SPIRITUAL STATES

Vol. 29 No. 5

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MAY 2017



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LOCAL HISTORY COMES TO LIFE AT OLD WORLD WISCONSIN

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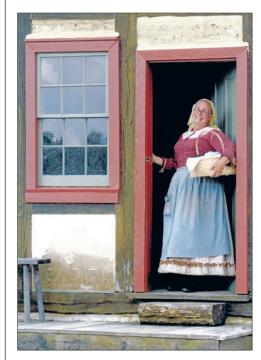
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History comes to life

A costumed interpreter stands in the doorway of a German immigrant farm to welcome guests to Old World Wisconsin, the living history museum in Eagle. The state historical site provides a fascinating glimpse at pioneer life in Wisconsin with activities that range from farming to brewing beer and playing baseball. The more things change, the more they stay the same. See page 13 for more on Old World Wisconsin.

PHOTO COURTESY OF OLD WORLD WISCONSIN Spirit of Geneva Lakes



IT'S COMIN' UP MAY EVENTS

2 Rustic Roads of Wisconsin – Freelance journalist Sandra Machaj will discuss the area's rustic roads during this presentation at the Geneva Lake Museum, 255 Mill St. 2 to 3 p.m. No charge for museum members; \$5 for non-members.

6 Opening day of fishing season on

all inland Wisconsin waters. Licenses and regulations apply.

9 Come for the Cows, Stay for the

Cheese! Terry and Denise Woods of Highfield Farm Creamery (the only farmstead artisan cheesemakers in the Geneva Lakes area) will be talking about the history of cheese making from ancient times to present and how they make cheese from the milk of their small grass-fed Jersey herd on State Line Rd. in Walworth. Geneva Lake Museum, 255 Mill St. 2 to 3 p.m. No charge for museum members; \$5 for non-members.

12 Second Chances Dinner, featuring a night of fine food, drinks, auction and raffles while raising funds for homeless animals. Location to be announced: contact Lakeland Animal Shelter to reserve tickets, tables or sponsorships. (262) 723-1000.

14 Remarkable Women of Geneva Lake - Celebrate Mother's Day with the remarkable women of Geneva Lake while taking a voyage with the Lake Geneva Cruise Line to Black Point Estate, an 1888 Queen Anne Victorian lake "summer cottage." This narrated boat tour will focus on many of the remarkable women that have lived along the shore of Geneva Lake. The event includes a first floor tour of Black Point and a presentation on the remarkable women of the Estate. A champagne toast will be offered on the Estate's veranda before returning to the boat. For more information visit Black Point Estate at www. blackpointestate.org or call (262) 248-1888. Tickets are \$48 per person. To purchase tickets, please visit the Lake Geneva Cruise Line at www.cruiselakegeneva.com or call (262) 248-6206

12-14, 19-21 Lakeland Players

production of "Joseph and the Amazing Technicolor Dreamcoat" at the Walworth County Performing Arts Center, 15 W. Walworth St., Elkhorn. (262) 728-5578 lakeland-players.org.

16 Tuesdays @ 2, The West End – Presenter Frank Breneisen will talk about Indians, early settlers, the train, village businesses and corporate development on the west end of Geneva Lake. Geneva Lake Museum, 255 Mill St. 2 to 3 p.m. No charge for museum members; \$5 for non-members.

17 Elkhorn Area Chamber of Commerce's annual golf outing at

Evergreen Golf Club, N6246 Highway 12, Elkhorn. Open to the public. (262) 723-5722, evergreengolf.com.

19, 26 East Troy Farmers Market,

2-6 p.m. on the East Troy Village Square Park. Vendors selling homegrown and local produce, specialty items, meats, baked goods, crafts, live music and activities. (262) 642-3770.

20 Fifth Annual Super Hero Shuffle –5K run/walk allows runners and walkers alike to wear their running gear or come dressed as their favorite Super Hero and support families affected by childhood cancer. Held at Big Foot Beach State Park, the race will start with all runners at 10 a.m. to be followed by those who would like to walk or will be walking with family, friends and children.

20 Historic Brewing at Old World Wisconsin – OWW and the Museum of Beer and Brewing are partnering and bringing to life 19th-century brews. See the brewers use equipment and techniques from the late 1800s and heirloom hops and barley grown at Old World Wisconsin. The brewing process will begin by 10 a.m. and conclude by 5 p.m. Adults (18-64) \$19; children (5-17) \$10; (children 4 and under are free); Senior citizens (65 and over) \$16. Fees include an all-day tram transportation pass. Parking is free.

21 Antique Flea Market, 7 a.m.-4 p.m., Walworth County Fairgrounds, 411 E. Court St., Elkhorn, featuring vendors offering a variety of treasures. Admission, \$5. (414) 525-0820 or nlpromotionsllc@gmail.com.

26-29 ChocolateFest – Burlington's marquee festival featuring live music, a carnival, cooking competitions, chocolate carving and a circus-sized tent full of chocolate vendors. www.chocolatefest.com.

29 Memorial Day Parade – downtown Elkhorn, 10:30 a.m., followed by a special memorial service in Veterans Park. (262) 203-2434.

Although we attempt to provide accurate information regarding area events, dates and times may change or events may be cancelled. We suggest you verify details before you finalize your travel plans.





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Sumer Sounds

Lovett, America top slate for Music by the Lake's 17th season

by Tracy Ouellette

STAFF WRITER

From the country roots and Americana twang of Lyle Lovett to the soaring melodies of the Chicago Philharmonic, the 2017 Music by the Lake concert series again offers a varied slate.

The 17th annual season of the series at the outdoor venue Ferro Pavilion on the campus of George Williams College of Aurora University in Williams Bay presents a range of musical genres and shows, including orchestral music, contemporary and nostalgic pop/rock, country and jazz.

The summer series features weekend events from June 25



Top photo: The folk-pop duo America will play the Music by the Lake Concert Series July 8. The concerts are outdoors in the Fero Pavilion at George Williams College in Williams Bay. Above: Lyle Lovett (center) and his Large Band are scheduled to perform Aug. 5



All concerts in the Music by the Lake series are held at Fero Pavilion on the campus of George Williams College of Aurora University in Williams Bay.

through Aug. 13.

"Our vision for this summer season is to bring an exciting mix of quality artists to the Geneva Lake community to engage our loyal patrons and entice newcomers to Music by the Lake," Vice President for Community Relations Sarah Russe said.

In addition to the music, this year's programming offers lectures by prominent authors and a children's show.

"The children's show will appeal to children, parents, and grandparents who will remember reading the popular Berenstain books to their own children," Russe said.

Organizers have added a new feature this year with the addition of two authors as part of the series expanded Sundays at 4 offerings. Richard Louv will speak on July 23 and Ray LaHood will speak on Aug. 13. "Aurora University is invested in bringing artists to GWC making the campus a year-round destination for arts and ideas – and the best part is that these programs are free," Russe said. "Building on our long history and

traditions, we continue to provide culturally enriching experiences to the public."

Louv will share his research on the importance of nature. Louv is a journalist and author of nine books, including most recently "Vitamin N: The Essential Guide to a Nature-Rich Life: 500 Ways to Enrich Your Family's Health and Happiness" and New York Times best-seller "Last Child in the Woods: Saving Our Children from Nature-Deficit Disorder."

LaHood, former U.S. transportation secretary and congressman from Illinois, discusses his recently published memoirs, "Seeking Bipartisanship: My Life in Politics." With a 36-year career in public service, he has extensive experience on major national policy issues, including transportation and infrastructure.

Public ticket sales began April 25. Patrons can purchase their tickets at musicbythelake.com or by contacting the Music by the Lake ticket office at (262) 245-8501. Music by the Lake does not charge a service fee on ticket orders.

Here's a look at this year's scheduled performers:

□ Lyle Lovett

Headlining the Music by the Lake series this year will be country superstar Lyle Lovett and His Large Band at 7:30 p.m. on

Aug. 5.

The singer, composer and actor has broadened the definition of American music in a career that spans 14 albums over three decades. With his gift for storytelling, the Texas-based musician blends elements of Americana, swing, jazz, folk, gospel and blues in a convention-defying manner that breaks down barriers.

Whether touring as a "Duo," with his "Acoustic Group" or with "The Large Band," Lovett's live performances show not only the breadth of this Texas legend's deep talents but also the diversity of his influences, making him one of the most compelling and captivating musicians in popular music.

The winner of four Grammy Awards, Lovett also received the Americana Music Association's inaugural Trailblazer Award and was named Texas State Musician. His works, rich and eclectic, are some of the most beloved of any artist working today. Tickets: reserved \$85 to \$100; terrace \$45; lawn \$30.

I America

Classic rock band America, takes the stage at 7:30 p.m. on July 8. With the release of the band's signature 1971 hit "Horse with No Name," the group catapulted to the top of the international



2017 Music by the Lake schedule

All events are in the Ferro Pavilion on the campus of George Williams College of Aurora University in Williams Bay. Performances take place rain or shine.

Free parking and shuttle service for all events is located close to campus at Williams Bay High School at 500 W. Geneva St.

This year's performances include:

An American Celebration

Lake Geneva Symphony Orchestra Sunday, June 25, 4 p.m.

America July 8, 7:30 p.m.

Preservation Hall Jazz Band July 16, 4 p.m.

The Tenors July 22, 7:30 p.m.

Speaker Richard Louv July 23, 4 p.m.

The Berenstain Bears LIVE! in "Family Matters, the Musical" July 30, 4 p.m.

An Evening with Lyle Lovett and His Large Band Aug. 5, 7:30 p.m.

Fascinating Gershwin Chicago Philharmonic Aug. 12, 7:30 p.m.

Speaker Ray LaHood Aug. 13, 4 p.m.



The Chicago Philharmonic orchestra (upper photo) and The Tenors (left) are scheduled to perform at Music by the Lake on Aug. 12 and July 22, respectively.

SPIRIT of GENEVA LAKES

SUBMITTED PHOTO Spirit of Geneva Lakes



May 2017





The Lake Geneva Symphony Orchestra is slated to perform a free concert of patriotic music on June 25.

The Preservation Hall Jazz Band will bring its New Orleans sound to the concert series on July 16.

charts. America recorded six gold and platinum records, and produced a string of unforgettable tunes that still grace the airwaves, among them "Ventura Highway," "Tin Man" and "Sister Golden Hair," as well as 1982's pop toe-tapper "You Can do Magic." Tickets: Reserved \$80-\$65; Terrace \$45; Lawn \$25.

🕫 Chicago Philharmonic

The Chicago Philharmonic under the baton of Artistic Director Scott Speck, returns after debuting at Music by the Lake last summer. The Philharmonic will perform a program of George Gershwin and Irving Berlin classic melodies at 7:30 p.m. on Aug. 12. The performance features pianist Joseph Joubert and Broadway vocalists, and will include Gershwin and Berlin favorites such as "The Man I Love," "American in Paris," "Rhapsody in Blue," "Summertime," "Alexander's Ragtime Band," "Swanee" and more. Tickets: reserved \$65 to \$80; terrace \$45; lawn \$25.

□ Children's show

Geneva Lake turns into Bear Country at 4 p.m. on July 30, when

everyone's favorite furry family visits the Ferro Pavilion. The Berenstain Bears LIVE! in "Family Matters, the Musical" takes audiences on an adventure, expressed through song and dance, to learn important life lessons.

The musical production uses the iconic stories and imagery of the books beloved by so many since they were published in 1962. Tickets: adults \$20; children 4-10 \$10; children 3 and younger, free.

∏ Läke Geneva Symphony Orchestra

The Lake Geneva Symphony Orchestra kicks off the Sundays at 4 series returning to the Ferro Pavilion at 4 p.m. on June 25, in a celebration of American music.

The program features works written by popular 20th-century American composers, such as Leonard Bernstein,





The shorefront at George Williams College of Aurora University in Williams Bay provides a peaceful place to relax. The Ferro Pavilion, which hosts the Music by the Lake concert series, has a spectacular view of Geneva Lake.

Aaron Copland, John Williams and Duke Ellington, as well as patriotic tunes. Now in its 17th season, the Lake Geneva Symphony Orchestra, under the leadership of Music Director David Anderson, boasts talented musicians from southeast Wisconsin and northern Illinois.

This event is free (with the exception of pavilion reserved seats, \$15) but tickets are required.

🞵 The Tenors

The Tenors will blend classic music and contemporary pop at 7:30 p.m. on July 22. The multi-platinum selling trio has shared the stage with some of the biggest names in music — including

Paul McCartney, Elton John and Andrea Bocelli — in venues from Bangkok to London, and New York to Israel. Tickets: reserved \$60 to \$75; terrace \$45; lawn \$25.

I Preservation Hall Tazz Band

The Preservation Hall Jazz Band will bring its New Orleansstyle jazz to Music by the Lake at 4 p.m. on July 16. Since 1961, the group has been promoting traditional New Orleans jazz in all its authenticity and enthralling audiences worldwide. The ensemble derives its name from the venerable music venue located in the heart of the French Quarter. Tickets: reserved \$45 to \$60; lawn \$20.



Children gather around a costumed interpreter as he introduces them to a baby lamb during a program at Old World Wisconsin in Eagle. The living history museum transports visitors to the 1800s.

Time Macing

Old World Wisconsin transports visitors to pioneer times in the state we call home arved out of 600 acres of Kettle Moraine State
Forest, Old World Wisconsin brings to life the
history of the early settlers to this area.
Immigrants who arrived from many different

by Sandra Landen Machaj CORRESPONDENT

countries made their way to the territory that is today known as Wisconsin to meld into a new community where they would develop a better life in the heartland of America.

The people who settled in Wisconsin arrived from many different lands – Germany, Norway, Finland, Denmark, Poland, and other European countries. In addition a group known as the Yankees – primarily members of the original settlements in New Hampshire and Vermont and other



COURTESY OF OLD WORLD WISCONSIN Spirit of Geneva Lakes

settlements on the east coast – whose members felt it was time to move west for new opportunities, for themselves and their children, arrived in the area. Others, fleeing from slavery followed the Mississippi River north to freedom.

The early settlers were very self-sufficient. They built their own cabins, felling the trees to provide the logs for their homes and barns. They planted crops to feed their families and to feed their farm animals. They raised animals including cows, sheep, and chickens, for food and wool and horses to help plow the fields. Food grown on the farm had to be preserved to last through the Wisconsin winters when nothing grew.

Old World Wisconsin is a re-creation of life as it was for these early residents. It was the State of Wisconsin's official bicentennial project, opening in 1976, although work on the project began several years earlier. Since its opening, it has continued to grow with additional historic buildings being moved to the site from around the state and reconstructed.

A step back in time

A visit to Old World Wisconsin is a step back in time. It not only allows visitors to observe the past but actually permits them to be a part of that past.

"We focus on a guest experience where the guest becomes a part of the working farm," said Daniel Freas, administrator of Old World Wisconsin. He went on to explain that each station offers a chance to step back into the 1880s when life was much simpler and people worked harder physically than they do today.

"When the Danish farm was dedicated in 1976, we were honored to have the Queen of Demark attend the ceremony," said Daniel. In 1976 Margrethe II was in the early days of her reign as queen.

Although the park was not open to the public on a recent visit, Freas nonetheless provided a tour of the grounds.

Each of the European immigrant groups, the Yankees as well as African Americans have their own exhibits emphasizing their unique ways of building and managing their farms. The oldest building, as noted on the map of the grounds, is an 1840 Norwegian settler's cabin.

To enjoy the experience of a visit to Old World Wisconsin, it is recommended that visitors take advantage of the tram system to travel through the park, and make stops at each area of interest. The trams, which are included with admission, make stops at each farm area and the 1880s village.

Hop off and enjoy each trip back into the early days of Wisconsin.

It's the perfect way to see an example of life in the late 1800s and learn how immigrants from various countries adapted to life in the open lands of the territory that would become Wisconsin.



Old World Wisconsin features a variety of farm buildings from the 1800s to give visitors an idea what it was like to live in pioneer times.



May 2017

For the more ambitious, there are trails that can be enjoyed walking from farm to farm, as they would have long ago.

Living history

Each area is staffed by storytellers dressed in the styles of the day. They share stories about the farm and often share chores with the visitors. It does not take long to become immersed in the spirit of the 1800s and early 1900s.

At the German farm be ready to roll up your sleeves to participate in the farm chores that would have been required of both children and adults in the 1800s. See what different chores were on the farm in the 1800s and compare them to today's home chores.

One of the busiest stops along the way is the cycling area where visitors wait to have a chance to ride one of the reproductions of the 1890 three-wheel cycle. Cycling became popular in the 1890s for both transportation and pleasure.

Hear the sounds of laughter permeating throughout the area as visitors attempt to ride the three-wheel cycles. For those who don't wish to ride one of the cycles, visit the high wheelers indoors and climb aboard for a very unique photograph. This "Catch Wheel Fever" exhibit is located next to the Caldwell Farmers' Club Hall.

"The blacksmith shop with its live demonstrations of the blacksmiths' contributions to farm life is also a very popular stop," Freas said. The blacksmiths not only provided shoes for the horses but also fixed broken tools and made tools for the farms.

While playing or watching a baseball game is still a popular activity, stop by the old time baseball field next to the Sanford Family Yankee farm. If you are fortunate enough to be there while a game is being played, you'll witness a sport that is very different from today's gams. No gloves are allowed to catch the ball and addressing the umpire as "sir" are just two of the differences between ball games of old and today.

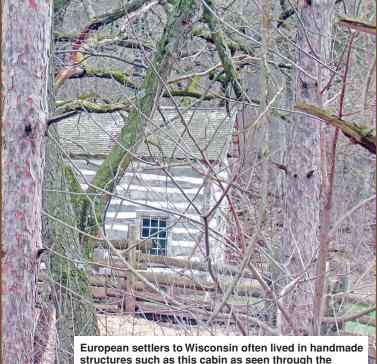
Old school days

The other place that must be visited is the 1900 Raspberry School. At this one-room schoolhouse, learn how students spent their school days and help to tend the school gardens or join in recess fun. Recess games were much different than those enjoyed on today's schoolyards.

Purchase a replica coin at the entrance and use it to make a purchase at the Thomas General Store in the Village or buy a soda water at the Four Mile House. These old-fashioned style sodas don't come in a bottle or can. Add the flavored syrup to your glass and then add the carbonated water.

A day at Old World Wisconsin especially during the summer will leave visitors thirsty and hungry. Take the time to visit the Clausing Barn Café to relax in the air-conditioned comfort or sit out on the garden patio and enjoy lunch or an afternoon snack. Choose from brats and burgers, salads, cheese curds, ice cream,





structures such as this cabin as seen through the surrounding trees. It was built in the mid 1800s.

and cookies and bakery treats. There is nothing like some rich premium ice cream to cool one down on a hot day.

The Clausing Barn, a large octagonal building, is also available to be rented for weddings. The popular bar-style wedding is their specialty. Consider a ceremony on the village green followed by a horsedrawn carriage ride through the 1880s village to the historic Clausing barn, which has been transformed into a magical wedding venue.

For other activities such as family parties and corporate events, consider the Norwegian Picnic Shelter. The pavilion will hold up to 300 guests and includes the nearby playing fields for games and outdoor activities. A discounted admission and lunch options are available.

Special events

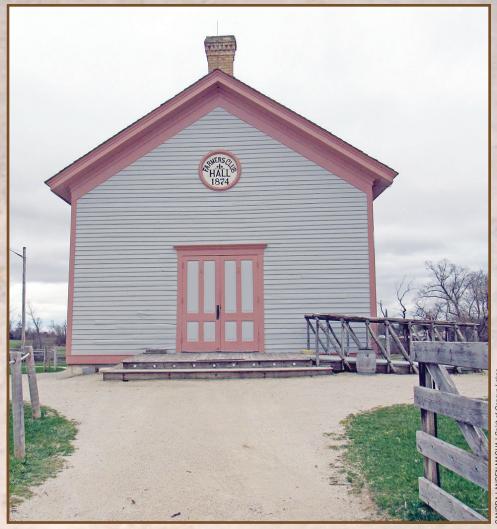
Throughout the year there are many special events held on the grounds. An updated listing can be found on Old Wisconsin's website.

Opening weekend, May 6 and 7, will be busy as Old World Wisconsin begins its 41st season. The springtime chores will be underway with the shearing of the sheep. Visitors will observe the transforming of sheep's wool into socks. Hands-on experiences for all ages will be available, including helping prepare the gardens for the growing season.



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We focus on a §uest experience where the §uest becomes a part of the workin§ farm."



One-room schoolhouses such as this one provided the education for all the children of the area, meaning it housed students of all ages. School attendance was often dependent on the family's needs for the children to help on the farm.

Opening weekend will also offer free admission for active Girl Scouts in uniform.

May 14 is Mother's Day and what better way to treat mom than with the popular Mother's Day buffet held in the Clausing Barn. See the website for further details and a look at the menu that will be available that day. Make your reservations early as the seatings sell out. While Mothers are charged for the buffet, there is no charge for them to visit Old World Wisconsin on that day.

Summer will bring many more special events. This year features the celebration of Midsommaar with a traditional sauna and Finnish breakfast. The event will be held at the Ketola immigrant farm on June 17 from 8 to 10 a.m. The Traveling Sauna is part of a 10,000-mile road trip across the United States to celebrate Finland's 100th anniversary. Small groups will spend 30 minutes in the sauna.

The Finnish breakfast will be prepared on a wood stove. The breakfast will include ham and egg casserole, baked potato pancakes, bread and cheese, pannukakku and pulla bread, served with fresh egg-cleared coffee.

Summer goes with beer

Throughout the summer will be several programs about

historic beer brewing. Volunteers with members of the Museum of Beer and Brewing located in Milwaukee will be holding the beer-brewing event and are working on building a permanent brewery on site.

According to Freas, July 4 is one of the most popular days to visit this open air museum.

"Our Fourth of July parade has been recognized by Travel and Leisure Magazine as one of the top 10 parades," he said.

This year marks the 150th year anniversary of the birth of Wisconsin-born Laura Ingalls Wilder, known for her "Little House on the Prairie" series of children's books, which also became a successful television program beginning in 1974. From July 22 to the 30 enjoy a visit to "the little house on the prairie" and play games such as the Ingalls family would have enjoyed.

With all the activities being celebrated at Old World Wisconsin this summer, it might require several visits to get the full flavor of the area's heritage.

Old World Wisconsin is at W372S9727 Highway 67, Eagle, (262) 594-6301.

The website (oldworldwisconsin.wisconsinhistory.org) provides basic information and a list of special programs throughout the year.



Lake Geneva Restaurant Week returns to kickoff the summer season with 10 days of delicious dining.

This year's foodie event, set for June 2 through 11, offers the opportunity to get together with family and friends to dine out and indulge. Participating restaurants will serve special prix-fixe meals for breakfast at \$8, two-course meals for \$10 at lunch and three-course meals for \$25 or \$35 at dinner.

With 25 participating restaurants, there will be plenty of options for food and libations to combine with a long list of indoor and outdoor activities and events held during Restaurant Week.

Here are some tips offered by VISIT Lake Geneva for getting the most out of Restaurant Week.

• Spice it up – More than two-dozen restaurants throughout the Lake Geneva area are participating in Lake Geneva Restaurant Week. So celebrate the area's talented chefs and try something new. Chefs will be offering popular menu items as well as creating new culinary delights to enjoy. Between meals, participate in some of the events offered during Restaurant Week including oil and balsamic tastings, cooking classes, escape room mysteries, zip line and dine, golf, live music, and more.

• Share the experience - The only thing that makes a delicious meal better is sharing it with the special people in your life. Lake Geneva Restaurant Week is the perfect time to connect with old and new friends and family.

• Pick your view – From restaurants set in luxury resorts to those overlooking the lake to those in the walkable downtown area and everything in between, the choice is yours when it comes to view and ambiance. Check the detailed list of participating restaurants and their menus for a variety of fine dining, family friendly, bistros, and pub and grill options.

• Plan ahead - Reservations are highly encouraged as this event attracts thousands of residents and visitors. Some restaurants will take reservations by phone, website and OpenTable, whereas others do not take reservations. Details are available in the restaurant profiles on the Restaurant Week website.

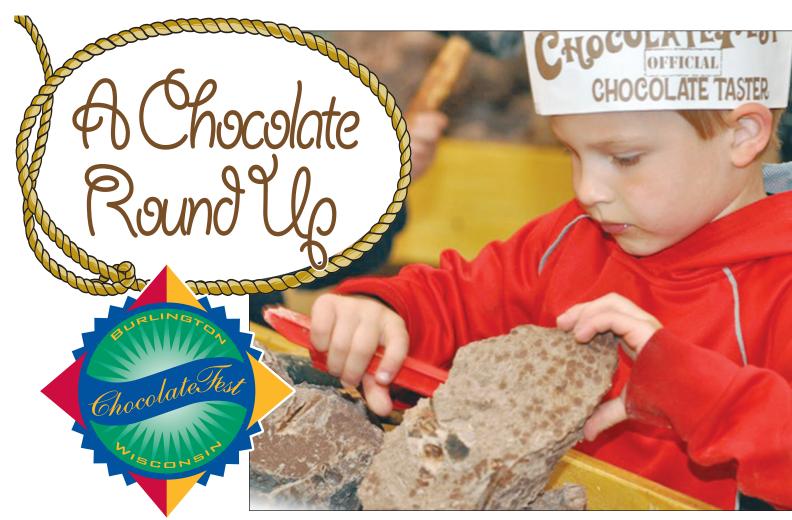
• Stay for a night or two – Several area resorts and hotels are offering special packages that include savings or extra amenities during your Restaurant Week stay. This is a reason for a long weekend or arrive mid-week for less competition for your restaurant reservations.

• Support Your Favorite Cause -Lake Geneva Restaurant Week features a charitable aspect to the dining experience, the Charity Check, which allows diners to vote for a participating charity to receive a \$5,000 donation. At the end of each meal, cast your ballot to support your favorite cause.

Sponsored by Lake Geneva Country Meats, this year's non-profit organizations are Black Point Estate and Gardens, Lakeland Animal Shelter, Lake Geneva Youth Camp, Never Say Never, Side by Side, and United Way of Walworth County.

For more information on the Lake Geneva Restaurant Week, call (800) 345-1020 or go to www.visitlakegeneva.com.





Burlington's annual ChocolateFest is May 26-29

ith a country theme this year, Burlington's 31st annual ChocolateFest returns to the festival fairgrounds May 26 to 29. "This is ChocolateFest Country" will feature favorite activities from previous years and introduce a few new events sure to sweeten everyone's mood.

Chocolate Fest began in 1985 when Bill Branen, Jack Berry, and Dave Wright of the Burlington Standard Press along with Henry Spreaha and Henk Hasert of Nestle, Mayor Marty Itzin and the Burlington Area Chamber of Commerce, brainstormed a way to draw tourists to Burlington and to celebrate Nestle's 20th anniversary of doing business in Burlington. They capitalized



upon the idea that most people love chocolate.

With Nestle's help, they planned and marketed a Chocolate Festival and gave Burlington the nickname of "Chocolate City U.S.A." The first actual festival was in May of 1987 and entertainment was hosted at local school auditoriums and athletic fields. In 1992, following several years of changing locations to hold the festival, a permanent site was established. The now 4-day festival is held annually on Memorial Day weekend.

On the schedule

Some of the highlights this year include Bella Cain,





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headlining on the Main Stage Sunday night, the annual Battle of the Bands, and activities and shows all weekend long at the Chocolate Experience Tent and the Family Land Stage.

The festival weekend is also host to the annual Veterans' Memorial Day Parade, fireworks display, and the Jaycees arts and crafts festival.

At the Chocolate Tent

The festival brings back several of its food challenges including the High School Culinary Challenge, which features two Wisconsin high school culinary teams going head to head in a competition similar to the TV show "Chopped." The winner of this year's challenge will face last year's winning team, the Westosha Central ProStart Team from Salem.

The teams will be competing for a portion of the \$1,000 prize money to be used by their school's culinary program.

Chef demonstrations are planned for the entire weekend, with area chefs preparing desserts, appetizers and entrée recipes with chocolate. Free samples to tempt the taste buds will be available at the chef demonstrations.

For guests who like to sample a variety of treats throughout the festival, there is a Chocolate Experience Taster Ticket available for \$7, which can be redeemed for up to 12 chocolate samples inside the Chocolate Experience Tent.

Foodies will also be able to enjoy other returning favorite events such as the live Chocolate Sculpting Competition, Giant Cupcake Eating Contest, Kids' Sundae Challenge, Kids' Cookie Decorating, Giant Chocolate Jenga, and chocolate eating contests.

As in years past, there will be complimentary, fresh (and warm) Nestle Tollhouse cookies, the



Paul Swartz Nursery & Garden Shop Landscape plans by design professionals Locally grown nursery stock on 250 acres Complete line of landscape materials Landscape Maintenance Services Tree, Shrub & Lawn Services Insect & Disease Control In Business for over 60 Years





Chocolate Marketplace and the ever-popular Chocolate Chunk Dig.

On the midway

One of the big draws to the festival for kids of all ages is the carnival, which runs May 25 to 29. The Burlington Rotary Carnival features North American Midway Entertainment, which is the largest – and many consider the best – traveling outdoor amusement park in the country.

For those who can't get enough of the rides, a Mega Pass can be purchased for the carnival's entire run at a cost of \$75. The Mega Pass includes gate entry and parking on the grounds. The pass is available until May 24 at Richter's Marketplace in Burlington and Twin Lakes, from 7 a.m. to 8 p.m.

Cooking

competitions like the Chocolate-Fest High School Challenge are among the live entertainment offered at the festival.

On the main stage

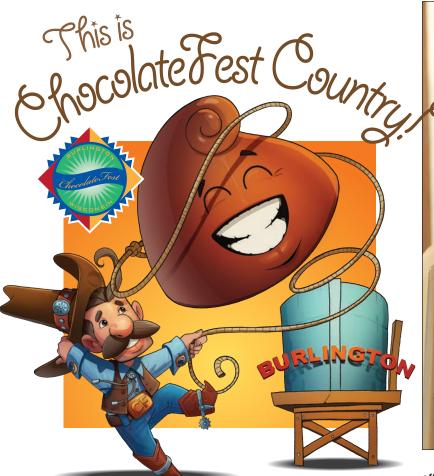
Music has always been a big part of ChocolateFest and this year is no different. The Main Stage line up includes a wide variety of acts, from classic rock to county to blues.

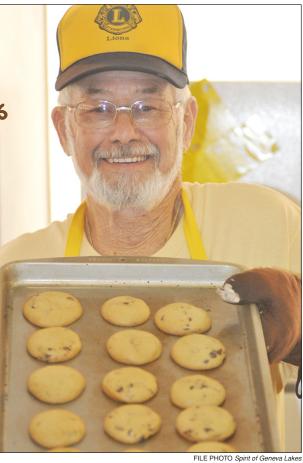
The fun begins at 6 p.m. on Friday with the Big Al Wetzel Band followed by the Lunch

27920[.]



262-534-9509 Visit our website at kochkuts.com





FILE PHOTO Spirit of Geneva Lakes Fresh-baked Nestle Tollhouse chocolate chip cookies are offered to all visitors to the Chocolate Experience tent.



Carnival rides from kid-friendly to hair-raising are offered during the run of ChocolateFest as part of the Rotary Carnival featuring North American Midway Entertainment.

Money Bullies. Saturday's acts start at 12:30 p.m. with Squad 51, Journey tribute band Separate Ways takes the stage at 6 p.m., and Royal Bliss wraps up the entertainment at 10 p.m. On Sunday, Eric Diamond will present a Neil Diamond tribute at 12:30 p.m. followed by blues band Reverend Raven and the Chain Smokin' Altar Boys at 4:30 p.m. and headliner Bella Cain at 8:30 p.m.

Monday's line-up will feature Beatles tribute band The Britians at noon and Orange Crush Band at 3:30 p.m.

Tickets are \$7 in advance (\$8 at the gate) for adults and \$2.50 in advance (\$3 at the gate) for children age 5 to 12. Children 4 and younger are admitted free of charge.

Memorial Day is "Pack the Pantry" for Love, Inc. and adults can bring five nonperishable food items (or \$5 cash) to enter. For tickets and more information, visit www. chocolatefest.com.



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Fulfill your hunger for grilled, smoked meats Leon Davis, owner of LD's BBQ in East Troy, pauses next to the woodpile he uses to smoke the meats he sells. Davis says backyard barbecuers looking to up their game should consider the amount of time and money they want to put into the hobby before purchasing any equipment.

ith the foodie craze invading everything from fast food to fine dining, backyard

barbecuing has morphed from the typical burger and brats on the grill to cedar-plank grilled salmon and hickorysmoked ribs.

Area barbecue expert Leon Davis, owner of LD's BBQ in East Troy, said he's seen interest in backyard smokers skyrocket in the last several years. To the point where he's held annual barbecuing seminars at his restaurant to answer questions and help those new to the world of smoking set up a system that works for them. For Davis, barbecuing pays the bills as well as being a passion, and he said that passion is the key when someone is looking to by Tracy Ouellette STAFF WRITER

when someone is looking to get into upperend smoking.

"Are you just considering it, or are you driven to it?" he asked. "What's your level of personal investment here? It will make a big difference in how much you spend."

Davis said he's seen so many people jump feet first into smoking, purchasing expensive, high-end equipment and become so disappointed in the outcome of the first few cooking attempts, they drop the hobby



USE THE KISS METHOD - KEEP IT SIMPLE STUPID - BECAUSE SPENDING A

LOT OF MONEY ON EQUIPMENT AND MEAT IS THE QUICKEST WAY TO NOT BE HAPPY WITH THE OUTCOME AND NOT STICK WITH IT." - Leon Davis entirely and banish the smoker to a never-to-be-seen-again corner of the garage.

"It's because they don't ease into to," Davis said. "The first thing everyone wants to do is a brisket. They have a smoker and think, 'Finally, I can do a brisket like the pros.' But they don't consider that I've sliced more than 80 tons of brisket in my career and that experience is why I know what I'm doing."

Davis said barbecuing a brisket is one of the most difficult things to do. It takes skill and patience and knowledge of how the smoker works and about the cut of meat itself.

"It's why I'm focusing on ribs and chicken in my seminars this year," he said. "They're cheap cuts of meat and they're much easier to use and not be disappointed in the outcome.

"Use the KISS method – Keep It Simple Stupid – because spending a lot of money on equipment and meat is the quickest way to not be happy with the outcome and not stick with it," he continued.

Davis also recommended reading up on the subject and talking to other backyard barbecuers who have experience with smoking before purchasing equipment.

He said smokers like the Big Green Egg are something to



consider after someone has worked out the kinks on cheaper equipment and is looking to expand and upgrade the experience.

"I would love a Big Green Egg, but they're so expensive," said the man who's purchased nearly \$100,000 in smokers for his business.

"But that's the difference between what I do here at the restaurant and what I do at home," he continued. "That's a lot of sandwiches to sell."

Davis also said to consider using a smoker that has electric or gas backup.

"The purists out there will say they only use wood or charcoal, but who has the time nowadays to babysit a brisket all day long?" he asked. "It's much easier when you don't have to keep checking it."

And that's what Davis advises everyone think about before running out to purchase a smoker – How much time do you really have to do this?

LD's BBQ is at 1880 Highway ES in East Troy. It's open from 11 a.m. to 8 p.m. Wednesday through Sunday. For more information, call (414) 610-7675 or visit www. ldsbbq.com.



JASON ARNDT Spirit of Geneva Lakes

Owner Jeffrey Koenen of Burlington's Reineman's True Value showcases the Genesis-EP 310 Weber grill. The grill consists of premium stainless grates, a fuel gauge and premium stainless steel flavorizer bars.

Picking the right grill Local dealer touts the benefits of flagship brand

by Jason Arndt

Some grills are just built to better withstand the elements of Wisconsin weather, according to Jeff Koenen.

Koenen, who owns Reineman's True Value, should know after his personal Weber grill continues to sizzle after 15 years.

"Webers can withstand everything. I keep mine outdoors 24/7, 365 days a year," Koenen said. "I have only had to replace the grates on mine once."

While his grill has withstood the test of time, there have been advancements, including the newest trend of meat smokers.

Reineman's has a handful of smoker models in stock, and he notes customers have discovered the benefits that includes distinct flavors.

"Smokers are getting to be more popular, smokers and grill combinations," he said. "The whole thing with smoking beef, pigs, everything is getting more popular now."

With smoking becoming more popular, his store sells the most important item – wooden pellets of oak, cherry and hickory.

"Wood is what gives whatever you are smoking the flavor. We do have different styles, whether it







is hickory, oak, cherry," said Koenen.

One floor model, a Char-Broil American Gourmet, features a side box for the wood and has 1,390 square inches of cooking space.

The side box has a cleanout door for ash removal.

The American Gourmet model is ideal for the customers looking to start smoking.

"The Char-Broil American is a really good one. It is a small one, it is easy to use, and easy to move around," he said.

However, for the customer who still wants to stay the course in gas grilling, the store offers a Genesis EP-310 Weber model.

The model features stainless steel cooking grate, a fuel gauge and an add-on feature of stainless steel flavorizer bars.

It is also part of Weber's design change that was unveiled about two years earlier.

"It comes with a more rounded hood, a little bit better quality materials," Koenen said.

Buying a Weber also comes with a lifetime warranty, he said.

Koenen said models with a side burner are most popular, giving grillers an opportunity to boil brats, and later grill them.

"You can grill something as well as boil something on the side," he said. "With brats being a big part of Wisconsin, you have multiple uses."

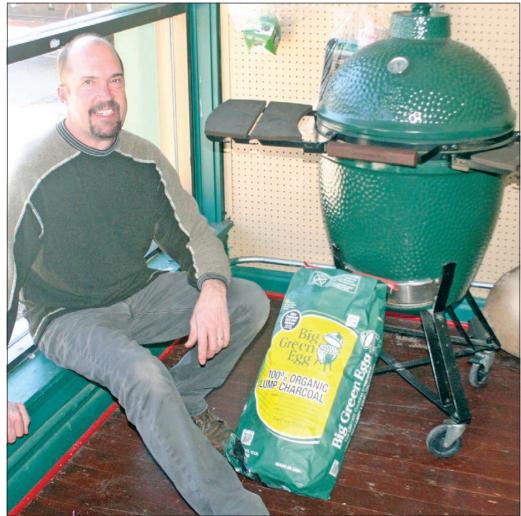
As customers start firing up their grill or smoker, there are safety suggestions for propanepowered grills to reduce risk of fire.

Koenen said people must keep the grill hood open when turning the propane valve on to prevent gas from building up inside, therefore, creating flash fire.

Another item the store offers on special order are Weber and other brand parts for built-in grills.

While it is rare for customers to request parts for built-in grills, he admits the store has done it in the past.

"They are specifically made for built-in areas. If people want them, they create the areas first, and then they order the grill," Koenen said, indicating built-in grills cost up to \$3,000.



JENNIFER EISENBART Spirit of Geneva Lakes

Mark Bigelow sits next to the Big Green Egg – the large size – in his appliance store in Burlington. The outdoor grill has what he and others term a "cult" following, and the device is known for its versatility.

How about grilling in an egg? Odd-shaped grill has devoted followers

A variation on the Japanese Kamado Grill, the Big Green Egg – an American-made grill with parts made in Janesville – has what Mark Bigelow calls a big following.

"It has almost a cult following," said Bigelow, the fourth-generation owner of Bigelow's Appliances in Burlington and a purveyor of the grill.

Go to Youtube, he said, and there are thousands of videos of items grilling on the Big Green Egg – "anything imaginable," Bigelow explained.

Want to cook pizza? Filet Mignon? Chinese

in a wok? Turducken? Shrimp tacos?

Done, done, done, done and done.

"The versatility of it," said Bigelow, is what makes the Big Green Egg so popular. It's not just the versatility of the menu, either. People who own one can cook with wood chips, pure lump charcoal, or wood chunks – all available through the company.

And the Egg comes in sizes from the 75-pound MiniMax – yes, it travels for those looking for tailgate options – to the most popular "large" size with an 18-inch grill and 200-pound weight.

CONTINUED ON PAGE 36





Chef Tyler Sailsbery said a good guide to knowing when a smoker Is hot enough for those without a thermometer, is to be able to place your hand on it momentarily.

TECHNIQUES Epic BBQ journey

shaped area restaurateur

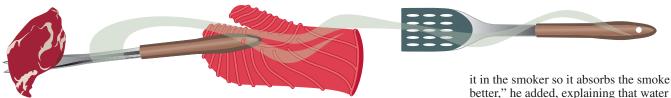
STAFF WRITER

Tyler Sailsbery knows a thing or two about smoking meat. One of three restaurants he owns in Whitewater - Casual Joe's specializes in a variety of smoked meat and special sauces.

Several years ago, Sailsbery and a few friends took a 14-day journey, 6,000 miles across portions of the United States in search of the tried and true barbecuing techniques out there.

"It was so awesome and the people were very welcoming. Not only did they let us taste things but took us in their kitchens and let us see how they prepared things," he said.

While each place had its own small ways of personalizing the food, Sailsbery said, they



were also similar in a lot of ways.

"In the south they've been barbecuing a long time but it's just catching on in the north," he said. "We also like to smoke what you're eating the day you're going to eat it so it's fresh. The goal is to run out of food by the end of the day."

Sailsbery offered several tips on smoking food.

The most important thing, he said, is

to control the temperature of the smoker, keeping it about 225 degrees.

At Casual Joe's, the main meats smoked and served are chicken, pork and brisket and each is prepared a bit differently.

"With the chicken, we brine it overnight in salt, sugar, lemon juice, onion and water. Those things keep it moist and tender and chicken can dry out easily," Sailsbery said. "But make sure it's dried off before putting



better," he added, explaining that water creates a barrier between the meat and the smoke.

Sailsbery recommends using a rub on all meats to be smoked and said basic seasonings can be used.

"We use our own rub here but you don't have to be fancy. A seasoning salt, such as Lawry's or something is fine. And we love using just salt and pepper on the brisket because it lets the flavor of the meat shine through," Sailsbery said.

One of the many rubs Sailsbery said he loves to use is apple cider vinegar, red pepper flakes and seasoning salt, a common rub used at barbecue joints all over.

"We learned that on our trip at both the Skylight Inn and Parker's Barbecue in South Carolina – our first two stops – but we saw it everywhere.

He cautioned while "we love sugar and it greatly enhances flavoring, you have to watch it. Maple syrup, honey and those types of things burn easily so if you do want to use it on the meat, put it on at the very end - in the last hour - or after you pull the meat off of the smoker."

Sailsbery said it's important to know

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In the south they've been barbecuing a long time but it's just catching on in the north. We also like to smoke what you're eating the day you're going to eat it so it's fresh. The goal is to run out of food by the end of the day."

Tyler Sailsbery

Because many smoked meats take longer to cook, Tyler Sailsbery and his staff get the smoker going early in the morning to prepare for the day.

chicken and ribs don't take nearly as long to cook in a smoker, about 2 to 2 1/2 hours, as brisket and pork butt, which generally take about 12 hours.

He said he also smokes salmon, in the back of the smoker where it will get less heat of about 180 to 200 degrees.

Ribs, he said, a barbecue favorite that are great smoked, are a bit tricky because while you want them tender they should stay attached to the bone.

"It's funny because if you're entering a rib contest, they can't fall off the bone but essentially, that is exactly what many customers want," Sailsbery said.

For those smoking food a day or more in advance, Sailsbery said once done add barbecue sauce and/ or vinegar to it to help it retain its moisture. Smoked meat that is done to be served later the same day, he said, "has to be pulled when it's warm... don't leave it in the smoker, keep it whole and put it in a roaster or something at 200 degrees. Then, once it's been shredded, it should be kept at 150 degrees."

To figure out how much meat to buy, Sailsbery said to plan on 2/3 to 1 lb. per person prepared. Chicken and salmon yields about the same amount when cooked, he said, but pork and brisket lose 40 percent so plan on a pound or slightly more per person for those meats.

Sailsbery also advised people don't get too caught up in the type of wood used for smoking meats.

"It doesn't matter, other than not using pine because it burns too fast. But any other type – oak, cherry, hickory, apple, maple and mesquite, all work just fine. That's another thing we learned on our trip... they get wood that is available and cheap," he said.

And finally, Sailsbery's final tip is not to clean the smoker itself.

"You should brush off the grates but don't clean the top or the sides. Just leave it as is because it makes the flavor better and if you use any solvents, you'll taste that in the meat," he said.

BIG GREEN EGG CONTINUED FROM PAGE 31

The key, Bigelow said, is that the shape and air vents allow for an even heat and a convection effect. The all-natural lump charcoal – you can't use regular charcoal briquettes, as the petroleum will contaminate the grill – offer a clean meal.

"Better flavor," Bigelow said. "And being allnatural, that's a big selling point. You don't get the carcinogens."

The options for the Big Green Egg come in several sizes, with several accessories and with the option to grill or smoke. Smoking woods come in flavors from hickory and cherry to apple and pecan, and accessories include pans for pizza and roasting, perforated grids for shrimp and clams, to hats, seasonings, flavor injectors and barbecue sauces.

The drawback, Bigelow admitted, is the price. The large size – the most popular, he said – is \$850, and that doesn't include any of the add-ons. Complete with charcoal and tools from Bigelow's, it comes to \$1,225.

Then again, the grill has a lifetime warranty. It is designed to last a lifetime and not have to be replaced.

"Although they're a little pricey at first, it's the last one you have to purchase," Bigelow said.

Bigelow offers demonstrations, weather permitting, every Saturday from about 11 a.m. to 1 p.m., though sometimes he will start when the store opens at 10 a.m.

For more on the grill, visit biggreenegg.com.



- May 2017 -

A TAVERN WITH A...



Chuck's Lakeshore Inn offers great food on Geneva Lake

by Sandra Landen Machaj

CORRESPONDENT

n a warm summer night the sounds of happy people talking and laughing while music plays in the background, can be heard along the shore of Geneva Lake in Fontana as local residents and visitors relax after a day of fun on the water.

It is here at what today is known as Chuck's Lakeshore Inn that people have gathered for years to share a drink and a bite to eat with friends. The building itself began as a private residence in 1880 but was transformed into a bar in the 1920s by the Freis family.

Chuck Gasser, a member of the Freis family, took over the business sometime in the late 1930s or early 1940s and added his name to the bar, and thus Chuck's Lakeshore Inn was officially in business. The business changed ownership in 1968 when Gordy Whowell purchased it. He chose to retain the name Chuck's because it



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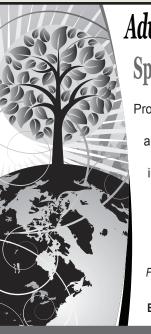
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was so well known and, according to his granddaughter Julie Ieronimo, he already had a business with his name.

It was under the ownership of the Whowell family that food was introduced.

"We first began serving cold ham and cheese sandwiches," said Ieronimo. "Slowly we began to add other items to the menu. First there were hot dogs, hamburgers and brats. Then we turned our cold ham and cheese sandwich into a hot ham and cheese. The big change occurred when a fryer was purchased and French fries could be ordered."

Business was good until December 15, 1987, when a fire broke out in the furnace. The fire department did its best to combat the blaze that enveloped the inn, as they worked through a blizzard with high winds. The outer structure of the building was saved.

A major rebuild

"The entire interior needed to be gutted and rebuilt," Ieronimo said. "We took on the task of rebuilding the bar itself in the garage."

The huge U-shaped bar was a major undertaking to rebuild. In spite of the tremendous amount of work involved in the rebuilding the owners were able to reopen in 1988.

Along with the reconstruction, some changes were made. The first-floor bar and restaurant continued to be a casual place where customers placed their orders for food and drink at the bar before settling into a table or a seat at the bar. The secondfloor was opened as a sit down restaurant, serving higher end foods, including steak dinners. Many people enjoyed sitting at a table on the second floor, having table service and enjoying the open view of the lake.

Eventually they closed the second-floor restaurant to focus on the first-floor bar and more casual foods. The upstairs space was leased to a pizza company but that only lasted a short time.

The second floor was then transformed into a private room to be used for special occasion activities. Rehearsal dinners, anniversaries, birthday parties, bridal showers, and business meetings find this as the perfect place with a wonderful view for their gatherings. Even small weddings have held receptions in this room.

Chuck's does not provide the catering for these private events. Off premises catering is brought in. Chuck's will provide a list of preferred caterers for those planning an event.

Simply satisfying

While the first-floor menu has changed over the years, the warm, friendly service has continued. Simple bar foods remain the best sellers, especially the hot ham and cheese and their great burgers, according to Ieronimo.



COURTESY OF CHUCK'S Spirit of Geneva Lakes Looking for a savory and satisfying sandwich? One of the favorites at Chuck's is the beef with melted cheese.





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OW

DOWNT

We serve a choice of a cod dinner or a shrimp basket on Friday nights. Our homemade clam chowder is a favorite."

The Friday fish fry is a special treat at Chuck's.

"We serve a choice of a cod dinner or a shrimp basket on Friday nights," said Manager Sarah Ogelsby. "Our homemade clam chowder is a favorite."

Friday night visitors find it difficult to pass up the chowder. The fish dinner consists of three 2-ounce pieces of beerbattered and deep fried cod served with a choice of fries or homemade potato pancakes and cole slaw. The shrimp basket is served with fries and cole slaw. The fish fry is served on Fridays from 4 p.m. If you have a taste for cod on other days, when the fish fry is not available, try their fish and chips dinner or the fish sandwich.

Each day at lunchtime, in addition to their everyday menu, there is a luncheon special that changes daily at the chef's discretion. They have had chicken quesadillas and turkey pastrami sandwiches, just to name two.

Nightly dinner specials are also served. Check the menu because visitors never know what treat the chef will add for the day. Enjoy chili? In winter one of their highlight foods is their homemade chili. Unfortunately they don't serve it in summer.

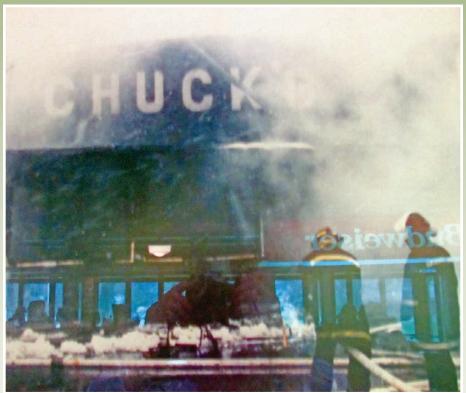
A visit on Tuesday is the time to enjoy the Taco Tuesday treat – a special \$1.50 beef or chicken taco. On Thursday night, Sloppy Joes are the special of the day at \$1.50 each. These specials start at 4 p.m.

"We are a family friendly place during the day," Ieronimo said. "Children are welcome when accompanied by their parents up to dinner time. From dinnertime on we become an adult entertainment bar and restaurant."

The child-friendly menu served at lunchtime includes many children's favorites. From chicken fingers, hamburgers, cheeseburgers, and hot dogs, to grilled cheese and mac and cheese cups, there is sure to be your child's favorites on the menu. All are served with fries or chips.

Boaters are regulars

As evening rolls in it is time for the after-work and boating crowd to enjoy a night at the lakefront. Many meet to just enjoy a few drinks or to play video games or pool. With only one pool table there is often a wait. Music permeates the air. Some nights there is live music and always at least one night on the weekend has a live musical performance.



SANDRA LANDEN MACHAJ Spirit of Geneva Lake

On Dec.15, 1987, Chuck's was engulfed in fire during a blizzard. The high winds made saving the building difficult for the firefighters. The interior of the restaurant was gutted, but the facility was rebuilt and reopened in 1988







The second floor formerly hosted a sit-down restaurant, prized for its lake view prior to the fire in 1987. Today it is used for private banquets and parties.

Chuck's fills with customers, who soak in the eclectic atmosphere while enjoying drinks and food. A favorite spot to enjoy Chuck's is on the deck. With the music from inside carried out and the beautiful seven-mile view of Geneva Lake, it is a great spot to share with friends. As the night goes on the sounds of a typical lakeside bar, where people gather to party, can be heard along the shore.

Chuck's bar is full service, known for its specialty mixed drinks. While the staff can produce most any drink that is desired, they often have special concoctions that they have created. They are best known for their Bacardi Sweet Tart which tastes, according to Ieronimo, just like the candy.

The bar carries a full line of popular beers, thanks to Jack Brown who is in charge of ordering the many varieties served. Whatever is your favorite drink, you can likely find it here. The U-shaped bar provides a comfortable place to sit and share stories with others.

Ong of the family

What has made Chuck's Lakeshore Inn so successful over the years is the family atmosphere among the employees. While it is run by Ieronimo and her brother-in-laws, Jack Brown and Roy Hanson, other members of the staff are like family.

"Most of our employees are really long term," Ieronimo said. "They have a minimum of five years experience here and some of the employees are going on 20 years."

It is not surprising that regular customers are so comfortable – they often feel as if they are among family members.

Over the years some things have changed, but the casual bar on the lake has remained. While the food choices have increased the same quality of these foods remains. The casual atmosphere, including ordering at the bar, remains special at Chuck's.

If you haven't been to Chuck's Lakeshore Inn, now is the time for a visit to experience their great combination of friendly service, good casual food, and fun. As noted on their menu they are keeping the tradition that has been a part of Chuck's since the beginning.

Great drinks, great foods, and great people seems to sum it up best. But add one other great to that list – the great view of Geneva Lake, which can be enjoyed from both inside and outside the building on their deck.

Chuck's Lakeshore Inn is at 352 Lake Street, Fontana. Reach them by telephone at (262) 275-3222 or visit them on Facebook. Chuck's is open seven days a week year round. Sunday through Thursdays their hours are from 11 a.m. to 2 a.m. Fridays and Saturdays from 11 a.m. to 2:30 a.m.



May 2017



Olivia May, of the Lake Geneva Symphony Orchestra, mingles with the audience during intermission of the orchestra's April 8 performance.



by Tom Ganser CORRESPONDENT

The Lake Geneva Symphony Orchestra will conclude its 2016-17 season on May 20 at 7:30 p.m. at Calvary Community Church, N2620 Harris Road, in Williams Bay with a performance of Ludwig Van Beethoven's (1770-1827) "Symphony No. 1."

The concert is built on the knowledge that the more understanding the audience brings to the performance of this symphony composed by Beethoven when he was in his 20s, the more the enjoyment experienced.

The first half of the concert features a multi-media presentation, "Beethoven 1: Pathway to Genius," that gives the audience tools to dive into the symphony and to explore what makes Beethoven such a revolutionary figure in classical music.

The entire symphony will be performed during the second half.

For additional information about the orchestra and purchasing tickets for the May 20 concert, visit www.lakegenevaorchestra. com.

The orchestra presented its third concert

of the 2016-17 "Sound in Motion" season on April 8 at the Calvary Community Church featuring the works of three Russian composers.

The concert for the audience of about 400 began with an arrangement of Demitri Shostakovich's (1906-1975) foreboding and pulsating overture from "The Gadfly Suite" composed for the 1955 Soviet film, "The Gadfly," a story of the underground struggle of Italian patriots against the Austrian invaders for independence of their homeland.

Prior to the orchestra's performance of Symphony No. 2 by Alexander Borodin (1833-1887), Music Director David Anderson introduced the audience to some of the themes and melodies woven into the four-movement composition, along with an example of the difference between a major and a minor scale, provided courtesy of the full orchestra.

Anderson noted that Borodin, a surgeon and a chemist, was a member of "The Mighty Handful," a group dedicated to producing a uniquely Russian kind of classical music, rather than imitating earlier Western European models. Anderson also shared that he found the fourth movement reminiscent of the music of the American composer Aaron Copeland.

Following the intermission, David Newman joined the Lake Geneva Symphony Orchestra as guest pianist for a performance of "Piano Concerto No. 2" by Sergei Rachmaninoff (1873-1943). The popular and familiar composition has been featured prominently in the scores for several films and is frequently used in figure skating programs. Newman also performed Claude Debussy's (1862-1918) "Claire de Lune" as an encore.

Newman previously soloed with the orchestra in 2009, performing George Gershwin's "Rhapsody in Blue." Newman lives in Beloit and is an active soloist and chamber musician throughout the state, along with being an instructor at Beloit College, the pianist and organist at First Congregational Church in Janesville, and accompanist for the Choral Union of Janesville.



Mothers Day tour will focus on local women of distinction

Black Point Estate will offer its Remarkable Women of Geneva Lake cruise and tour from 2 to 5 p.m. May 14.

Cost is \$44 per person and includes a boat cruise and tour of Black Point Estate, an 1888 Queen Anne Victorian "summer cottage." The cruise will depart from the Rivera Dock, 812 Wrigley Drive, Lake Geneva.

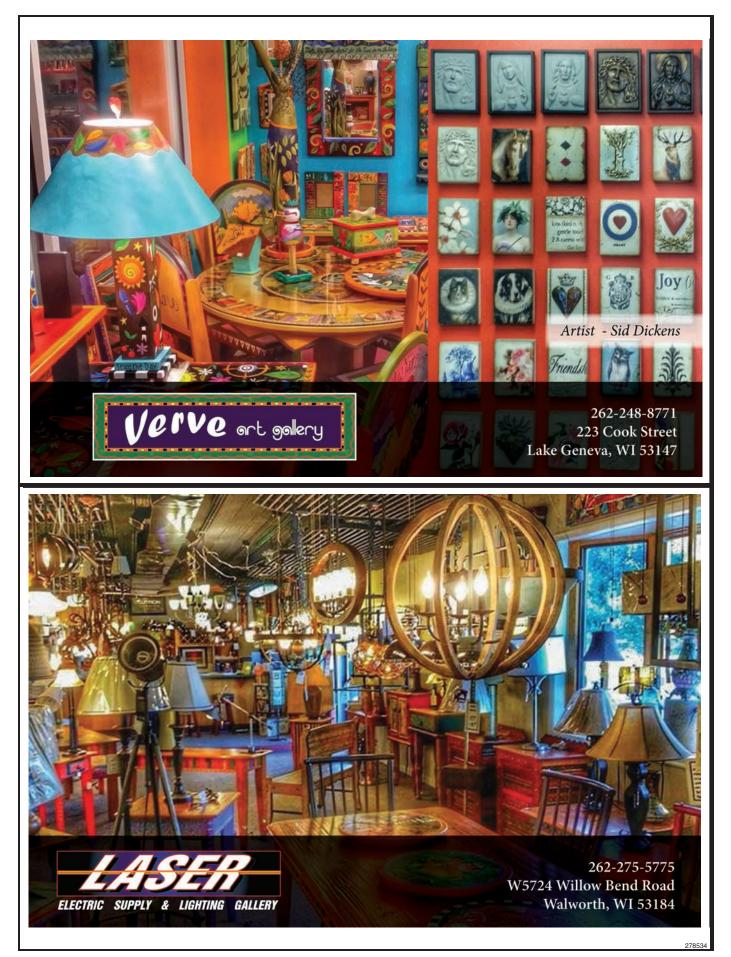
The narrated boat tour will focus on the remarkable women who have lived along the shore of Geneva Lake. The event includes an abbreviated tour of the estate. Guests will get a chance to toast mother with a glass of champagne on the estate's newly restored veranda.

Black Point Estate Interpreter Jill Westberg will focus on the progressive women who lived and vacationed along the shores of Geneva Lake. While wealth afforded these women opportunities closed to others, they were committed to helping better their communities.

Westberg has loved Geneva Lake all her life. Her passion for the history of the area began with family stories dating back to the Y Camp and Camp Augustana. She chose to complete her undergraduate work at George Williams in large part because of the Lake Geneva campus where she enrolled in as many courses as possible. Westberg published two books in 2016, "Camps of Geneva Lake" and "The Black Point Cookbook."

Remarkable Women of Geneva Lake tickets can be purchased through the Lake Geneva Cruise Line at www. cruiselakegeneva.com or by calling (262) 248-6206.





THROUGH THE LENS



Concert on campus

Concertgoers picnic as they enjoy a concert as part of the Music By the Lake series hosted by Aurora University's George Williams College campus in Williams Bay. For more on the 2017 season see page 7.

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MARS RESORT • W 4098 S. Shore Dr., Lake Geneva. 262-245-5689. A classic Wisconsin Supper Club on the shores of Lake Como. Newly updated Piano Bar, live music in the summer. Open daily: 11am. Out of this world ribs and spectacular sunsets! L, D, FF, \$\$ T

SPRECHER'S RESTAURANT & PUB • 111 Center St., Lake Geneva. 262-248-7047. www.sprecherspub. com Online ordering now available. Happy hour specials Sun.-Fri. Craft beers and gourmet sodas. America's favorite family brew pub. L, D, FF \$-\$\$ ĭ ☺

CHUCK'S LAKESHORE INN •

352 Lake St., Fontana. **262-275-3222**. **www.chuckslakeshoreinn.com** On the lake in Fontana. Kitchen open: 11am-9pm. Bar open: 11am-Close. L, D, FF \$ Ţ ☺

GINO'S EAST OF CHICAGO • 300 Wrigley Dr., Lake Geneva. **262-248-2525. www.ginoseastlakegeneva. com**. Chicago's original deep dish pizza, Italian sandwiches, salads and entrees. L, D, \$-\$\$ T **THE CHALET** • W6904 County Rd. A, Elkhorn. Known for our fresh fish, oysters & salmon. Open Thurs., Fri. and Sat. 5pm-9pm. D, FF \$\$

COLONY HOUSE • Hwy. JF, Trevor. 262-862-2076. Full service restaurant. www.colonyhouserestaurant.com Dinner is served Tues., Wed., Thurs. 4-9:30; Fri. & Sat. 4-10; Sun. 3:30-8:30; closed Mon. D, FF \$\$\$ I ☎☺

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JUNCTION • Hwy. B, Genoa City. 262-279-5200. Featuring famous fish boils all year 'round. Open Wed.-Sun. (summer), Thurs.-Sun. (winter). D, FF \$\$

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SPIRITS • 220 Elkhorn Rd., Williams Bay. **262-245-6666**. Choose from 15 draft beers. Open 7 days a week from 11am. L, D, \$ ^T

MOYS RESTAURANT • In the historic square, 3 N. Wisconsin St., Elkhorn. **262-723-3993**. Chinese and American cuisine. Open 6 days a week, closed Monday. L, D, \$\$ T

RIGA-TONY'S DELICATEZZI ITALIANO • 5576 C State Rd. 50, Delavan (in the Dairy Queen Plaza)

Delavan (in the Dairy Queen Plaza). 262-740-2540. Spring hours: Open Tues.-Sat. L, D \$

EGG HARBOR CAFE • 827 W. Main St., Lake Geneva. 262-248-1207. www. eggharborcafe.com Featuring gourmet breakfast and lunch. Open daily 6:30am-2pm. B, L \$ ^(C)



276096

B: Breakfast L: Lunch D: Dinner NC: No credit cards accepted \$: Mostly under \$10 \$\$: Mostly under \$20 \$\$\$: Mostly under \$30 FF: Fish Fry T: Reservations requested T: Alcohol served ©: Kids menu

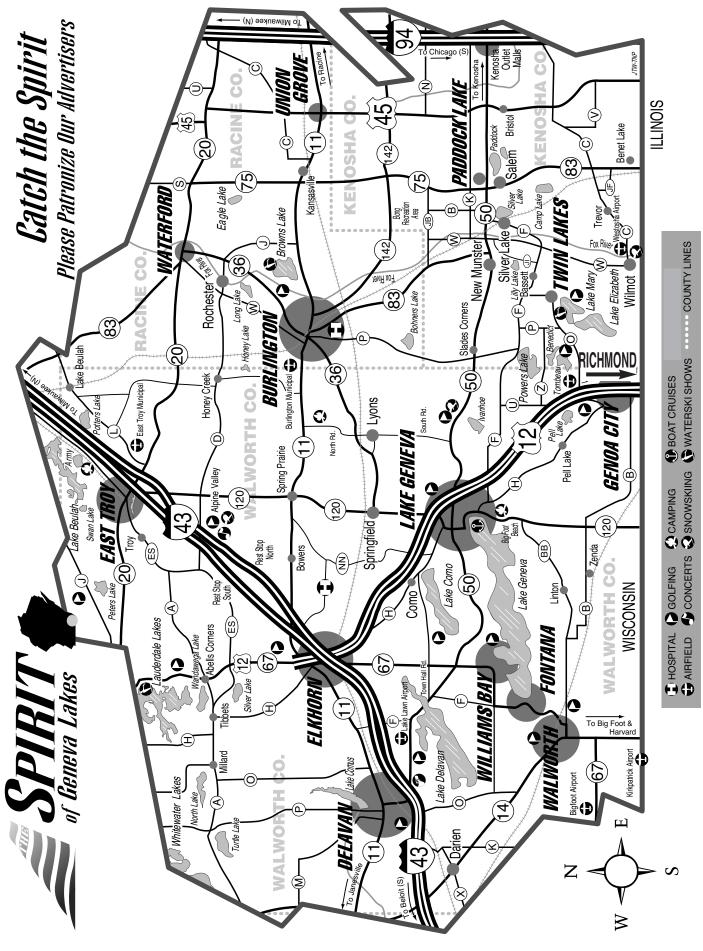
Information is subject to change. Please contact individual restaurant for more information.

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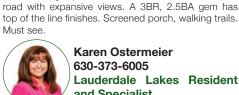
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