

Life is
delicious.



WASEDA FARMS © JOHN MEHRUIS

Food for Thought

Long before it was trendy, the local food movement was at the heart of menus and dinner tables in Door County. It wasn't a marketing tactic, but a necessity. When you live on a peninsula surrounded by a Great Lake, accessible only by bridges, you can't help but lean on local farmers, fisherman, and artisans.

Local products have been used for decades by Door County restaurants, often just because it's the easiest way to get them. It's little wonder then that the two things Door County is most famous for – cherries and fish boils – highlight the local harvest of orchard growers and the fresh catch of commercial fishermen.

But with an influx of young chefs and restaurateurs in the last decade, Door County dining has taken another step forward. Chefs are highlighting the products from the farmers, gardeners, and artisans of the area as never before, bringing that authenticity to your table. Whether it's beef or fish from a local farm or fishery, or local produce, diners eat knowing they're supporting local families and getting a true Door County experience. Check out one of the regular community farmer's markets in Jacksonport, Fish Creek, Baileys Harbor, Sister Bay, and Sturgeon Bay and you'll meet many of the producers that supply local kitchens. Kick your taste buds into gear with our Savor Door County video series, featuring local ingredients and recipes.

APR	MAY	JUN	JUL	AUG	SEP	OCT
WHAT'S IN SEASON IN DOOR COUNTY	Morels	Strawberries	Sweet Cherries	Tart Cherries	Apples	
	Asparagus			Raspberries		Pumpkins
	Ramps			Chanterelles		Pears
				Thimbleberries		

FROM OUR FARMS TO YOUR TABLE COMMUNITY FARMERS MARKETS



FARMERS MARKET IN SISTER BAY © TODD DACQUILISTO

- sun** Baileys Harbor Town Hall, Baileys Harbor
May 21-Sep 24 • 12/3, 12/10, 12/17
920-839-2366 • BaileysHarbor.com
- tue** Lakeside Park, Jacksonport
5/16-10/24, 920-839-5253, Jacksonport.net
- wed** The Settlement Shops, Fish Creek
6/7-10/13, 920-868-3788
DoorCountyPies.com/shops.html
- Country Walk Shops, Sister Bay**
6/7-10/25, 920-854-2812, CometoSisterBay.com
- sat** Market Square, Sturgeon Bay
6/3-10/28, 920-746-2914, SturgeonBayWI.org
- Corner of the Past, Sister Bay**
6/24-10/7, 920-854-7680, CometoSisterBay.com

DoorCounty.com/Events

20 Must Try Dishes Featuring Local Door County Products



DoorCounty.com/SavorDoorCounty

Fish Boils

Fish boils are an integral part of Door County tradition and have been one of the area's most alluring tourist attractions for more than 70 years. Fish boils function today just about the same way they did 100 years ago: locally caught whitefish is boiled on an open fire, in an outdoor community-style kitchen. The fish, potatoes (and sometimes onions, depending on the recipe) are cooked to perfection. When you see the fiery spectacle known as the "boil over," you know the meal is just about ready. The mild whitefish, potatoes and onion are served with melted butter, lemon wedges, coleslaw or salad, bread and a slice of fresh-baked Door County cherry pie. Fish boils are so popular at many local restaurants that reservations are strongly encouraged!

The Recipe

(FOR HOME COOKS, COURTESY OF WHITE GULL INN)

Makes 4 generous servings

Ingredients:

- 12 small skin-on red potatoes, scrubbed well
- 8 quarts water
- 2 cups salt
- 4 whitefish, heads and tails removed, gutted but skin-on, cut into 2-inch-wide pieces
- melted butter
- lemon wedges

Equipment:

- 5-gallon pot
- Removable basket for pot, or two 24"x24" pieces of cheesecloth

Preparation:

Keep potatoes whole but cut a small slice from each end. Bring the water in the pot to a boil. Keep it boiling throughout the cooking procedure. Add the potatoes and one cup of salt. Cook for approximately 20 min. When potatoes are almost done, add whitefish with the remaining one cup salt. Cook approximately 8 to 10 minutes. Fish should be firm and begin to pull away from the bone when lifted with a fork. Skim the oils off the surface with a spoon while the fish is cooking. Lift cooked potatoes and fish from the water; drain. Serve with melted butter and lemon.



FISH BOIL AT WHITE GULL INN © JON JAROSH