

Enjoy the backyard and get grilling! INSIDE

**JULY 2022**

# Homes & Design

■ HOME SERVICES ■ HOME FURNISHINGS ■ HOME IMPROVEMENTS ■ HOME DECOR ■ REAL ESTATE & RENTALS



~ Published by Southern Lakes Newspapers LLC



**Residential**

**Commercial**

Shingle Roofs

Flat Roofs

Metal Siding



Metal Roofing

Gutters

Repairs

*Building Relationships One Roof At A Time*



**FREE ESTIMATES**  
**(815) 385-2621**



*We Recycle  
Roofing  
Material &  
You Save*

**Visit us at [www.ambroofing.com](http://www.ambroofing.com)**

420189

# FIRST IN HOME MORTGAGES

**NOW** is the time to think **"FIRST"** ... for your home mortgage refinancing needs

**"FIRST CITIZENS"** has attractive fixed term rates. Call to see how low they really are! Low borrowing rates also mean it's a good time to purchase a new home.

*Think **"FIRST"** ... for all your financial needs.*



Mortgage Center is a service available online to apply for a mortgage loan safely and conveniently from home. Available on our website [www.firstcitizensww.com](http://www.firstcitizensww.com) under Electronic Services go to Online Mortgage Application.  
*You can get current home loan rates and a personalized rate quote.*

**WHITEWATER  
WEST**

1058 W. Main Street  
Whitewater, WI 53190  
(262) 473-3666

**MAIN  
OFFICE**

207 W. Main Street  
Whitewater, WI 53190  
(262) 473-2112

**FIRST CITIZENS  
STATE BANK**



[firstcitizensww.com](http://firstcitizensww.com)

**EAST TROY  
OFFICE**

2546 E. Main Street  
East Troy, WI 53120  
(262) 642-2530

**PALMYRA  
OFFICE**

111 E. Main St.  
Palmyra, WI 53156  
(262) 495-2101



409913



Your backyard, always a great for your health and well-being, can do even more for families this summer by being a place to hold a staycation. A backyard vacation can be a fun way to spend time together and build new memories as a family while spending time in green space.

STOCK PHOTO Homes & Design

# How to plan a backyard vacation

*Need to stay near home this summer? Enjoy a staycation in your yard!*

Your backyard, always a great for your health and well being, can do even more for families this summer by being a place to hold a staycation. A backyard vacation can be a fun way to spend time together and build new memories as a family while spending time in green space.

How do you excite your family about a backyard vacay and plan a fun time? Here are a few tips to help from the TurfMutt environmental education and stewardship program.

## Make a plan

Put together a gentle schedule with a mixture of activities that your family will

enjoy like dining, camping and games. Add a theme for the week, day or evening. A luau theme can be carried through with costumes, food and activities. A sports theme can have everyone in team jerseys and doing sports activities.

Use creative names for meals and activities to spice things up. Even you don't have a pool, children's water play misters or sprinklers can help everyone cool off in the backyard (provided your area is not under drought conditions).

## Map it out

A lawn area may be the site of a soccer game, bocce ball or croquet, but it can also

double as an overnight camping zone for the kids in a family tent. The fire pit can be used for roasting hot dogs for lunch or s'mores at night. Time for crafts, potting plants, and eating can happen at a picnic or dining table.

## Get creative

Assess what you have and consider their creative uses. Lounge chairs, sports and play equipment can be used for their original purposes, but they can also become part of an amazing obstacle course. The wheelbarrow used for gardening and yard work can become part of a family field day. The playset your

• CONTINUED ON PAGE 4

## HOMES & DESIGN

July 2022

Published by Southern  
Lakes Newspapers LLC  
1102 Ann St., Delavan, WI 53115  
(262) 728-3411

Homes  
& Design

For advertising opportunities, call (262) 728-3411  
or email [vicki@southernlakesnewspapers.com](mailto:vicki@southernlakesnewspapers.com)

EDITOR IN CHIEF: **Edward Nadolski**  
SPECIAL SECTIONS EDITOR: **Tracy Ouellette**  
PAGE DESIGN: **Jen DeGroot**  
CREATIVE DIRECTOR: **Heather Ruenz**  
ADVERTISING DIRECTOR: **Vicki Vanderwerff**



children adore can become a breakfast spot or reading area.

### Spruce up the yard

Mow the lawn and trim the bushes. Tidy overgrown areas. Add flowering plants and rearrange planters for visual appeal. Put delicate flowers in pots and out of the way of foot traffic. Now may be the time to add a picnic table, a badminton net or croquet course, planters, patio, grill, fire pit, or pergola to your backyard.

### Organize for fun

Identify zones for different activities. Dining, lounging and reading may be best in shady spots. Sports, family yard games and tossing a ball to your dog may be better on a lawn that can handle rough and tumble play. Hammocks, lawn chairs, swings, picnic blankets and air mattresses can all provide a place for people to sit down and cool off.

### Make it educational

Include teachings about backyard wildlife and nature. Ask kids to take an inventory of the many birds, butterflies and other wildlife they see, looking up their species and background.

Put up a bird feeder or plant a butterfly garden, as well as potted flowering plants to support birds and pollinators. Add

wind chimes, rain collectors, or backyard thermometers and wind gauges to help kids observe science in action.

Visit [TurfMutt.com](http://TurfMutt.com) for a variety of backyard lesson plans that are free and STEM-aligned.

### Play games

Design new games incorporating your green space. Hold a nature scavenger hunt that's fun, educational and tests your family's observational skills. Create a "drive-thru" movie theater by bringing laptops outside or a projector to show them on a sheet hung outside.

### Build anticipation

Talk about your backyard vacation in advance with your family and review your plans. Count down the days to build excitement about spending time together in your family yard.

For more information and tips about living landscapes and backyard learning visit [www.TurfMutt.com](http://www.TurfMutt.com).

### About TurfMutt

TurfMutt was created by the Outdoor Power Equipment Institute's TurfMutt Foundation and has reached more than 70 million children, educators and families since 2009. Through classroom materials developed

with Scholastic, TurfMutt teaches students and teachers how to "save the planet, one yard at a time."

TurfMutt is an official USGBC Education Partner and part of their global Learning Lab. TurfMutt is an education resource at the U.S. Department of Education's Green Ribbon Schools, the U.S. Department of Energy, the U.S. Environmental Protection Agency, Green Apple, the Center for Green Schools, the Outdoors Alliance for Kids, the National Energy Education Development project, Climate Change Live, Petfinder and the U.S. Fish and Wildlife Service.



STOCK PHOTO Homes & Design



Focused on  
**FAMILY BUSINESS**  
Because we are one!

We understand family businesses because we are one.  
We are a family-focused bank that knows what it takes for businesses to thrive – local support, hard work, and Sound Advice makes all the difference

You can count on all the above from us.

**Give us a try. We'll treat you like family.**



**First National Bank  
and Trust Company®**

*Contact our Small Business Banking team to learn more*

Member FDIC

Visit [bankatfirstnational.com](http://bankatfirstnational.com)

800.667.4401



# Grilling with a Big Green Egg

*Versatile outdoor cooker develops a strong following*

By Tracy Ouellette

EDITOR

For barbecue enthusiasts, owning a Big Green Egg can be one of their goals.

Jared Hembrook at Lyle's TV and Appliance in Elkhorn said the versatile backyard cooker is a hot commodity.

"The Big Green Egg is the last grill you'll ever own," he said. "The ceramic holds up, holds in the heat and can heat up to 1,200 degrees and go as low as 200 degrees. You can do just about anything with it."

From burgers to briskets to pizza, Hembrook said the Big Green Egg is easy to use and tough as nails.

"There is learning curve, of course, but once you get that down, it's the best food you've ever had," he said.

Hembrook said the BGE website, [biggreenegg.com](http://biggreenegg.com), offers free tutorials and recipes for backyard barbecuers.

"The website will teach you how to cook, give you recipes and has videos that take you through the baking and grilling techniques."

Yes, it will bake cakes, cookies, pies and more, Hembrook said.

"We do sell quite a few," he said. "We set up at Ribfest every year and we make ribs and hand out samples and people come back asking about it. We also run a contest during Ribfest for a \$50 entry fee to win a Big Green Egg."

Hembrook added that the lifetime warranty on the BGE covers all the ceramic pieces, excluding the "convEGGerator."

"They do like their Egg puns," he said with a laugh.

One of the biggest misconceptions about the Big Green Egg is that it takes a long time to heat up, Hembrook said.

"It really doesn't take long to get it up to temperature," he said. "You can get it up to 400 degrees in seven minutes."

According to the BGE website, "unlike tradition gas grills that use gas and are made from metal, the Big Green Egg is fuelled by natural lump charcoal and made from shuttle-quality ceramic that retains heat and moisture better than any other cooking unit today. And with the EGG, cooking takes place with the lid down so that heat, moisture and flavor is preserved to perfection."

Hembrook said the ability to control the temperature of the Egg is what makes it so versatile.

"If you want to cook burgers at 600 to 700 degrees, you can do that," he said. "If you want to cook pizza with a pizza stone at 700 to 900 degrees you can do that. Other



Tom Schinke, president of Lyle's TV and Appliance, of Elkhorn, displays a Big Green Egg model on his sales floor. The Big Green Egg comes in several different sizes.

FILE PHOTO Homes & Design

grills won't do that."

Hembrook added that the ceramic surfaces of the Egg also make it safer.

"The ceramic protects you from burns," he said. "It gets hot but it won't burn you and that makes it safer to be around."

Some local restaurants use Big Green Egg, he added.

"LD's BBQ (East Troy) has a couple and Fiddlesticks does too," Hembrook said.

He encourages anyone who's interested

in upgrading their grill to stop by the store for more information.

"Come in and check them out," he said. "We'll be happy to answer your questions."

## A history of Lyle's

Sue and Tom Schinke, owners of Lyle's TV and Appliance in Elkhorn, take pride in the fact that they are the last independently

• CONTINUED ON PAGE 6



## MAKE YOUR HOME THE SMARTER



## BIG GREEN EGG • CONTINUED FROM PAGE 5

owned appliance store in Walworth County.

Being local, Lyle's not only sells the appliances, but they deliver and service them as needed.

"Our customers come from the local area not only Elkhorn but also the southern Wisconsin area and across the Illinois border to nearby towns such as Richmond and McHenry. We limit our delivery and service areas to about a 30-mile radius so that we can offer the best in service," Tom Schinke said.

Lyle's offers a wide variety of kitchen and household appliance in all price ranges.

Lyle's was opened by Tom's father, Lyle Schinke in 1954 out of his home.

"He later purchased the building at 17 S. Washington in Elkhorn where the business continues to grow," Tom said.

Tom joined his dad in 1973 and Lyle's daughter-in-law, Sue, joined the business in 1996.

Lyle was well known for his knowledge about the appliances he sold and also for the service that he offered to his customers, service that continues today. Lyle continued to actively work in the store until his retirement in 2006 when Tom and Sue, took over.

Now as owners of Lyle's, Tom and Sue have brought in other family members including their daughter.

*Lyle's TV and Appliance at 17 S. Washington St. in Elkhorn. Hours are: 8 a.m. to 5:30 p.m., Monday through Wednesday and Friday; 8 a.m. to 6 p.m. Thursday; and 8 a.m. to 4 p.m. Saturday.*

*For more information, call 262-723-3477 and visit [www.Lylestv.com](http://www.Lylestv.com).*

Tom and Sue Schinke, are second-generation owners of Lyle's TV & Appliance in Elkhorn.

FILE PHOTO Homes & Design

## Distinctive Landscape-Design & Installation



• YEAR-ROUND TREE SERVICE • CERTIFIED ARBORIST  
• PATIOS • RETAINING WALLS • LANDSCAPING

**B&J**  
**TREE AND**  
**LANDSCAPE**  
**SERVICE, INC**

Serving You Since 1959

**262-248-3653**

[www.bandjlandscape.com](http://www.bandjlandscape.com)

**W2795 KRUEGER RD.**

**LAKE GENEVA**

[office@bandjtree.com](mailto:office@bandjtree.com)



420138

**WESTSIDE**  
**LANDSCAPE**  
**PRODUCTS, INC.**

Westside is a stone yard  
available to the public  
and contractors for  
pick up or delivery



- WASHED DECORATIVE STONE, GRAVEL, MATERIAL & SAND
- BOULDERS & RIP RAP
- MULCHES & SOIL COMPOST
- WALL STONE, STEPS, FLAGSTONE AND OUTCROPPING
- GRASS SEED, POLYMERIC SAND, FERTILIZER
- EROSION CONTROL, FABRIC, GEO GRID
- EDGING
- NAILS, STAPLES, STAKES
- FIREWOOD
- MIXED HARDWOODS
- FIREPIT RINGS
- TOOLS

**N1882 State Rd 120**  
**Lake Geneva, WI**

**262-949-4188**

414544



# Grill sales surged during pandemic

## *Smokers are gaining in popularity, storeowner says*

By **Jason Arndt**

STAFF WRITER

Consumers have multiple outdoor grilling options and Reineman's True Value in Burlington offers something for anyone looking to barbecue their favorite food.

Reineman's, 417 Milwaukee Avenue, sells propane, natural gas, charcoal and even smokers.

"For grills, our main brand is Weber, whether it is LP, natural gas, or charcoal," said owner Jeff Koenen. "Then we have a Charbroil and then we have a couple of different ones for the smokers."

Although Reineman's carries all types, according to Koenen, customers always have a specific preference for an outdoor grill.

"If someone loves to do charcoal grilling, they will always do the charcoal grills, if somebody wants to do LP, or the natural gas, they will only do an LP or natural gas grill," he said.

As for cost-effectiveness, charcoal grills are seemingly the preferred choice, according to Koenen.

The primary factors for cost-effectiveness, Koenen said, including inexpensive material cost as well as charcoal affordability.

"The most cost-effective is probably charcoal, just because the cost of charcoal is so low, and they are so inexpensive," he said.

While charcoal grills are easily replaced, a propane model can withstand the test of time, depending on consumer behavior.

That, he said, includes how often a person uses the grill and replaces the propane tank.

"If you go with the LP, you get fairly good life off of an LP tank depending on how often you grill out," he said. "The grill itself is made to last a little bit longer."

### **Sales surge**

The NPD Group, a market research group, reported an uptick in spending across the grilling segment during the first half of last year and continued through the rest of 2021.

The sales surge, according to the study, resulted in industry growth of 14% and reached \$6.1 billion in sales, according to Retail Tracking Service data from the NPD Group.

Joe Derochowski, home industry advisor at NPD, attributed the growth to the COVID-19 pandemic.

"A pastime for some and a passion for others, grilling has grown in response to the limitations brought about by the pandemic,"



Jeff Koenen, owner of Reineman's True Value, showcases a Spirit S-315 Weber gas grill available for sale in his Burlington store. The Spirit S-315, according to Koenen, is one of the most popular models and features stainless steel flavorizer bars and porcelain-enameled cast-iron cooking grates.

JASON ARNDT Homes & Design

Derochowski said in a news release.

"Elevated pandemic-driven concerns, combined with prior consumer adoption of innovative grilling options and exploration of new outdoor cooking skills, have taken the grill market to new heights."

At Reineman's, Koenen reported similar trends, but the demand has since leveled off.

Koenen added the influx began in 2020.

"A couple of years ago when we were at the height of COVID, everyone was buying and replacing grills, so we saw a really big upswing at that point," he said. "We still do a pretty good job of doing the grills, but it has leveled off a little bit."

Since July 2020, the NPD Group noted U.S. consumers purchased more than 21 million grills and smokers, while National Eating Trends data showed seasonal distribution of outdoor grilling trends became more evenly spread out.

Typically, at Reineman's, grill sales

surge in the spring before Father's Day and the summer, Koenen said.

"Sales usually start peaking in April or May before Father's Day, or the summer gets here, then it levels off and picks up around Christmas time," he said.

### **Growing segment**

According to the NPD study, pellet grills, or smokers, saw the largest growth in the grilling segment.

Pellet grills accounted for 18% of the year's revenue for the grills and smokers segment, the study states, adding they were second only to gas grills.

"We are definitely seeing more and more people interested in (smokers), a few years ago, we may do one smokers in a season, now we are doing three or four," Koenen said. "People are getting more used to them by barbecuing low and slow for smoking."

"Smokers are up and coming," he added.



# Barbecue 101

*What you need to get the party started*

By **John Finney**

CONTRIBUTOR

As with most anything, there's a wide array of smoker equipment and gadgets on the market depending on your budget and needs, ranging from simple low cost smoker attachments to your Weber grill to large trailer style professional machines.

Let's assume here you want to spend under \$500 for your home smoker as I did. At this point you need to decide if you prefer the more modern vertical/egg design (electric, gas, wood pellets, see Weber or Green Egg) or the more traditional old-school horizontal design with offset charcoal firebox, large cooking chamber and chimney for about \$400 delivered.

I chose a horizontal/offset Brinkmann because it has the traditional smoke stack design and I wanted a larger cooking area to hold more food. It can handle three full pork shoulders or eight slabs of ribs, enough to feed 20 friends, and after five years I'm pleased with the performance.

All you need now is some decent charcoal (not self-starting), some apple, oak, cherry or hickory chunks and some good barbecue rub for pork or beef (see Texas barbecue, buy the 2-pound bag, it goes fast).

## Choose the right meat

**Pork** – Baby back ribs are standard fare but competitions generally use St Louis style/spare ribs, harder to find but bigger and meatier, both types are great. Pork shoulder (aka Boston Butts) is used for pulled pork, and are 5 to 7 pounds each and should include the bone if possible, Hometown Sausage in East Troy is a good source, but call ahead. Allow 5-7 hours total cook time from start to finish until 175 degrees F internal meat temp.

**Beef Brisket** – Should be about 2 inches thick and as big as possible (6 to 10 pounds each) and should include both the point and flat of the cut (whole packer), some stores sell thin flats only, not for me as they can dry out...it should have 1/4 inch of fat layer on one side (not trimmed), for flavor and cooking. Allow eight to 12 hours to cook to 190 degrees F internal temp.

Many cooks use a meat injector to shoot beef broth into briskets, about every 3 inches just prior to cooking, and some will inject apple cider into a pork shoulder as well.

## Seasoning

1. Season meat overnight with light coat of olive oil and generous pork or brisket rub, work onto the meat in large metal (not foil) or rubber tray or large plastic bags. I use Worchester sauce on brisket instead of



**above:** With his large barbecue smoker, East Troy's John Finney offers a multitude of choices for his guests. **left:** It's best to start with good-quality meat when barbecuing on a smoker. Beef briskets are a favorite of grill masters.

JOHN FINNEY  
Homes & Design

olive oil, then rub.

Feel free to add some brown sugar or other spices to your rubs, but remember the meat taste should be the star of the show, the smoke, rub and sauce are supporting actors.

2. Remove meat from refrigerator at least 1 hour before cook to bring to room temp.

3. Light the charcoal 30 minutes before cook starts using a starter chimney, never spray lighter fluid into your smoker/firebox,

and do not cook fish in a beef/pork smoker, the taste will linger.

4. Wood – I like chucks about hockey puck size, oak or cherry for beef, apple for pork, no need to pre-soak, avoid small chips...hickory works well for ribs too. Never use pine or soft woods.

5. Grease can – I use empty paint can and hang under grease drain.

6. Large metal roast pan needed later for the "Texas Crutch" stage, see below under



Cook section.

7. Barbecue sauce, my current favorite is Stubbs (see Pick n Save) for pork (spicy or original)...I think Beef/brisket usually doesn't need sauce but a light amount is ok too (Sweet Baby Rays).

8. Good digital (not dial) meat thermometer is a must to check internal meat temps.

## Cooking time

After the hot coals are ready and placed in the fire box, open the firebox vent and close the all lids and allow the cook chamber temp to rise to over 170 degrees F (takes about 25 minutes, this also kills any microbes left over), this is where a lid thermometer comes in handy.

Finally it is time to put the meat in the cook chamber, and add about two good-sized chunks of wood on the hot coals to get things smoking, closed the lids and shoot for temps between 225 to 275 degrees F in the cook chamber.

The hard part is done, the meat is on the smoker, now you simply need to monitor the temp of the cook chamber every hour to maintain 225 to 275 degrees F, add occasional wood chunks and do some chores, crack a beer or watch the game, and if your real lucky like me go golfing and have your wife monitor the operation for a few hours ... it's time to slow down, the wait will be worth it.

## Cooking tips and tricks

Keep written notes (cook log book) until you've dialed in your smoker as far as cook times, temps, meat types. Weather can affect your cook times, allow extra time on cold windy days.

Spray all grates with Pam and line the bottom of the chamber with foil to catch grease for easy clean up.

Put a mason jar full of water in the cook chamber to keep the meat moist during the long cook times.

Put extra, unlit charcoal in the firebox before you add the hot coals on top of them, this is easier than adding charcoal later. If temps rise over 275 degrees F, close the firebox vent to reduce heat to the cook chamber.

With an offset/horizontal smoker, you will need to make a simple "heat deflector" of sheet metal to divert the heat downward and to protect the meat closest to the firebox from over cooking.

I purchased a thermal heat blanket to wrap the cooking chamber to retain more heat in colder weather, \$25 on Amazon.

Brisket and shoulder meat will continue to cook after you remove it and cover it with foil to let it rest before serving, so be careful to check internal meat temps every 45 minutes as you approach the internal temp goal, ribs are thinner and easier to over-cook than other meat cuts.

"If you're lookin, you ain't cookin"... so each time you lift the lid to check the



Friends and family gather at the Finney home for the annual barbecue, featuring John Finney's home-smoked offerings.

JOHN FINNEY Homes & Design

meat heat escapes and you slow the process even more, so try not to peek too much. The goal is to keep the cooking chamber temp between 225 to 275 degrees F, this can be regulated with the air vent on the firebox and the amount of coal or wood applied.

Note: Over smoking is a common error that can ruin flavor as meat can only absorb so much smoke that gives that nice reddish color (smoke ring) and unique taste.

The idea is to have a thin light smoke from the chimney, not billows of dark grey. I use wood/smoke for only the first two hours for ribs, and three-plus hours for briskets and pork shoulders, after that I add charcoal only as needed.

With a horizontal smoker I recommend rotating the meats one time mid-way through the cook because the meats closest to firebox heat will tend to cook faster. All cook times are approximate as every smoker is different.

The "Texas Crutch" is a popular method to help finish any meats, it allows faster cooking toward the end without drying the meat out, and it will reduce the brisket and shoulder cook time by about two hours and keep ribs from being too dry.

The "crutch" method uses a large (15-by-18 inches) alum or metal pan in which you put the meat once it exceeds 150 degree-plus internal temp on the smoker (after three

hours for ribs and six hours for brisket and shoulder). Once the internal meat temp of 150 to 160 degrees F is reached, simply remove the meat from the smoker, and cover it in the pan with two sheets of foil (air tight as possible), add some water (maybe 1/4 cup), then place the pan into a pre-heated (275 degrees) oven or gas grill until the desired internal temp goal is reached. Check meat temp every hour to prevent over-cooking, ribs won't take long.

**Beef brisket goal** – At 185 to 190F internal temp it is done, but let it "rest" with heat off, still covered for another hour more until ready to serve, it keeps cooking during this rest time. Don't worry about a blackish crust, it's called "burnt ends" and is the best part. Keep all juices in the pan for sauce when serving and for leftovers to keep meat moist and for better flavor.

**Pork goal** – Ribs are less forgiving so be careful to stop heat at 170 to 180 degrees internal temp or when the meat breaks when the rack is lifted. After the rest period, you can finally add a light coating of your favorite sauce, and finish on a medium hot grill for 10 minutes to burn the sauce on, if you want. Pork shoulder is a large piece of meat and takes about seven to eight hours to finish, the Texas crutch helps here for the final two hours to reach 180 degrees.



# It's all about the meat



The cherry-flavored brats at Lake Geneva Country Meats are the store's best-selling brat.

JENNIFER EISENBART *Homes & Design*

*Lake Geneva Country Meats, Wilson Farm Meats aim to provide quality grilling choices*

By **Jennifer Eisenbart**

STAFF WRITER

If grilling has become more varied as specialized grills hit the market, so has the meat being placed on those grills.

While local grocery stores and “big box” stores can provide plenty of bang for your bucks, there are also specialty stores where grillers can find everything from locally ground chuck to flavored sausages – all designed to provide a tasty experience for the palate.

Nick Vorpapel, the vice president at Lake Geneva Country Meats (which has been in business since 1965) said the company's motto is simple.

“Our motto is fresh food, friendly people,” he explained. “We believe in putting awesome quality and fresh food in front of people. We're going to get the best

## Paper Dolls Home Furnishings & Interior Design



*We have the Largest Selection of In-Stock Home Furnishings & Accessories in the Area*

- Interior Design Services •
- Custom Window Treatments, Blinds & Shades •
- Wallpaper •

138 E. Geneva Square  
Lake Geneva, WI 53147 • 262.248.6268  
[paperdollsinterior.com](http://paperdollsinterior.com)

418484





Wilson Farm Meats store manager Mark Tamblyn shows off what's available at the butcher shop.

JENNIFER EISENBART  
Homes & Design

combination of quality and price.”

It's much the same at Wilson Farm Meats, which has existed in its current form since 2004. Justin Corman, the general manager, said the priority is “high quality and selection, as well as the knowledge and experience.”

By experience, both shops offer a staff that knows how to blend sausage and chuck, as well as other cuts of meat. But they also offer custom processing of animals – which can range from in-season deer processing to individuals processing a farm animal – and thoughts on how to best prepare what you purchase.

“We just want to put an awesome experience together for everyone,” Vorpapel said.

Added Gorman, “The stuff you’re going to get from our store and from our restaurant here is going to be all about quality, and all in-house.”

### Lake Geneva Country Meats

Located on Highway 50 between New Munster and Lake Geneva, the store is a turn up a hill right across the road from the entrance to Rustic Road 36, or Cranberry Road.

The facility sports a large parking lot as well as a spacious store, which is normally full of people during the summer months.

Vorpapel said when the business started 57 years ago, it was just the custom processing of animals, coming from either a customer or a farmer.

“We didn’t do any retail, just custom processing,” he said.

The retail store was added in the 1970s, and has become the most important part of

the business. In addition to selling meat, cheese and other specialty items at the store – including wine and beer – the store also sells wholesale to local restaurants, hotels and grocery stores.

If there is one thing that Country Meats is known for, it would be the wide selection of its bratwurst. While the traditional brat is the second most popular, cherry brats lead the way with the company’s mushroom and swiss brats following in third.

“It’s Wisconsin,” Vorpapel said, adding that the brats are made fresh with no frozen meat. “If you’re going to a baseball game or someone’s house, brats on a grill. It’s what you do for summer.”

Ground beef remains the highest seller at the store, though. Vorpapel explained that they purchase whole chuck, trim it on site and then grind it fresh at about an 85% lean mixture.

The company still offers its custom processing, and other meat as well. For example, Vorpapel said that they’ve seen a rise in the popularity of pork chops.

“It’s not ‘the other white meat,’” Vorpapel said. “It does really well on the grill if you cook it right.”

That would be treating it like a steak and using a meat thermometer to ensure it’s properly cooked, Vorpapel added.

### Wilson Farm Meats

Located a short jog from downtown Elkhorn, Wilson Farm Meats not only offers custom flavors, on-site processing and experience, but a restaurant across the street from the store that serves lunch Wednesday through Saturday.

“Basically, if it’s meats, we have it,”

Corman explained.

Wilson Farm Meats has length at its current location, albeit it under the name of Elkhorn Locker. Scott Wilson, a fifth-generation hog farmer, purchased the store in 2004, and everything has been done in house under his ownership.

“The stuff you’re going to get from our store and from our restaurant here is going to be all about quality, and all in house,” Corman said, adding that the store handles meat from “slaughter to sale.”

Said Mark Tamblyn, who runs the retail store, “we can have an animal come in our building and be out on the counter within a week. Some days, it’s days.”

Custom processing accounts for about 30-40% of the sales, with most of the rest coming from the store sales. The retail business offers a wide variety of meats, everything from custom sausages and ground beef. There are 21 different flavors of brats, including a “Brat of the Month,” which is southwest fajita with pepperjack cheese for June.

Wilson Farm Meats recently won Grand Champion at the Wisconsin Association of Meat Producers for its Philly Cheesesteak brat as well.

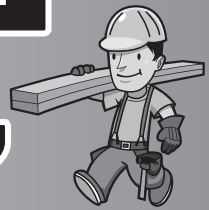
Tamblyn said the focus remains on “freshness, quality, consistency.” The four butchers at the store have 150 years of experience between them, and handle everything from sausage to chicken to pork to ground beef.

The restaurant also gives the site a bit of an added boost as a destination place.

“We take pride in what we do,” Tamblyn said. “That’s the only way to build business in this day and age.”



# SERVICE CORNER





**MATHER**  
TREE SERVICE, INC.

**Tree Trimming & Removal**

- Stump Removal • Lot Clearing • Brush Chipping
- Diseased Tree Removal • Aerial Bucket Service
- Turf-Friendly Equipment • 24-Hour Emergency Service

**Call us! • FREE estimates • Fully Insured**

**(262) 763-5000**

414482



**martens**

PLUMBING & HEATING INC  
*65+ years of experience  
in your neighborhood!*

117 MacArthur Dr., Mukwonago, WI • 262-363-7146  
[www.martensplumbing.com](http://www.martensplumbing.com)

390428

**VISIT OUR  
NEWLY  
REMODELED  
SHOWROOM WITH  
OVER 50 WORKING  
FIXTURES**

Complete Bathroom  
Remodeling

**Southeast Wisconsin's Premier Roofing Company**

**Over 100 New Roofs in 2021!**

*Celebrating 15 Years  
in Business!*



**Accent**  
ROOFING LLC  
*We've got you covered*

**Free Estimates  
Fully Insured  
Licensed**

•  
**Serving  
Racine,  
Kenosha and  
Walworth  
Counties**

Tearoffs, Re-Roofs, New Construction • Soffit & Fascia  
Seamless Gutters • Downspouts • Gutter Protection  
EPDM Rubber • Flat Roofs • Blown-In Insulation

**Angie's list**

**ACCREDITED  
BUSINESS**

**A+**

**Visit our website to view our amazing  
time lapse video "These Guys are Fast"**

**The Roofing Experts (262) 515-4385**  
Visit us online at: [www.accentroofingonline.com](http://www.accentroofingonline.com)

418429

**Bienemann's Quality  
Tree Service LLC**

Shane Bienemann - Owner  
*Over 50 Years Combined Experience, Locally Owned & Operated*

Fine Pruning of Trees  
Removal & Lot Clearing • Stump Grinding  
*\*Storm Damage \*Fully Insured \*Free Estimates*

**Selective Pruning Experts  
Commercial & Residential**

**(262) 210-2524  
(262) 534-3777**

[www.bienemannstreeservice.com](http://www.bienemannstreeservice.com)

344089



**Arbor  
IMAGES**  
INCORPORATED

**Complete Tree & Shrub Care**

**262-763-4645**

- Tree & Shrub Trimming & Removal
- Custom Lumber Sales
- Deep Root Fertilization
- Insect & Disease Control

[www.arborimages.com](http://www.arborimages.com)

**W573 COUNTY TRUNK  
JS(State Road 11)  
Burlington, Wis.**

**Showroom Hours:**  
M-F 7:30 A.M.-4:00 P.M.;  
SAT. 8:00 A.M.-12:30 P.M.

- Colorized Mulches & Wood Chips
- Development/Lot Clearing
- Tracked Aerial Lift

416098

*Lakes Area*

**GARAGE DOOR, LLC**

Elkhorn, WI.

**WAYNE DuPONT**  
P.O. Box 406  
Elkhorn, WI 53121

ELKHORN: (262) 742-3159  
WHITEWATER: (262) 473-3400  
FAX: (866) 804-1463  
[lakesareagaragedoorllc@charter.net](mailto:lakesareagaragedoorllc@charter.net)

311264

**COMPLETE TREE SERVICE LLC**

**(262) 767-8733**

Tree Trimming & Removal  
Stump Removal • Lot Clearing  
Fertilizing/Deep-Root Feeding  
Cabling & Bracing • Aerial Truck  
Seasoned Firewood • Chips for Mulch

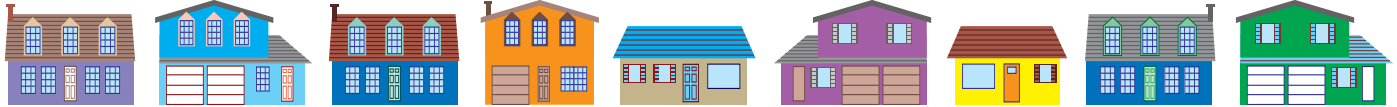
**RESIDENTIAL & COMMERCIAL**

*The Weis Family*  
50+ Years Combined Experience  
**Fully Insured • Free Estimates**




371891





# home and property sales

Here is a listing of recent single-family home, condominium and vacant land sales in Kenosha, Racine and Walworth counties. The information is provided through the Multiple Listing Service.

## RACINE COUNTY

### SINGLE-FAMILY HOMES

#### Burlington

- 307 Robins Run ..... \$ 304,500
- 8020 Ridgeway Dr ..... \$ 335,000

#### Racine

- 829 Northdale Dr ..... \$ 355,000
- 5734 Regency Hills Dr ..... \$ 373,300
- 923 Silent Sunday Ct ..... \$ 400,000
- 2515 5 1/2 Mile Rd ..... \$ 395,000
- 4614 La Salle St ..... \$ 411,200

#### Mount Pleasant

- 3705 Indiana Ln ..... \$ 370,000
- 3236 Elwood Dr ..... \$ 380,000
- 7073 Creekside Ct ..... \$ 372,000
- 6428 Kinzie Ave ..... \$ 389,620
- 1800 Centennial Ln ..... \$ 386,000
- 3805 Yates Dr ..... \$ 425,000
- 2812 Crosswinds Dr ..... \$ 440,000

#### Franksville

- 12419 Golf Rd ..... \$ 425,000

#### Union Grove

- 3815 S Britton Rd ..... \$ 425,000

#### Waterford

- 508 Fairview Cir ..... \$ 460,000
- 29300 Manor Dr ..... \$ 515,000

### CONDOS

#### Waterford

- 410 7 Waters Ct S ..... \$ 362,418

## WALWORTH COUNTY

### SINGLE-FAMILY HOMES

#### Elkhorn

- N7460 Mariner Hills Cir .... \$ 245,000
- 214 E Court St ..... \$ 251,000

#### Delavan

- 617 Tyrell Ave ..... \$ 250,000
- W8717 Ridge Rd ..... \$ 260,000

#### East Troy

- 2956 Elm St ..... \$ 225,000

#### Genoa City

- N1108 East End Rd ..... \$ 230,000
- W825 Florence Rd ..... \$ 253,000
- 409 Main St ..... \$ 250,000

#### Lake Geneva

- N3182 Fern Rd ..... \$ 210,000

#### Whitewater

- 243 N Prairie St ..... \$ 237,500

### CONDOS

#### Delavan

- 2141 Landings Ln ..... \$ 329,900
- 2195 Landings Ln ..... \$ 357,500

#### Fontana

- 269 Fontana Blvd 2460 .... \$ 184,000
- 269 Fontana Blvd 2268 .... \$ 185,000

#### Lake Geneva

- 703 S Lake Shore Dr 1C .. \$ 250,000
- 703 S Lake Shore Dr 1D .. \$ 299,000
- 1617 Woodland Dr 12-67 . \$ 309,000
- 827 Kendall Ln ..... \$ 300,000
- 1587 Woodland Dr ..... \$ 333,000

#### Williams Bay

- 18 Wildwood Ct A ..... \$ 320,000
- 91 Potawatomi Rd O - 3 ... \$ 375,000

#### Whitewater

- 1270 E Jakes Way 3 ..... \$ 215,000

#### Elkhorn

- 610 E Market St 102 ..... \$ 285,000

### VACANT LAND

#### Lake Geneva

- Lt1 Woodland Dr ..... \$ 77,500
- Lt4 Hickory Ln ..... \$ 230,000

#### Darien

- 38 N Bruce St ..... \$ 20,000

#### Pell Lake

- Lt2 Cherry Dr ..... \$ 28,500

#### Elkhorn

- Lt8 Pine Creek Dr Lt9 ..... \$ 40,500
- N7435 Lost Nation Rd ..... \$ 116,500

#### East Troy

- Lt7 Mitten Ct ..... \$ 59,900
- Lt50 Troy Hill Ln ..... \$ 78,900

#### Delavan

- 6348 Linn Rd ..... \$ 65,000

#### Williams Bay

- Lt9 Elmhurst Ct ..... \$ 110,000

#### Sharon

- W8450 Lake Shore Rd ..... \$ 134,900

## KENOSHA COUNTY

### SINGLE-FAMILY HOMES

#### Kenosha

- 7725 27th Ave ..... \$ 185,000

- 6902 34th Ave ..... \$ 194,000
- 2515 79th St ..... \$ 205,000
- 1520 25th St ..... \$ 200,000
- 2537 Buchanan Rd ..... \$ 216,000
- 611 16th Pl ..... \$ 265,000
- 7307 36th Ave ..... \$ 225,000
- 1803 25th St ..... \$ 192,500
- 6202 57th Ave ..... \$ 235,000
- 3135 72nd Ave ..... \$ 220,000
- 5521 51st Ave ..... \$ 218,000
- 7712 32nd Ave ..... \$ 230,000
- 4016 30th Ave ..... \$ 205,000

#### Trevor

- 11216 290th Ave ..... \$ 140,000
- 26602 106th St ..... \$ 200,000

#### Randall

- 38941 89th St ..... \$ 249,000

#### Salem

- 24918 69th St ..... \$ 305,357

### CONDOS

#### Kenosha

- 3041 25th St ..... \$ 180,000
- 2840 21st St 23 ..... \$ 199,900
- 1270 Village Centre Dr 3 .. \$ 222,000
- 7311 98th Ave G ..... \$ 217,000

#### Pleasant Prairie

- 8581 Lexington Pl 7 ..... \$ 196,000

#### Twin Lakes

- 131 Lance Dr 21 ..... \$ 268,000

### VACANT LAND

#### Trevor

- Lt1 278th Ave ..... \$ 53,900

#### Pleasant Prairie

- Lt14 Creekside Cir ..... \$ 121,900

#### Kenosha

- Lt1 7th St ..... \$ 126,000







While some may consider modern homes austere, many others are right at home among their clean lines and airy spaces.

STOCK PHOTO Homes & Design

# 7 Characteristics of modern houses

Homes contain a variety of components that appeal to homeowners with different ideas about the perfect place to call home. That starts with the style of a home.

Buildings are classified according to share components. A Craftsman style home will have a covered porch with a set of wide base columns, while a Cape Cod home is often defined by a gabled roof and dormer windows.

Modern houses, which are sometimes called contemporary homes even though the terms are not interchangeable, will have their own sets of unique characteristics. Here's a look at seven features that make modern homes unique.

## Minimalist approach

Contemporary and modern homes both employ an approach that leans toward minimalism, including clean design lines. Spaces are open and airy without the clutter of too many ornate architectural details. While modern homes may have some curvature to their design, contemporary ones are all about an angular look.

## Neutral color palette

Modern homes tend to utilize a neutral color palette. Modern homes may use "earthy" elements, such as wood and brick, in ways that do not look rustic. Contemporary homes rely on a color palette of black and white with shades of gray or other neutral colors.

## Geometric shapes

Modern homes have strong horizontal and vertical elements that showcase geometric shapes in their designs. Contemporary homes

often have flat roofs, while modern homes may not.

## Large, unadorned windows

Most modern homes showcase a lot of natural light by utilizing large windows that are not covered up by heavy window treatments or elements like shutters and thick trims. Large windows are the focus of the interior and shift attention to the view outdoors.

## Open floor concept

A hallmark of modern interior design, the open concept floor plan removes many of the walls that tend to separate common areas of a home. This helps to foster the spread of natural light and maintains the emphasis on simplicity of design.

## Smart elements

Thanks to the proliferation of smart technology, smart homes are cropping up with greater frequency. While smart devices can be included in any home style, they tend to feel like they were designed specifically for modern homes. In a similar vein, modern homes may include environmentally friendly elements, such as solar panels, upcycled materials, added insulation, and energy efficient lighting.

## Updated kitchen spaces

The clean lines and attention to technology and open space generally extends to modern kitchens. Modern kitchens tend to feature efficient, top-tier appliances with additional storage and space amenities that keep the room from feeling cluttered.

(METRO CREATIVE)



# CLASSIFIEDS

**CALL** 262.728.3411  
TO PLACE YOUR AD

## FOR RENT

### Burlington Apartments

**FOR RENT: 2 BEDROOM/2 BATH, 2 CAR GARAGE TOWNHOUSE.** CONVENIENTLY located near the bypass in Burlington. Master bedroom has full bath & walk-in closet. Washer & Dryer included. \$1,450/month, plus utilities and deposit. Water included. Small pets considered with extra deposit. Available August 1st. Visit [faustinvestments.com](http://faustinvestments.com) to apply!

### Twin Lakes Apartments

**1 BR IN TWIN LAKES** Available in May. For those 62+ or disabled of any age. Laundry on site, off street parking, elevator and community room! Call 262-877-2212 to schedule a private tour with our friendly on site manager! Equal opportunity provider and employer. Equal Housing Opportunity.

## REAL ESTATE

### Other Real Estate

**PUBLISHER'S NOTICE** All real estate advertising in this newspaper is subject to the Fair Housing Act which makes it illegal to advertise any preference, limitation or discrimination based on race, color, religion, sex, disability, familial/ status or national origin, or an intention to make any such preference, limitation or discrimination. Familial status includes children under the age of 18 living with parents or legal custodians, pregnant women and people securing custody of children under 18. This newspaper will not knowingly accept any advertising for real estate which is in violation of the law. Our readers are hereby informed that all dwellings advertised in this newspaper are available on an equal opportunity basis. To complain of discrimination call HUD toll-free at 1-900-669-9777. The toll-free telephone number for the hearing impaired is 1-800-927-9275. **EQUAL HOUSING OPPORTUNITY**



Sugar Creek Mutual Insurance Company  
17 W Walworth St., Elkhorn, WI 53121  
sugarcreek@sugarcreekmutual.com  
262-723-3244

Banco Insurance Agency-Palmyra  
125 West Main St., Palmyra, WI 53156  
lgarlock@firstcitizensww.com 262-495-2118

Banco Insurance Agency-Whitewater  
207 West Main Street, Whitewater, WI 53190  
kreed@firstcitizensww.com 262-473-7334

Grams Insurance Agency LLC  
15 N Madison St., Evansville, WI 53536  
julset@gramsinsurance.com 608-882-6515

Patricia Lauderdale  
W4725 County Road A, Elkhorn, WI 53121  
pattylauderdale@gmail.com 262-742-3818

Breck Ward  
218 Park Street, Elkhorn, WI 53121  
bwardscm@gmail.com 262-215-5633

Grams Insurance Agency LLC  
103 W Fulton St., PO Box 336, Edgerton, WI 53534  
(608)884-3304  
www.gramsinsurance.com  
Julie Ulset julset@gramsinsurance.com

Schaal Agency LLC  
26530 Washington Ave., Waterford, WI 53185  
schaalagency@gmail.com (262) 534-7801

## "I CHOOSE MUTUAL INSURANCE BECAUSE I KNOW WE'RE IN THIS TOGETHER."

Policyholders who work with a mutual insurance company have a shared purpose: getting the best coverage and protection available. And mutual insurance delivers because mutuals serve policyholders, not shareholders. Our decisions are always based on what's best for you. Plus local agents offer customized solutions for all your insurance needs. Find out how mutual insurance can work for you.

Member of the National Association  
of Mutual Insurance Companies

"SHARED PURPOSE. MUTUAL VALUES"™ is a registered trademark of the National Association of Mutual Insurance Companies. All rights reserved. © 2012 National Association of Mutual Insurance Companies.



SHARED PURPOSE. MUTUAL VALUES.™

409912



# James R. Taylor and Sons INC.

*Family Owned & Operated For 3 Generations*

Remodeling, Siding, Windows, Roofing, Kitchens, Baths



Nominate a Veteran/Active Duty Service member for a FREE Roof!



**FREE Estimates  
Fully Insured**

*"The bitterness of poor quality  
lingers long after the sweetness  
of a cheap price is gone."*



# 262-642-7970

[www.jrtaylorandsons.com](http://www.jrtaylorandsons.com)