

A matter of taste!

Greetings to all!

The past commodores have asked me to talk a little about the food. Below is a list of some of the things we do here at the Club. I think it all comes down to quality. Sometimes you can taste it, such as freshly flown in seafood or just picked locally grown produce. Other times you can't, such as Trans fat free foods. Regardless, I believe the food served here at the Club, "your Club", is the best quality in the area.

Local, sustainably grown food – last year 30% or sixty thousand dollars of our food budget went to buying food straight from local farmers. Not only do I think the flavor is superior, I think it is important to support local farms. I like to know where and how my food is grown.

Trans fat free oils – This is the fifth year we have used trans fat frying oil. As a chef who feeds people, I feel some responsibility in researching, purchasing and using healthy ingredients. This is the fourth year we are using Trans fat free oil in all other cooking, such as the house made salad dressing and all other cooking.

Breads – All sandwich breads, burger buns and hot dog buns are certified Organic and most are whole wheat.

Meats – Antibiotic and growth hormone free, pastured or free range, chicken and eggs, burgers, both kids and adults, hot dogs, all fit into this category. See full listing of our farms at www.wisconsinlocalfood.com.

This is a partial list of some of the things we do at the Club. Some of the things you can taste; others maybe not. People all over this country are starting to take a second look at food, especially locally and sustainably grown. Whether it's what they eat or what they feed to their children, people want fresh, tasty and healthy food. I look at the Club as the members' second home. I try to balance creativity with using the best quality food I can. If you have any specific concerns, please give me a call.

Chef Jack