

# Fox Cities

MAGAZINE

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Street Name History | Home Buying & Selling Tips

October 2019

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#### PUBLISHERS

Marvin Murphy  
Ruth Ann Heeter

#### MANAGING EDITOR

Ruth Ann Heeter  
[raheeter@foxcitiesmagazine.com](mailto:raheeter@foxcitiesmagazine.com)

#### SENIOR EDITOR

Amelia Compton Wolff  
[amelia@foxcitiesmagazine.com](mailto:amelia@foxcitiesmagazine.com)

#### EDITORIAL INTERNS

Zack Dion  
Jelissa Burns

#### ART DIRECTOR

Jordan Ashwood

#### GRAPHIC DESIGNER

Julia Schnese

#### ACCOUNT EXECUTIVES

Cheryl Kaczmarek  
[cheryl@foxcitiesmagazine.com](mailto:cheryl@foxcitiesmagazine.com)

#### Carolyn Schmidt

[CarolynFCMag@gmail.com](mailto:CarolynFCMag@gmail.com)

#### ADMINISTRATIVE ASSISTANT/

CIRCULATION  
Scott Mikulic

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

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October 2019



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## Cover Image

Carmella's Alaskan Halibut

chive gnudi / sauteed escarole / blistered cherry tomato / lemon basil butter

Photo/Artwork by Jordan Ashwood

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By Jelissa Burns, Amelia Compton Wolff & Cody Wiesner

Hungry? Our searchable dining guide is here to help. Visit [www.foxcitiesmagazine.com](http://www.foxcitiesmagazine.com) to browse restaurants by location, type of cuisine or price point.

# artist SPOTLIGHT



As a multi-faceted fiber artist based in Appleton, the creativity found in Patricia Filzen's pieces goes beyond the color and concept of the work; she first has to think about what materials to use and what to do with them. Filzen creates unique fabrics through the processes of weaving, spinning, felting and sewing. With these fabrics, she builds textiles, sculptures and fabric collages influenced by personal life experiences.

"As a fiber artist, I try to capture an emotion with fibers and colors," Filzen says. "It's a sensual response I want from the viewer, both physical and emotional."

Filzen's background is as a landscape historian, a museum curator and director, a gardener, and



a retired sheep farmer. As a sheep farmer, she used the wool of her sheep for fibers in her art; taking a full year to process the wool and up to five years to complete works using the wool. Her degrees are in museum studies and preservation. She was also a founding member of Main Street Art Works, an art cooperative that survived as an active gallery and art studio for a little over 10 years in Hilbert.

In order to fully understand the process of Filzen's art, you must know the difference between felting and weaving. Weaving is the process of creating a fabric through the interlacing of the threads, while felting is the process of matting together fibers, converting the fibers into a nonwoven fabric. Filzen uses a wet felting process, all done by hand, using wool from her sheep that she has dyed and spun, or other wools, fibers and exotics to create sculptures. For weaving, she usually uses her own handspun fibers to create woven garments.

Filzen's art has been featured in several art shows including multiple showings in Japan, where she was humbled by the appreciation for textiles as an art form. In September, Filzen was featured at The Draw in Appleton in an exhibit titled "Surfacing," an art show focused on the unique designs and fabrics found in her wearable art.

"My goal for Surfacing was to create unique fabrics from unusual threads," Filzen says. "Weaving on a four harness loom, I chose threading and treadling patterns that would hopefully complement the threads acquired from either thrift stores over the years or that came with my original loom purchased here in Appleton 47 years ago. It's all about 'surfacing': bringing back old threads, salvaging unique threads that were discarded, and creating something totally new!"

—By Zack Dion



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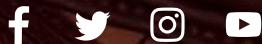
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# not to be MISSSED

## HALLOWEEN & HISTORY

### Bizarre History of Wisconsin by Chad Lewis

October 7

This program provides a time portal back to the early days of the state when it was filled with strange deaths, ghosts, sea serpents, peculiar people, medical anomalies, oddities, psychic phenomena and UFOs. 6:30-7:30pm. Kimberly Public Library. 788-7515.

### Northeast Wisconsin Horror Film Festival

October 11-13

The Northeast Wisconsin Horror Film Festival strives to bring together horror fans from the surrounding community, and hopes to attract new audiences to scary and frightful films. Festival offers hours of independent horror films, many from local film makers. 11, 7-10pm. 12 & 13, 11am-5:30pm. Time Community Theater, Oshkosh. newhorrorfest.com.

### Hidden History of Doty Island: Part Two

October 17

Join the Neenah and Menasha Historical Societies for the conclusion of this two-part program that will feature the stories, photographs and artifacts of Winnebago Day School, the Winnebago Players, the Doty Island Tennis Club, and the Driving Park. 7-8pm. Elisha D. Smith Public Library, Menasha. 729-0244.

## PERFORMANCE & STAGE

### Hamilton

October 1-20

Featuring a score that blends hip-hop, jazz, blues, rap, R&B, and Broadway, Hamilton is the story of America's Founding Father Alexander Hamilton, an immigrant from the West Indies who became George Washington's right-hand man during the Revolutionary War. 1-4, 8-11 & 15-18, 7:30pm. 5, 12 & 19, 2pm & 8pm. 6, 13 & 20, 1pm & 7pm. Fox Cities Performing Arts Center, Appleton. 730-3760.



Joseph Morales and Nik Walker - HAMILTON  
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dated version of a 1939 Campbell's Playhouse radio drama. 7pm. The Grand, Oshkosh. 424-2350.

### Swan Lake

October 25

Russian Ballet Theatre's new production of Pyotr Ilyich Tchaikovsky's timeless classic is lovingly retouched by choreographer Nadezhda Kalinina. RBT's dancers bring her choreography to life along with new hand painted sets and 150 new hand sewn costumes.

7:30pm. Weidner Center for the Performing Arts, Green Bay. 465-2726.

### Aim High: A musical conversation about gun responsibility

October 26

NewVoices's 2019-20 season opens by exploring the issue of gun violence, featuring recent

### 26th Annual Romp in the Swamp

October 19

Explore the trails and collect treats at trick-or-treat stations along the way. Kids and families are encouraged to dress in their Halloween best for a chance to win great prizes. Hay wagon ride, kids games, face painting, crafts, campfire and s'mores! Register by Oct 5. 2-4 & 5-7pm. Gordon Bubolz Nature Preserve, Appleton. 731-6041.

### BooFest

October 19

BooFest takes place at the final Neenah Farmers Market of the season. There will be games and activities for kids and vendors will be passing out candy. Then head downtown starting at 10am for more trick or treating fun. This event is free and we encourage you and your dog to dress up for the costume contest! 9am-12pm. Shattuck Park, Neenah. 722-1920.



works from composers who were moved by tragedies to express their emotions through powerful music that commemorates loss and presents hope for change. With special guests High School Master Singers. Pre-concert discussion, 6:30pm. Concert, 7:30pm. Lawrence Memorial Chapel, Appleton. 832-9700.

### That Golden Girls Show: A Puppet Parody

November 1

Get ready for an evening of laughter, jazzer-cise, shoulder pads and the elegant art of the quick-witted put down. That Golden Girls Show transports you to 1985 Miami as it parodies the beloved Golden Girls with puppets! 7:30pm. Fox Cities Performing Arts Center, Appleton. 730-3760.

## ART DIRECTOR

Looking for a creative way to celebrate the place we call home?

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## ART & LITERATURE

### Fox Cities Book Festival

October 7-13

The Fox Cities Book Festival will be a celebration connecting writers and readers at several locations in the Fox Cities. Visit [foxcitiesbookfestival.org](http://foxcitiesbookfestival.org) for schedule and locations. 967-3662.

### The Gift of Poetry

October 8

Start your poetry journey by learning the process of writing the Japanese style poem of Haiku. Bring along a photo of a special person, place or object as inspiration as you create your Haiku. 6-8pm. Green Bay Botanical Garden. 491-3691 ext. 122.

### Show Us What Ya Got

October 12

An experiment in art and printmaking, Show Us What Ya Got serves as a print exchange and showcase of regional talent. Green Bay Print Shop will be on location live printing with the opportunity to pull your own screen print poster. 5-10pm. The Draw, Appleton. [greenbayprintshop.com](http://greenbayprintshop.com).

### Art After Dark

October 17

On the third Thursday of the month, all ages are welcome to enjoy a relaxed, themed evening. 5-7pm. Bergstrom-Mahler Museum of Glass, Neenah. 751-4658.

## FUNDRAISERS

### Hummingbirds and Hope

October 9

Proceeds benefiting Reach Counseling and services for victims of sexual abuse trauma. Music by Cory Chisel and Adriel Denae, featuring guests Courtney Hartman and Anna Vongelzang. 6-10pm. Nice Time, Appleton. 722-8150.

### Chopped. Farm to Fork to Work.

October 10

Local and celebrity chefs have 30 minutes to prepare creative dishes using a surprise group of ingre-

dients grown and sourced by Riverview Gardens, which proceeds will benefit. Riverview Gardens, Appleton. 5-9pm. 378-8527.

### Ultraviolet

October 11

Harbor House's premier fundraising event, Ultraviolet is all about light. Enter a world of immersible art, live performances, new flavors, imaginative experiences, all that will open a new way to connect with your creativity, inner light and with each other. Join the collective brightness to end domestic violence in our community. 6-10pm. Fox Cities Exhibition Center, Appleton. 851-5775.

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## COMMUNITY EVENTS

### Kaukauna Paranormal Research Team

October 7

During this presentation you will learn about the Kaukauna Paranormal Research Team, paranormal terminology, famous case files and the specific case files from KPRT experiences in the field. Part of Fox Cities Book Festival. 7-9pm. Little Chute Public Library. 788-7825.

### Wisconsin Underground: a Guide to Caves, Mines and Tunnels In and Around the Badger State

October 7

Author Doris Green will discuss her book which includes 176 underground and related sites in 35 counties along with 13 sidebars highlighting subterranean history and geology. More than a dozen listings point travelers to museum cave and mine replicas that illuminate an underground experience. 2pm. Neenah Public Library. 886-6315.

### Soup Walk

October 19

If you enjoy strolling down College Avenue or along the Riverfront on a crisp fall day enjoying the sights, sounds and smells of autumn, then you'll love the opportunity to do so while stopping to taste signature soups in different restaurants! 1-4:30pm. Downtown Appleton. 954-9112.

Join the talented team at FOX CITIES Magazine! We are currently seeking a delivery driver to assist in distribution of the Valley's premiere monthly city magazine. Send applications to Ruth Ann Heeter at [raheeter@foxcitiesmagazine.com](mailto:raheeter@foxcitiesmagazine.com).

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## Mentor 2.0

Big Brothers Big Sisters of the Fox Valley Region (BBBS) and Oshkosh North High School have partnered for the launch of Mentor 2.0, a technology-based mentoring program that makes it easier for mentors and mentees to communicate throughout the week. Mentor 2.0 pairs at-risk high school students, typically freshmen, with an older mentor (a "Big") to help them build college and career skills throughout their high school journey.

"We really hope this program will help our students not only graduate high school, but continue on to have a plan after that," says Marketing and Recruitment Director Amanda Kneppel. "This really is a four year program, so we are walking these students all the way from freshman year to graduation."

Mentors and mentees communicate with each other about four times a month through a text-only online platform. Mentors are provided with professional guidance from BBBS staff, including conversation prompts that center around college readiness topics. Although mentors and

mentees are free to continue their conversation outside these prompts, they are used to educate the student on college or post-graduation information that will be helpful to them.

In addition to weekly online communication, mentors meet with their mentees at Oshkosh North High School once a month for a two hour event.

There is only one other Mentor 2.0 program in Wisconsin, located in Milwaukee, but the program yields successful statistics all around the nation. According to iMentor 2018 statistics, students who are part of the program are 80 percent more likely to complete college than their high school peers.

"There are students in every high school throughout our district who could benefit from a more comprehensive and/or alternative approach to academic and career planning," Kneppel says. "This program empowers BBBS to ally with our school partners to meet this need in an innovative way."

However, the program cannot flourish in the Fox Cities if there are not enough mentors to volunteer. Effective January 1, BBBS and Best Friends of Neenah Menasha will merge into one youth mentoring agency known as Big Brothers Big Sisters of East Central Wisconsin. Together, the organizations have more than 150 children on a waiting list.

"The need for mentors is great in the Fox Cities and Oshkosh and all the areas we serve," Kneppel says.

Mentors must be 21 years of age or older, have an Associates Degree or higher, and live or work in Outagamie, Calumet, Winnebago, or Waupaca counties. To complete a mentor application, please visit [www.bbbsfvr.org](http://www.bbbsfvr.org) —JB

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## Community First Champion Center prepares for opening

The Community First Champion Center, an elite sports and events venue in Grand Chute, is set to open in mid November. The 164,000-square-foot indoor sports complex will feature a fieldhouse with four basketball courts which can be converted into eight volleyball courts, a year round ice rink and a seasonal ice rink that will convert into four basketball courts in the spring and summer. The complex will include locker rooms, pro shops, a lounge area, concessions and cafe areas.

From hosting sports tournaments to team practices, the Champion Center aims to provide a state-of-the-art sports experience for a diverse community of athletes and families. Conveniently located in the heart of Grand Chute's retail district, there are 60 restaurants and over 2,000 "team-friendly" hotel rooms within 10 minutes of the complex.

"We've gone to great lengths to build a best-in-the-Midwest type facility in an easy to get to, prime location," says Matt Ten Haken, sports marketing director for The Fox Cities Convention and Visitors Bureau.

Ten Haken says the Champion Center will drive large numbers of visitors to the area through sporting events hosted at the complex. At peak times the facility is expected to see up to 3,000 people.

"The tourism dollars that will be coming in by those visiting families and teams coming to the area is really the goal," Haken says. "Spurring the local economy by visitor spending, hotels, restaurants, shops and attractions is the number one goal."

However, there will be plenty of opportunities for the public to visit the center with open gym times as well as court and ice rink rentals.



The budget for the complex topped out at \$31 million. It is funded by hotel and motel room tax, meaning no local taxpayer money is being used for its construction.

The opening of the Champion Center means there is a demand for employees to work at concession stands, as ticket takers, custodians and much more.

"The last piece we need to really make a top notch facility is the staff," Haken says. "All those visitors are going to need to be welcomed when they come to the facility so it's really critical that we hire a lot of people to run a very large facility."

For more information on the Community First Champion Center, visit [championcenterwi.com](http://championcenterwi.com). —JB



## Return to Nam

In February 2019, 52 Northeast Wisconsin veterans participated in Return to Nam, a first-of-its-kind Old Glory Honor Flight.

Old Glory Honor Flight is a nonprofit organization that provides WWII, Korean War and Vietnam War veterans with air transportation to Washington, D.C. so they may visit memorials built in their honor. These trips typically occur in one day, but the Return to Nam flight brought veterans back to Vietnam for a two-week tour.



Longtime Old Glory Honor Flight volunteer Jenny Vanden Heuvel offered to document the participating veterans' stories so they could learn more about each other prior to the trip.

"As the project evolved, we realized it was really a way to start a conversation between them to open up about their experiences and start down a path of healing," she says.

With the help of more than 40 creative partners, the Return to Nam documentary project grew to include a 400-page hardcover book, feature-length film, a radio segment with the Library of Congress and formal archiving with The History Museum at the Castle.

This October, an exhibit will commemorate the trip and resulting creative works, which were 100-percent volunteer led. The exhibit runs October 5-26 at The Draw in Appleton, with an opening reception on Saturday, October 5 from 1-4 p.m.

The exhibit provides visitors a glimpse into the veterans' Return to Nam journey, showcasing photography from the trip, book excerpts and metal printing plates used on press in the book's production. Artwork by veterans will also be displayed including a poem by Glen Zimmerman and watercolor paintings by Elton Scheunemann.

"Whether you have a direct connection to someone who has served our country, are a veteran yourself, or are simply looking to discover a unique creative outlet, this will be a meaningful display on many levels," Vanden Heuvel says.

Several showings of the Return to Nam feature-length film will occur throughout the month. Admission to the gallery is free. Both the Return to Nam book and movie will be available for cash purchase during gallery hours. All proceeds will benefit Old Glory Honor Flight, a registered 501(c)3 charitable organization.

"We hope that this project will offer education, healing, and will serve as a medium to thank all Vietnam veterans with the respect they deserved 50-plus years ago," Vanden Heuvel says.

For gallery hours and movie showtimes, visit [oldgloryhonorflight.org](http://oldgloryhonorflight.org). -ACW



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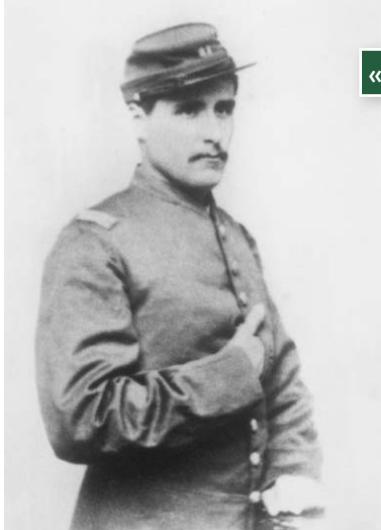


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# STREET SMART



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«3



«2

## A pocket-sized history of local street names

By Amelia Compton Wolff

What's in a name? When it comes to our streets, apparently a lot. Street names are often a window to the past. In the Fox Cities, they run the gamut from the surname of a local inventor to a Native American greeting. Some streets were named based on their proximity to geographical features such as the Fox River. Others were named with the sole purpose of flattering potential Lawrence University donors. What follows are several streets with names that reveal a bit about our dynamic past.

### College Avenue, Durkee, Lawrence and Morrison Streets

The first streets built in Appleton were those surrounding the location of the original Lawrence Institute, located where the future Gabriel Lofts and current Downtown YMCA are today. In 1848 Methodist church leaders William Sampson, Reeder Smith, Henry Blood and Joel S. Wright, a surveyor, moved to the Lawrence institute property and set out the survey and plat. The academy block was surrounded by College, Durkee, Morrison and Lawrence named for donors. Durkee Street was named for Charles Durkee, an early donor to the Lawrence Institute. Morrison Street was named for Arch M. Morrison who donated \$500. Lawrence Street was named for Amos Lawrence, who in 1846 pledged \$10,000 if the Methodists could match it with \$10,000 of their own. College Avenue was named for the "University in the woods."

### 1 Doty Avenue

This Neenah avenue was named for the second territorial governor of Wisconsin, James Doty. Doty, who was also a judge, congressman and land speculator, first visited the area on a surveying expe-



«1



«1

dition in 1820. He later built his retirement home, known as the Grand Loggery, on Doty Island in 1845. The street is located one block south and parallel to Wisconsin Avenue. The 1879 map shows Doty Street for what is now Doty Avenue.

### Ballard Road

Anson Ballard was an early lawyer who came to Appleton in the 1850s from New York and remained here until his death in 1873. He practiced law for several years and later went into the real estate business. Ballard was a prominent member of the Congregational Church in Appleton. His two brothers, Porter and Jesse, relocated with him. They and their families established farms along what is today Ballard Road. The street was named after the family because so many of them lived and work in the area.

### 2 Stevens Street

John Stevens was a Neenah flour miller who operated the Falcon Flouring Mills with his partner J. L. Clement. Stevens perfected the steel roller process for milling wheat and in 1880, he patented this process which produced a higher quality flour. The following year Stevens sold his patent rights to Charles Pillsbury of Minneapolis for \$1 million and retired at the age of 40. He built the largest home on Wisconsin Avenue which was located on the corner of Wisconsin and Pine. In 1894, he commissioned the construction of a 98-foot steam yacht, The Cambria, which he moored in the harbor across the street from his house. Stevens Street, located just behind the Wisconsin Avenue mansion, was named

sometime between 1900 and 1906 probably due to the proximity of it to Stevens's home – it had previously been named Second Street.

### Clovis Avenue and Grove Street

Melissa Handler was an immigrant from Vienna, Austria. After moving to Menasha, she married John Clovis in April of 1870. They had four children – Ida, Arthur and two sons who died in infancy. The Clovis family purchased land in the northwest corner of Menasha. In 1896, Ida Clovis married Frank Grove. They were a hardworking and successful couple who owned a large dairy farm on the family land. Ida and Frank had three sons – Alva, Vernon and Harold. Alva, who was the only son who remained in Menasha, inherited the farmland and eventually donated the land to the City of Menasha in honor of his grandmother, Melissa Clovis, and his mother, Ida Grove. Clovis Grove Elementary School was built on the land in 1958. Streets in the neighborhood around the school are named for members of the Clovis and Grove families. These include Alva, Ida, Melissa, Arthur, Grove, John and Visgro Streets and Clovis Avenue.

### Pendleton Road

Peter Pendleton is believed to be part of the Stockbridge Tribe of Mohican Indians who had been forced from their homes in New York. He was one of Neenah's earliest settlers, arriving sometime between 1828 and 1831. Peter and his wife Sally had 17 children and farmed for many years in Neenah. Their son Jerome Pendleton was killed in

# RTS

service during the Civil War in 1863 in a battle in southern Indiana. He was in Company I of the 21st Wisconsin Infantry, the same Company in which Charles Clark served. Jerome is buried at Oak Hill Cemetery. Pendleton owned farm land near where the street is located on Neenah's west side adjacent to Memorial Park and also south of Breezewood in the Whitetail Meadows subdivision.

#### Paris Street

Menasha's Paris Street wasn't always known by this name. Its original name was Berlin Street, but was renamed during World War I to disassociate from any German connection. This small street connects to the south of Broad Street along the Menasha Channel.

#### 3 Dieckhoff Street

Named for Douglas Dieckhoff (Signalmann 1st Class), this street is located off of Oak Street in Neenah, south of Laudan Boulevard. Dieckhoff was born in 1919 and was the first service person from Neenah to be killed in WWII. He was one of 58 men killed aboard the USS Utah on December 7, 1941 when Japan attacked Pearl Harbor. The American Legion post in Neenah changed its name from Hawley Post to Hawley-Dieckhoff Post in his honor (James Hawley was the first man from Neenah killed in service to the country in 1918.) The street had been named Dieckhoff Street by 1950.

#### 4 Clark Street

Located on Doty Island in Neenah, this street was named for Charles B. Clark, one of the four founders of Kimberly-Clark which formed in 1872. An 1879 map includes the street name, making it one of the earliest named for an individual. Clark was also mayor of Neenah from 1880 to 1882, a Wisconsin State Representative in 1885 and was elected to U.S. Congress in 1886 to 1890 (he died in March of 1891). C.B. Clark, whose daughter was Theda, owned land at

this site and in 1906 Theda Clark Memorial Hospital was built adjacent to Clark Street.

#### Circle Street

Erb Park neighborhood's Circle Street used to be spelled "Cirkel." It was named for William Cirkel who owned the tract of land through which the street runs. An Appleton native, Cirkel was active in civic affairs and served as a first ward alderman. Over time, the spelling was changed for ease.

#### East Kimball Street/Kimball Alley

Eliza Pierce Kimball and her husband Reeder Smith were both Appleton pioneers. Reeder worked closely with Amos Lawrence in the founding of Lawrence University, but Eliza was pivotal in the decision to come to Appleton and build the university in the first place. It was largely through Kimball's efforts that the First Congregational Church was organized. East Kimball Street is being lost as a result of the bluff site redevelopment making way for U.S. Venture's corporate headquarters. However, Kimball's name will be honored as Kimball Alley, which had previously been one of Appleton's 21 unnamed alleys.

#### Spencer Street

Appleton's Spencer street was named for Elihu Spencer, a school master, farmer, surveyor and community leader. He bought a farm in 1852 fronting present day Spencer Street. As a history-minded individual, Spencer maintained detailed records of his time in Appleton. He kept a journal and preserved family heirlooms and letters. He was the secretary for the Outagamie County Pioneer Association which gave rise to the Outagamie County Historical Society and is now known as The History Museum at the Castle.

*Special thanks to Jane Lang of the Neenah Historical Society, Gwen Sargeant of the Appleton Historical Society, Dustin Mack of The History Museum at the Castle and Kathy Humski of the Menasha Historical Society for contributing to this story.*

## LOST IN TRANSLATION

The earliest known residents of Wisconsin were the Menominee Indians. The name Menasha means "Little Island" in the Menominee language. Many streets in Menasha have been changed from the Menominee language to English. Some of the changes approved by the City Council on September 2, 1886 were:

- Penaysee Street changed to Oak Street
- Keshaynie Street to Nassau Street
- Neah Street to Walnut Street
- Nahmut Street changed to Naymut, which means "welcome" in Menominee.

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*Home*

# Tracking the Trends

What you need to know in a hot real estate market

By Meghan Diemel

The Fox Cities housing market is hotter than ever. Though past patterns have seemed to benefit only buyers or only sellers at any particular time, the current market does have advantages for both sides, depending on the price range the potential transaction falls into.

Judd Stevenson, owner of Stevenson Appraisal Company and president of the Realtors Association of Northeastern Wisconsin, notes that it's a sellers' market for those homes that fall in between \$150,000 and \$300,000.

"If we had the inventory, we could sell more," he says.

He's observed that sellers in that price range are putting their homes on the market for one of two reasons: either they're expanding into a larger home, or they're downsizing.

"They're the young couple who maybe started out and their house is a \$150,000 to \$170,000 home; they need more space, so they're going to try to find a bigger house," he explains. "And the down-sizers, who are at the \$250,000 to \$300,000 range, they're trying to downsize and move into a smaller house; they've been sitting in their home trying to look for a better market since 2008."

Now it's 2019, it's been about 10 years and they'll say, 'I've got to get out, this is a good time, I'm putting it on the market.'

Karen Cain, Realtor with Coldwell Banker, The Real Estate Group in Appleton, says she sees benefits for both buyers and sellers.

"For sellers, prices from 2018 are up around 8 percent in value and many homes, particularly those under \$225,000, are receiving multiple offers and competing buyers, which often boosts purchase price.

"For buyers," Cain continues, "current mortgage rates are as low as they were in 2016 – well under 4 percent for most buyers – and although inventory was tight this summer, more listings have been hitting the market and it looks like fall will have a lot of opportunities."

Karl Volkman, Realtor with The Karl Volkman Group, First Weber Inc., agrees that anything below the \$225,000 mark and in turn-key condition is a "super hot" market for sellers.

"Buyers – for something that they can move right into – are really paying a premium for those homes," states Volkman. "It's a bidding war; I showed a house last night that hit the market the day before at \$160,000 and the agent already had seven offers on it and expected more. All [offers] were over the list price."

## Take advantage of the current trends

Whether you are a prospective buyer or seller, there are ways you can take advantage of what the current market offers.

"Buyers: talk with your lender and get pre-approved," Cain says. "This helps you understand what price point you can comfortably afford and keeps you from falling in love with a home that just won't work for you financially. The pre-approval process is totally painless and just takes a few minutes of your time."

Volkman says that a buyer may have to expand their horizons and not just look at turn-key homes, which are going for the premium.

"I think that buyers, in order to take advantage of [market conditions], need to be more open-minded and look at some of the homes that have been on the market for a while," he adds. "Maybe that seller is in a position to really discount it to get it gone. If [a prospective buyer] is saying they won't buy anything over five years old, well guess what – they're going to compete with five other buyers. In order to take advantage of it, they need to look at the whole market and maybe look at the most motivated seller, versus the newest house."

If you're trying to sell your house in one of the price points that aren't experiencing the surge, such as the \$400,000 to \$600,000 range, Volkman says it may be time for an aggressive price reduction, dependent on the seller's motivation for putting the home on the market.

"Realize sometimes it's no one's fault, it's just what the market is," he states. "[Ask yourself] do I just need to do a major price reduction – not \$10,000 but maybe 10 percent – just to unload this thing and move on? Because I don't really see that pattern changing. There's enough inventory in that price range that isn't getting any showings and that could go on for a long time."

Sellers in this market need to take care in pre-

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paring their home for the sale process as well, adds Cain. A fresh coat of paint, cleaning up landscaping and new light fixtures can help the seller.

"Eliminate things you don't love and pare down, pack away, and purge anything you don't want or need," she says. "Get out your toolbox and check off the pesky to-do list of repairs so that your home is fresh and ready when you are!"

### Local Realtors and housing professionals are here to help

As we've learned in the past, the housing market can have volatile moments. The future cannot be predicted, so it's helpful to have a trusted real estate agent by your side. A Realtor is there to help the

process along and provide knowledgeable, objective information and negotiation power, says Stevenson.

"They also have expanded search power," he adds. "This becomes important when you are searching for a home in the price ranges that are selling quickly. A Realtor also has knowledge of properties that are coming onto the market and may not be in the MLS. It may not be on Zillow or may not be on Trulia, yet, but the Realtor will know that information and you can get a head start on the process. Most properties, if it's priced right and there's nothing wrong with the house, it's selling within a week. And that Realtor is going to let you have the capability of turning over an offer immediately."

### Homes on Parade

Looking to immerse yourself in the latest and greatest when it comes to home construction? Fox Valley residents are in luck – there are two Parade of Homes happening this fall. Find out about the trending colors, window treatments, exterior designs, floor plans and furniture trends – and so much more. Detailed information is available regarding each home in the tours, so you can start making plans for your own home!

Winnebago Home Builders Association  
October 24-27: less than 15 homes  
October 25-27 and November 1-3: Fifteen or more homes.

Tickets go on sale October 10; advance tickets are \$8, while tickets can be purchased at each of the homes on the days of the event for \$10. For questions about the Parade of Homes located in Winnebago & Outagamie Counties, please call 920-235-2962 or visit the website at: [whba.net](http://whba.net)

Home Builders Association of the Fox Cities (HBA Fox Cities):  
October 5-6 and October 10-13 (Remodeling projects open October 11-13).

The event features 25 houses ranging in size from a 1,214 square foot remodeling project to a 7,474 square foot new-construction house, and showcases new trends and styles.

To preview the homes, visit [foxcitiesparadeofhomes.com](http://foxcitiesparadeofhomes.com). Tickets are \$12 per adult (\$15/adult beginning Oct. 5) and \$10/child (ages 5-17), and are sold at [foxcitiesparadeofhomes.com](http://foxcitiesparadeofhomes.com), and all of the Parade homes during event dates and hours.

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# 3rd

Annual Golden Fork  
Awards





Submitted Photo

## 25<sup>th</sup> Annual Golden Fork Awards

*It may be our silver anniversary, but these forks are definitely golden. For our 25th annual reader survey of area food and drink, Fox Valley foodies selected their favorite establishments in 34 categories of dining, from Best Steak to Most Vegetarian Friendly. Learn more about the winners in the following pages, then make it your mission to visit each and find out exactly why they came out on top.*

BY Amelia Compton Wolff, Jelissa Burns and Cody Wiesner  
PHOTOGRAPHY BY Jordan Ashwood

### Best Overall: Carmella's Italian Bistro

This fall, Carmella's will celebrate 10 years in business and their ninth Best Overall Golden Fork win. The key to their smashing success? Consistency.

"We are just continuing to do what we've always done and show up every time for every guest that comes in," says Nicole DeFranza, who co-owns both Carmella's and SAP Brunch, Brown Bag & Bakery with her sister, Kristen.

Carmella's also received first place forks for Best Salad and Best Ambiance.

The restaurant's bistro-style menu changes each spring/summer and fall/winter to take advantage of the freshest seasonal produce. The menu features five dishes (salmon, halibut, pork chop, filet mignon and sunflower sprout salad) with rotating preparations that change with the seasons. A lamb chop entree will soon be added to that list.

Sourcing ingredients from Wisconsin farmers is a priority, DeFranza says. The menu currently highlights lamb from Boulder Creek Farm in Tigerton and microgreens from New Community Farm in Neenah, among other local meats and produce.

"We are trying to strengthen the relationships we have with local producers and looking for new ones too," DeFranza says. "We are always looking to keep it in Wisconsin and keep it local."

DeFranza credits co-head chefs Brian Seggelink and Marco Victoria as well as ordering manager Francisco Vavala for keeping the menu, and restaurant, running smoothly. "These people are the backbone of how we can make any of this happen," she says.

After 10 years in business, it's easier for DeFranza to see the big picture. Over the years several former Carmella's employees have gone on to open their own restaurants which she sees as a positive thing.

"It's an ever-changing landscape in the Fox Valley," DeFranza says. "It's been fun to see lots more food focused, local focused, like-minded ideas popping up all the time. I do feel like it's changed so much in 10 years. Hopefully we were a part of that change." -ACW

Continued on Page 18 >>

↑  
Town Council Kitchen & Bar  
American Girl - Blue Pea Flower //  
Hibiscus // Sweet Corn // Hatch Vodka //  
Apologue Paw Paw Liqueur // Bubbles

### Best Craft Cocktail: Town Council Kitchen & Bar

"I voted for TCKB for Best Craft Cocktail because you can't find anything else like their cocktail list around. You will always find something new and interesting, often something I have never even heard of, and it always tastes delicious. My favorite cocktail is the TCKB Old Fashioned—it's so good they put it on draft, it may not be like a typical Wisconsin old fashioned, but it is damn good. But whenever I stop in I try something new as well."

—Stephanie Cheslock,  
Menasha

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# 2019 Golden Fork Award Winners List

Carmella's

The Napoleon - Heirloom Tomato // 'Grande'  
Fresh Mozzarella // Crispy Prosciutto // Basil Oil //  
Balsamic Reduction



## Best Overall

**GOLD:** Carmella's Italian Bistro  
**SILVER:** Basil Café

## Best New Restaurant

**GOLD:** Fress Restaurant and Bar  
**SILVER:** Field & Fire

## Best Worth the Drive

**GOLD:** Black Otter Supper Club  
**SILVER:** Village Hearthstone

## Best Ambiance

**GOLD:** Carmella's Italian Bistro  
**SILVER:** Town Council Kitchen & Bar

## Best Waitstaff

**GOLD:** Greene's Pour House  
**SILVER:** Mark's East Side

## Best Appetizer

**GOLD:** Fress Restaurant and Bar  
**SILVER:** Greene's Pour House

## Most Vegetarian Friendly

**GOLD:** Harmony Pizza Cafe  
**SILVER:** Basil Café

## Best Steak

**GOLD:** George's Steak House  
**SILVER:** Mark's East Side

## Best Seafood

**GOLD:** Big Pot & Grill  
**SILVER:** Mark's East Side

## Best Fried/Broasted Chicken

**GOLD:** Van Abel's of Hollandtown  
**SILVER:** The Cozy Corner

## Best Fish Fry

**GOLD:** Mark's East Side  
**SILVER:** Cimarron Bar & Grill

## Best Curry

**GOLD:** Sai Ram Indian Cuisine  
**SILVER:** Basil Café

## Best Pizza

**GOLD:** Harmony Pizza Cafe  
**SILVER:** Stuc's Pizza

## Best Dessert

**GOLD:** SAP Brunch, Brown Bag & Bakery  
**SILVER:** Fress Restaurant and Bar

## Best Burger

**GOLD:** Home Burger Bar  
**SILVER:** Milwaukee Burger Co.

## Best Cheese Curds

**GOLD:** Milwaukee Burger Co.  
**SILVER:** Stone Arch Brew Pub

## Best Sandwich

**GOLD:** Greene's Pour House  
**SILVER:** New York Deli

## Best Salad

**GOLD:** Carmella's Italian Bistro  
**SILVER:** Houdini's Escape Gastro Pub

## Best Breakfast/Brunch

**GOLD:** SAP Brunch, Brown Bag & Bakery  
**SILVER:** The WeatherVane

## Best Homestyle/Comfort Food

**GOLD:** The Cozy Corner  
**SILVER:** Mary's Family Restaurant

## Best Diner/Cafe

**GOLD:** Little Diner Xpress  
**SILVER:** Third Street Diner

## Best Asian Food

**GOLD:** Basil Café  
**SILVER:** Gingeroonz Asian Grille

## Best Sushi

**GOLD:** Katsu-Ya of Japan  
**SILVER:** Island Sushi

## Best Mexican Food

**GOLD:** Antojitos Mexicanos  
**SILVER:** Solea Mexican Grill

## Best Ethnic Food

**GOLD:** Sai Ram Indian Cuisine  
**SILVER:** Apollon

## Best Supper Club

**GOLD:** Mark's East Side  
**SILVER:** George's Steak House

## Best Cup of Coffee

**GOLD:** Seth's Coffee  
**SILVER:** Tempest Coffee Collective

## Best Dine-In Deli

**GOLD:** New York Deli  
**SILVER:** Green Gecko Grocer & Deli

## Best Late Night Dining

**GOLD:** Bowl Ninety-One  
**SILVER:** Muncheez Pizzeria

## Best Bar & Grill

**GOLD:** Greene's Pour House  
**SILVER:** Bazil's Pub & Provisions

## Best Craft Cocktail

**GOLD:** Town Council Kitchen & Bar  
**SILVER:** Ambassador

## Best Happy Hour

**GOLD:** Greene's Pour House  
**SILVER:** Gingeroottz Asian Grille

## Best Seasonal Menu

**GOLD:** Fress Restaurant and Bar  
**SILVER:** Town Countil Kitchen & Bar

## Best Brew Pub

**GOLD:** Stone Arch Brew Pub  
**SILVER:** Appleton Beer Factory

Continued on Page 20 >>

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## Best New Restaurant: Fress Restaurant and Bar

Fress Restaurant and Bar opened its doors April 2, taking over the former Kat-su-Ya spot.

The College Avenue restaurant is owned by James Dudley, Steve Van Fossen and Jim Verhoeven. Dudley, formerly of Cena and Village Hearthstone, connected with Van Fossen one night at Appleton bar The Cold Shot.

"We were talking about work and Steve says if you ever want a partner in crime to help you open your own restaurant, let me know and he starts walking away," Dudley recalls. "I told him to come sit back down."

The three partners joined forces and after a three month renovation, Fress made its debut. Dudley wanted to offer local diners a tasting style menu similar to those at restaurants he has visited in larger cities. The idea is ordering multiple, smaller plates at lower individual price points, as opposed to one more expensive entree. Guests will find about a dozen of these plates under "Fress Fare" on the menu.



"We don't call things 'appetizers' here because they're not. A lot of people will have two or three of those which is a nice way to keep it affordable," Dudley says. "I'd rather try everything to figure out what I really like than have menu anxiety and worry about ordering two costly things that aren't awesome."

General Manager Joy Laczny explains that food comes out as it's ready, so nothing is sitting under heat lamps. "I encourage people to order two things, order two more and stop when they're full. We get people who are skeptical, but by the time they leave they are singing the praises of doing it this way," she says. "They say they talked more, shared more and the whole experience was more chill."

"It's fun because it creates more of a party dynamic at the table because people are sharing and passing plates," Dudley adds. "People don't have to do that, but we encourage it."

The menu highlights worldly cuisine that is accommodating to many dietary needs. Vegetarian and gluten-free dishes are easily found. "We wanted to have a lot of dishes where the vegetable is the star and not just an afterthought. We work with



farms that have such amazing wonderful things, why not feature them," Dudley says.

At Fress, which also picked up the gold for Best Appetizer and Best Seasonal Menu, there aren't only four seasons. There's tomato season, asparagus season, squash season. You get the idea.

This leads to a menu that's ever evolving. Every dish is impacted by the seasonal offerings at hand, including dessert. During August's bounty of sweet corn, pastry chef Jen Kronberg made sweet corn ice cream.

"It keeps one from being complacent and bored," Dudley says.

The kitchen staff makes everything in-house, from the bread to the ricotta, and everything is utilized to its full advantage.

Instead of tossing the scraps from ribeyes, they are ground into a meat sauce. The scraps of the scraps are used for stock. The chef team includes Colton Roberts, Matt Annisi, Ben Leanna and Erik Melchert, in addition to Dudley and Kronberg, with Jamie Ott behind the bar.

"We really are a team here," Dudley says. "Fress isn't just one person's brainchild." —ACW



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**Lisa Nakashima**Manager at Katsu-Ya of Japan, **BEST SUSHI**

*FCM: In your opinion, what keeps the community coming back for your sushi?*

LN: I think our guests like that we have a very versatile menu and we always provide quality and fresh ingredients. I think you can definitely taste that throughout our sushi menu.

*FCM: I can definitely see that versatility across the new menu items Katsu-Ya released in late February, with unique and appealing flavors like curry, seared beef and sweet/savory blends. How do guests like the changes so far, and what are some considerations when making a menu that appeals to the community's wide range of sushi fans?*

LN: Our guests have been loving the new sushi rolls. I think we provide a menu to satisfy everyone's taste palate, in terms of fish, raw vs. cooked, and vegetarian options.

*FCM: What's good for someone visiting for the first time? And what's a good choice for a sushi lover searching for something new?*

LN: The spicy shrimp tempura maki for a first-timer. It's cooked, has lots of flavor with mild spice. For something new I would recommend the yuzu natsu roll. It's one of our new rolls that has salmon and yuzu (Japanese citrus fruit) that has a very light and refreshing flavor, different from any of our other rolls. —CW

**Best Mexican Restaurant: Antojitos Mexicanos**

From Best Metamorphosis in 2015 to a pair of runner-up awards and eventually to a second consecutive Golden Fork for Best Mexican Restaurant this year, Antojitos Mexicanos has solidified itself as a place of continual change, bucking industry standards in favor of constant innovation that keeps guests excited for more.

"We try to be unique compared to our competition around us," says owner Fernando Almanza. "It's very cool we're getting this much support."

Unlike other Mexican restaurants, Antojitos is known for a trendy cocktail-bar atmosphere with emphasis on margaritas where you'll come for lime and strawberry flavors, but stay for the bizarre yet delicious blends found nowhere else. On the dinner menu, the restaurant goes for a clean, sauce-light Instagram-worthy plating aesthetic.

But Almanza says the most exciting feature is the rotating menu. One month customers could be served ahi tuna topped with pico de gallo, and another month could offer an ensemble of tacos with different ingredients and cranberry- or hibiscus-flavored tortillas.

"We always have something unique for whatever they're craving," says Almanza who has several plans for Antojitos next year.

"We're going to do a different layout, add a waiting area with a lounge feel to it," he says. "I [also] want to develop the lunch menu; people could come in for happy hour on a Friday afternoon. I have lots of good ideas. We'll see." —CW

Continued on Page 22 >>

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## Best Late Night Dining: Bowl Ninety-One

The local late night dining landscape consisted primarily of pizza, sub sandwiches and fast food, until Bowl Ninety-One in downtown Appleton decided to change that.

Open until 1 a.m. on Saturdays, Bowl Ninety-One is a favorite of nighttime revelers looking for an after-bar snack. The restaurant's popular ramen is the standard late-night order, but the full menu is offered until close.

"We wanted to offer another late night option," says owner Yee Lee Vue. "Late night is a popular time for ramen in big cities which are mostly open late for people to socialize and sober up."

The restaurant is open from 11 a.m. until 9 p.m. Monday through Friday and is closed on Sundays. It used to shut down from 2 to 5 p.m. during the week, but Vue says in order to better accommodate more customers, Bowl-Ninety One will now remain open throughout the afternoon. Watch for the new fall menu featuring more noodle-based dishes. -ACW

## Best Cheese Curds: Milwaukee Burger Company

Bowl 91

Crab Rangoon - Imitation crab // cream cheese // green onions // sweet and sour sauce  
Happy Belly Buns - Pork belly // sweet chili hoisin // pickled cucumber  
Sho Yee - Shoyu chicken broth // chicken // bamboo shoots // wood ear mushrooms // bean sprouts // scallions // marinated egg

*"Their cheese curds are huge! Not the typical shape and they come with a delicious dipping sauce."*

- Tina Pernsteiner,  
Hortonville

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**Janet Gordon**  
Owner of New York Deli, **BEST DINE-IN DELI**

*FCM: When did you open New York Deli?*

JG: The restaurant was opened in 2004, but I purchased it in 2018.

*FCM: Where did you get the idea to open a deli?*

JG: My husband and father were raised in New York. We had been eating at the deli for several years and were looking to purchase a restaurant when it came up for sale, it just seemed like the perfect fit for us as a family.

*FCM: Why do you think your restaurant won Best Dine-in Deli?*

JG: It's a very big deal to me that everyone who walks through the door feels welcomed and they're coming to a place that feels inviting. We strive for a New York deli vibe with the style of sandwiches and with the Boar's Head deli products.

*FCM: What's the most popular menu item?*

JG: One is the Italian sub sandwich, which has prosciutto and capicola. It's very Italian and traditional. The other is the turkey apple harvest wrap which includes turkey, apple-wood smoked bacon, provolone cheese and apple butter and herb mayo that we make. -JB

## Best Seafood: Big Pot & Grill

For many years, the local supper club circuit dominated the Best Seafood category. In 2019, things look a little different – the fork for Best Seafood went to the Fox Valley's first and only Viet-Cajun restaurant.

Viet-Cajun style cooking combines Vietnamese and Southern cuisine, particularly that found along Louisiana's Gulf Coast. The star of Big Pot & Grill's menu is the seafood boil, which is prepared in the restaurant's signature Viet-Cajun spice blend. Customers can choose from either a seafood combo or one of their favorite seafood items such as crawfish, shrimp, crab, mussels or lobster tails. Once boiled, the seafood is topped with the flavor of the customer's choosing. Options include garlic butter, lemon pepper, lemongrass garlic, Thai chili and hot and sour. The spice level is customizable.

"People love what we are offering, especially the flavors. It's very unique and different from what you find in a supper club or chain restaurant," says owner Yee Lee Vue, who also owns Bowl Ninety-One. "It's not just a side of butter you dip the seafood in. Customers get to crack, peel and suck juice from the crawfish head. It makes it really fun."

Napkins, bibs and gloves are offered, but Vue says more experienced diners often forego them.

"We have noticed as people become more comfortable with the seafood boil, they don't use gloves anymore. They just want to lick their hands," she says.

But serving up seafood in the Fox Cities isn't always easy.

"Going into the seafood industry was a challenge for us in the Midwest. We don't have access to fresh seafood daily," Vue says. "It's very complicated to get the quality of seafood we are looking for."

Luckily, Big Pot is up to the challenge. Vue works with vendors in Chicago who deliver seafood to the restaurant two to three times a week to maintain freshness. The seafood options change based on availability.

In addition to the seafood boil, Big Pot's menu includes curries, pho and grilled items.

"For a lot of our Asian customers, the other Thai dishes are more like sides. Like if you go to a supper club you get coleslaw and mashed potatoes, they order noodles on the side and a seafood dish," Vue says.

The coconut seafood curry, with mussels, fish meatballs and shrimp, and the seafood Tom Yum soup are two new menu items that are especially popular.

Big Pot has become a go-to for birthday celebrations. The restaurant offers a Birthday Boil which includes one-pound of free seafood. The offer is valid up to five days before or after your big day. –ACW

Continued on Page 24 >>



Big Pot & Grill  
Seafood Boil

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**Best Fried/Broasted Chicken: Van Abel's of Hollandtown**

Broasted chicken so good, it's been served to Matthew McConaughey.

That's right, the actor known for films such as "Dallas Buyers Club" and "Interstellar" recently attended the U.S. Venture Open golf fundraiser and ended the day with a family-style Broasted chicken dinner at Van Abel's.

No wonder the restaurant received first place accolades for Best Fried/Broasted Chicken. Well before the added star power, Van Abel's Broasted chicken has been a local favorite. In fact, the country style broasted chicken dinner has been a Van Abel's mainstay since 1965. It is served daily, but is a Sunday tradition for many families when it's available from 11 a.m. until 7:30 p.m.

The all-you-can-eat dinner is served family style with an assortment of homemade sides including chicken dressing, mashed potatoes, green beans with bacon sauce, corn, gravy, cranberries, bean salad, coleslaw, relishes, rolls and assorted bars for dessert.

"A lot of our recipes are homemade and ones that we have been using for decades," says Co-owner and General Manager Chris Coenen.

Van Abel's has a rich history beginning in 1848 when Martin Van Abel started a saloon and inn to serve as a resting point for the cattle drives towards Green Bay. The business remains family owned today.

"Our key to success for this business has been offering high quality products served by an amazing team," Coenen says. —ACW

**Best Cup of Coffee: Seth's Coffee**

With two locations in the Fox Cities, Seth's Coffee is a cafe that strives to "remove as many obstacles to good coffee as possible." Owner Seth Lenz says that the secret to a good cup of coffee starts before the coffee is even made.

"Purchasing a high quality product in the first place is a pretty huge contributor," Lenz says. "Paying attention to detail, using high quality water such as reverse osmosis water, using the right ratio of water to coffee, it really is multifaceted."

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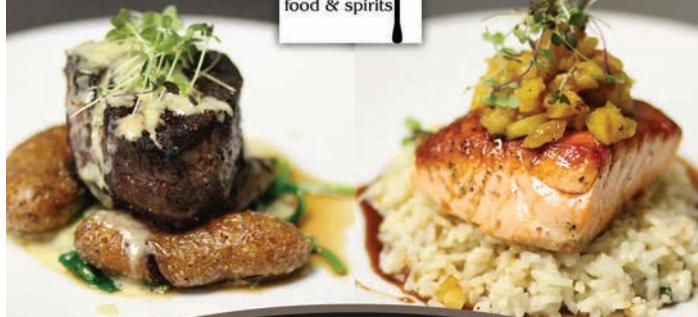
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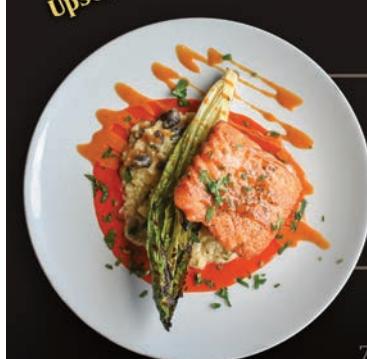
### Best Curry & Ethnic: Sai Ram

Sai Ram (clockwise from bottom left)  
 Navaratan Koorma - mixed veggies // cashews // raisins // coconut // turmeric // fenugreek leaves // sweet cream sauce  
 Basmati Rice & Garlic Naan  
 Beef Vindaloo - Potatoes // Coconut // Poppy Seeds // Yogurt in a tangy spiced sauce  
 Chicken Makhani - Butter // Tomato puree // spices // cream





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Reverse osmosis is a water purification process that uses a semi-permeable membrane to remove ions, unwanted molecules and larger particles from drinking water.

"Drinks like our traditional cappuccino are really popular," Lenz says. "But we really want to showcase our espresso which also requires great attention to detail and excellent equipment."

Seth's Coffee offers a wide variety of caffeinated drinks as well as other non-caffeine drinks such as teas, steamers (milk steamed with a syrup flavor of your choice), fruit smoothies, milkshakes and Ialian soda. However, the list does not end there. Seth's Coffee in Little Chute now offers high quality wine and craft beer on their drink menu as well. -JB

### Best Homestyle Cooking: The Cozy Corner

The Cozy Corner has two z's in its name, but restaurant owner Natasha Banks tells us it's pronounced "Cozy Corner," and for good reason. During the 2012 opening, the name was taken by another restaurant, but rather than give up the perfect description for Southern-style cooking in a cozy environment, Banks added the extra letter and the rest is history.

For Banks, cozy represents what the tucked-away restaurant in downtown Appleton does best, and this year coziness earned the Corner a sixth consecutive Golden Fork for Best Homestyle Cooking.

"Homestyle cooking means family, love. It means Southern roots. I think we connect with the community and we have our cozy family," Banks says.

"And just like any family, you keep coming back."

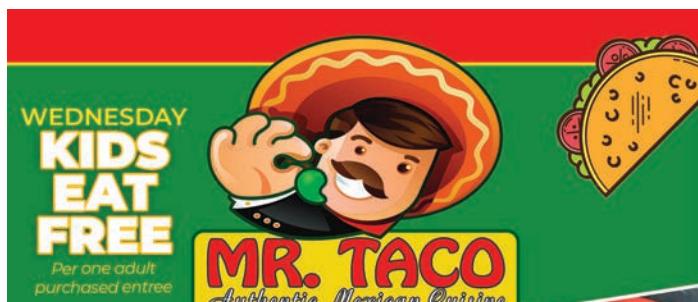
Plus, it's easy to keep coming back to a menu made with love, Banks says. The menu focuses on homestyle staples: ribs, chicken, catfish and sausage, and thanks to the two-meat plate, you don't have to settle on just one.

Banks says first-time visitors should try the chicken and waffles, which may have single-handedly won Cozy Corner this year's runner-up for Best Chicken.

"Everyone wants to try chicken and waffles," Banks says.

Looking forward, Banks plans to keep the Corner as cozy as ever. -CW

Continued on Page 26 >>



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# ask Chef JEFF

Have a culinary question for Chef Jeff? Go to [foxcitiesmagazine.com](http://foxcitiesmagazine.com) and click Community Chat.



**Q.** What are some creative uses or serving suggestions for a rotisserie chicken that I pick up from the grocery store?  
— Marriette, Greenville

**A.** We are very blessed to have a number of retail outlets that prepare high quality "grab and go" items for us to purchase and consume. Yes, on occasion even chefs buy convenience items like rotisserie chicken. An idea that could be considered would be to make some fried rice with it. A day or more prior, cook some long grain white rice. When cooked, rinse it completely and store it in your refrigerator. When you get home with your ready-to-eat chicken, quickly fry the rice in a little peanut oil with scallions, diced water chestnuts and soy sauce. Rotisserie chicken with fried rice would make a great dinner. When done eating, pick all of the meat from the carcass and simmer the carcass including all bones, skin and drippings to make a great broth. Add the chicken meat to the leftover fried rice and it becomes great leftovers for lunches or dinner the next day. Cooked chicken meat can be utilized in many ways including, sandwiches, burritos, quesadillas, soups, stews or just by itself. The possibilities for using leftover cooked chicken are really endless.

To read more Chef Jeff and find recipes, go to [foxcitiesmagazine.com](http://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.

## Best Dessert: SAP Brunch, Brown Bag & Bakery



SAP Brunch, Brown Bag & Bakery  
Smoked Salmon Benedict - House Smoked Salmon // Avocado // Shaved Red Onion // Dill Hollandaise  
Chilaquiles - Fried Eggs // Black Bean // Tortilla Chip // Salsa Verde // Queso Fresco // Pico // Lime Crema

Pastry chef Kari Mueller leads the bakery and dessert program at SAP and Carmella's, both of which are owned by sisters Nicole and Kristen DeFranza. At SAP, which also received the Best Breakfast/Brunch nod, guests are greeted with a legendary bakery case filled to the brim with Mueller's handiwork.

"Kari is so dedicated to being the best she can be. She's an artist as well as a baker," Nicole says.

Like any artist, Mueller invests time to perfecting her craft. She has spent the last five years fine-tuning her croissants and Nicole says she has finally achieved flaky, buttery perfection.

"She does plain and chocolate versions and we offer them daily on a first come, first served basis," she says. "They are hard to make in general, but to make on a large scale is even more difficult."

Nicole says both Grand Chute restaurants pride themselves on being food inclusive and allergen-friendly. Take Mueller's latest cupcake creation for example. It's a riff on a s'more – chocolate avocado cake is topped with toasted meringue and graham crackers, but the whole thing is gluten free, nut free and dairy free. And still delicious.

"We try to make people happy through food," Nicole says. "Sometimes it's hard, but then you see how both of our restaurants mean something to people here and they bring families together. We are so grateful for that." —ACW

## Best Diner/Café: Little Diner Xpress

2019 marks the fifth consecutive year the Fox Valley's favorite environmentally friendly micro-diner, Little Diner Xpress, has won the Golden Fork for Best Diner/Café.

Owners Rod Bergman and Mike Forrest attribute the community's support over the years to offering sustainable, non-GMO products at a fair price, all served by friendly waitstaff.

"We look for as many clean-label products as we can to provide the best possible product without compromising anything and not have significantly higher prices," Bergman says. "And our employees make up the face of our business. We make up a small role."

"Even the oil we use, it's a non-GMO sunflower oil," Forrest adds.

This year, Forrest and Bergman plan to double down on their strengths after years of setting foundation.

"We've maintained the standard fare for roughly four, five years and now it's just constantly perfecting," Forrest says. "The vision is to maintain the quality, improve the quality and continue rewarding people for great performance."

Additionally, renovations are on the owners' radars, and planning is in early stages.

"We're looking to improve the aesthetic of the restaurant as well," Bergman says. "I'm pretty confident our customers would be happy with a refresh while still keeping that same homey diner feeling that everyone loves." —CW

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## Best Pizza: Harmony Pizza Cafe

Harmony Pizza in Appleton is a non-traditional pizza shop with traditional style pizza. The restaurant opened three years ago, borrowing the name from Harmony Cafe, a non profit business ran by Goodwill that closed its doors in 2014 due to lack of funding.

At Harmony, there are three categories of specialty pizzas: vegan, vegetarian and omnivore. This helped the restaurant secure the fork for Most Vegetarian Friendly, in addition to Best Pizza. The owner of Harmony Pizza, Matty Burns, says that it's important for his restaurant to make everyone feel included.

"Vegetarians and vegans, when they look at a menu, their options are usually in the back," Burns says. "But when people come into our restaurant, on our menu they see vegan and vegetarian in the front. We're aiming to meet the needs of vegans and vegetarians to be as inclusive as we can."

## Best Supper Club: Mark's East Side

This generational family restaurant has been serving quality food since 1967. The Appleton restaurant was originally named Chef Bills after the original owner, but the name was later changed to Mark's East Side after the owner's son, Mark Dougherty, graduated from the University of Wisconsin-Oshkosh and took over the business.

Mark's East Side offers a variety of fine dining choices including steak, seafood, chicken and desserts. There is also a section of the menu called "A Taste of the Old

Country" that offers customers a choice of German dishes such as schnitzels and sausages.

The restaurant's seafood selection is popular among customers, earning them first place for Best Fish Fry as well. Dougherty says that a great fish fry starts with the very basics.

"It's the quality of our ingredients down to the smallest detail," Dougherty says. "We buy more expensive fish, we hand shred all our own coleslaw, we make

Harmony Pizza  
The Marge - Tomato sauce // mozzarella // parmesan // cheddar // basil  
The Jane (front) - Pesto sunflower seed 'sausage' // onions // fermented peppers // spicy greens // balsamic reduction



our own tartar sauce. We use a premium frying oil and we always make sure it's clean and filtered, and we make all of our food to order."

Dougherty says there are two important factors of a successful supper club.

"To be a supper club, you need a nice lounge bar and a mean Old Fashioned," he says. "And we do make a mean Old Fashioned." -JB

Continued on **Page 28 >>**

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### **Steve Lonsway**

Owner of Stone Arch Brew Pub, **BEST BREW PUB**

**FCM:** What's your secret to providing a stellar brew pub experience?

SL: Quality of product, quality of service. We try to integrate between [brewery and restaurant]. We do cook with our beer often and recommend pairings with our menu often. In our main bar, we have nine full-time beers and five rotational beers. If you come in once a week, there's probably going to be a new beer or two available. We're always trying new things.

**FCM:** What's a good example of what the brewery offers?

SL: One beer that grew a cult following is our hazy New England pale ale, HAZYrdous. It has a really juicy, mango-y, pineapple profile. Hops are added, but it doesn't have the



*Submitted Photo*

### **Q&A**

associated bitterness — this is more to accent the flavors. It's a cool project for us.

**FCM:** On the restaurant end, what do you recommend to go with an ale like the HAZYrdous?

SL: Our cheese curds are to die for. The recipe uses our Scottish ale, and the emphasis is on the cheese, not the breading. And everybody that has the pizzas absolutely loves them.

**FCM:** What's the atmosphere like at your restaurant on Olde Oneida?

SL: We are in a historical building. It was originally built as a brewery back in 1858. Different entities throughout, but spent most of its life as a brewery. The atmosphere here is second to none. —CW

### **Best Steak: George's Steak House**

With decades of experience as a mainstay in the Fox Cities and consistent Golden Fork Awards for Best Steak, George's Steak House in Appleton has had plenty of time to develop and perfect their recipes. And, as it turns out, simplicity is key to a perfect steak.

"We start with good product and skilled staff to prepare them, and then we keep it simple," says Brad Quimby, second-generation co-owner of the steakhouse. "The steak ... stands for itself."

George's opts for a specialized menu, mainly focusing on steak but offering a comprehensive selection of every cut you could imagine from ribeye to New York Strip to sirloin and, uniquely, nightly prime rib. Since each steak is hand-cut and USDA choice-grade or higher, any order is a memorable experience, but Quimby recommends the filet mignon in particular.

"Since my parents first bought the business back in the '70s, I've always been a tenderloin eater, and overall, it's been the most popular item on our menu," Quimby says.

In addition to high-quality steaks, the restaurant owes its longevity to the community's long-standing support. "George's has been here a long time," Quimby says. "[And] people really recognize the value and the care the supper club offers." —CW



### **Best Burger: Home Burger Bar**



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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, Winner of the 2019 FOX CITIES Magazine Golden Fork Award for Best Late Night Dining, 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 2019 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.

## Christiano's Real Italian Brick Oven Pizza

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Old world techniques combined with modern flavors ensure quality and taste is always fresh at Christiano's. Stop by for delicious Italian cuisine including specialty pizza, pasta, sandwiches, calzones and gelato. Our bread and pizza dough is prepared fresh every day and our pizza sauce is made from tomatoes canned within six hours of being picked from the vine. With our many options and a kids menu to boot, we have something for everyone. Come in M-Sa, 11am-10pm, call at 891-7100 or order online at christianospizza.com.

## Copper Rock Coffee

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Celebrating our 16th year in business! 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!

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## Little Diner Xpress

1939 N. Richmond St., Appleton 734-9962  
Awarded FOX CITIES Magazine's Golden Fork for Best Diner/Café five 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, homemade soups 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 2019 Golden Fork Award winner for Best Supper Club and Best Fish Fry. Continuous serving Monday-Friday beginning at 11am, Saturday at 4:30pm. (closed Sundays). Happy hour M-Th, 3-6pm. markseastside.com.

## Sai Ram Indian Cuisine

253 W. Northland Ave., Appleton 733-3003  
One of the finest Authentic Indian restaurant in the Midwest and winner of 18 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 2019 FOX CITIES Magazine Golden Fork Awards for Best Breakfast/Brunch 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  
Eat, Drink, Toad! The Stone Toad Bar & Grill menu will have you coming back time and time again. Sizzling steaks; Friday fish fry includes perch, haddock and walleye. Combine to satisfy both palates. Burgers, pizzas, salads and wraps. Catch the game with 19 large screen TVs. Happy hour Monday through Thursday, 11am-6pm, two-for-one drink specials. Check online for live music schedule. 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.

## Zuppas – Market, Café & Catering

1540 S. Commercial St., Neenah 720-5045  
Our top-flight chef team led by Chef Peter Kuenzi, urban cafeteria setting and penchant for local ingredients, ensure that your food is creative, fresh and ready fast. For breakfast, lunch and dinner, Zuppas Café offers chef-prepared soups, sandwiches, salads and more. Enjoy handcrafted pastries and desserts with coffee or take home a variety of fresh prepared salads and entrees from our deli. Our Green Room is perfect for your personal or business gathering. M-F, 8am-8pm; Sa, 11am-3pm; closed Su. Visit zuppas.com for daily specials.

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216 E. College Ave | gardenviewfamily.com  
920.739.8207 | M-F 6a-9p & Sun 6a-3p

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luigispizzawi.com | 332 Ahnajip St, Menasha | 920.722.8000  
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# Showcase

## NEW FOR FALL! ▶

Beautiful leathers, thoughtful details, floral accents, and luxurious comfort come together to create fabulous footwear for fall - shoes, boots and bootees! Shop new styles from Earth, Keen, Rieker, Pikolinos, SpringStep



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127 E Main Street, Little Chute. (920) 788-1061;  
1861 N Casaloma Drive, Appleton. (920) 882-8585;  
1593 Western Avenue, Green Bay. (920) 496-0505.

## ▼ On-site Smoking Hot BBQ!



You may know **Camelot** for their amazing fish fry. But, did you know that they also smoke BBQ on-site on Tuesday and Thursday? Serving up mouth-watering ribs, chicken, stuffed green peppers and brisket! Their pulled brisket sandwich is a very popular choice! Served on a buttered, toasted 8" hoagie, this sandwich is packed with tender, delicious flavor. 1700 E Wisconsin Ave, Appleton. (920) 731-7461. camelotbarandgrill.com

## Meet Patrick! ▶

Cyndi Connolly founded **Dalla Terra** in Appleton a decade ago, and today Patrick carries on his mom's legacy in the pasta business. Unlike most pasta, they use local whole produce and handcraft fresh ravioli and dried pasta in a variety of shapes and flavors. A few kinds are Tomato Basil, Spinach Garlic, Herb, and Mushroom Sage. Products can be found in a number of locations locally and around Wisconsin. Visit [DallaTerraPasta.com](http://DallaTerraPasta.com) for more info!



## ▼ Christmas Open House

Please join us Saturday, November 2 as we thank our patrons for the support of our effort to be

"Builders of Faith." A unique shopping experience awaits you at **The Carpenter**. Special discounts and drawings throughout the day, with a luncheon from 11am to 2pm. 120 E Main st., Little Chute. (920) 788-6978. Store hours: M, W, F, 9am-6pm; Tu & Th, 9am-7pm; Sa, 9am-4pm. Follow us on Facebook @ thecarpenterlittlechute.



## Tunes of Tragedy ▶

**newVoices** choir tackles the issue of gun violence—isolated tragedy that some have called an American epidemic. We will feature recent works

from composers who were moved by tragedies to express their emotions through powerful music that commemorates loss and presents hope for change. Oct. 26, 7:30 pm, Lawrence Chapel Appleton.

All tickets \$10 at [www.newvoiceschoir.org](http://www.newvoiceschoir.org)



## One of the Finest Wisconsin Restaurants ▼

**680 North Restaurant** on the grounds of beautiful Tuscumbia Country Club in Green Lake was recognized by Bon Appetit Magazine as "One of the finest Wisconsin restaurants." 680 North offers family casual dining, serving lunch and dinner throughout the year. Sunday brunch offers a wide variety of breakfast and lunch choices every Sunday from 9:30a-1:00p. Features include prime rib and a "Chocolate Fountain." Roundtrip group transportation to and from 680 North available. Reservations: 920-294-3381. [www.Tuscumbia.net](http://www.Tuscumbia.net).



## ◀ World Championship Cheese that is Worth the Drive!

**Simon's Specialty Cheese** has been making cheese for over 75 years and holds numerous National and World titles. While there, experience the best that Wisconsin offers in wine, craft beer, specialty meats, homemade fudge, fresh pizzas, apparel and distinctive gifts. Visit them at 2735 Freedom Rd, Appleton or at [simonscheese.com](http://simonscheese.com). (920) 788-6311



# *the place we call home*



Hongwu Zhao took this photo at Neenah's Doty Park on an early October morning when the trees had just begun to change color. The calmness of the water and the reflection of the vaulted bridge caught his attention. "The morning sunshine casts on the golden tree leaves, plus the clear reflection in the water," he says. "Everything together creates a beautiful autumn painting."

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