

Ozaukee County is ‘Genuine Wisconsin’

By the Ozaukee County Tourism Council

We’ve all heard the “You know you’re from Wisconsin if ...” jokes — but hey, we Wisconsinites know what we like, right? Our simple pleasures include a cold beer, a plate of cheese and sports on the TV. But we’re also well-known for our love of Harley-Davidson motorcycles, frozen custard (yes, all year round!) and cocktails that warm us up on cold winter nights. Ozaukee may be the smallest county in the state, but we’re big on tradition. And we like to think we do Wisconsin traditions best!

Cheese galore

Located on Highway 57 in Belgium, the Cedar Valley Cheese Store carries 300-plus varieties of Wisconsin cheese, but also offers other Wisconsin-made products such as ice cream, milk, jams and jellies, sausage, wine and even apparel. They specialize in mozzarella, provolone and string cheese, which are made at the family-owned Cedar Valley Cheese Factory right next door. The company manufactures more than 36 million pounds of cheese annually. Cedar Valley Cheese receives milk every day from more than 140 local farmers throughout eight counties, and processes more than 1,200,000 pounds (or 141,000 gallons) of milk daily to make the cheese. It takes 18,500 cows to produce this amount of milk — you can’t get more Wisconsin than that!

Inventors Brewpub in Port Washington embodies Wisconsin tradition with a great menu of frequently changing fresh-brewed beers, a weekly fish fry and several varieties of its signature dish, poutine.

“Whenever I describe poutine to guests,” said bar manager and brewer Sean Dineen, “I always say it is Wisconsinites’ three favorite food groups together — fried food, cheese, and gravy.”

Traditional poutine is exactly that, but their “brat poutine” takes it a few steps



Submitted photo

Brandywine’s fried goat cheese curds.



Submitted photo

Out & Out’s three cheese chicken mac & cheese.

further — a platter of french fries, fried cheese curds and chunks of bratwurst, which instead of gravy is covered in a housemade beer cheese sauce. Inventors also offers semi-annual beer dinners (generally in early spring and late fall), which allow the kitchen staff to show off their creativity and skills as each course is paired with a beer made onsite.

Brandywine in Cedarburg reflects a seasonally influenced menu prepared with close-to-home ingredients. While many of their dishes are rooted from different origins around the world, you’ll find amazing takes on traditional favorites as well (often prepared with local produce and products).

Currently their menu offers fried goat cheese curds — the goat cheese curds come from Blakesville Creamery in Port Washington and are paired with oyster mushrooms (from Mushroom Mike in Milwaukee), Calbrian chili honey from local producer Steve’s Bees, grilled lime aioli, kohlrabi and apple.

In addition to having the Ozaukee Interurban Trail run right through their backyard (take note, cross country skiers and snow shoers!), The Lake Church Inn is one of the few places with a good ol’ grilled bratwurst on the menu. This charming old tavern adjacent to Harrington Beach State Park in Belgium is also a great place to enjoy a classic beverage, watch sports while you make your way through their full menu, or wait out a rainstorm while you’re camping.

Just up the road at the Fork & Tap in Port Washington, you can order a pork sandwich called the Giannis with a side of Wisconsin Funnel Cake. Funnel cake is normally a sweet treat, but Fork & Tap’s version is a swirl of tempura fried mozzarella whips with a side of marinara. Yum!

Another popular family-pleasing take on cheese is mac & cheese — many of our restaurants offer this popular dish (particularly on their kids menus) but a few of them cater to the kid in all of us. Kyote’s Bar & Grill in Belgium offers Mac

& Cheese Bites that are crispy on the outside, but soft and gooey on the inside, as well as a Korean Pulled Pork Mac & Cheese. Skippy’s Burger Bar in Thiensville offers both Buffalo Chicken and Chicken Bacon Macs. In Cedarburg, The Stilt House’s Andouille & Blackened Chicken Mac & Cheese makes a delicious, hearty meal, and Out & Out Custard’s mac & cheese offerings are local favorites. Original Twisted Mac is still their most popular, but other options, including their Three Cheese Chicken Mac (with cheddar cheese sauce, provolone and feta), Spicy Chicken Kick (with chicken, andouille sausage, red peppers and Cajun cheese sauce) and veggie (with spinach, feta, sun-dried tomatoes, red peppers, mushrooms and basil) are sure to please a more sophisticated palate. Follow it up with some of their custard stand classics and you’ll earn your annual Wisconsinite Badge in one sitting!

Beverages, warm and ice cold

Warm drinks are also a welcome tradition in Wisconsin. During autumn, people mull apple cider (keep that in mind when shopping our farmers markets or visiting produce stands like Witte’s Vegetable Stand and Appleland Farm in season) but Cedar Creek Winery’s Cedarburg Spice is a great alternative for those cold winter nights — it is a mulled sweet red wine that is spicy and delicious warmed.

Beer isn’t just a thirst-quenching summer beverage anymore — it’s a state-mend drink, and now more than ever beer drinkers are choosing small-scale artisanal beers made with fresh new ingredients, innovation and bolder tastes over offerings from big brewing companies.

Sahale Ale Works in Grafton has a history of working cooperatively with local nonprofits to create beers with a tie to Ozaukee County. Two recent seasonal releases included their Born and Bread Maibock, brewed using day-old bread, which

is mixed with the grain at the mash process to pull sugars and flavor from the bread, and their Wisconsinade Gose, an ale that uses staghorn sumac from Riveredge Nature Center. Some of the proceeds from the sale of these beers benefited Riveredge and Family Sharing of Ozaukee County.

“Native Americans harvested the Sumac berries to make a beverage reminiscent of lemonade,” explained Sahale owner Matthew Hofmann when asked about the Wisconsinade Gose. “At the end of the boil, we steeped the berry clusters into the unfermented beer, essentially making a tea with the berries. In addition to flavor, we drew some color which made the beer a light pink.”

“I hope to continue not only doing these beers,” Hofmann continued, “but growing our connections locally to make more interesting beers that serve the greater good.”

The Fermentorium in Cedarburg celebrates Wisconsin tradition with their seasonal Manoomin American Ale, brewed with wild rice. Manoomin translates to “The Good Berry” in Ojibwe. To the Ojibwe and Native American cultures of Wisconsin and Minnesota, manoomin (what we call wild rice) was a central component of their culture and diet. The Fermentorium has also created a few brews that celebrate some of our summer festivals — while it would be hard to take credit for any Oktoberfest beers, the Fermentorium’s Strawberry Shandy and Harvest Apple Ale were both developed as special brews for Cedarburg’s summer festivals. And their Covered Bridge Wisconsin Ale and Firemen’s Park Red are a nice nod to a few of their Cedarburg neighbors.

Rebellion Brewery in Cedarburg currently offers its Wisconsin Maple Brown, a malty American brown ale that uses its hop flavor to complement and enhance its chocolate and caramel flavors.

Another popular Wisconsin cocktail is the old fashioned — you can find them at almost every bar, pub, tavern or restaurant in Wisconsin, but some of our Ozaukee favorites are Kyote’s Tequila Old Fashioned (yes, you read that right, it’s made with Casamigos Blanco tequila) and the Smoked Old Fashioned at the Union House Cedarburg (where you can watch the bartenders actually smoke the glass on a cedar plank).

For another take on the old fashioned, The Shinery in Cedarburg offers a delicious Wisconsin Old Fashioned Moonshine, which tastes like a brandy old fashioned sour. It’s ready to

serve right out of the jar, over ice or with a little white soda. They also offer their own signature Bloody Mary mix (try it with the Dill Pickle or Maple Bacon Moonshine) and an amazing array of fun Bloody Mary fixings!

Since Wisconsinites are estimated to consume more than half the world’s brandy, we’d be remiss if we didn’t mention the Brandy Alexander at The Stagecoach Inn. It’s one of the ice cream drinks the Cedarburg pub offers on special occasions.

Harley-Davidson

Outside of Wisconsin, we’re very well-known for — well, beer, yes, and cheese — but also Harley-Davidson motorcycles. Known as “The Famous Wheeler Dealer,” Suburban Motors Harley-Davidson in Thiensville is Wisconsin’s #1 volume

dealer. SMHD is family owned and operated and has been serving the Greater Milwaukee area since 1975. SMHD offers a large inventory of new and pre-owned bikes, parts, accessories and apparel, accompanied by a talented service department and performance speed shop. For you riders, SMHD also hosts several events and rides throughout the year.

When you’re ready to fully embrace your Wisconsin traditions, head to Ozaukee County! For information on all these places and more, go to www.ozaukee tourism.com and follow the Ozaukee County Tourism Facebook page. On behalf of the Ozaukee County Tourism Council, thank you for helping to make Ozaukee County a wonderful place for all to live, work and visit!



Submitted photo

Fork & Tap’s version of funnel cake.



Please Join Us!

FAMILY CAREGIVER COFFEE BREAK

You are cordially invited to join us for a coffee break to relax and regroup with caring, compassionate people on a similar journey.

We have coffee breaks at different locations. Our coffee time is informal, so come and enjoy a cup of coffee and chat.

For more information visit our website www.ozccc.org



- 2nd Tuesday**
Grand Avenue United Methodist Church
505 W Grand Avenue, Port Washington
10:00-11:30 am
- 3rd Friday**
Village Pointe Commons
101 Walnut Circle, Grafton
10:00-11:30 am
Respite care available
- 4th Thursday**
Fredonia Adult Day Center
508 Fredonia Ave, Fredonia
10:00-11:30 am

For information and caregiver resources

Check out our website: www.ozccc.org

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