

# Chit-Chat and Chow Café opens its doors

Café Chit-Chat & Chew Offers Breakfast and Lunch Stop in for a bite to eat at Chit-Chat & Chew, located in the Adawe Place mall in downtown Lac du

Flambeau. The café occupies the space that was formerly Pizza n Stuff. Owner John LaBarge employs

Assistant Rachel Sheppo to cook, train the staff, and visit with customers. The menu offers guests custom-made sandwiches, salads and breakfast. For instance, breakfast customers can pick their own cheese, meat and vegetables scrambled with eggs; the entrees will be served with fried potatoes, hash browns, and toast. For those who prefer something sweeter, pancakes and French toast are available. Health conscious customers may opt for oatmeal or farina with whole wheat toast. Coffee, tea, and juice is readily available. At lunch, diners their choice of sandwiches, chicken, shrimp, and



burgers. Burgers come with cheese and vegetables on a fresh roll served with French fries or chips. Salads are custom-ordered, too. "Our Chef Salads usually sell out so we make sure to prepare ahead on the days we offer them at lunch!" Sheppo said, "Roast Beef & Swiss, Turkey, BLT and Pork Loin sandwiches always sell too- and our onion

rings are popular." A kid's menu is available- offering hot dogs, chicken strips and lighter burgers. Items on the menu are all below \$7, with the exception of the

Pizzas that range in price from a \$10.25 medium pie, to \$17 for a large. Extra toppings are \$.50 extra and extra cheese is \$1.50- both great accompaniments to the delicious sauce.

Chit-Chat & Chew is open Monday through Saturday, from 6 a.m. to 2 p.m. 579 Peace Pipe Rd. #4, Lac du Flambeau (715-588-7700)



Jeff LaBarge and Rachel Sheppo at work

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The Ojibwe Times

# Chapman's open Blue Water Bay Supper Club in Lac du Flambeau

Abbey Thompson  
LDF Review

Owners Bob and Colette Chapman have opened the doors of the Blue Waters Bay Supper Club for business. Located in the former Fireside restaurant in downtown Lac du Flambeau, the new supper club features a restaurant and full-service cocktail bar.

The menu includes appetizers, lunch, and dinner. There are tables and booths where you can enjoy your meal in a cozy setting. Blue Waters Bay is open 7 days a week; 11 a.m. – 2 p.m. for lunch; dinner from 5 to 9 p.m. The Lounge is open from 11 a.m. until doors close.

Colette is originally from Rhinelander, a resident of Lac du Flambeau for over 13 years. She is a chef who attended Nicolet College, studying in the Culinary Arts program.

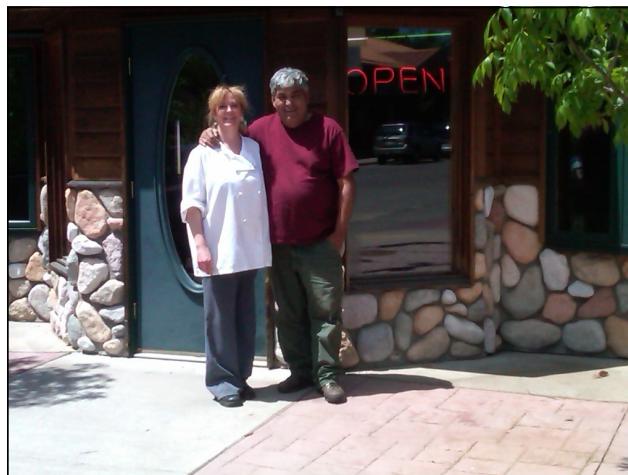
"I have been in the restaurant business for 34 years." She said "I am very particular to details, and I believe a restaurant should serve its

guests so they leave happy with the food and service."

The Chapmans envision a supper club with a Northern, lakeside home-cooking menu.

MENU Appetizers: fries, homemade potato chips, wings, Shrimp Mignon, Crab Stuffed Mushrooms. The only item on the appetizer menu not home-made is the Mozzarella Sticks. Lunch: Sandwiches, salads, variety of Burgers, Hot Beef, Grilled Cheese, BLT Avocado, Atlantic Albacore Tuna Salad, Clubhouse, Grilled Ham & Cheese. Luncheon menu features tenderloin steak, chicken chimichange, Lemon dill chicken over angel hair pasta, soups (home-made). Dinner: Choice of steak with char-grilled onions, specialty seafood dishes with pasta, liver & onions, burgers and fries.

They will soon open the lake-side deck for outdoor dining. Blue Waters Bay Supper Club "Relax & enjoy fine food & excellent service. Located on beautiful Long Interlocken Lake" 703 Peace Pipe Rd. (715) 588-7126.



Collette and Bob Chapman

## Lac du Flambeau Review is on Facebook

Look for us at the following link:

<http://www.facebook.com/pages/Lac-du-Flambeau-Review-Bulletin/146189832095653>



## LDF Fitness Now Open Sundays

LDF Fitness will begin Winter Hours, adding Sundays starting December 5th. Sunday hours are 8am to 12 Noon.

Created by the Ojibwe Times

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Rezloop.co is the brand new and exciting social network designed to link Indian Country communications through networking. This site

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# Report from the Wigamig Owners Loan Fund

By Don Duncan

Wigamig Owners Loan Fund, Inc (WOLF) held its annual Strategic Planning Board retreat May 23rd, 2011.

WOLF has grant funding from the federal government for operational assistance through 2012, but is focusing on raising loan capital to continue to fulfill it's mission. WOLF has made eight loans to Lac Du Flambeau residents and has capital to

make additional loans.

Due to personal reasons the Executive Director, Fern Orie, has relocated to Green Bay. Because of Fern's excellent leadership over the past 3 years, the Board determined that she will continue to direct WOLF's operations with the assistance of an on-site, full-time executive assistant, Michelle Dehart. Unfortunately, WOLF's ability to operate as a 2012 VITA site (helping residents file their federal and state tax

returns), will be dependent on volunteers and additional funding. Over the Summer months, the Board will be evaluating whether any staffing changes will need to be made. Contributions to WOLF are tax deductible and go directly towards helping Lac Du Flambeau residents improve their housing situation and increase their financial literacy.

You may donate to WOLF by mailing a check to: Wigamig Owners Loan

Fund (a 501c(3) not for profit), 705 Peace Pipe Lane Lac du Flambeau WI 54538, or by going on the website. [www.wigamig.org](http://www.wigamig.org). WOLF is a Native American Community Development

Financial Institution (CDFI) located in Lac du Flambeau, Wisconsin. WOLF is a non-profit organization looking to improve our community by

providing financial assistance to low-income households.

# Report from the Lac du Flambeau Human Resources Department

What's going in the Human Resources/Personnel office? Right now there are seven positions posted. Please visit the website @ [ldftribe.com](http://ldftribe.com) to view these postings or stop in the Human Resources/Personnel office for more information on these postings.

This needs to be mentioned each time an article is submitted – please people fill out your application to the best of your ability. For the job pool also, even though you put the job pool on the application please include what your abilities entail. Many applicants just put cashier, office work or any. For the area you want to get into please be specific in what you can do that relates to that area. If you are not sure please ask one of the staff to assist you.

The education department will be offering an apprenticeship program for people. There will be building projects offered in the future so to have this training on your resume will be a positive accomplishment and may help you get employment on some of these projects. The update on the hires hasn't been done for some time but these people are new hires. Welcome them aboard when you met or see them.

Ojibwe Market – Operations Manager, George Carufel, who is Interim Manager until that position is posted.

Maintenance/groundskeeper – Peter Christensen Health Center

Clerk/Receptionist – Loretta St. Germaine, Economic Support Office

Great Lakes Restoration Coordinator – Anne Radke

Day Care Aide – Doris Jack

Head Start Teacher Aide – Winona Carufel

Head Start Maintenance worker- Amy Jelinski

Medical Billing Clerk – Gizelle Zenti

Data Entry Clerk – Donna Chapman-Towne

Grantswriter – Terrence O'Connor

Education/Disabilities Coordinator – Arleen Harswick

Receiving/Pricing Coordinator – Eli Mayo

Dental Business Office Assistant – Patricia Colloton

Medical Billing Clerk – Cheyenne Trones

Ojibwe Market Cashiers – Nick Williams, Maauneeey Thao, Lynelle Young

Baker – Patricia Big John

Dental Receptionist – Threasa Valliere

Enrollment Clerk/Receptionist – George Perrone

We would like to welcome two new personnel committee members – Mary White and Arlene Poupart.

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Subject to availability. Dog the Bounty Hunter, all ages welcome when accompanied by an adult. King of the Cage, ages 14+ when accompanied by an adult. Cheap Trick, must be 18 or older. Management reserves the right to alter or cancel any event without notice. If you gamble, know your limit. Call 1-800-GAMBLE5.

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# TV's "Top Chef" Winners to Take over Wisconsin Casino's Restaurant This Summer

LAC DU FLAMBEAU, WI--(Marketwire - Jun 9, 2011) - Taste the delicious culinary creations of "Top Chef" stars Harold Dieterle, Fabio Viviani and Richard Blais as they serve their world-renowned cuisine in the newly remodeled Eagle's Nest Restaurant at Lake of the Torches Resort Casino on select Thursdays in August. As the casino's "executive chefs" for a day, each chef will have a specially prepared menu that will be served as both the lunch and dinner buffets in the restaurant, and the chefs will be available during the service to meet diners in the restaurant on the chef's selected "takeover" day.

First, indulge in a menu of eclectic fare by Top Chef's first winner Harold Dieterle on Thursday, Aug. 4, 2011. A Long Island, New York native, Harold attended

the Culinary Institute of America in Hyde Park, New York and worked in a number of high-end establishments on Long Island and Manhattan before opening the critically-acclaimed Perilla restaurant in the West Village with business partner Alicia Nosenzo. In October 2010, Harold and Alicia opened their second West Village restaurant, Kin Shop, devoted to contemporary Thai cuisine.

Next, savor the award-winning classic and modern Italian cuisine of chef Fabio Viviani on Thursday, Aug. 18, 2011. Viviani was voted "fan favorite" on season 5 of "Top Chef" and was runner up "fan favorite" during "Top Chef All Stars." Since then

he has appeared on such shows as "Good Morning America," "The Today Show" and "The Ellen DeGeneres Show." During two previously sold out shows in 2009 at Lake of the Torches, Viviani dazzled and charmed audience members with his wit, humor and culinary expertise. Fabio's fans will surely be excited to welcome him back to the Northwoods of Wisconsin. Born and raised in Florence, Italy, Fabio is now the Executive Chef and owner of Café Firenze Italian Restaurant and Martini Bar in Moorpark, Calif., and Firneze Osteria Italian Restaurant and Bar in Toluca Lake, Calif. In addition, he wrote the cookbook's "Café Firenze Cookbook," "Mangia e Bevi," "Did I Really Make Breakfast" and "The Skinny Country."

The celebrity executive chef line-up concludes with an innovative and modern spin on classic cuisine with "Top Chef All-Stars" winner Richard Blais on Thursday, Aug. 25, 2011. Blais has not only appeared on "Top Chef," but also on season three of "Iron Chef America," and on "Top

Chef Masters" where he worked with renowned chef and "Top Chef Masters" winner Rick Bayless. Blais also hosted his own television series, "Blais Off," on The Science Channel. As part of the show, he used scientific cooking techniques to reinvent classic foods and to take his experiments on the road to visit some of the most popular eateries in America.

"This is a unique opportunity for fine food aficionados to meet in person three of the most up-and-coming chefs in the United States and to taste their masterful delicacies," said the casino's Director of Marketing Michael J. Broderick.

"We are very excited and honored to host such high-caliber chefs in our own restaurant and to offer our guests a dining experience they'll never forget and have seldom had in one place. Foodies all across the country will take note and make the trip to the Northwoods of Wisconsin this summer! It's going to be a blast!"

The Eagle's Nest Restaurant is open for lunch from 11 a.m. - 3:30 p.m. and for dinner from 4 p.m. - 9 p.m. Reservations will not be available. More information about these celebrity chefs can be found at [www.lakeofthetorches.com](http://www.lakeofthetorches.com) or by calling 1-800-25-TORCH, ext. 6412.



Monday – Friday: 6:00 a.m. to 8:00 p.m.

Saturday: 8:00 a.m. to 12:00 p.m. (noon)

CLOSED Sundays & Major Holidays

Upcoming Holidays Closings--July 4, 2011 & September 5, 2011

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**Starts:** June 29, 2011

**Ends:** August 17, 2011

Mandatory Weigh-In: Every Wednesday or by appointment

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## TRIBAL CONSTITUTION COMMITTEE MEETING NOTICE

TO ALL TRIBAL MEMBERS AND DESCENDANTS

**TRIBAL CONSTITUTION COMMITTEE MEETINGS  
ARE CONDUCTED EACH WEDNESDAY AT 5:00 PM  
WILLIAM WILDCAT TRIBAL CENTER - COUNCIL  
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