Vol. 27 No. 11

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Geneva Lakes

NOVEMBER 2015

The Perfect THANKSGIVING

Tips from Geneva Lakes area's top chefs to make your holiday great

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THE THANKSGIVING FEAST NOVEMBER 26 | 11:00 AM - 6:00 PM

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BREAKFAST WITH SANTA NOVEMBER 28 | 8:30 AM - 12:00 PM

Join us on Saturday, November 28 in the Geneva Ballroom as Santa Claus makes one of his first appearances of the season. Visit our new gingerbread house, visits from The Nutcracker Suite characters, sing-a-long Christmas carols, candy canes, and children's arts and crafts all of which are sure to make your child's visit with Santa a memorable one!

TWO SEATINGS TIMES

8:30 AM - 10 AM or 10:30 AM - 12 PM Adults \$16.95 | Children 4-12 \$8.95 Complimentary for children 3 and under

Limited Seating – Reservations Recommended by calling 262-725-9155



BIG BAND TRIBUTE TO OUR VETERANS NOVEMBER 14 | 6:30 PM - 11:00 PM

Join us as Lake Lawn honors those who have served our country with a special USO style Big Band Tribute to our Veterans. Doors open at 6:30 PM and dinner begins at 7 PM. The evening will conclude with a Big Band Dance featuring the band "Ladies Must Swing". \$50 Veterans | \$65 Non-Veterans

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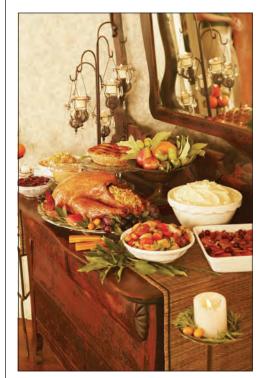
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Through the Lens

AR



Home for Thanksgiving

The aroma of roasting turkey fills the air, setting a comforting yet familiar scene that is interrupted often by the friendly chime of the doorbell as friends and relatives arrive to share a special day. Thanksgiving, like no other holiday, is a time to gather those near and dear for a feast of epic proportions. In this month's issue, we've compiled some tips from top local chefs to help you make the most of the holiday.



IT'S COMIN' UP NOVEMBER EVENTS

1 Blacksmithing workshop at Old World Wisconsin – Try your hand at the rudiments of blacksmithing using traditional 19thcentury tools and a coal-fired forge. You'll be able to fashion all sorts of useful items during the workshop, and will receive a copy of Old World Wisconsin's Blacksmithing Training Manual. 10 a.m. to 4 p.m. Reservations are required. The cost is \$150 and includes all materials. Old World Wisconsin in Eagle. (262) 594-6301 www.oldworldwisconsin.org

6-15 Dine Around the Lakes is a restaurant week for the Walworth County area. Participating restaurants will offer special three-course menus for lunch and dinner that are available only during the Dine Around The Lakes week. Enjoy a three-course lunch for only \$10 or \$15 per person. Come back for a three-course dinner, for \$20 or \$25 per person. Reservations at all participating restaurants are strongly encouraged.

7 Holiday Craft and Vendor Fair – 9 a.m. to 3 p.m. at First Lutheran Church, 1101 Logan St., Lake Geneva.
 A variety of craft items and vendor products just in time for the holiday season.
 Bake sale, raffles, and food for purchase.
 Admission is \$1. Sponsored by the Riverport Chorus of Sweet Adelines International

7 Beer and Spirits at the Grand Geneva Resort and Spa, Lake Geneva. More than 100 different types of beer from more than 35 Midwest craft breweries and distilleries. Food sampling, live music and silent auction benefitting the Friends of Big Foot State Park. (262)245-1000, www. lakegenevabeerandspirits.com

14 Holiday Affair Craft Show – from 9 a.m. to 3 p.m. at the Walworth County Fairgrounds, Highway 11. (262) 248-4655

14 Round Robin Craft Show – 9 a.m. to 4 p.m. at Walworth County Fairgrounds, Elkhorn Middle and High School, Jackson School, The Monte Carlo Room, St Patrick's Grade School in Elkhorn. Admission \$3. Free shuttle buses. Food available. (262) 723-3228

14 Dinner on the Farm, 6 p.m. to 8:30 p.m. at Yuppie Hill Poultry, W1384 Potter Road, Burlington. Call Lynn at (262) 210-0264 to make reservations. www. yuppiehillpoultry.com

14-15 Holiday Open House at downtown Lake Geneva businesses. This Streets of Lake Geneva event features an explosion of holiday happenings from more than 20 downtown merchants. Patrons are invited to stroll to preview the offerings for the coming holiday season, while musicians, authors and artists entice guests to sip and taste their way through the historic downtown district.

21 Annual Turkey Trot – At Big Foot Beach State Park. Warm up your Thanksgiving appetite in Lake Geneva for the 11th Annual Turkey Trot sponsored by Clear Water Outdoor with benefits to the friends of Big Foot Beach State Park. Bring the whole family and join runners, joggers and walkers for some lighthearted fun! The costume theme of this year's Trot is Lumberjacks and Lumberjills. Spot awards may be awarded for best costume. Registration opens at 8 a.m.

21 Paint N' Sip event at the Abbey

Resort in Fontana. Participants may enjoy a glass of wine as a professional artist guides them through the creation of an original piece of art in a relaxed atmosphere with music and friends! At the end of the session participants take home a 16 by 20 canvas originating with the class themed painting. It starts at 4 p.m. and costs \$45 per person. Make reservations by calling (800) 709-1323.

22 Christmas in the Country Illumination Ceremony, 4:30 to 6:30 p.m. at Grand Geneva Resort & Spa, 7036 Grand Geneva Way, Lake Geneva. Roam the halls taking in all of the sights and sounds of Christmas and see more than two million lights illuminate for the first time this season followed by a Grand Fireworks display. Enjoy holiday cookies, hot apple cider and live music. (800) 558-3417, www.grandgeneva.com

26-Jan. 4, Festival of Trees at Edgewater Park, Geneva Street, Williams Bay.

28-29 East Troy Electric Railroad's Christmas Express Train – 9:30 a.m.; 12 p.m.; 2:30 p.m. on both days. The magical ride will take riders a half hour from the East Troy Depot (2002 Church Street) to Santa's workshop located at the Elegant Farmer. Here children can visit Santa and get a photo taken with the jolly elf himself! Santa's workshop wouldn't be complete without a craft project and some hot chocolate and cookies to enjoy after working on those crafts! Reservations are required.

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





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Chef David Ross



Chef Michael Sawin

for the senses

Description of the second seco

by Sandra Landen Machaj

CORRESPONDENT

hanksgiving marks the beginning of the holiday season. It is the time when we finally admit that summer is over, autumn is quickly slipping away and winter will soon be upon us.

But, more importantly, Thanksgiving is a time for family, friends, and food. It is a time of celebrating and being grateful for all the good things in our lives. It is a time to appreciate family and share with them the fruits of the fall harvest.

The tradition of celebrating and being thankful goes back to the pilgrims who served a lavish feast in thankfulness for having survived the first year in the new land and especially for surviving the cold New England winter.

While they served a great feast of the fall vegetables that they had grown, they also served seafood because of its easy availability. Possibly some ducks or pheasants were also served. Wild turkey may have been served but it was

6 Do everything possible ahead of time. Include your children when preparing the food." - Chef Dav

- Chef David Ross

not the tasty birds available to us today, but a dry stringy bird with little breast meat.

In spite of this, the turkey has become the centerpiece of our Thanksgiving feast along with all the trimmings, including dressing, gravy, cranberries, mashed and sweet potatoes, fall vegetables, rolls and dessert.

Just thinking about putting together a meal of this proportion for a group of extended family and friends is enough to make the person responsible for producing this meal wonder if it can or even should be done.

But we do have help for you to make this day run more smoothly and still produce that great Thanksgiving feast.

Two of the top executive chefs in the Lake Geneva area, took the time to share some of their tips on how to prepare the best possible Thanksgiving dinner without becoming so overwhelmed that you don't enjoy the holiday.

Lake Lawn Resort

Executive Chef David Ross has spent the last 20 years at Lake Lawn Resort and is responsible for all the food that is served there. He began working in the food preparation business at the age of 18 as an apprentice at the former Playboy Club of Lake Geneva. He has worked on the openings of many local resorts including Geneva National, Americana, and the Abbey.

According to Chef Ross, the best way to prevent becoming overwhelmed is organization and including everyone possible in the preparations.

"Do everything possible ahead of time. Include your children when preparing the food," he said. "It will take some of the stress off of you and it is a great way to pass on your cooking skills to the next generation."

The big item at the Thanksgiving dinner is always the turkey. When asked about fresh or frozen turkeys, the answer was simple.

'Fresh turkeys can cost two to three times the cost of a frozen turkey. It probably isn't worth that much difference in price as there are ways to enhance the flavor."

One of the best ways is to brine the turkey. To brine your bird place it in a solution of 4 cups water to which 1/4 cup of kosher salt and 1/4 cup of sugar have been added. Other flavors can also be added such as maple syrup, or cider to give a subtle flavor to the cooked bird. Brining the turkey will keep it moist when it cooks.

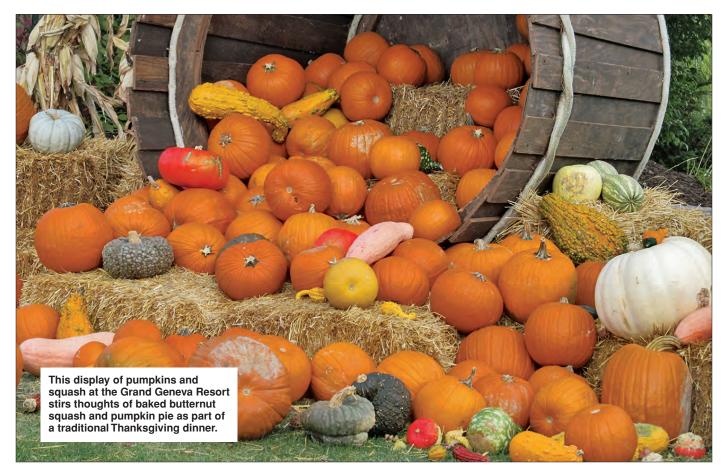
Turkeys always seem to take a long time to cook. Many of us remember our mothers or grandmothers getting into the kitchen very early on Thanksgiving morning to stuff the bird and get it into the oven.

To really speed up the cooking process, Chef Ross recommends deboning the breast and the thighs. They can be cooked separately in much less time.

When purchasing a turkey, do you wonder whether the tom or hen turkey is the better choice? According to Chef Ross, the tom is his choice because the meat has a richer flavor.

Defrosting the turkey is important and should be done over several days in the refrigerator. Letting it sit on the kitchen counter or in the kitchen sink for days as some may remember their grandparents doing is not a safe way to defrost.

Then there is the dressing, or stuffing. At Lake Lawn Resort they use dressing as the preferred name. Why? Well, first of all, they don't stuff the bird. The dressing is baked in the oven in its



own pans.

Every family seems to have its own special recipe for making dressing and everyone thinks that the dressing or stuffing that they grew up with is the best. Recipes vary from plain bread stuffing or cornbread stuffing, to ones enhanced with mushrooms, raisins, nuts, pecans, oysters or pork sausage.

Dressings served at Lake Lawn are a basic bread dressing but often enhanced with wild mushrooms, seasonings and fruits. They don't usually make sausage dressings so vegetarians have a hearty dish to eat.

When it comes to cranberries should they be fresh or jellied from a can? Without hesitation the answer from Ross was fresh.

"Why would you serve anything from a can at a holiday meal? It is easy to make a cranberry-orange relish by cooking the fresh cranberries with some oranges and port wine and water. Flavor with ginger and cinnamon to your taste and you have a tasty fresh relish that brings out the flavor of the cranberries."

Sweet potatoes are another traditional Thanksgiving food. They, too, can be prepared in advance. Bake or boil them, slice and glaze with brown sugar.

At Lake Lawn, Ross often prepares sweet potatoes whipped and topped with a pecan streusel or a marshmallow fluff. This is another dish that is easily prepared the day before and will just need to be popped in the oven to be heated on Thanksgiving Day.

The Grand Geneva

Michael Sawin has held the position of executive chef at the Grand Geneva Resort for the last seven years and oversees the food preparation for both the banquet division and the restaurants in the resort.

Chef Sawin began his career by attending the Culinary Institute in Hyde Park, Ill.. He was mentored by Chef Bernard Cretier, owner of Le Vichyssoise in Lakemoor, Ill., where he learned many of the nuances of fine dining. He later moved on to LeFrancais the other high-end French restaurant in the northwest suburbs, where he worked under the famed chef Jean Blanchet.

Once again the discussion started with the centerpiece of the meal, the turkey.

"Due to the avian flu there is a shortage of birds and the prices have skyrocketed," Sawin said. "We use a combination of fresh and frozen turkeys. Because we need so



SUBMITTED PHOTO Spirit of Geneva Lakes

many for the Thanksgiving buffet, we use frozen turkeys there. In the Chop House, we are able to purchase enough fresh turkeys for their needs."

"The biggest mistake that most people make when cooking a turkey is to cook it at too high a temperature," Sawin said. "Turkeys need to be cooked slowly so that the breast meat does not dry out before the thighs cook through.

"When cooking a turkey breast, 200 degrees for four hours will give you a

nicely cooked breast. For a whole turkey 325 degrees is the best setting, and baste the turkey frequently during cooking," he said.

"Turkeys can also be injected under the skin with oil to keep the meat moist. Adding a flavor such as truffle oil on the breast and legs halfway through the cooking process or taking apricots and fresh rosemary and water and cooking it down, then spreading it on the breast is a great way to add subtle flavors."

Turkeys at Grand Geneva are all cooked

6 The biggest mistake that most people make when cooking a turkey is to cook it at too high a temperature."

- Chef Michael Sawin



Decorating is easy at this time of year to give any dinner a festive look. Using the colorful fruits of the season, a party atmosphere is easily attained.

without stuffing. Chef Sawin explained that cooking them without being stuffed allows the heat to permeate the cavity for a more even cooking from the inside and it saves cooking time. Place the dressing in a casserole dish the day before and heat in the oven to save time on Thanksgiving Day.

No Thanksgiving dinner is complete without gravy and yet it is one of the items that many people struggle with.

According to Sawin, a good gravy starts with a good roux. A roux is a mixture of oil and flour. The oil is heated and then the flour added while stirring until it cooks to a light nutty brown color. Be careful not to burn it. Once it hits that stage add some turkey stock and let it cook. It will thicken as it cooks. He encourages cooks to season the gravy to their own tastes and add giblets, if desired.

Grand Geneva grows many of its own herbs and some of its own fruits and vegetables. Those they do not grow are usually purchased from local farms such as apples from Haf's Orchard in Genoa City and eggs from Yuppie Hill Farm in Burlington.

"Food preparation is a matter

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Turkeys can also be injected under the skin with oil to keep the meat moist. Adding a flavor such as truffle oil on the breast and legs halfway through the cooking process or taking apricots and fresh rosemary and water and cooking it down, then spreading it on the breast is a great way to add subtle flavors."

Chef Michael Sawin

of taste so it is important to experiment to find the collection of seasonings that you and your family enjoy," Chef Sawin said. "Rules for cooking have changed over the years leaving room for creativity."

Thanksgiving is a fall harvest feast and serving fall vegetables is a tradition. Acorn, butternut, spaghetti squash or any fall squash that you enjoy are easily prepared. Bake or boil and add a little honey or brown sugar and butter for a tasty treat. Brussel sprouts, another fall vegetable, are also popular at Thanksgiving feasts. Vegetables can all be cleaned and cut the day before and some can even be cooked ahead of time.

In our weight-conscious times the main Thanksgiving meal is sure to ruin diets, but it is one time when dessert is enjoyed by those who don't usually indulge in after-dinner sweets. For many that means pumpkin pie served with whipped cream, but that certainly is not the only choice. Pecan pie is a close second especially in the south where they are famous for their pecans.

But the two chefs would not let desserts be limited to jut these items. Chef Sawin suggests a pumpkin cognac cheesecake served with a crème anglaise and decorated with pumpkin brittle on top. Chef Ross suggests a chocolate bourbon pecan pie or a traditional apple pie.

Not a cook?

If cooking the Thanksgiving dinner still seems overwhelming, then perhaps a dinner out is what is on your menu. Both Grand Geneva Resort and Lake Lawn Resort offer Thanksgiving buffets.

Chef Ross and the Frontier restaurant at Lake Lawn offer a Thanksgiving feast of all the traditional foods and many other choices. Diners may start with a variety of salads, an iced seafood bar and move onto the chef's carving table to choose from maple-roasted turkey breast and garlic Dijon crusted roast beef sliced to order. A variety of chafing dish creations, including traditional roasted tom turkey and the traditional sides are also available.

A dessert table is also provided.

The price is \$40.95 for adults, \$16.95 for children 4 to 12 and complimentary for those younger than 3.

Visit www.lakelawnresort.com for more information or call (262) 728-7950 for reservations.

Lake Lawn also offers a complete turkey dinner to go for those who prefer to eat at home but want the convenience of a chefprepared meal. These must be ordered in advance.

At the Grand Geneva Resort they, too,

offer a buffet feast with more food than is possible to eat. Starting with the butternut squash bisque soup through an array of salads to the cold seafood offering, you will be full before you even get to the turkey and other carved meats available.

The Chop House will also be serving a Thanksgiving feast.

As an added treat, in the Grand Ballroom, Chef Sawin is hosting the annual Geneva chefs facing off in an in-house Iron Chef competition. They are each provided with a basket with secret ingredients and have a limited time to produce a top quality meal.

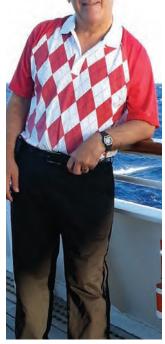
Selected members of the audience will judge the finished products. The competitions will be held twice – at the 10:30 a.m. and at the 1:30 p.m. seating.

Visit www.grandgeneva.com for the complete menu or call (800) 558-3471 for reservations.

In each of the rooms, the price includes champagne, taxes and gratuities. In the Chop House, prices are \$57 for adults, \$26 for children 6 to 12, and \$13 for children 2-5. In the Grand Ballroom prices are \$65 for adults, \$33 for children 6 to 12 and \$13 for children 2 to 5.

Whatever way you choose to celebrate Thanksgiving, do it with passion and a love of family as you share this time together.

Identifying fallen soldiers is topic of Veterans Day program



Hal Tinberg

Speaker Hal Tinberg will present "Forensic Detectives: Identifying America's Fallen Heroes," in celebration of Veterans Day at 6:30 p.m. Nov. 11 at the Lake Geneva Public Library.

Tinberg will reveal how state-of-the-art testing by the Armed Forces DNA Identification Laboratory was used to identify the unknown Vietnam soldier and the first casualty of the Vietnam War. More than 1,600 missing-in-action soldiers remain unaccounted for from the Vietnam War, and DNA testing can provide closure for their families by identifying their loved ones.

Tinberg will also detail how newly developed DNA technology and forensic detective work was used to identify more than 60 percent of victims from the 911 attacks. The presentation also discusses the amazing effort to find and separate the remains of the hijackers from those of the 911 victims, thereby preserving the sanctity of those who perished.

The program is sponsored by the Friends of the Lake Geneva Public Library.

Tinberg earned Bachelor of Arts and doctoral degrees in zoology in 1968 and 1971 respectively from the University of California-Los Angeles. His areas of expertise include biochemistry and cell biology, and he completed postdoctoral studies at the University of California-Berkeley and Penn State University.

After a 10-year career in biomedical research in California, Tinberg was a research and development manager at a Fortune 100 company in the Chicago area for 17 years. Tinberg also conducted training sessions for domestic and international sales and marketing personnel and delivered technical presentations at national customer meetings.

Since his retirement in 2002, Tinberg adopted a new avocation. Being a fan of popular television shows such as "Crime Scene Investigation," he sought to separate truth from fiction by developing a thorough understanding of forensic science and DNA testing, including the use of DNA testing to solve enduring historical mysteries. Since 2007, he has been able to combine his scientific and speaking skills and has presented lectures on forensics and DNA testing as an enrichment speaker on cruise ships around the world and to public and private adult enrichment institutions in the Chicago area. He can be found on Facebook as "Hal Tinberg, enrichment speaker."

Everyone is welcome to attend the program at no charge. For more information, call the Lake Geneva Public Library at (262) 249-5299 or visit the library's Facebook page or lakegeneva.lib.wi.us.



HOLIDAY TRAVEL

Thanksgiving is a time for family and friends, and many travel by car to celebrate those connections. Keeping the family vehicle in top condition will prevent holiday travel disasters.

How to make it over the river and through the woods

Thanksgiving is all about tradition and traveling "over the river and through the hills" to celebrate the day with family and friends is a big part of that tradition.

However, roadside emergencies are one of the fastest ways to put the brakes on Thanksgiving travel plans.

Holiday travelers can minimize the risk by planning ahead and preparing properly. According to AAA roadside assistance data, millions of roadside breakdowns could be prevented with basic vehicle maintenance. A recent AAA survey revealed that 35 percent of motorists skipped or delayed service or repairs that were recommended by a mechanic or listed in the vehicle's factory maintenance manual. "Its important motorists keep their vehicle operating safely," said Nick Jarmusz, director of public affairs for AAA Wisconsin. "Neglecting scheduled maintenance can damage your vehicle, leaving you with expensive car repairs."

According to AAA, motorists can save an average of \$100 per visit solely by maintaining their vehicle.

In 2014, AAA responded to more than 29 million calls for roadside assistance, with the majority (17 million) due to battery failure, flat tires and keys locked inside the vehicle.

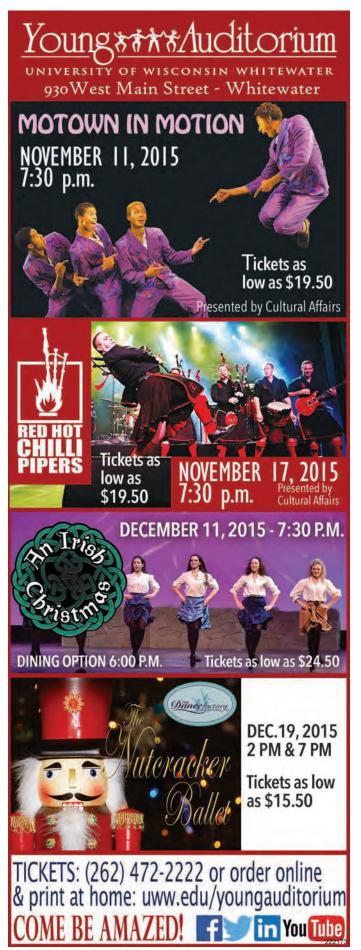
To make sure your vehicle is keeping up with its maintenance schedule or, in the case of breakdown, Spirit magazine recommends the following auto service providers:

• Pete's Tire, 1520 N. Fairway La., Elkhorn, (262) 723-2906. In addition to a wide selection of tires, Pete's offers preventative maintenance, major repairs and roadside emergency service.

• Wilmot Auto Service, 11307 Fox River Rd., Wilmot, (262) 862-6300. Wilmot Auto Service has been providing complete auto and truck repair since 1951.

Here are some tips provided by AAA to help motorists make sure their vehicles are operating in top condition:

• **Batteries:** Automotive batteries typically last between three and five years, with reduced battery life in hotter



climates. To avoid an unexpected battery failure, AAA recommends that drivers have their vehicle's battery tested when it reaches three years of age and on an annual basis thereafter.

According to a recent survey, two thirds of Americans have never had their car battery tested prior to their vehicle failing to start.

• **Tires:** Keeping tires properly inflated and routinely checking tread depth is critical to safety, yet AAA found that 60 percent of Americans do not check tire pressures regularly. Tire pressures, including the spare tire, should be checked at least once a month, and when tread depth reaches 4/32" AAA recommends replacing tires.

• Keys: Despite the rising popularity of passive keyless entry systems, AAA has not seen a significant reduction in the number of calls related to drivers being locked out of their vehicle in the last decade, proving that it is difficult to prevent this common mistake.

"Problems with a flat tires, overheated cooling system or a battery that quits are common reasons motorists call AAA for assistance. There are more than 12 million calls each year related to engine trouble, fuel issues and other mechanical misfortunes," Jarmusz said.

Other key findings from AAA's 2014 roadside assistance data include:

• AAA towed more than two million vehicles for enginerelated issues and an additional 600,000 vehicles for transmission failure.

• More than 235,000 vehicles were towed due to brake system failures.

• While most modern vehicles are equipped with low-fuel lights, AAA provided gasoline fuel delivery to more than half a million vehicles in 2014.

• Due to members incorrectly fueling their gasoline-powered vehicle with diesel fuel, or vice-versa, AAA towed more than 13,000 vehicles to repair facilities.

Since its founding in 1902, the not-for-profit, fully tax-paying AAA has been a leader and advocate for the safety and security of all travelers. AAA clubs can be visited on the Internet at AAA. com.



FILE PHOTO Spirit of Geneva Lakes Regular maintenance is the key to preventing holiday breakdowns, according to AAA.

A SLICE OF

Lasagna is among the authentic Italian dishes served by Sperino's in the Little Italy dining room.

Sperino's offers all kinds of options for dining, entertainment

by Janet Deaver-Pack

CORRESPONDENT

There is nothing like the symphony of scents a customer meets when walking through the front door of this Elkhorn restaurant – garlic and simmering tomato sauce, along with hints of oregano, good, fresh cheese and sausage made right on the premises.

The atmosphere is friendly and inviting, whether patrons eat in the dining room or are picking up a takeout pizza. Sicilian menu items made from authentic Italian recipes with the freshest ingredients evoke immediate hunger.

That's why Sperino's, still situated on the site where the original restaurant was built, has been the go-to place for excellent Italian food in this area since it opened in 1967.

"The original owner was Sperino Maiale," said Kristin Aune, marketing manager

of the business, and daughter-in-law of the current owners Chris and Sherry Aune. Maiale was a well-known Walworth County deputy sheriff. At one point in his career, he even ran for sheriff.

Maiale realized there was a lack of good Italian restaurants in the area around Geneva Lake, and decided to build one on this property where North Wisconsin Street curves east, just north of downtown Elkhorn.

"When he opened, he called it The Spaghetti House," Kristin Aune said.

His Sicilian recipes were based on real Italian food he loved. And that's one reason why Sperino's has experienced such longevity.

"We're still using the original recipes," Aune said. Good food at good prices is always popular.

Especially when so much of that food is made with fresh ingredients. "Our pizza dough is made from scratch," Aune said. "We have a big mixer dedicated to just that. The sausage for our pizzas is always made here, and so are the sauces." Sperino's makes sausage and sauce about once per week.

During busy months in the summer, when visitors as well as regular customers are requesting pizzas and other popular dishes, the staff mixes up to 52 gallons of tomato sauce at one time. It's stored in airtight plastic tubs in their kitchen refrigerators.

"We make our own meatballs," Aune said. "And we use mozzarella from Grande Cheese Company, which is right here in Wisconsin. Their mozzarella is very high quality." Customers love it.

OWNERSHIP CHANGE

When Maiale and his wife began considering retirement, they went beyond his immediate family and began talking to his nephew, Carlo Ippolito and wife Angie, who lived in Chicago. The couple bought



BRUCE HEARD Spirit of Geneva Lakes

Sperino's, including the Pepperoni Pub, is at 720 N. Wisconsin St., Elkhorn. It the same site where Sperino Maiale opened the Spaghetti House in 1967.



- November 2015



The Spaghetti House in 1976 and moved to this area to run it. Realizing that Maiale had developed an excellent customer base during nine years at the restaurant, the Ippolitos decided to keep serving the same recipes, and to expand.

The Ippolitos renovated The Spaghetti House, and changed its name to Sperino's Little Italy to honor its original owner. They also added the more informal Pizza Room on the east side, the Monte Carlo Banquet Hall on the west, built another kitchen to accommodate additional food preparation, and modernized the original one.

Maiale had always done catering, but the Ippolitos expanded that side of the business, as well as carryout and delivery. Now, they could accomplish it all. Reservations for the banquet hall began flooding in. Old customers and new came to dine. Always popular, the restaurant became even more so.

After 21 years in the business, the Ippolitos decided to retire. They sold it in the mid-1990s to the first non-Italians to own it, Chris and Sherry Aune. The Aunes had met and married while they both worked at The Grand Hotel on Mackinac Island, Mich.

After moving to southeastern Wisconsin, Chris worked for The Abbey Resort, Lake Lawn Lodge, Geneva National, and Interlaken (now Geneva Ridge Resort). This gave him a great background to be the owner of Sperino's. He and Sherry expanded the carryout and delivery service, and renovated the Monte Carlo Room. They also renovated The Pizza Room, and renamed it The Pepperoni Pub.

Their son, Cory, now works with them as manager of the businesses and his wife, Kristin, is in charge of marketing. This second generation has been associated with

SUBMITTED PHOTO Spirit of Geneva Lakes

The Pepperoni Pub (top photo) offers a great place to gather with friends in a casual atmosphere. It's no surprise, then, that pizza (above) is the food of choice. Diners have the option of ordering a 30-inch party pizza that requires an extra-large pan and cutting board (right).





The main dining room at Sperino's offers a full menu of Italian specialties. The business also includes the casual Pepperoni Pub, Accustom Catering and the Monte Carlo Room banquet facility.

Sperino's Little Italy for several years. "It's a real family business," Kristin Aune said. "We're very proud of that."

DINING OPTIONS ABOUND

There are several other things that make this restaurant complex unique. One is the historic main Little Italy dining room that was the original Spaghetti House started by Sperino Maiale.

It surrounds customers with old-world ambience. Prints typical of Southern Italy structures line the walls, and an array of

empty wine bottles are suspended from the rafters. It's a cozy room, seating about 50 people at one time at booths and tables set with simple white pottery dishes. Some of those tables are large enough to hold place settings for eight diners.

Daily specials are offered by Sperino's during dinner hours. They're not part of the menu - the servers inform customers of the extra dishes that are available. Descriptions of most of these can also be found online under the heading "Specials" on the restaurant's website. All of these recipes are made from scratch on the premises.

Accustom Catering is Sperino's exclusive custom food service, available anywhere in the southeastern Wisconsin area or at the Monte Carlo Room for breakfast, lunch, dinner, and hors d'oeuvre parties.

Sperino's owners have 45 years' experience in the food and beverage industry. Accustom Catering has served gatherings at the Riviera Ballroom. Geneva Cruise Lines, at corporate offices, schools, parks, and private residences. Their experts

> Vreaths Boughs

Garlands

Walworth



work with party organizers to achieve the most for each available dollar, whether it's an intimate festivity for a dozen friends, or a full-out revel requiring servers, food, wine, and tableware.

Holiday catering is one of Sperino's specialties. Sperino's prepares special menus, offering broasted chicken or Italian beef among other entrees, lasagna and various pastas, salads, and a scrumptious selection of desserts. Customers can order food for a few, or for a horde, with or without dishes, cutlery, and glasses. Tables and chairs are also available on request. So is a very competent wait staff.

"We find out what people want, what their budget is, then come up with suggestions," Kristin Aune said. "Accustom Catering is very popular."

PIZZA – HOT AND HUGE

The delivery service here is unique. The Aunes mean it when they say the pizza from Sperino's arrives hot. They have installed portable ovens in their delivery vehicles to make sure of that.

Also unique is Sperino's 30-inch party pizza. "It's really big," assures Kristin Aune. "We have a special pizza pan for them, and a huge paddle to take them in and out of the ovens."

Great for a party, the party pizza has all the flavorful homemade toppings offered on the smaller pizzas. A single one of these is great while watching a football game, or just having a dozen friends get together. The size alone makes this a conversation piece.

Fridays always feature Sperino's famous fish fry. "Of course it's famous," Aune said, smiling. "Ours is different from any other fish fry in the area." The all-you-can-eat cod is either broasted or baked, served with mostaccioli, broasted potato wedges, cole slaw and garlic bread. At \$11.99, it's one of the best-priced fish fries in southeastern Wisconsin. It's also very popular, so reservations are encouraged.

The Monte Carlo Room next to Sperino's not only offers banquet dining for 100 to 350 people, but also has a dance floor and a curtained stage. It is the current host for the Eddie Cash Music Hall. There are shows Friday, Saturday and Sunday. Friday features a fish fry, 1950s music and dancing. There's a Saturday night dinner show and Sunday offers a lunch box matinee.

Eddie Cash is called "America's Musical Storyteller." He sings and between songs tells great stories about famous entertainers he's worked with in Las Vegas, Memphis, Branson, and other places. Cash grew up with and has performed with musical greats such as Roy Orbison, Jerry Lee Lewis, Elvis Presley, Johnny Cash (no relation), BB King, and Carl Perkins. His shows are entertaining and memorable.

Sperino's encourages special reservations from motor coach tours for

lunch or dinner and a show by Eddie Cash with 24 hours notice. Contact Cheryl Cash (Eddie Cash's wife and business partner) at (262) 248- 2274.

Sperino's is taking reservations for private holiday dinners and parties now. Be sure to ask about special menus for these festive gatherings.

The amenities in the Monte Carlo Room include a projector and 9-by-16-foot screen for slideshows, a full bar, the dance floor, and a stage. "And we have connections to whatever people need, such as DJs," Aune said. She and the Sperino's staff stand ready to make holiday celebrations memorable.

This four-pronged business in Elkhorn covers nearly all aspects of what their customers require regarding wonderful Italian food throughout the greater Lake Geneva area. Visit Sperino's for lunch or dinner soon, or call (262) 723-2222 with questions or orders.

Stop by the casual and friendly Pepperoni Pub for a brew, a pizza, or a game. Book the Monte Carlo Room for a celebration, or call Accustom Catering for delicious food prepared at Sperino's. And don't forget the 30-inch pizzas!

Sperino's is north of downtown Elkhorn at 720 N. Wisconsin Street Visit their website at www.sperinos.com. Reservations are suggested for the Little Italy dining room, especially during fish fry Fridays and the summer.



Black Point to have winter book club in Williams Bay

The Bragi Cafe in Williams Bay will host Black Point Estate's winter book club.

The book club will meet at 10 a.m. the first Monday of each month from November through March.

"We are thrilled to be meeting at Bragi Cafe for this program," said Black Point Estate site director Dave Desimone. "The estate is closed during the winter so programs like the book club allow us to connect with the community during our off season. Historically, coffee shops have served as a salon for discussion so we are thrilled that Bragi Café is hosting us this year."

Books have been selected to help the reader better understand life in a changing United States and how that might have affected this area of the country.

The books and their discussion dates are:

• Nov. 2 – "A Spirited History of Milwaukee Brews and Booze" by Martin Hintz. Geneva Lake was home to five of Chicago's beer barons. Hintz looks at what their competitors were doing up in Milwaukee and how the industry there was different than in Chicago;

• Dec. 7 – "All Quiet on the Western Front" by Erich Maria Remarque. The book is a fictionalized account World War I from the perspective of German soldier, Paul Bäumer. Bäumer vows to fight against the hatred that meaninglessly pits young men against each other;

• Jan. 4 – "The Uncertainty of Everyday Life: 1915-1945" by Harvey Green. Green recounts an era of great optimism followed by the shock of The Great Depression. It was a time of unprecedented change in American culture that affected such aspects of daily life as



employment, home life, gender roles, education, religion and recreation;

• Feb. 1 – American Heroine: Life and Legend of Jane Addams" by Allen F. Davis. Many women around Geneva Lake supported Hull House in Chicago, one of the preeminent settlement houses in the country. The book gives insight into Hull House as well as the motivations of its co-founder, Jane Addams. Addams was the first woman to receive the Nobel Peace Prize and was one of the most prominent reformers of the Progressive Era;

• March 6 – "Geneva Lake: Stories From the Shore" edited by Anne Celano Frohna. The group will discuss what led up to the mansions and the milieu of the area during the 1800s and early 1900s.

For additional information contact Desimone at david.desimone@ wisconsinhistory.org.

Friends group is selling mystery books at library

The Friends of the Lake Geneva Public Library will have their second mystery book sale until Nov.13.

Sale items will be shelved on the Friends' ongoing book sale shelf. The Friends invite readers to browse this specially featured collection and purchase suspense, thriller or mystery books for trick-or-treating.

Paperback books will be sold for \$1 and trade paperback and hardcover books for \$2. Funds raised from the sale make special projects possible, including youth and adult programming, online book clubs, and new books, CDs and DVDs for the library collection.

The Friends welcome new members throughout the year with annual dues of \$10 for individuals, \$15 for families, and \$25 for patrons. Dues for lifetime membership are also popular and are offered with a one-time gift of \$100. Enrollment applications are available at the library's circulation desk.

For more information, call the library at (262) 249-5299 or visit lakegeneva.lib.wi.us.



One hummingbird feeds on nectar while another comes in for a landing at residence near Whitewater.

FOLLOWING THE FRENZIED FLIGHT OF HUMMINGBIRDS

by Heather Ruenz

STAFF WRITER

Earlier this fall, a group of people took advantage of a rare opportunity in the rural Walworth County area to get an up-close look at hummingbirds – at a banding event that's part of a study on the small, flittering birds now in its second year.

"We started the project simply because, to the best of my knowledge, no one has ever done a comprehensive study of Wisconsin's hummers," said Mickey O'Connor, treasurer of the Wisconsin Society for Ornithology.

She has been banding songbirds for nearly 20 years.

"Hummingbird banding is somewhat specialized, as there are only about 150 folks licensed through the United States Geological Survey's Bird Banding Laboratory in North America," she added.

O'Connor, who is currently an avian zookeeper at the Milwaukee County Zoo – where she has worked for 19 years – said the hummingbird study targets a few key locations for banding events held close to the same day each year.

That includes the Larry and Emily Scheunemann property near Whitewater, and Wyalusing State Park.

"We are hoping to learn more about Wisconsin's ruby-throated hummingbirds in terms of longevity and migration routes," O'Connor said. "We also collect important morphological data to include wing, tail and culmen (bill) measurements and weight as well as educating folks on the importance of hummingbirds as pollinators."

O'Connor said more information is also sought on the wintering, rufous hummingbirds that pass through Wisconsin from August to December.

"Currently, the best way to track these little gems is through banding," O'Connor said.

To help out the rufous hummingbirds, according to O'Connor, people who have nectar feeders should leave them out for as long as possible.

"Should someone see a hummingbird after mid-October, it



is more than likely not a ruby-throated hummer, but a rufous," O'Connor said. "Ideally, I would love for them to contact me by email at sharpbill@aol.com and allow me to try and capture and band the bird."

Of the rufous hummingbirds that have been banded, O'Connor said, the miles they have traveled – in a short amount of time – was far beyond what was expected.

"We banded a rufous in Ft. Atkinson and it flew more than 1,000 miles and was recaptured in North Carolina. This occurred in three weeks," O'Connor said. "Also, a friend of mine in Tallahassee, Florida banded

"Also, a friend of mine in Tallahassee, Florida banded a rufous and it was recaptured in Puget Sound, Alaska," O'Connor said. "That is a migration of over 3,000 miles. Truly amazing."

To report a possible rufous sighting to O'Connor, email her at sharpbill@aol.com.

ABOUT HUMMINGBIRDS

Hummingbirds are small, colorful birds with iridescent feathers. Their name comes from the fact that they flap their wings so fast (about 80 times per second) that they make a humming noise.

Hummingbirds can fly right, left, up, down, backwards, and even upside down. They are also able to hover by flapping their wings in a figure-8 pattern.

They have a specialized long and tapered bill that is

The tiny, silver band that is visible had just been placed on a hummingbird by Mickey O'Connor in late August and will provide information for a study. used to obtain nectar from the center of long, tubular flowers. The hummingbird's feet are used for perching only, and are not used for hopping or walking. Like other birds,





Currently, the best way to track these little gems is through banding."

> Mickey O'Connor The Wisconsin Society for Ornithology

> > BOB MISCHKA Spirit of Geneva Lakes

The start of the ruby throat is visible on a young male hummingbird captured recently in rural Walworth County. The birds are banded to provide information on their migration.

hummingbirds communicate via visual displays. They are very territorial and have been observed chasing each other – and larger birds – away from their territory.

Hummingbirds primarily eat flower nectar, tree sap, insects and pollen. Their fast breathing, fast heartbeat and high body temperature require that they eat often.

Since hummers, like most birds, have virtually no sense of smell, the flowers that attract them tend to have little or no fragrance, apparently directing their resources instead toward high visibility and nectar production.

While those interested in attracting hummingbirds should visit a local nursery for suggestions specific to this climate and area, some of the best trees and shrubs to consider if planning a hummingbird garden include: azaleas, cape and coral honeysuckle, flowering quince, mimosa, red buckeye, vines and trumpet creeper.

Perennials known to attract hummingbirds include: canna, coral bells, foxglove, hosta, little cigar and penstemon. Annuals include: firespike, fuchsia, impatiens and petunias.

In addition to food sources, convenient perching opportunities will make a yard more hospitable to hummingbirds since they spend about 80 percent of their time sitting on twigs, leaf stems and clotheslines between feeding forays and sorties against trespassing rivals.

GET INVOLVED

The Wisconsin Society for Ornithology is a volunteer, nonprofit

501(c)(3) organization that was established in 1939 that advocates for birds, birders and avian researchers.

WSO provides opportunities for people to enjoy resident and migratory birds, while being a leading steward and ambassador for Wisconsin's birds. The society welcomes all birders – young and old – beginners, backyard enthusiasts, tourists, conservationists, and professional ornithologists.

Membership dues and donations enable the WSO to produce its publications, events and programs, strengthen the state's birding community and support bird-related research, conservation and education in Wisconsin.

Members receive the following: a 'New Member Welcome' kit; quarterly issue of the "Passenger Pigeon" journal; monthly issues of the "Badger Birder" newsletter; monthly e-alerts on birding events across the state; invitations to members-only field trips; advance notifications on the group's conventions, symposia and field trips; and opportunities to volunteer in birding events and programs.

There are several levels of membership offered including lifetime. For more information visit wsobirds.org and under 'Support' near the top of the page select 'Become a Member.'

"We are always seeking folks who share a passion for the natural world," O' Connor said.

To make a donation or volunteer with the Wisconsin Society for Ornithology, contact O'Connor via email at treasurer@wsobirds. org or visit www.wsobirds.org.



BINANTI'S TASTE OF ITALY

Italian dining and Enjoy fine wine this friendly, intimate in setting. "Everything is made the old fashioned way from scratch with the freshest ingredients and heartfelt passion," especially evident in their specialty dishes such as Pasta Di Casa, Rustico Stufato or one of chef Gaetano's delicious seafood, veal or chicken recipes. The bread is baked fresh every day and they make their own Italian sausage. Along with these delectable specials they also offer pizza and other traditional homemade lasagna and pasta dishes. All entrées are made to order and available for carry out as well; and they proudly provide ala carte and custom catering. 101 South Second St, in Silver Lake, WI. Dinner every day at 4 pm; closed Tuesdays. 262-889-8387

LUCKE'S CANTINA FOOD & SPIRITS

Open 7 days from 11am to close, Lucke's Cantina Food & Spirits offers an array of great food and drink choices. Choose from 15 draft beers along with a nice selection of wines and specialty drinks. Plus enjoy soups, salads, appetizers, burritos, chimichangas, enchiladas, fajitas, quesadillas, soft tacos, tostadas, burgers, dogs, desserts and more. Dine in or carry out. Call for catering.

262-245-6666

RIGA-TONY'S DELICATEZZI ITALIANO

Authenticity is what you'll find at Riga-Tony's in Delavan. From homemade pastas to a variety of USDA prime-aged meats, fresh salads, fresh pastries and more. Dine inside or out. Catering is a specialty with a variety of party trays hot and ready to serve or heat yourself. Check out their Friday and Saturday special menu items. Open Wed. thru Sun. Closed Mon. & Tues. Located at 5576-C state road 50 in the Dairy Queen Plaza.

262-740-2540

COLONY HOUSE

The Colony House is a full service restaurant and lounge in an old-world, elegant setting. Dinner is served Tuesday, Wednesday and Thursday 4 to 9:30, Friday and Saturday 4 to 10, and Sunday 3:30-8:30. Wonderful appetizers, homemade soups and salads, plus fantastic desserts. Banquet room available for parties up to 35. Located on Hwy JF in Trevor.

262-862-2076

FOLEY'S IRISH WOODS

Traditional Irish fare is featured on the menu including Shepard's Pie, Irish Lamb Stew and mussels. Special on Wednesday is corned beef and cabbage, lamb shanks on Thursday and their famous haddock fishn-chips on Friday. The restaurant's location in the historic Irish Woods along with the rustic ambiance of the dining room add to the authentic Irish atmosphere. Open Wed. - Sun. 5-10 pm. The restaurant is adjacent to Foley's Bar & Grill, which is open 7 days a week at 11 am for their famous Foley Burger and pub food. Proprietors and Chef Ryan offer the Foley's Shepard's Pie Challenge: You finish it (2 quart) and he buys it!

262-245-6966

B.J. Wentkers Historic Fine Dining

Lunch Mon. - Fri. 11 am - 2 pm Dinner Mon. - Thurs. 5 pm - 9 pm Fri. - Sat. 5 pm - 10 pm Closed Sunday 230 Milwaukee Ave. Burlington, Wl 262-767-1514

ZENDA TAP BAR & GRILL

The all new Zenda Tap offers delicious, Kick Butt Burgers, Champion pizzas and a great Friday Fish Fry. Enjoy all your favorite sports with specials and free food offerings. Happy Hour is Mon.-Fri. 3:30 pm to 6:30 pm. Open 7 days a week at 11 am.N560 Zenda Road, Zenda, WI (on the south side of Geneva Lake).

262-394-4100

THE GRANDVIEW RESTAURANT & LOUNGE AT GENEVA INN

Embrace the beauty of Geneva Lake at The Grandview Restaurant where every table offers a spectacular, breathtaking view. Enjoy outstanding seafood, delicious daily specials, an extensive wine list and terrific service. The Grandview Restaurant is located in The Geneva Inn, directly on the shores of Geneva Lake at Pier #804. Featuring American Continental cuisine and a menu that changes with the seasons. Open 7 days a week for Breakfast, Lunch and Dinner. Breakfast: Served Mon. - Sat. 7:30 - 10:30 am and Sun. 7:30 - 10:00 am. Lunch: Served Mon. - Sat. 11:30 am - 2:30 pm. Dinner: Mon. - Sat. from 5:00 pm and from 4:00 pm on Sunday. Sunday Brunch: 10:30 am - 2:00 pm. Live entertainment on special weekends. Private functions always welcome. Reservations recommended.

> 262-248-5690 www.genevainn.com

FITZGERALD'S GENOA JUNCTION

Featuring the Fitzgerald's famous fish boil year round, along with delicious ribs & honey barbecued chicken. Fitzgerald's also can accommodate your group or party for special get togethers in the Historic Octagon House. Open Wed. - Sun. (summer) and Thurs. - Sun. (winter)

HWY B GENOA CITY, WI 262-279-5200

MOY'S RESTAURANT

Moy's Restaurant has long been a popular destination for Chinese and American cuisine in downtown Elkhorn. Moy's serves luncheons and dinners. The restaurant also offers a fine selection of cocktails and tropical drinks. Carryout service is available. Located on the historic square at 3 N. Wisconsin St., Elkhorn, Moy's is just 8 miles west of Lake Geneva. www.foodspot.com/ moys. Open 6 days; closed Mondays. **262-723-3993**

RESTAURANT

Music and dance highlight Young Auditorium slate

rom the jazz of 13-time Tony Award-winning musical "Ragtime" to the classic ballet "Swan Lake," the Young Auditorium at the University of Wisconsin-Whitewater offers a

diverse slate of entertainment for the 2015-16 season.

For more information or to order tickets, visit www.youngauditorium.com, or call (262) 472-2222. The Young Auditorium is at 930 West Main St., Whitewater.

Here's a look at the upcoming shows:

Eisenhower Dance Company, Motown in Motion

Nov. 11, 7:30 p.m. The Motor City's premier dance company celebrates the music that made Motown famous in an exciting evening of dance and music, featuring songs by Michael Jackson, Marvin Gaye, Stevie Wonder, Smokey Robinson, and many more.

Tickets range from \$19.50 to \$32.50

Red Hot Chilli Pipers

Nov.17, 7:30 p.m. It's bagpipes. It's rock. It's bagrock! The Pipers are an amazing ensemble of bagpipers, guitarists, keyboardists and drummers from Scotland who have been rocking the world with their renditions of classic and contemporary rock anthems.

Tickets range from \$19.50 to \$29.50

An Irish Christmas

Dec.11, 7:30 p.m. with 6 p.m. dining option. The Kerry Dance Troupe, as seen on PBS, was established with the intention of promoting and celebrating Irish culture and its rich traditions through dance. This troupe blends aspects of Irish folk dance with old and modern styles.

Tickets costs range from \$24.50 to \$35.50

The Dance Factory The Nutcracker Ballet

Dec. 19, 2 and 7 p.m. Warm memories

often begin with holiday traditions, and Tchaikovsky's most famous ballet is performed annually in December by local area youth dancers from The Dance Factory in Delavan.

Tickets are \$15.50 to \$19.50

Sing-A-Long Hairspray

Jan. 28, 2 and 7 p.m. Hairspray is Broadway's musical comedy phenomenon about a 1962 Baltimore teen whose dream comes true when she is transformed from social outcast to sudden TV dancing star. The movie and song lyrics are played on the big screen, and singing along is key! This movie is rated PG.

The event is free, but tickets are required.

Pete Seeger: The Storm King

Jan. 28, 7:30 p.m. Pete Seeger: The Storm King presents Pete's spoken words – in his own recorded voice – set to live



music and video based on the Grammy nominated audio project conceived and produced by world-renowned percussionist and producer, Jeff Haynes.

Tickets are \$19.50, \$25.50 and \$29.50.

Florentine Opera Jack & The Beanstalk

Feb 5, 6:30 p.m. Children are encouraged to wear their pajamas and snuggle in for a fairytale of operatic





the family cow to a mysterious stranger for a handful of magic beans. Presented by the Florentine Opera Company, hilarity and adventure ensue as the cast learns the importance of being kind to others. Tickets - adults \$5; ages 2-11 \$3;

proportions. Jack and the Beanstalk tells

the classic tale of a young boy who sells

Tickets - adults \$5; ages 2-11 \$3; Under 2 free.

Ragtime

Feb. 9, 7 p.m. This 13-time Tony award-nominated musical is a timeless celebration of life, based on a true story by E.L. Doctorow published in 1975. Ragtime returns to the stage in a striking, all-new touring Broadway production from the producing team that most recently brought the nation The Color Purple and Spamalot.

Tickets are \$29.50, \$42.50 and \$52.50

Missoula Children's Theatre Rumpelstiltskin

Feb. 16, 2 p.m. Missoula Children's Theatre will audition, cast, rehearse with, and perform this original musical featuring 50-60 local K-12 youth. Auditions for children in grades K-12 will be held on Feb. 15 at 4 p.m. Call (262) 472-1432 for more information.

Tickets are \$9.50, \$11.50 and \$13.50

Montana Repertory Theatre All My Sons

March 1, 7:30 p.m. All My Sons, written about post-World War II experiences, continues to resonate with audiences, teaching us that as we struggle in the aftermath of war and conflict, compassion and forgiveness provide the only means by which we will heal. The power of Arthur Miller's story about war's consequences for both veterans and civilians – of honor and sacrifice; of guilt, honesty, hope and love – is as relevant today as when the play premiered in 1947.

Tickets are \$19.50, \$25.50 and \$32.50

The Hit Men

March 3, 7:30 p.m. Members of this amazing supergroup of musicians, vocalists, arrangers and composers actually were the Four Seasons who sang with Frankie Valli. They were the Shondells who sang with Tommy James. They are the authentic rock and rollers whose legacy includes hundreds of hit records from the 60s, 70s and 80s. This brotherhood of musicians relive the magic they created on world stages and in recording studios years ago, bringing audiences hit after hit.

Tickets are \$19.50, \$25.50 and \$32.50

Stuart Stotts Children's Concert

March 6, 3 p.m. Stuart Stotts is an award-winning singer, author, storyteller and Kennedy Center teaching artist. His song and movement performances for young children are based on the fundamentals of advanced brain-research techniques, presenting ideal conditions for healthy child development.

Tickets - Adults \$5; Ages 2-11 \$3; Under 2 free.

American Shakespeare Center The Importance of Being Earnest

March 15, 7:30 p.m. Oscar Wilde's

brilliant and wicked comic masterpiece defines wit and style. This "trivial comedy for serious people" is at once blissfully silly and outrageously shrewd. This story of two Victorian aristocrats trying to escape their social burdens combines Wilde's wit and brilliance with that of the modern staging of The American Shakespeare Center.

Tickets are \$15.50, \$19.50 and \$25.50

American Shakespeare Center Henry V

March 16, 7:30 p.m. The story of England's hero-king and the greatest upset in European military history is Shakespeare's finale to his great history plays. More than that, Henry V – at once touching, heroic, savage, and comic – explores the nature of greatness and its connection to theatre; and, perhaps more than any other of Shakespeare's works, it makes the audience part of the story.

Tickets are \$15.50, \$19.50 and \$25.50

Master of the Impossible Tomás Kubínek

April 1, 7:30 p.m. The one and only "Certified Lunatic and Master of the Impossible" - Dr. Professor Kubínek - is a comic genius, virtuoso vaudevillian, and all-round charmer who gives audiences an utterly joyous experience they'll remember for a lifetime.

Tickets are \$15.50, \$17.50 and \$19.50

The Dinosaur Diary of Dr. T-Rex

April 10, 3 p.m. The Dinosaur Diary of Dr. T-Rex is an exciting educational experience that uses hilarious comedy, incredible life-size puppets, museum quality fossils, a multitude of dinosaur facts, audience participation, and a little bit of magic to encourage children to continue exploring the world of the dinosaurs through reading and writing.



Nutcracker Ballet, Dec. 19

Tickets are \$9.50, \$13.50 and \$15.50

Ensemble Schumann

April 19, 7:30 p.m. This colorful combination of instruments brings together three outstanding artists for lively programs of works by such composers as Robert Schumann, Johannes Brahms, Camille Saint-saens, Charles Martin Loeffler, Francis Poulenc, Sir Arthur Foote, Dmitri Shostakovich, Benjamin Britten, and Cesar Franck.

Tickets are \$22.

Moscow Festival Ballet Swan Lake

May 3, 7:30 p.m. The musical dance tells the story of Odette, a princess turned into a swan by an evil sorcerer. Graceful and dramatic dancing and music make for a memorable, artistic and dynamic performance. The Moscow Festival Ballet was founded in 1989 with a vision to bring together the highest classical elements of the great Bolshoi and Kirov Ballet companies in an independent new company within the framework of Russian classic ballet, staging new productions of timeless classics.

Tickets are \$24.50, \$29.50 and \$36.50





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GRAND GENEVA FEATURES TWO MILLION LIGHTS AND HOLIDAY EVENTS

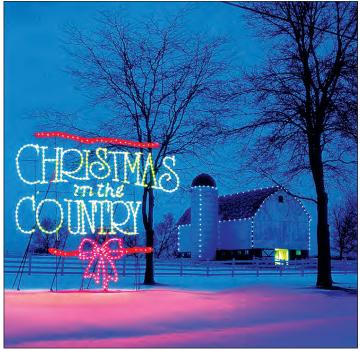


wo million lights will twinkle and glow creating a winter wonderland at Grand Geneva Resort and Timber Ridge Lodge launch the holidays with the Christmas in the Country illumination ceremony Nov. 22. Christmas in the Country comes complete with a

variety of activities from breakfast with Santa to classic Christmas tale readings and festival holiday tea that bring holidays to life.

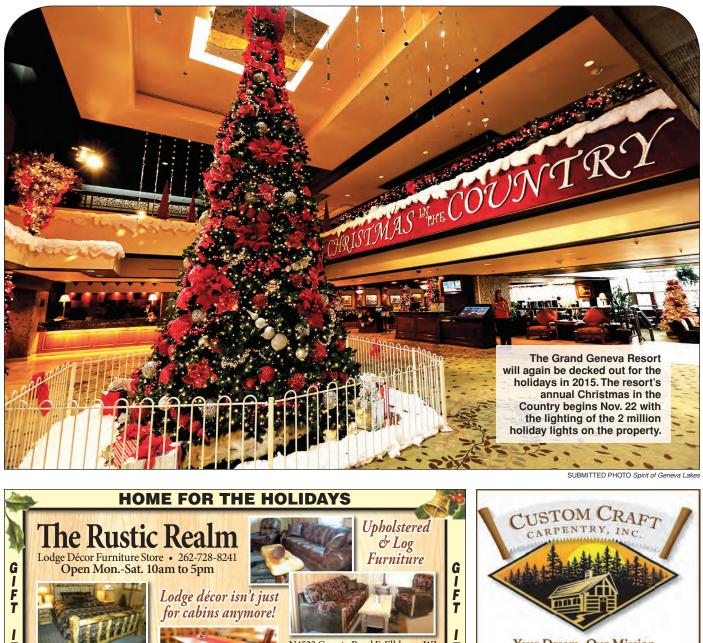
The six-week long celebration includes the following events and programming:

• **Illumination Ceremony** – Nov. 22, don't miss more than two million lights twinkle to life at this special annual event. Make ornaments, meet Santa, enjoy holiday cookies and live music, vote for favorite holiday tree decorated by United Way agencies of Walworth County, and end the evening with fireworks. Guests are invited to bring a toy to donate to Walworth County Deputy Sheriffs Toys for Kids drive. Stay the night at a special rate of \$99.



SUBMITTED PHOTO Spirit of Geneva Lakes

A stunning display of lights greets visitors to the grounds of the Grand Geneva Resort and Spa during the holiday season.



Your Dream, Our Mission Exceptional Log Homes Since 1985

- Skilled Construction Experts
- Full or Half Log Builders
- Existing Home to Log Home Makeovers
- Custom Log Bars





• Breakfast with Santa –Come in PJs or dressed in holiday best, the event features live holiday music, buffets for adult and kids, and fun seasonal activities. Every Saturdays and Sundays, Nov. 28 through Dec. 20 from 8 a.m. to 12 p.m. Prices range from \$8 (kids 2-5) to \$15 (kids 6-12) and \$25 for adults. Reservations are recommended by calling (262) 249-4788.

• Christmas Musical – "A Christmas Portrait." Take a stroll down memory lane with this musical featuring your favorite holiday songs and moments that bring the season to life. Tickets are \$30 for adults and \$20 for children 14 and under. Call the box office at (262) 203–8110 to reserve a seat. • **Gingerbread House Display** – Area residents can display their candy-created masterpieces beginning Nov. 22 through the holidays.

• Meet Santa! – Visit with Santa and his elves in the lobby, and enjoy live holiday performances from local high schools, every Saturday from 2 p.m. to 4 p.m. Nov. 28 through Dec. 19.

• Classic Holiday Tale – Relax and listen to a classic holiday story come to life every Friday evening at 8:30 p.m. in the lobby. Pajamas and slippers encouraged.

• Elf Mail Run – Drop off letters to Santa at our mailbox located in the main lobby. See Santa's helpers stop by to

collect the mail at 4 p.m. daily to deliver it to the North Pole.

• Festive Holiday Tea – Grand Geneva will serve special afternoon holiday tea daily from 11 a.m. to 2 p.m. from Nov. 29 through Dec. 27. Reserve a table and take a step back in time and tradition by calling (262) 249-4788.

• New Year's Eve – Ring in the New Year over a romantic meal in one of the resort's restaurants, with a gathering of friends, or with family. Grand Geneva offers a variety of packages and dining options and a fireworks display.

Packages and discounts

For those seeking overnight packages during the holiday season, Grand Geneva's Christmas in the Country includes: one night stay, two tickets to "A Christmas Portrait" and \$100 dining credit.

The "A Christmas Portrait" package at Timber Ridge Lodge and Waterpark includes: one night stay in a suite, four waterpark passes, and four tickets to "A Christmas Portrait." In addition to the lights, shows and on-property events at Grand Geneva, the property includes The Mountain Top ski hill with 18 runs and a terrain park full of snow all winter long for skiers and snowboarders alike.

To kick off the season, ski for free opening weekend Dec. 5 and 6, at Mountain Top by bringing in a canned food donation, weather permitting. The Frequent Skier Punch Card is back this year. With the purchase of one punch card for \$250, holders receive 10 lift tickets for use any time during the 2015-16 ski season. With no limits on when or who can use the tickets, family and friends can partake in the fun. For more information, please call (262) 249-4726.

For more information on Christmas in the Country festivities, The Mountain Top or reservations call (800) 558-3417 or visit www.GrandGeneva.com.



SUBMITTED PHOTO Spirit of Geneva Lakes

A display of gingerbread houses will again be part of the holiday festivities at the Grand Geneva Resort and Spa.

THE TROUT HOUSE AT RUSHING WATERS

Hours: Wednesday-Saturday, 11 a.m. to 9 p.m. Sunday breakfast and lunch, 9 a.m. to 3 p.m.





Bob and Ann Feucht are celebrating 40 years as the owners of Evergreen Acres Christmas Tree Farm, East Troy.

EATHS AND FLOCKED TRE

122

FARM

MASTMAS TREE

FARM

31



s the holiday season approaches, thoughts turn to preparing homes for the holidays. There is the shopping, the baking, the Christmas cards, and, most importantly, decorating

Christmas cards, and, most importantly, decorating homes to reflect the holiday spirit. The centerpiece

of most home decorations is, of course, the Christmas tree. Whether it is a tabletop tree or a 15-foot-tall tree, it is chosen with love and an eye to its ultimate look as it is decorated.

While some choose to have an artificial tree that comes out of a box stored in the basement and place it in the living room or family room and begin to decorate, many others are traditionalists who insist on a fresh Christmas tree. There is nothing that makes a home embrace the spirit of the season quite like the aroma of a freshly cut evergreen tree.

For Ann and Bob Feucht, Christmas trees permeate their thoughts all year round. As owners of Evergreen Acres Christmas Tree Farm, LLC, they have spent the last 40 years providing highquality trees, wreaths and garland to families in the Wisconsin and Northern Illinois.



SUBMITTED PHOTO Spirit of Geneva Lakes

Is red your favorite color? Then perhaps this red-flocked Christmas tree is the choice for you.





November 2015

As they celebrate their 40th anniversary as owners of Evergreen Acres Christmas Tree Farm – a cut-it-yourself farm near East Troy – the Feuchts talked about the joys and trials of operating a Christmas tree farm.

ROOTS OF THE FARM

"The farm was a tree farm long before we owned it," Ann said, "It was originally owned by Carl and Katie Lindskog, First it was a farm that grew corn then the Lindskogs converted it to a tree farm."

When ready to retire, the Lindskogs sold the farm to George and Betty Kau, who in turn sold it to the Feuchts. They had the help of the original owners the first year as they learned all that needed to be done to produce healthy and attractive trees.

The property, with its trees, barns, and a farmhouse, became the home and business of the newlywed Feuchts. The house was old and needed some updating, painting and repairs. The plan was to build a new house.

"We did, but it took 13 years until we were able to do so," Ann said.

The first years on the farm were very busy as Ann worked as a music teacher in the Waterford schools and later in East Troy and Bob worked as an operating engineer. Ann describes his job as "playing in the dirt," as he worked with large excavation equipment.

During this time their family began to

grow as they became $\frac{1}{1}$ by $\frac{1}{1}$, the proud parents of two sons and a daughter.

"The farm had many older trees when we first bought it," Ann said. "They had to be sheared and coaxed into shape."

During this time, Bob and Ann also learned new techniques for growing healthy trees. Bob keeps grass away from the base



SUBMITTED PHOTO Spirit of Geneva Lakes

Here are a variety of trees in the process of being flocked for the upcoming holiday season. White is the most popular color for flocking.





Evergreen Acres Christmas Tree Farm is at N9171 Nelson Road, East Troy.

SANDRA LANDEN MACHAJ Spirit of G

of the tree so that the tree's roots can grow freely.

Each year new trees need to be planted to replace the ones that are harvested for Christmas. Bob built a tree planter that is hitched to a tractor to plant the new seedlings. The planter loosens the dirt, then a spreader opens the dirt and Bob drops the seedling into the hole. Then the ground is tamped around the new tree.

(I) have to remember to plant them green side up," Bob said, laughing.

In the early 2000s they lost 8,000 to

10,000 trees due to drought. These needed to be replaced to ensure trees for future years. A pine tree takes six to eight years and a Frasier Fir nine to 12 years to be mature enough to become someone's Christmas tree.

REPEAT BUSINESS

Once the season opens and the feeling of Christmas is in the air, families make their trip out to the farm to pick out and cut down a tree. Some families are return customers, coming every year to find their perfect Christmas trees. And after 40 years there are sure to be some second- and perhaps third-generation families who are making cutting down their own Christmas tree a yearly tradition.

Once the tree is down and back to the parking lot, Evergreen Acres employees will offer to shake the tree to remove old and loose needles and to bale it for an easy trip home. They will assist with loading the tree on vehicles. They recommend that you bring a sled if there is snow on the ground or a wagon if there isn't, to pull the tree





56 I have to remember to plant them green side up.

- Bob Feucht

from the field to the parking lot. Colorado blue spruce,

Norway spruce and Fraser fir trees are available in a variety of sizes. Don't forget to bring a saw to cut down the tree. There are, however, some available for use at the farm. A deposit is required.

Visitors are invited to stop in the heated barn and shed to enjoy a warm cup of cocoa or cider as they browse through the wreaths and flocked trees on display – all of which are freshly created at the farm.

"I start working on bows and decorations for the wreaths in October," Ann said as she pointed at large boxes of supplies piled in her living room.

The flocked trees are very popular, according to Ann. They are available in many colors – white, red, green, blue, pink, black, gold, purple and turquoise. Black trees are popular but white is the most requested.

"Black flocked trees with white lights are very attractive," Ann said.

Flocking is all done on site by Ann and her staff. The special trees must be ordered in advance as it takes some time to produce a flocked tree. The tree must be chosen and cut. It is then nailed to a stand and wired. After the flocking is completed, it needs 24 hours to dry.

Then there is the challenge



Fresh wreaths are created daily at Evergreen Acres Christmas Tree Farms LLC. Customers may choose one on display or have one decorated in the colors of choice.



of getting the tree home. Flocked trees cannot be loaded on the poof of a vehicle. They must be placed in a vehicle large enough to hold the tree. Evergreen Acres does not deliver the flocked trees.

WREATH'S ABOUND

Evergreen Acres also has a large display of decorated wreaths. While these may be purchased, the staff is also willing to decorate a wreath in the colors of choice. Customers may request specific color combinations to enhance their home's decor.

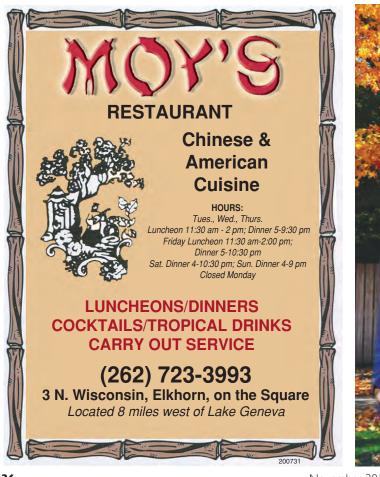
Visitors are able to see the unique wreaths whether made of pine or fir, in the natural green or flocked. Among the more unusual items are door swags shaped like candy canes and a square wreath. Garland in a variety of lengths is available.

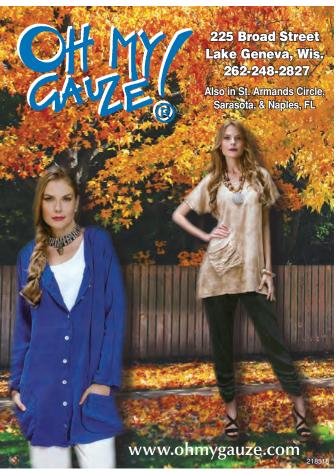
Evergreen Acres is at N9171 Nelson Road, East Troy. Call (262) 495-4502 or contact them at Ann@evergreenacresllc.com for information about special wreaths or flocked trees. Their web address is www.evergreenacresllc.com.

Evergreen Acres is open from the day after Thanksgiving until Christmas from 9 a.m. to 4:30 p.m. Payment is accepted by cash or check.

> Colorado blue spruce, Norway spruce and Fraser fir trees are available in a variety of sizes. With so many choices, it is sometimes difficult to decide which is the perfect tree.







Twin Lakes to put Trees On Parade

It will be a Jingle Bell Christmas at the Twin Lakes Area Chamber and Business Association's 10th Annual Trees on Parade and Holiday Shopping event.

Trees on Parade will again be held in St. John the Evangelist Community Center, 701 N. Lake Ave., Twin Lakes, on Friday, Dec. 4, from 4 to 8 p.m. and Saturday, Dec. 5, 10 a.m. to 5 p.m.

Attendees can start their holiday shopping with 20 crafters and vendors. There will be Christmas crafts, candles, coasters, handbags, scarves, food items and more.

Visitors will also be able to marvel at the creative trees created by businesses and local organizations.

The second annual Gingerbread House Contest will be open to the public this year. Those who would like to bake are encouraged to start planning their gingerbread house now. Winners

of the tree and gingerbread house contests are chosen by peoples choice ballots, so visitors are encouraged to vote for their favorite Christmas tree and gingerbread house.

The Kids Korner will have Christmas movies, arts and crafts, face painting and a visit from Santa.

An assortment of raffle items will also be offered.

Friday evening Santa will ride a fire truck to Central Park, by the caboose, for the Village tree lighting ceremony. Hot chocolate, cookies, other goodies and activities will be available in the park. Carols will ring out and other activities will bring Christmas warmth to the gathering by the village tree.

For more information, contact the chamber (262) 877-2220 or email info@ twinlakeschamber.com.



SUBMITTED PHOTO Spirit of Geneva Lakes A gingerbread house baking contest is among the activities slated for the annual Trees on Parade event hosted by the Twin Lakes Area Chamber and Business Association.

This tree, decorated with a "Grinch who stole Christmas" theme was voted winner of the 2014 Trees on Parade decorating contest in Twin Lakes. The 2015 event is scheduled for Dec 4 and 5.



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To celebrate the 40th anniversary of the Electric Christmas Parade, the Lake Geneva Chamber of Commerce and Convention and Visitors Bureau is bringing an additional level of fun to this holiday event.

On Saturday, Dec. 5, starting at 5 p.m. at Broad and Main streets, Rudolph the Red Nosed Reindeer will lead the parade through downtown Lake Geneva, inspiring the notion that whatever makes people different, makes them special.

Getting started with float design will be easy this year with the help of design coach Phillip Sassano.

On Nov. 3, from 4 to 5 p.m. at the Geneva Lakes YMCA, Sassano will be on hand to help you create a float that is representative of your business or organization, while capturing this year's Rudolph the Red Nosed Reindeer theme.

Interested persons may register for this event at www.lakegenevaevents.com, where float applications can also be found. Float applications are due by Nov. 6.

Sassano and other local sponsoring judges will be looking for the float that best depicts the theme based on creativity, workmanship, appearance, lights, and animation.

Serving as this year's announcer for

the parade, Nancy Douglass of 96.1 FM will reveal the float winner, who will be rewarded with \$500.

People may pick up a complementary red nose before the parade at any of the following sponsor locations: City of Lake Geneva. Clear Water Outdoors, Elite Performance Infusion Center, Evergreen BP, Geneva Lakes Family YMCA, Gino's East Pizza, Grand Geneva Resort & Spa Harbor Shores, Jasmine Salon & Spa, Kilwins Chocolate, Lake Geneva Canopy Tours, Lake Geneva Country Meats, Next Door Pub, Popcorn Peddlers Sweet Shoppe, Popeye's, Simple Café, Spiegelhoff Insurance, Sprecher's Restaurant & Pub, Stinebrink's Piggly Wiggly, The Mill Creek Hotel andTown Bank.

For safety purposes and to provide more space for large vehicles and floats, parking will not be available on the west-side of Broad Street and the north-side of Main Street on the parade route. Parking will be available at Town Bank, 567 Broad Street, and at BMO Harris Bank, at 410 Broad Street.

For more 40th Anniversary Electric Christmas Parade details, visit www. lakegenevaevents.com or contact Nancy Elder at Nancy@LakeGenevaWI.com.

RINGING IN THE SEASON

HERE'S A LOOK AT THE AREA'S CHRISTMAS KICKOFF EVENTS

Burlington – Polar Express Christmas Parade, 6:30 p.m. Friday, Dec. 4, downtown Burlington.

Delavan – Tree Lighting Ceremony at Tower Park, Friday, Nov. 27, 6 p.m.; Downtown open house, Saturday, Nov. 28.

East Troy – Santa Train and Tree Lighting Ceremony, Saturday, Dec. 5, train arrives at 6:30 p.m. for lighting ceremony on Village Square.

Elkhorn – Annual Christmas Card Town Parade, Saturday, Dec. 5, 1:30 p.m., downtown Elkhorn.

Lake Geneva – Electric Christmas Parade, Saturday, Dec. 5, 5 p.m. downtown Lake Geneva.

Union Grove – Holiday Gift and Craft, Saturday, Dec. 5, 9 a.m. to 3 p.m. Union Grove Elementary School.

Waterford – Winter Wonderland Parade, Saturday, Dec. 5, 5:30 p.m. downtown Waterford.

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BREEZY HILL CREATES OUTDOOR HOLIDAY SHOWCASES FOR HOMES & BUSINESSES

R. BANNING

The SEASON

of

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ic

icture a long, paved driveway with a row of mature trees standing along

both verges. The drive ends at a multiple-story business in the Southeastern Wisconsin. This is a lovely picture, particularly during spring or autumn when the leaves

by Janet

Deaver-Pack

CORRESPONDENT

are attaining their richest greens or are clothed in their annual fall display.

Whatever the season, it seems as if drivers here travel through a lovely tunnel of color.

Except during the cold season, when bare branches are coated with a rime of frost or snow. Visualize this driveway again on a chilly early December night when the trees are denuded. The driveway's sentinels are now fully decorated for the holidays – their trunks are wrapped with glowing lighted ropes, and their branches are thoroughly hung with white lights that appear to have grown there.

On some of the higher branches, long icicle lights hang, giving a special visual treat. It's like driving through a very special illuminated corridor to the business, which is outlined by long festive strands of gleaming red, blue, green, and yellow.

There are no extra lights hanging over the gutters to mar the pristine edges of the custom-fitted lights. Bushes and small trees nuzzling the front of the business echo the white lights decorating the corridor of trees. What was a pretty drive any time during the year has now gained a "Wow!" factor, courtesy of Breezy Hill Nursery's relatively new Seasonal Lighting Division.

In the years it's been active, this offshoot of the landscaping service has become the premier decorative lighting service in southeast Wisconsin.

Filling a demand

"We've been doing this for about seven years," said Jeremy Haske, one of Breezy Hill's Landscape maintenance managers who also designs and installs specialty lighting for business and residential customers. "It started with some of our landscaping customers asking if we could do it."

Breezy Hill's owners Jerry and Colleen Epping listened to those patron's needs, and acted upon them. Customers' suggestions have encouraged Breezy Hill to expand several times into areas of business, which are related to landscaping.

"The owners decided we could provide this lighting service along with everything else we do," Haske said. "We decorate trees, buildings, hedges, outbuildings, fences, storefronts, everything that needs a special touch, especially for the holidays."

Many people hate putting up Christmas lights, especially the old kind that were the only decorating option available more than 20 years ago. It takes time, and can be dangerous if the installer is working on a steeply pitched or wet roof. Many homeowners procrastinate until the last minute, and then procrastinate again when the time comes to take the lights down.

The old-style strands were limited to relatively short



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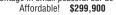
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TWIN LAKES, LAKE ELIZABETH LAKEFRONT LOT #1356654 -Excellent frontage on sparkling spring fed Big Lake (over 632ac). Close to IL border, yet minutes to Lake Geneva. Buildable lot w/62 ft. of hard, sandy frontage in small peaceful cul-de-sac.





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— November 2015





November 2015

runs of lights. Only three of those could safely be plugged together, as any more posed an electrical accident waiting to happen. Extra electrical plugs had to be temporarily installed to accommodate enough lights to decorate most rooflines, which often meant long extension cords running across shingles or snaking upward to the roof from ground-level plugs. Some were even plugged into indoor sockets, then run outside from the nearest window. Because of the standard length of the wires, the extra lights at the ends often swung over the ends of the gutters, also an unsafe condition. Homeowners and business owners also typically don't own the long ladders and other large equipment that makes holiday decorating safer and easier.

In short, putting up Halloween, Thanksgiving, and/or Christmas lights was a major pain in more than one way.

And it's still a pain for those few still willing to donate time and energy to stretch themselves along the eves of their houses or businesses each winter for a little extra celebration during the Season of Lights.

Hassle-free beauty

That's where Breezy Hill's service comes into play. "We start with a free estimate," Haske said. "We can light anything associated with buildings and landscaping – trees, buildings, hedges, fences, annual planting areas, outbuildings, arches. Most of our decorating is done outside. This is not a cookie-cutter service; everyone has different wants, different needs."

Breezy Hill can also provide garlands and wreaths of live evergreen boughs. "It all depends on what the customer wants," Haske said.

Expert crews from the landscaping service use ladders and machinery with lifts that make decorating much faster, easier, and safer. Besides installation, the business also offers maintenance and storage of seasonal lighting.

"We pack everything away in plastic totes and store them in a building on the premises with the customer's name," Haske said. "When it comes time to use them again, we make sure everything works before we put them up."

Haske loves designing specialty lighting. Possibilities swirl in his head as he drives into a customer's driveway or parking lot. His artistic nature activates immediately, planning lighted boughs here, and lines of cool white lights there. Whether it's a few lighted ropes or a fullout Santa and a loaded sleigh with reindeer on the roof surrounded by other holiday figures and a suspended star shining above it all, the Breezy Hill crews can install it.

Efficient lighting

The best part about holiday decorating these days is the new LED lights made for outside usage that are 50 percent more energy efficient than the lights available even a few years ago. Most impressive is the sheer volume of different kinds of lights available.

"There are all sorts of bulbs now," Haske said. Lights on nets that fit neatly



SUBMITTED PHOTO Spirit of Geneva Lakes

Lights in multiple colors and shapes combine to create a stunning holiday display for this home. Breezy Hill Nursery handles the design, installation, takedown and storage of holiday lights for customers. SUBMITTED PHOTO Spirit of Geneva Lake.



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Southern Lakes of Geneva Lakes 178649 over bushes, icicle lights, bar lights, tree trunk wraps, super-bright wide angle lights, long bulbs, short bulbs, rope lighting, mini lights, snowflake decorations made of rope lights, and traditional-shaped bulbs are all available.

Depending on what the customer wants, Haske suggests a particular type of lighting for certain places. "There are also differences in the color white," he said. "There's a warm white, which is a little yellowish, more like sunlight. And then there's a cool white, which has a bluish cast. Both are pretty, and work well in a lot of decorating situations. What we suggest is the shade that goes best with the rest of the decorating scheme and, of course, we always take into consideration the customer's personal preference."

With the new types of decorative lights, 58 strands can be connected. That's enough to do most house or business rooflines. If more strands are required, there are plug-ins available that minimize what was once a major fire hazard. The size of the area requiring decoration determines what lights the Breezy Hill crews install.

"And we can change this year to year," Haske said. "Trees and bushes grow, so some need more lights next year."

The energy efficiency of new A simple display of lights is also something Haske white lights on a barren delights in telling people about. tree often produces "We replaced a customer's the most eye-catching results. Breezy Hill's

lighting consultants help

customers find the fitting

design for their home or

business.

old decorative lighting with more modern lights a couple of years ago," he explained. "The new LEDs cost a bit more. He called us after using them for a



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month, and said his electrical usage was reduced 50 percent."

Despite the initial monetary outlay, he saved money overall because of his halved electrical bill.

Another updated aspect of seasonal light decorations is timers. No longer do people have to worry about plugging and unplugging the lights at certain times.

"We start installations with three crews that have four to five men per crew at the beginning of October," Haske said. "And we have more crews if we need them. We're working on decorations now. We include timers that will switch on the lights just after Halloween, or just before or immediately after Thanksgiving. The timers are fully programmable, and will activate the displays at dusk and turn them off at dawn, or at whatever times the customer wants."

A lighting showcase

The Seasonal Lighting Division from

Breezy Hill Nursery not only makes holiday festivities brighter, it also lessens the tension and hassle of putting up, taking down, and storing decorative illumination.

Breezy Hill Nursery has a large tree on its property that does state-of-the-art advertising for the Specialty Lighting Division. It takes two whole days to decorate, and requires additional lights each year because of its growth. People in cars driving along Highway 50 in western Kenosha County are treated to the majestic





patriarch completely glowing from its tiniest top branch all the way down its considerable trunk.

"We get calls about this tree every year," Haske said. "People love to see it, and expect to see it. That tree has brought great attention to the business."

Another lighting feat is Breezy Hill's annual manger scene, installed on the rocks that support the waterfall next to the stone-lined pool after the stream is turned off for the cold season. This, too, has become a delight for passers-by on the north side of Highway 50 opposite the nursery's business complex at 7530 288th Ave., Salem.

Breezy Hill Nursery's Seasonal Lighting Division serves an area stretching from Cedarburg to Barrington, Ill., and from Chicago's North Shore to Beloit.

Customers may call the main

business number (262) 537-2111, tell the receptionist what they need, and she'll route the call to the proper staff member.

For some examples of seasonal lighting and to find out more details, enter www.breezyhillnursery.com on your computer browser or visit the Breezy Hill Nursery complex on the southwest corner of 288th Avenue and Highway 50.



Area veteran honored for outlook

Wounded man wins award during biking excursion

by Vicky Wedig

STAFF WRITER

A Delavan veteran wounded in Afghanistan was awarded for exuding positivity during a mountain-biking event in Utah recently.

Mark Duran, 42, who describes himself as "an artsy fartsy ski coach," took part in the first off-road Wounded Warrior Project Soldier Ride in Park City, Utah, from Sept. 2-6.

Duran was surprised when, at the end of the three biking days of the event, he was presented with the sole award issued at the first-time camp – the Mike Roman award.

Mike Roman was not a veteran but a Missouri man whose leg had to be amputated after it became severely infected after knee surgery in 1994. Roman endured such extreme pain, he asked his wife to help him end his life, Duran said. His wife refused, of course, Duran said, and, as a last resort to manage Roman's pain, he began to use a nerve stimulator.

The stimulator – Duran also uses one – improved Roman's pain level so much, he gained a new zest for life and wanted to do all kinds of things including car racing. He did, and as a result became an inspiration for others particularly wounded veterans and was nominated in 2012 for a Wounded Warrior Project Carry Forward Award.

Duran was issued a plaque that features a picture of Roman, who died in 2012 at the age of 45 from cancer, standing on his single leg next to his race car. The Trek Bicycle Corp. also provided a new mountain bike.

Duran said the award is essentially the Mr. Congeniality designation of the event, given to the person who invokes a spirit of positivity.

Reflecting on how he invoked positivity among the 20 wounded veterans who took part in the camp, Duran shrugs his shoulders.

"When you've been through really, really horrible things, every day is a gift,



VICKY WEDIG Spirit of Geneva Lakes

Mark Duran, of Delavan, is pictured in his Delavan home holding the Mike Roman award and Trek bicycle he won for evoking positivity during the first off-road Wounded Warrior Project Soldier Ride. The artwork behind Duran is a work of his in progress.

and you pass it on," he said.

Duran's mom, Toby Case, 73, of Williams Bay, jokes that her son's humility is in part from being raised with a bossy big sister.

The road to service

Duran enlisted in the U.S. Army in 1999. He was sent to Germany where he was stationed from 2000 to 2002 and again from March 2003 until August 2007.

From April 2005 to January 2006, Duran did a tour in Afghanistan as part of a military police unit. On Sept. 7, 2005, a suicide bomber drover into his troop's convoy in a marketplace in the Afghan village of Gereshk.

Eight people died in the blast, including a small boy on a bicycle who was in the middle of the road, and 27 people were injured, nearly all Afghan locals, Duran said.

Duran was the only American fully exposed to the blast. Protective gear absorbed most of the shrapnel, he said, but Duran suffered traumatic brain injury and fractures to multiple vertebrae, and his internal organs were collapsed by the blast.

He was flown by helicopter to Kandahar Air Field where he spent two weeks under observation and was given the option of returning to Germany but declined.

"I wanted to be with my unit," he said. After a few months back with his

unit, Duran said, he was not doing well physically or emotionally and was sent back to Germany and medically retired from the Army in 2007. He was awarded a Purple Heart.



THROUGH THE LENS





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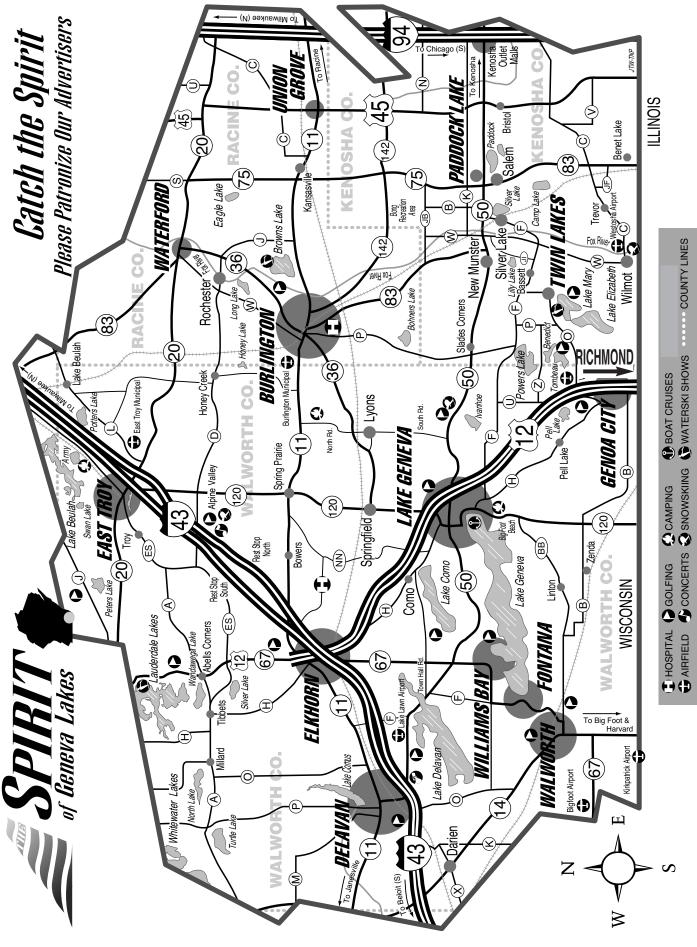
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MATTRESS EVENT

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Adults \$30 | Children (14 and under) \$20

For tickets and show times, call (262) 203-8110.

Holiday Tea Lobby Lounge

Tea served from 11 am to 2 pm daily, Nov. 28 through Dec. 27 (*tea will not be available on Christmas Day*). \$14.95 | Reservations required; please call (262) 249-4788.

Breakfast With Santa

Join us every Saturday and Sunday from Nov. 28 - Dec. 20, from 8 am - 12 pm for breakfast with Santa as well as holiday activities and live music. Reservations recommended; please call (262) 249 - 4788.

Adults \$25 | Kids (6-12) \$15 | Kids (2-5) \$8

Gingerbread House Display

Area residents display their masterpieces throughout the holidays. Vote for your favorite at GrandGenevaGingerbread.com.

Guided Trolley Tour Of Lights Concierge Desk

Tours available hourly at 5, 6, 7 and 8 pm. Reservations required; please call (262) 248-8811.

Opening Ski Weekend The Mountain Top

Start your family ski adventure with us on opening weekend, Dec. 5& 6. With a friendly staff of certified instructors, Grand Geneva's 30-acre venue is the perfect place to conquer the slopes together and learn at your own pace.

Visit Facebook.com/GrandGeneva and print off a free lift ticket! Weather permitting

Santa Visits Main Lobby

Bring your list and check it twice! Visit Santa and his elves while enjoying musical performances every weekend.

Saturdays | Nov. 28 – Dec. 19 Santa: 2 – 4 pm | Music: 1:30 – 3:30 pm

Elf Mail Run Main Lobby

Drop off your letters to Santa in our magical mailbox located in the main lobby and Santa will send a message back for the kids. Then, join us daily at 4 pm as Santa's helpers collect the mail to deliver to the North Pole.

Nov. 27 - Dec. 24

THE MIDWEST'S PREMIER VACATION DESTINATION 7036 Grand Geneva Way | Lake Geneva, WI 53147 | (800) 558-3417 | GrandGeneva.com

