is baked or made on a panini press, so everything's a little different altogether," owner Amanda Thompson says.

This means omelets are made frittata-style and eggs are always scrambled. The breakfast skillets, which are baked and include eggs, hash browns and various meats and vegetables based on what type you order, is one of the more popular menu items.

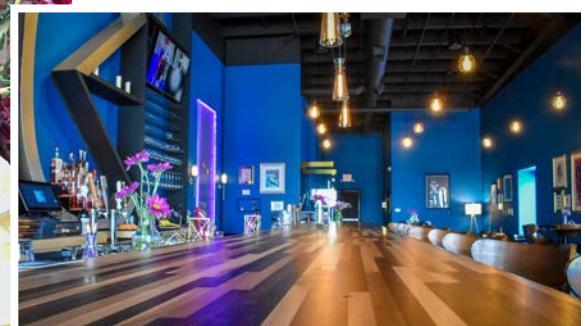
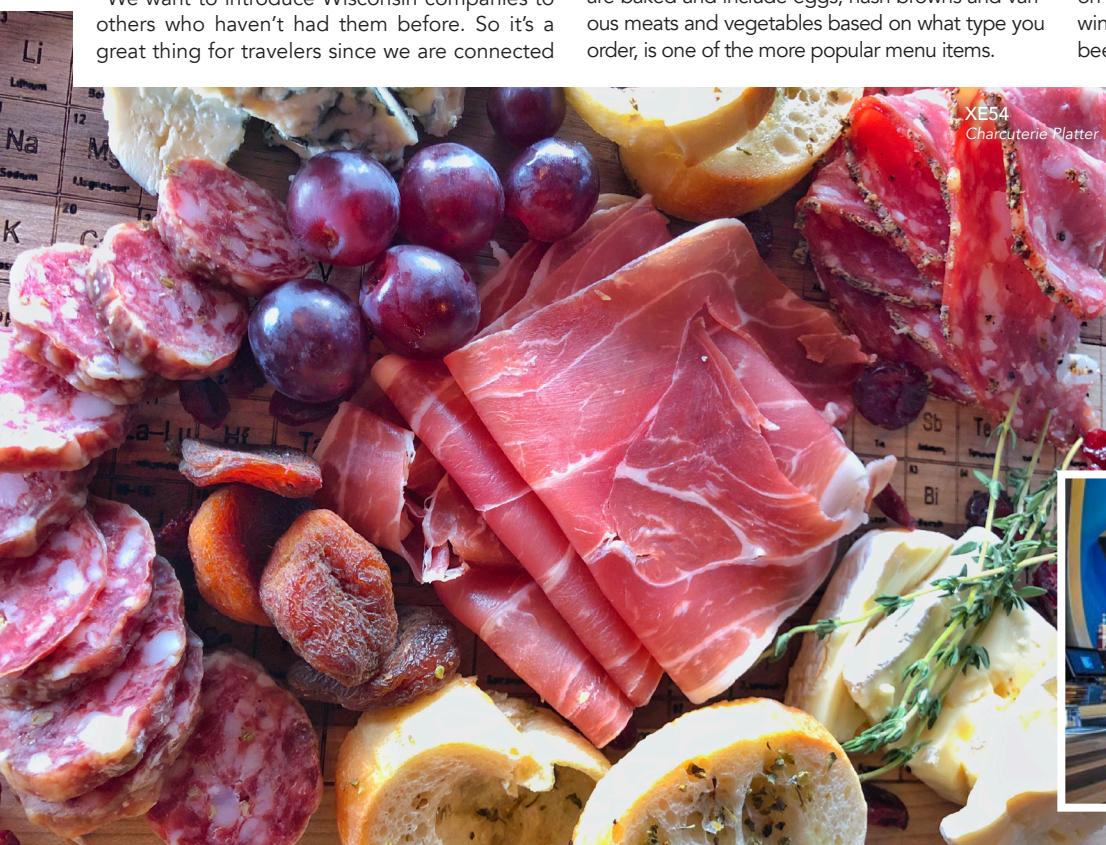
"It's probably one of our favorites around here," Thompson says.

There's also something for coffee shop enthusiasts, too, with a characteristic calm setting complete with a manmade waterfall and pond, and a full coffee menu including lattes, frappuccinos, macchiatos and more.

"It's a very cozy, relaxing, peaceful atmosphere," Thompson says. "And we have fish in our pond." -CW

XE54: AN OFFBEAT AMERICAN WINE BAR, Neenah

"As I traveled, I would frequent wine bars, and I often felt that one would work out here with New York and Chicago being my main influences," says Pamela Barnes, proprietor of Xe54. This new wine bar opened its doors to the Neenah community on October 19, 2018. It goes beyond being a wine bar as it offers craft cocktails and domestic beers as well. Xe54 also has local Simon's Specialty Cheeses and Wilmar's Chocolates for people to enjoy with their drinks. The wine bar hopes to create a comfortable and casual approach to wine. "I feel like there's a group of people that's out there who enjoy wine, know a little bit about it, but might be intimidated by it," Barnes says. "I wanted to be sure to create an approachable atmosphere so people can enjoy themselves." Xe54 also hosts live music for people to listen and relax to in the background. In the future, the wine bar also hopes to take advantage of their location near a bike trail by offering a dog-friendly patio and bike racks for people coming off of the trail. -SW



GROWTH SPURTS

BIG POT & GRILL, Appleton

Formerly Rice Market and then FOB Seafood Shack, Big Pot & Grill opened in November 2018, featuring a menu fusing Cajun flavors with Vietnamese food. Owner Yee Vue and her husband Thong Vue took over the restaurant from Yee's brother, Lor Lee, and made some changes to the menu. Focusing on seafood boils flavored with Asian spices, the result is a Viet-Cajun fusion. "We didn't want to focus on seafood," says Yee Vue. "We wanted to focus on grilled food, things simmered in pots, a wider variety of items." The name Big Pot & Grill was born. A popular restaurant for dinner, Vue says the seafood boil is the main dinner attraction, as it's the perfect dish to enjoy and eat with friends or family. "It's not finger food," laughs Vue. "There's not enough time for it during lunch." The menu also offers a seafood combo. Their Cajun boil offers a few different flavors of spices, including garlic butter, lemon pepper, Thai chili, hot and sour, and lemongrass garlic. Modifications can also be made to accommodate a vegetarian diet. "We're comfortable going out of the box," Vue says. "Our seafood boils are very unique, with unique sauce flavors you can't find anywhere else. The whole experience of it is really just enjoying seafood and having a great time." -KY



DRAFT GASTRO PUB, Appleton

Grand Chute's Draft Gastropub was born out of a strong work ethic. Co-owner Shirley Bullock-Vasquez named the restaurant after her Belgium-born mother, who gained the moniker "Belgium draft horse" for her dedicated work ethic she displayed when she arrived in the United States following World War II. Located at 664 W. Ridgeview Drive, Bullock-Vasquez and the team at Draft Gastropub have presented guests in the Fox Valley an upscale, innovative menu with fresh and locally sourced ingredients since 2016. Their internationally inspired menu, craft cocktails, craft beers and high-end bourbons and whiskey have developed such a following that when space became available next door to Draft Gastropub, Bullock-Vasquez decided it was time to expand.

"We had to turn parties away because it's very difficult for us to seat private parties because of the long wait times we have here," she explained. "We were turning them away as many as three a day in November and December. Also, because we have such a long wait on weekends for people – sometimes

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it's an hour to two hours to get a table – we really wanted to get those people seated earlier."

The expansion into the space next door will allow Draft Gastropub the ability to have two separate dining areas, which will seat approximately 35 to 40 people. The space can also encompass one large dining area for wedding rehearsal dinners, larger groups or other events for approximately 70 people. When events are not scheduled for the space, it will be able to accommodate overflow dining during busy times.

Bullock-Vasquez is excited and eager to open the expansion, with early May the current es-

timate for its completion. The ability to expand just a few years into ownership of Draft Gastropub can be seen as a testament to the unwavering passion that was passed down to Bullock-Vasquez from her mother. What they have built at Draft Gastropub in the last three years reinforces her belief that family is important, hard work always pays off and that every dish is a creation that you want to be proud of.

"It's a nice problem to have, a very good problem to have," Bullock-Vasquez added of the need for an expansion. "We wanted to definitely be more accommodating to our guests." -MD

LE PRINCE FRENCH CREPES, Kaukauna

After three years of being a well-known food truck, owner Amri Prince has transformed Le Prince French Crepes into a permanent restaurant in October 2018. "I had more clients and followers who supported my business anywhere I went," Prince says. "I sold the food truck and now I am going to focus on my creperie." With the big change from the truck to the restaurant, the menu will be expanding

soon. Prince hopes to add new things such as fresh juice, smoothies and muffins. There are also plans to add a coffee shop in the creperie as well. "The clients' only reason to come is the crepes, but I think the updates are needed," Prince says. "As a small investor, it's not easy to grow up fast so every step takes time." Since it was hard to operate the food truck all year, customers will now be able to enjoy Le Prince French Crepes year round." -SW



MCGUINNESS IRISH PUB, Appleton

"The building, being made in 1880, has an incredible history," McGuinness Irish Pub owner Matt Miller says. "We hope to pay homage to that, honor the past and to be a successful dining restaurant." Miller purchased the building that housed both the pub and Mystic Ireland after the retail store decided to close, which happened in April 2018. Since then, the pub has expanded its space to include its new Harp Room, which is available for different events and parties. To preserve the authentic Irish feel, the room will be decorated with musical Irish items, specifically the harp, as it's the national symbol for Ireland. McGuinness Irish Pub is also hoping to expand more inside with a bigger kitchen and outside with a beer garden near its back parking lot. The pub believes it will also be well-received with the Irish Festival coming to Appleton in 2020. "Not being a sports bar, we offer something different to downtown and we love being a part of the community," Miller says. "We don't want to lose what we have been doing, but rather expand it." -SW

JARIPEO MEXICAN GRILL, Appleton

After remodeling the old Happy Joe's Restaurant on East Evergreen Drive to become Jaripeo Mexican Grill in 2016, owners Oscar and Laura Sandoval realized the bar area during Happy Hour was just too crowded. In 2018, it underwent an extensive remodel that included backing up the entire extra-large bar itself several feet to the south and adding cocktail tables between the bar and the booths. The new bar side can now handle twice as many customers. There is also a banquet room that can seat up to 115 people in the back for private parties.

Business continues to grow as more and more families utilize the soccer fields and Badger Sports Park, which is across the street from Jaripeo Mexican Grill, says Oscar. -CK

HAPPY ANNIVERSARY!

APOLLON, Appleton

Apollon will be celebrating its 25th anniversary in Downtown Appleton this month. Apollon owner Craig Persha says, "There have been places that have come and gone, but we are one of the few places that have been downtown for that long." To share its joy with the community, the restaurant will be creating a special menu that will be available April 8-13. Customers will be able to choose from an array of options that Apollon doesn't normally have for a five-course dinner. Within the past year, there have also been a couple different changes to the menu as well. A popular update includes a new option of adding mushroom sauce-based filet dishes. "We just hope to keep doing what we're doing and hit 25 more years," Persha says. -SW



Submitted Photo

NEW OWNERS

GINGERootz ASIAN GRILLE, Appleton

GingeRootz gained two new owners, Dale Chu and Mylee Xiong, in March 2018. Chu and Xiong were both workers at GingeRootz before moving to co-owners. Over the past 15 years, Chu has transitioned from different jobs in the restaurant starting as a part-time server to full-time server, bartender, the first assistant manager and he has also helped in the kitchen. Xiong began working at GingeRootz four years ago, and was a kitchen manager before becoming co-owner. Chu says, "The biggest change in becoming the owner was gaining a broader view of the restaurant. Things that I didn't think could get better can now." One update GingeRootz has done is create a new carryout service in the front of the restaurant. It will also be undergoing a remodel that will be done in mid-April. The layout of the restaurant will be changed and will include brand new tables and chairs. One goal GingeRootz has for the future is to design and build a food truck for 2020. "With the level of service and quality of food, we have built up to a multi-million dollar business," Chu says. -SW

NEW YORK DELI, Grand Chute

Just like the delis from an episode of "Seinfeld," the Fox Cities has its own New York-style delicatessen with authentic premium Boar's Head deli meats — the only kind you'll find at iconic NYC sites like Yankee Stadium and Penn Station.

And it's now owned by a native New Yorker. Chris and Janet Gorden purchased the deli from long-time proprietor Carl Sanderfoot last year. Regulars at New York Deli for the past 10 years and the Gordens were aware of the many Golden Fork Awards it had earned, so when they heard that Sanderfoot want-



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ed to sell, they jumped at the chance to buy it. "It was a perfect match," Janet Gorden says. "I spent seven years in restaurant management, and now that my children are in school, I wanted to own my own place."

Everything at New York Deli is designed around a "New York State of Mind." "I've tried to raise the bar even higher both in selection and in quality," Janet Gorden says. "We carry more homemade salads, soups and pasta dishes than before in order to have that full NYC deli experience."

Something that will add even more of a NYC feel to the place is a genuine piece of the World Trade Center from 9/11, and Chris Gorden, who is a K-9 Handler for the Neenah Police Department, donated it to the deli. He obtained a part of the wreckage and brought it to the Fox Cities as a memorial for the citizens and emergency personnel who lost their lives during the 9/11 attacks. -CK

HOT DISH

TOWN COUNCIL KITCHEN & BAR,

Neenah

For three years, the team at Town Council Kitchen and Bar – including owner and chef Jonathan Horan and manager Sean Hathaway-Casey – have been delighting their guests with their take on new American fare complemented by craft cocktails, craft beer and a great wine list. Located at 133 W. Wisconsin Ave. in Neenah, Town Council opened in March of 2016, dedicated to serving craft food and beverages that reflect Northeast Wisconsin's local food movement.

"Basically, Sean and I wanted to create a restaurant that we would want to enjoy ourselves," says Horan of the original vision. "My take on classical, well-prepared cuisine combined with Sean's ability to create masterful cocktails and curate an eclectic wine and beer list unlike any other in the area."

If you haven't had a chance to visit yet, Horan says he always encourages new guests to come in and try their house-made charcuteries.

"My favorite is the country pâté, which is a typical French-style terrine consisting of liver, lean meat, fat, herbs and spices," says Horan. "It's delicious. We also make all of our pastas in-house, and each pasta dish is delightful. As for entrees, you can't go wrong with any of them."

Horan says that rather than having one menu item that serves as the restaurant's signature dish, it's the overall experience that represents an evening out at Town Council.

"I think our signature is more in the way that we produce and deliver food to customers," he explains. "There is a ton of production that goes into creating our food – all in a tiny space."



Enriching the experience for guests is the aforementioned beer and wine selection. Horan says their cocktails on draft, in particular, have become staples.

"Both the TCKB Old Fashioned and the Charctails Garden Gimlet have gained wide reception throughout the region, so much that even first-time guests are privy to their popularity," he states. "Beyond the draft program, the remainder of the nine cocktails rotate based on seasonality and innovation."

The wine program is heavily focused on bottle sales, he adds, offering aggressive margins with the hope that the average patron will receive the benefits of perhaps splurging on a bottle, but getting more for their dollar. The 10 beer lines are always rotating, as well as the 24 slots they have dedicated to craft cans in the cooler.

"We tend to be focused on barrel-aged and sour styles because we think they pair well with our style of cuisine," he says of the beer.

Dining at the 12-seat bar is encouraged at Town Council, which allows guests to view the chefs and bartenders as they create. The space at Town Council is small, so it's a perfect fit for date night – but not so much for large parties, Horan explains.

"We have one table that accommodates parties of five to eight, which we reserve nightly at 6 p.m. and 8 p.m. All other tables are first come, first serve."

While reflecting on the past three years, the team at Town Council is excited to see what the future holds for them and build upon what they've established thus far.

"I believe that 'white tablecloth dining' is dead," Horan says. "Today's diner wants to go out for a salad or appetizer, great drinks, a main course and maybe dessert. In that endeavor I believe we have been greatly successful. In the past three years I believe that we have stuck with our original vision while striving to improve all the time." -MD

AUTHOR'S KITCHEN & BAR, Appleton

On June 22, 2018, chefs Matías Whittingslow and Joshua Sickler saw their dreams of working for themselves become a reality when they opened the doors to Author's Kitchen and Bar in Appleton. Located at 201 N. Appleton St., what started as a "few crazy conversations" between the two of them became a reality when they found a location that suited their needs.

"It was about a year and a half of looking for the right spot, the right fit, gathering up our resources and our income, and [handling] a lot of the business side of the restaurant while we were still looking for a place," Sickler explains.

"The original inspiration was that we wanted to do it for ourselves," he adds. "We saw the potential for Matías and I to do something great around here. We worked like mad dogs for all these other people – imagine what we could do for ourselves. So that's how it all started."

Sickler and Whittingslow wanted to create a restaurant that served homemade comfort-style food taken to the next level in an inviting and warm atmosphere. While the food is brought to guests through the hands of two well-traveled, experienced and skilled chefs, "pretentious" is not served as a side dish to the meals. Menu favorites like the braised short ribs, pasta made fresh daily and fresh seafood options help set the stage for an enjoyable weeknight meal or Saturday lunch in a space where Sickler and Whittingslow want guests to feel like they belong.

"You can come in, in jeans and a T-shirt and it's totally fine; it's not about us, it's about the food," Sickler says. "The food is the superstar here. Everything else is a nice addition to it, but the food is what brings people in – the comfort of the food and the consistency with it. That's where the passion is."



Over the last several months of business, Sickler says there has been a lot of great feedback for what they've started. Whether it was a guest asking for them to open a restaurant in Milwaukee or winning accolades as "best new restaurant" by the readers of Fox Cities Magazine, it's been a good start for Whittingslow and Sickler, who Sickler humbly describes as simply "two people who love to cook."

There will be no resting on laurels for the duo, however. Sickler and Whittingslow know that

they need to continue improving and setting the bar even higher for themselves, which will in turn ensure their food continues to tell stories that helps their guests feel at home.

"That's what I would like when going out," Sickler adds. "That's what I want to feel like when I go out somewhere; I want to feel like I'm a part of something. It's about the experience of it all. We're all just trying to have the best experience possible." -MD

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Koreana
New-Style Sashimi



Poki Poki Bowl - Submitted Photo

KOREANA, Appleton

Koreana is bringing a new evolving sushi trend, new-style sushi and sashimi, to the Fox Cities area. This trend is able to give sushi a host of new flavors coming from French, Italian and some Latin influences. These dishes are great for those who aren't familiar with eating sushi. The different flavors that come with each bite of articulately cut piece of fish can make it seem like it's not raw fish at all. One popular new-style sushi and sashimi dish is the poki poki bowl. This contains cubed tuna, salmon, yellowtail and avocado that's seasoned with in-house ponzu sauce and served over sushi rice. It is topped with smelt fish roe, scallions and sesame seeds. Koreana offers over ten different new-style sushi and sashimi dishes on their menu. Each have their own unique mix of flavor, ingredients and type of fish. -SW

NEW MENU

KATSU-YA, Appleton

Katsu-Ya in Appleton added seven colorful new sushi rolls on February 25, and according to manager Lisa Nakashima, the versatile selections do not disappoint.

"I think it's a good variety," Katsu-Ya manager Lisa Nakashima says. "Really positive feedback; they're loving the rolls that we added."

A few highlights to the colorful new menu is the curry yasai roll, which is avocado-based and is topped with fresh basil and spicy curry sauce; the yuzu natsu roll is packed with avocado and yellowtail fish on the inside and is topped with vibrant orange salmon and yuzu tobiko (fish eggs); and the kawaii (cute) roll opts for a sweeter flavor, using avocados as a base, strawberries and sweet miso sauce.

But Nakashima says two rolls in particular, the taiko beet and the tiger roll, are the most

Katsu-Ya (Submitted Photo)
Curry Yasai Roll- avocado // asparagus
katsu // cucumber // basil & curry sauce



popular so far. The taiko beet roll is vegetarian friendly and uses simmered beets, alfalfa sprouts, cucumbers, avocado and the carrot-like yamagobo; whereas, the tiger roll is packed with meat, containing boiled shrimp and has seared beef steak and eel sauce on top. -CW

MICHEIJS BAR & GRILL, Menasha

Ever since Jennifer Michiel took over Michiels Bar & Grill in Menasha almost two years ago, one of her goals has been to revamp the menu, and last September, she achieved that goal.

"We downsized from the last menu, but kept a lot of customer favorites," Michiel says. "And we added a lot of fun new items."

Some of the new additions include bourbon-glazed scallops, bacon-baked mac and cheese, and appetizers like grilled jalapeño poppers, ahi tuna and jumbo shrimp served with house-made "big bang sauce." Michiels also added several new burgers to the menu including the cheese curd burger and peanut butter bacon burger.

"It's been really well received," Michiel says. "A lot of our customers who have been coming here for years still love it. And I think it's been bringing in a lot of new people in general." -CW

WILDFLOWER BAR & KITCHEN, Grand Chute

New chef, expanded food and bar menus, interior renovations and brand refresh are among the updates you'll find at Wildflower Bar & Kitchen (formerly Wildflower Pizzeria).

Set for a grand re-opening April 17-20, Wildflower's expanded menu includes seafood, wood-fired steaks, pasta, small plates, burgers and sandwiches. A new bar menu will feature adventurous versions of classic cocktails and a diverse wine list. Of course, patrons can still order Wildflower's well-known wood-fired pizzas.

"The pizzeria concept has served us well, and that part will never go away, but we want Wildflower to be recognized for our broader range of food and beverage options as well," stated co-owner and beverage director Jonathan Borchardt.

Co-owner Rusty Leary explains, "The goal is to become a premier destination for dining and drinking in style, serving thoughtful American fare with adventurous craft cocktails and a curated list of unique wines from around the world." -CK

NEW LOCATION

GARDEN VIEW FAMILY RESTAURANT, Appleton

Appleton

Garden View said goodbye to its former Menasha location to take a spot at 216 E. College Avenue, officially opening on October 3 last year.

According to the owner, Gerry Martinez, Garden View moved downtown to bring in more business and to try something new. But despite the location change, the restaurant remains the same as it's always been, with its diner-style all-day breakfast format and wide range of cultural comfort foods from sandwiches burgers to fajitas, stir fry and gyros.

Garden View replaced The Queen Bee after it went out of business last year. -CW

TASTE OF THE WINDY CITY, Appleton

Taste of the Windy City, which specializes in Chicago-style food, returned to its original Richmond St location in Appleton last August after briefly closing in 2017.

Owner Hatem Ayari has two other Windy City locations in Little Chute and Green Bay, but the Appleton location was in business for 10 years before closing. Ayari says he appreciates the chance to bring Chicago back to the Appleton.

"For some reason, productivity went down so it went away, and the chance came up to take it over again, ... and now we just want to bring it back to the way it [originally] was," Ayari says.

Ever since reopening, Ayari the customer response to Appleton's location has been stunning.

"[Customers] tell us, 'We're so blessed you're back.' It's an amazing feeling," Ayari says.

Windy City's popular menu items include Chicago-style hot dogs, Italian beef, gyros and specialty sandwiches. -CW

ON THE HORIZON

NICE TIME, Appleton

Nice Time, a Downtown Appleton bar, lounge and venue space for events, will officially open its doors on April 12, replacing Cena. Their menu will feature a wine menu, cocktails and small food offerings. The lounge's upscale vibe will retain almost all of Cena's aesthetic, complete with exposed brick and wood-panel flooring. Although Nice Time hasn't officially opened yet, owners Margot Reed and Christopher Fenn say they're currently booking private and corporate

events via email at nicetimevenue@gmail.com, and they hope those interested will remember their slogan, "Call for a Nice Time." -CW

CHEF Q & A

FIELD & FIRE, Greenville

Another New Face in the Fox Cities area is Field & Fire, which opened its doors to the Greenville community on August 1, 2018. This restaurant is an intimate eatery as it seats 38 seats and has an open kitchen. Co-owners **Jordan Hereford** and Executive Chef **Ryan Sherman** are both experienced in the restaurant industry. They met at the Ambassador lounge in Appleton where Hereford worked, and they discussed their similar lifelong dreams of opening up a restaurant. "Over a period of time our personalities and philosophies of what we wanted to put in front of the customers meshed, as well as our work ethics," Hereford says. "Both of our sides [in the restaurant industry] have been complimentary in facets, and we rely on each other's focuses." They tried different recipes out to see what would work for both the restaurant's atmosphere and menu. Their menu stems from dishes both owners have experienced and tasted at restaurants both nationally and internationally. -SW

Q: How would you describe the experience with the open kitchen concept?

Baily Fuller, Field & Fire Bar Manager: I think it's as pleasing to the customer as it is to us. I know when customers ask me about what we're making we get giddy and tell them.

Tim Novak, Field & Fire Chef: I think the hardest part of the open kitchen concept with me personally being used to closed kitchens was transitioning to dealing with things in a calmer manner.

Ryan Sherman: Some nights you can feel a palpable energy from the bar and in the kitchen. And it's fun. It turns into an almost like a neighborhood backyard party.

Q: What was your experience coming into Field & Fire?

TN: For me, the restaurants I've worked at have all been slightly different. So coming into this place which is at such a high level was a little overwhelming with working



until 2 a.m. I thought holy cow, what did I get myself into?

BF: I was a little scared I guess, but I knew I was under good hands. I've had plenty of experience with different jobs and have applied what I learned to my job here.

Q: What is the team dynamic in Field & Fire?

Jordan Hereford: Resilient comes to mind. We have a lot of unexpected things happen here every week whether it'd be with equipment or distributors. The staff really likes my humor; all four members laughs. No, it can help keep everyone's heads above the water.

RS: You see the old ads that say if the workers are happy, the restaurant will be happy. If it's noticeable that the workers enjoy what they're doing, that's going to translate to the customers. It's almost grassroots. You have to take care of your foundation so the house to be able to stand by itself. -SW



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WHERE TO DINE

Bowl Ninety-One

100 E College Ave., Appleton 815-3184

Taking on new twists in cross-cultural fine dining, Bowl Ninety-One presents cuisine that is innovative, experimental and flavorful. The restaurant is named to honor 1991, the year owner Yee Lee and her family arrived in the United States as refugees. Bowl Ninety-One, which was named runner-up for Best New Restaurant in the 2018 Golden Fork Awards, features dishes that fuse a variety of ingredients and flavors from Asia. The menu includes a selection of appetizers, curries, ramen and signature dishes. Open Monday-Friday, 11am-2pm & 5-9pm. Saturday, 11am-9pm. bowl91.com

Carmella's: an Italian Bistro

716 N. Casaloma Dr., 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 three 2018 FOX CITIES Magazine Golden Fork Awards, including Best Overall. Hours: Su, Tu-Th, 11am-9pm; F & Sa, 11am-10pm. Reservations accepted for parties of six or more. carmellasbistro.com.

Copper Rock Coffee

210 W College Ave., Appleton 882-9462

1835 E Edgewood Dr, Appleton 730-2177

Celebrating our 15th year in business with yet another Golden Fork Award for "Best Cup of Coffee," Copper Rock is THE place to meet in DT Appleton. Our family-owned café roasts all its own coffee at our Appleton roasting facility and offers a multitude of espresso drinks, smoothies, fresh bakery, dessert items and more. Our menu includes soups, salads, panini sandwiches, wraps and Italian gelato, crafted in-house. Catering services are also available. Visit our Gallery or Boardroom, both which can be rented out for your next meeting or event!

The Flagstone

2820W. Prospect Ave., Appleton 734-6832

The Flagstone offers an easygoing atmosphere with daily food and drink specials! The menu includes homemade pizzas, wings, broasted chicken, burgers and much more! Breakfast is served F-Su and a special Lent menu is available on Wed & Fri. Ready for some trivia? Join us and win prizes! We also have SINGO, a musical twist on Bingo, follow us on Facebook for the dates! Visit ubereats.com for our delivery menu! M-F, 6am-close; Sa & Su, 8am-close. theflagstone.com

The Glass Nickel Pizza Co.[®]

2120 W. College Ave., Appleton 734-4000

Your new favorite pizza and hangout! Featuring the best pizza in Appleton, along with salads, sandwiches, pasta and more. Make sure you try our Nickel Nuggets signature appetizer! We use fresh ingredients cut, chopped and sliced by hand, everyday. Professional delivery, carry-out, dine-in, full bar and catering services. You can even place your order online and while you're on our website, sign up for Glass Nickel PizzaMail™ to receive special offers, birthday treats and other goodies once a month! Thursday karaoke. Happy hour specials. Open seven days a week, 10:30am-12:30am, Su-W; 10:30am-2am, Th-Sa. glassnickelpizza.com.

Houdini's Escape Gastropub

1216 S. Oneida St., Appleton 574-2616

From the beautiful brick patio with glowing fire tables, to the spotless open concept kitchen, Houdini's offers a magical dining experience unlike anywhere in the Fox Valley. A selection of more than 160 local, craft, and microbrew beers, and a rotating wine list complement our seasonal food offerings and daily chef's specials. Unexpected menu items aren't the only things mesmerizing guests — enjoy a special plated brunch menu on Sundays or sip on a craft cocktail while watching the chefs work their magic. Open M-Sa at 11am, Su at 10am. houdinisescape.com.



Java Warung

1915 N Richmond St, Appleton 997-1648

The only Indonesian/Malaysian cuisine in Wisconsin! Providing non-GMO food free of antibiotics, hormones and preservatives, chef/owner Enny Pickett simply serves meals crafted from old family recipes and made from fresh ingredients and herbs. The Tu-Sa buffet has become a popular Fox Valley lunch destination. The a la carte evening menu comes with complimentary soup and egg roll. A 2017 CNN Poll reported Indonesian/Malaysian Rendang as the world's #1 best food. Definitely a must try! Visit Java Warung on Facebook and Instagram @java.warung. Open Tu-Sa, 11am-2pm & 5-9pm; Su, 11am-9pm. javawarung.com.

Little Chicago

W9650 Friendship Dr, Kaukauna 462-4393

Looking for a great night out or planning a special event? We'll make your time with us exactly that, special! The well-rounded menu features the best in steaks, seafood, pastas, chicken and more. And, you'll love our full salad bar. Our secluded dining/meeting room will comfortably accommodate up to 150 people for rehearsals dinners, showers, holiday parties, league banquets, meetings, seminars, etc. Choose from family-style or plated dinners, sandwich buffets or a customized menu. Ask about our group pricing. Open Tues. through Sun. at 3:30 pm. Sunday brunch 9:30 am-1:30 pm. littlechicago.org.

Little Diner Xpress

1939 N. Richmond St., Appleton 734-9962

Awarded FOX CITIES Magazine's Golden Fork for Best Diner/Café four years running, Little Diner Xpress is Open 24 Hours Wednesday-Saturday and 6am-10 pm Sunday-Tuesday for your enjoyment. This affordable little gem offers a great build-your-own craft burger menu including an organic grass-fed burger option and fantastic breakfast items like indulgent cookies and cream stuffed french toast. Organic coffee and espresso drinks, reduced GMO foods, locally-sourced ingredients and healthier options set this diner apart. Relax in the cozy atmosphere and enjoy a great meal. Featuring a late night menu!

Mark's East Side

1405 E. Wisconsin Ave., Appleton 733-3600

Mark Dougherty welcomes you to his friendly neighborhood restaurant for the area's largest selection of German cuisine. Enjoy hand-cut steaks, fresh seafood and house specialties, or relax with friends in our comfortable bar. Offering a wide selection of liquor, import and domestic beer, and an upscale wine list. FOX CITIES Magazine 2018 Golden Fork Award winner for Best Fish Fry. Continuous serving Monday-Friday beginning at 11am, Saturday at 4:30pm. (closed Sundays). Happy hour M-Th, 3-6pm. markseastside.com.

Muncheez Pizzeria

600 W. College Ave., Appleton 749-1111

5 time FOX CITIES MAGAZINE GOLDEN FORK AWARD WINNER for Best Pizza and/or Best Non-Chain Late-Night Dining 2014-2018! Delicious pizzas, subs, salads, wings and desserts, including the best gluten-free crust around. Pizza lounge with free tv, movies, Wi-Fi and computer. High-quality ingredients — including hand-chopped veggies and fresh Italian sausage. Large selection of Wisconsin beers and ciders. Free Cheezy-Breadsticks with any 14- or 16-inch pizza, free delivery, specials, and menu at www.MuncheezPizzeria.com. Open late 11am-3am 365 days a year!

Sai Ram Indian Cuisine

253 W. Northland Ave., Appleton 733-3003

One of the finest Authentic Indian restaurant in the Midwest and winner of 16 FOX CITIES Magazine Golden Fork Awards. We offer a menu of options from vegetarian and vegan to chicken, lamb, seafood and beef. All dishes are prepared fresh to suit your taste. We also offer variety of best Indian appetizers, famous Tandoori and Biriyani Dishes. Lunch: M-Sa, 11am-2pm. Dinner: M-Sa, 4:30-9pm. Sairamcuisine.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. No time to sit down? Order to go! On warmer days, we'll open the garage doors on our four-seasons patio. Winner of the 2018 FOX CITIES Magazine Golden Fork Awards for Best Breakfast/Brunch, Best Sandwich and Best Dessert. Tu-Su, 8am-8pm. sapbrunch.com.

Stone Arch Brewpub

1004 S. Olde Oneida St., Appleton 731-3322

Located in the Between the Locks building, a historic 1858 brewery building with an old world atmosphere. We feature a complete bar also offering our

award-winning beers. The menu has extensive choices accenting local, sustainable and organic foods including vegetarian and gluten free options. Our tap room features 24 beers and live music every Tuesday night or enjoy our outdoor beer garden. We are community strong and offer "Brewpub fare with a flair!" Stonearchbrewpub.com

Stone Toad Bar & Grill

1109 Oneida St, Menasha 882-3900
Now under new ownership, Stone Toad Bar & Grill revamped its menu with items like build-your-own burgers, macaroni and cheese and seafood tacos. Check out the new happy hour two-for-one specials Monday through Thursday from 11am-6pm. With 16 large screen TVs, Stone Toad is an excellent place to watch some football! Live music is offered every Friday and Saturday, September through May, and on Sundays following the football season and as always, no cover charge. Open daily at 11am. stonetoadbarandgrill.com.

Vince Lombardi's Steakhouse

333 W. College Ave., Appleton 733-8000
Located inside the Red Lion Hotel Paper Valley. 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.

Wooden Nickel Sports Bar & Grill

217 E College Ave, Appleton 735-0661
Appleton's original sports bar features a rustic decor with modern amenities such as 10 televisions for watching the game! Known on the Avenue for its sports menu & tasty appetizers, The Nickel keeps the lunch crowds happy with its famous charbroiled burgers and specialty sandwiches, including steak, ham, elk, perch & cod, fully-loaded! Try the chicken baskets & savor the tender chicken breast served several ways. Also enjoy NTN Trivia here! Open daily from 11am-2am, serving until 1am. Every night 10pm-1am, half price appetizers.

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Photographer Tim Schlafer of Appleton took this image of Kimberly Point Lighthouse in Neenah in February 2018. "The rising sun is shining through the lantern room of the lighthouse giving the appearance of a working lighthouse," Schlafer says. "On the lake, fishing shanties are visible in the distance showing but one of the many activities available locally."

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