

What's Simmering ... With Chef Jack!

Greetings to all!

As summer's fun and memories fade, fall's anticipation and excitement builds. Summer sure can be fun, but it's always nice to settle into a quieter fall routine. As we switch to fall, we will be adjusting our weekly specials. Every Thursday we will be emailing our weekend specials, letting you know the seafood and other entrée specials. If we do not have your email address, please let us know (just call the Club). Every week we will offer two seafood and two other meat entrées. As has been requested by several members, we will include some old favorite comfort foods. These will be perfect for fall and will be using the local bounty.

On October 2nd we will be having a Wine and Food Pairing Dinner. Also, several farmers will be on hand:

John and Dorothy Priske from Fountain Prairie Farm

We're proud of our grass-fed, grain-finished beef, raised without hormones or antibiotic food additives; our signature 21-day dry-aging results in meat both tender and intensely flavored.

Wayne and Carla Kostka from Castle Rock Organic Dairy

We bottle non-homogenized, low temp vat pasteurized creamline milk and make premium quality ice cream and artisanal cheese.

Bill and Judy Stone from Brightonwood Orchard

We feature over 100 antique, commercial apple varieties and award winning fresh apple cider.

Karol Niemann and Shirley Young from Young Earth Farm

Our specialty is delicious, quality produce. Following certified organic methods.

Sandra Raduenz and David Kozlowski from Pinehold Garden 160 member CSA, 21 acres of bio-sustaining vegetables, herbs, fruit and flowers.

Hopefully, if they don't go to Rome. **Burt and Trish Paris from Edelweiss Creamery.**

Edelweiss has the distinction of being the only North American maker of traditional **180-pound Big Wheel**

Swiss. The creamery recently partnered with Edelweiss Graziers Co-op, an organization of three local farm families, to bring a pure but complex flavor profile to a line of cheeses made from the milk of pastured, grass-fed cows.

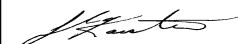
I'm very much looking forward to this event. I think it adds so to dining events to have some of the actual farmers on hand. Along with a tasting reception of Heirloom apples, artisan cheeses, meats and tidbits. We will have a four course dinner matched with selected wines.

Speaking of change, Mike Miller who has been with the Oconomowoc Lake Club for over 15 years will be leaving on September 21st. He has been hired by a food service company to oversee food service at the Muskego school district. They have a desire to build professional skills in their kitchens and serve more local food. Aside from Mike's professional skills, they were extremely interested in his knowledge of acquiring and serving local food. It seems like everyone is interested in local food, which couldn't make me happier. I certainly will miss Mike. I think it is a good opportunity and wish him the best of luck.

Mike started at the Lake Club in the fall of 1993 as an apprentice. He worked at the Lake Club full time and went to school one day a week for 3 years. In 1996 he finished his apprenticeship and took over as banquet chef at the Lake Club. For the last 12 years he has overseen that responsibility and helped me oversee overall kitchen operations. It's been a great experience to watch Mike grow from a "green" cook to a proficient professional whom I could trust, rely on and laugh with. Often Mike could read my thoughts and stop the kitchen play (which can be a good stress reliever) or turn my general thoughts into a great dish, knowing just how spicy something should be or matching the sauce or dressing to the rest of the meal. It will be a relationship that I will truly miss.

Coming full circle. Tracy Stoeger who started at the Lake Club over 4 years ago as an apprentice (just like Mike) and Kyle Pett who started in 2007 and finished his culinary degree at Waukesha Technical College will be stepping up and taking over for Mike. I think it's great to be able to promote from within. They both have the skills and are up to this new challenge. I'm sure there will be some challenges ahead, but that just makes things interesting. Speaking of that, I better go into the kitchen and see what's going on!

Enjoy the fall and I hope to see you on the 2nd.



Chef Jack