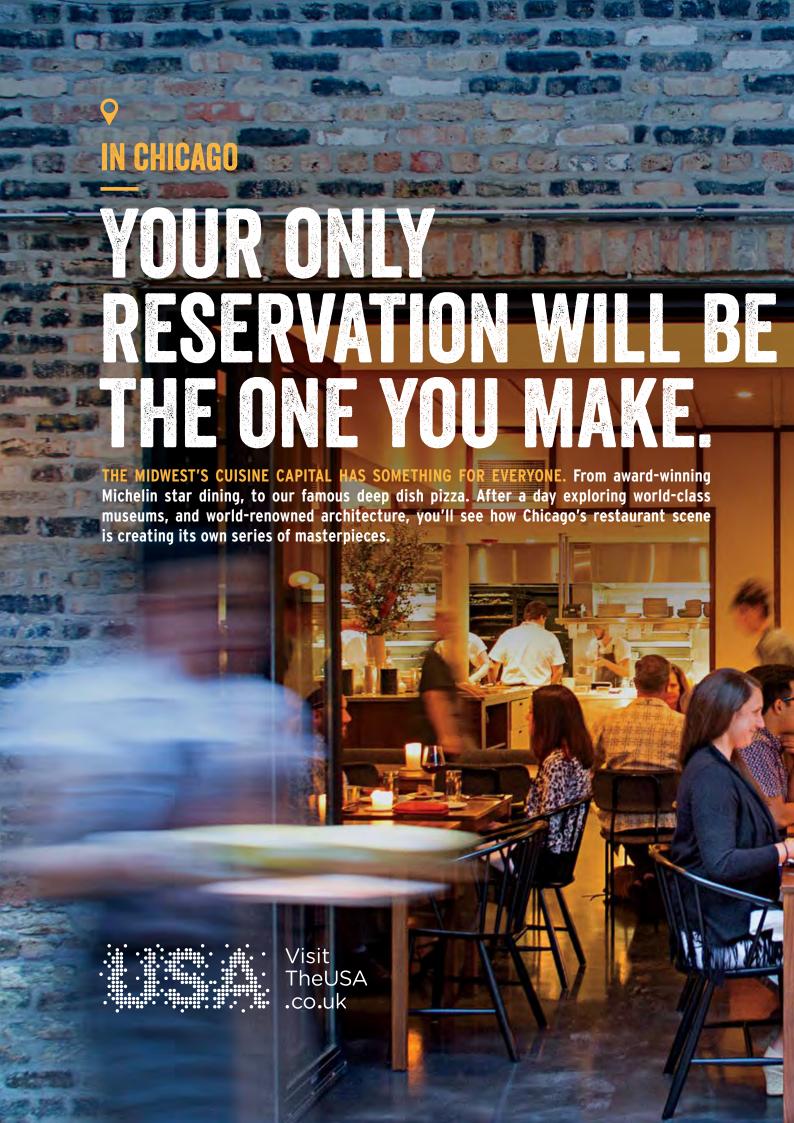


Illinois, Indiana, Michigan, Minnesota, Ohio and Wisconsin GREAT LAKES USA







Every summer, something breezes in off the water that slows things down a bit.

It tells us to wear our swimsuits under our business suits, and drive barefoot to work.

It's called The Lake Effect.

And we can feel it all along Michigan's 3,000 miles of freshwater coastline.

So let's give our email the day off.

Because The Lake Effect means checking out

of the everyday and checking in to Pure Michigan.







From a fish boil to burgers and pie trails to pizza farms, the Great Lakes USA serves up a treat

F variety is the spice of life, when it comes to Food and Drink, it's well and truly alive in the Great Lakes USA. From a Door County fish boil in Wisconsin to Amish Country cheese in Ohio; from single burgers that are, in fact, doubles in Chicago to a century-old steakhouse in Indianapolis; and from 17 restaurants that serve Spam in Austin, Minnesota, to a beer trail in Grand Rapids, Michigan, that has more than 80 stopping-off points, the Great Lakes USA comes up trumps with some Great Food and Drink.

And while there are wine and beer trails galore – many stopping off at award-winning wineries and breweries – the Great Lakes USA can also tempt you with a Pie Trail (sweet puddings that can be tasted across 23 stops) in Indiana, and the

walleye, the
official fish of
Minnesota, which
you can catch and then
have served up to you in a local
restaurant.

The range of dishes available in restaurants across the region highlights the international influence immigrants have had over the years, especially in places such as Columbus, Ohio, while Wisconsin invites you to sample the fare at one of its pizza farms — picnic-style, open-air dining.

MINNESOTA

Feel a thirst coming on? Try a wine slushy at a winery in Galena, Illinois, or dip into a bowl of delicious cherries in Traverse City, Michigan, which is known as the Cherry Capital of the World.

WISCONSIN

Green Bay

Traverse
City

Madison
Milwaukee

Michigan

Grand Rapids
Lassing
Detroit

Lake Prie
Cieveland

OHIO

Champaign
Alton

Springfield

Alton

So, one way or anther, if you'd like some

Creat Food and Drink the Great Lakes USA

So, one way or anther, if you'd like some Great Food and Drink, the Great Lakes USA is the place to go!

FRONT COVER: Follow the Hoosier Pie Trail in Indiana to try out various sweet delicacies at 23 stops.

FOR MORE INFORMATION IN THE UK AND IRELAND

The Great Lakes USA Tourist Office, c/o Cellet Marketing & Public Relations, Bloxham Mill Business Centre, Barford Road, Bloxham, Banbury, Oxfordshire OX15 4FF, United Kingdom. Tel: +44 (0) 1295 722 816; Email: info@cellet.co.uk.

FOR MORE INFORMATION IN GERMANY, AUSTRIA & SWITZERLAND

TravelMarketing Romberg; Tel: +49 (0) 2104 79 74 51; Email: greatlakes@travelmarketing.de; www.greatlakesusa.de; www.facebook.com/GrosseSeen

Lake Superio

FIND A TOUR OPERATOR FOR YOUR GREAT LAKES ADVENTURE Look up greatlakesUSA.co.uk and click on the Book Your Trip link.







Minnesota is known as the land of 10,000 lakes, with activities and adventures of every kind, both in and out of the water. From bustling downtowns to untouched wilderness, pine forests to bluff country and historic landmarks to modern-day attractions, Minnesota is an incredibly diverse Great Lakes state. Unique and authentic experiences await, from the north woods to the shores of Lake Superior and all along the Mississippi River. Your adventure awaits, only in Minnesota.



Duluth - A city on a hill along the world's largest freshwater lake, Lake Superior, offers natural beauty, amazing cuisine and panoramic views.



Bloomington - The place to stay in Minnesota, with a wide array of hotels, tax-free shopping and an international dining experience at Mall of America.



Mall of America - The world of Nickelodeon and its characters come to life at Nickelodean Universe, inside of Mall of America. Every year, millions visit this one-of-a-kind themed destination.







Stuck on Spam, Wild for Walleye

Dip into fifteen flavours and a veritable feast of fish F Spamalot were an actual place, it would be Austin, **Minnesota**, because spam (a tinned meat made from ham and pork) is very big business there. The town has a Spam Museum as well as 17 restaurants that serve it in various forms – from quesadillas to sliders (small hamburgers) to grilled spamand-cheese sandwiches. The museum highlights the fact spam comes in 15 flavours, including black pepper, garlic, hickory smoke, jalapeno and chorizo.









MINNESOTA

EYEING UP A DELIGHT

The official fish of Minnesota is the walleye and while it is a fish that can be caught in any number of the state's 10,000 lakes, there are countless places to go to sample it or, in some cases, prepare your catch for you. Some people prefer coating walleye with breadcrumbs and spices and deep-frying it, while others like seasoning and a few minutes in the oven. Take your pick.



Juicy Joy with THE TWINS

Two bars in Minneapolis claim to have invented the Juicy Lucy, the iconic Minnesota burger, in the 1950s. Matt's Bar and the 5-8 Club both say they were the first to take a cheeseburger and, instead of pouring the molten cheese over the top, putting it inside the burger. Now, many restaurants offer their own version of a classic meal that's a must on any visit to the Twin Cities.

FROM WAYZATA TO WACONIA

Make for the south-west corner of the Minneapolis-St Paul area and you'll have no excuse for being thirsty. Eight establishments are featured in the Libation Destination West Trail, including the Wayzata Brew Works (the newest brewery, on the shores of Lake Minnetonka), Waconia Brewing Company, the Schram Vinyards Winery and Brewery and the J Carver Distillery, named after Jonathan Carver, one of the first Europeans to explore the area in 1766.



International variety

International influences from immigrants combined with awardwinning chefs make the food from the Minneapolis-St Paul area anything but basic. It's an international hotspot of dining delights; Norwegian lefse, German sausages, Irish stews and other European dishes may have influenced local dining, but Vietnamese, Ethiopian and Mexican dishes are popular. too. Add James Beard Award-winning chefs Paul Berglud, Gavin Kaysen and Alex Roberts and you have a

marvellous mix on the menu.



WHISKY AND WATER

There's a booming craft spirits scene in Minnesota and no more so than at the Vikre Distillery in Duluth. One of the state's first distilleries, it was launched by Duluth native Emily Vikre and her husband, Joel, who were inspired when they heard about some Swedes who started making whisky because they were fed up hearing Scots always saying they have the best water. With Lake Superior in mind. Vikre was born.







You'll find world-class golf courses all around Wisconsin like Whistling Straits, home of the 2020 Ryder Cup, the newly-opened Sand Valley Resort and 2017 U.S. Open host Erin Hills. Make plans to play them all at TravelWisconsin.com.



WISCONSIN



Boiling Fish in the Dairyland State

How food links Scandinavian heritage and Swiss influence

EAD up to Door County, Wisconsin, in the thin peninsula that butts into Lake Michigan and you can't escape the Door County fish boil - and you wouldn't want to. It features Lake Michigan whitefish caught by local fishermen and cooked outside over an open fire, just as it was 100 years ago by the Scandinavian settlers of the Peninsula. The fish is then served with potatoes, lemon, melted butter, gardenfresh coleslaw and home-made pie.









CHEESE CONNECTION THAT LASTS

The link between Wisconsin and Switzerland goes back 150 years, with the America's Dairyland state claiming the title of the Swiss Cheese Capital of the World. Located in the south of the state, the Emmi Roth company not only imports cheese from the Emmi Group in Switzerland, but also produces cheese, sourced within a 60-mile radius of its creameries, that are regular World and American award winners at world-class cheese competitions.



BROTHERLY RIVALRY

The rivalry between two brothers in Milwaukee as to who could brew the best beer led to the formation of a company that has won more than 200 awards in 30 years of brewing. In the 1980s, the home brews that Russ Klisch and his brother, Jim, produced became so popular that they set up the Lakefront Brewery Inc. In addition to their awardwinning beer, their brewery tour is ranked as one of the best in America.



Wisconsin Supper Clubs have been a tradition for almost 100 years and if you hit the state's backroads, you're bound to run into one. The supper clubs were born in the 1920s as Prohibition roadhouses, where gangsters stopped while moving moonshine (liquor licences were eventually granted to establishments outside city limits that served food). One, Ishnala Supper Club, sits above Mirror Lake State Park, where its windows showcase the beautiful waterfront.



Pizza farms (farms that have converted themselves into outdoor pizza parlours) are a big trend in Wisconsin. The farms harvest fresh, home-grown ingredients to craft mouth-watering pizzas to be enjoyed in the outdoors. Suncrest Gardens in Yeager Valley, near the Mississippi River, is a 16-acre, family-run farm founded in 2003. With its motto "Eat Well. Smile Often", it is a 'sustainable farming business that brings community together around the subject of food'.

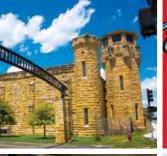
WHEN THE OLD FASHIONED WAS NEW

If there is an unofficial state cocktail in Wisconsin, it's the Brandy Old Fashioned, not to be confused with the whisky version. Generally believed to have become popular at the time of Chicago's Columbian Exhibition in 1893, it is made up of two ounces of Korbel brandy and a muddle mixture of sugar, water and Angostura bitters topped with an orange slice and maraschino cherry. Be ready to answer the question: "Sweet or sour?"

RACHEL HERSHBERGER

















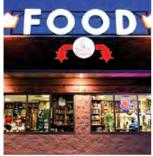












GET YOUR KICKS ON ROUTE 66

























































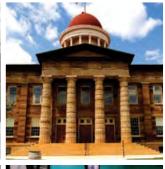
IT ALL STARTS IN ILLINOIS

Picture this: A 300-mile stretch of historic American roadway. Quirky, one-of-a-kind photo ops along the way. Iconic museums. Retro diners. Throwback gas stations. You'll find all of this and more on Illinois Route 66.

This is a trip that is all about the journey, so take it one mile at a time.

Start planning your trip today! www.enjoyillinois.co.uk/route66































Why the Locals **Know Best**

Treat yourself to a double-sized burger or a secret-recipe pizza

HEN you ask for a 'single' burger in Chicago's Au Cheval diner-style bar and restaurant, you actually get a 'double', which is something the locals know but is handy to be aware of if you are a visitor to Illinois. The double? That's two beefy pieces of meat with creamy cheese, Dijonnaise, pickles - and an egg. The latter is a passion in a venue praised for its burgers since opening in 2012.









DELIGHT IN A DEEP DISH

When a couple of taxi drivers and a friend, frustrated at Chicago's rush-hour traffic and looking for another means of making money, launched a pizzeria, they couldn't have guessed what they had started. Fifty years later, Gino's East – famed for its Chicago-style, deep-dish pizza – is still going strong, with its secret-recipe dough, mounds of mozzarella cheese, fresh toppings, and tangy tomato sauce, all baked slowly in seasoned cast-iron pans.

It didn't take long for Chicago's Girl & the Goat restaurant to win acclaim. A year after it opened, in 2010, it was nominated Best New Restaurant by the James Beard Foundation, followed by executive chef and co-founder Stephanie Izard winning the Beard award for Best Chef Great Lakes in 2013. Now its 'family style menu of tasty, bold flavoured foods with global influence' is one of the city's top eateries.



TANGLED UP IN BEER

Driven by a shared goal to create America's finest total craft-beer experience, a group of passionate individuals got together in Ottawa to create the Tangled Roots Brewing Company, which, they say is 'about beers, not bandwagons; flavours not fads; liquids, not labels'. Craft beer, locally grown farm-to-table food and a beer-inspired menu make it a unique 'farm-to-foam' craft beer experience that is second to none in Starved Rock country.



SERIOUS SPIRITS

Founded by two brothers who discovered the only way they got along was to drink whisky with each other, Blaum Bros Distilling Co in Galena has been running since 2013. They quit their careers to distil fine spirits and, after years of research involving no formal education, they produced what they believe are deliciously-intoxicating drinks. As they say: "Drink better, drink responsibly, and take your spirits – not yourselves – seriously."



Rooftop with a view

Make for Cindy's Rooftop Bar – one of about 20 rooftop bars in Chicago that serve spectacular cocktails – and you'll not only get sensational views over the city's skyline, Millennium Park and Lake Michigan but also food and drink second to none. The restaurant and open-air terrace are inside the Chicago Athletic Association Hotel, an 1893 Venetian Gothic landmark building that used to be 'reserved for the privileged' but is now open to everyone.



On the Trail of **Pork and Pies**

Try out the tenderloin and indulge that sweet tooth

OLLOW the trails in Indiana and you'll never go hungry, because food trails are a big deal in the state. Two of the most popular are the Tenderloin Trail, with 44 places to savour the state's favourite pork tenderloin sandwich (pictured above - a deepfried, breaded cutlet in a soft hamburger bun), and the Hoosier (that's a native of Indiana) Pie Trail, which has 23 stops to try out various sweet delicacies (such as the Amish-influenced Sugar Cream Pie, the 'unofficial' state pie).







A DINER DELIGHT

For fine dining, read fine *diner*, which is exactly what Milkooth is. While diners in the States serve wholesome, down-home grub, Milktooth — a 'fine diner' — was opened in 2014 to provide 'world-inspired breakfast and lunch'. Serving 'Indianacomfort food with a twist', it operates a rotating menu of seasonal fare and is 'committed to sustainability, organic practices and local product'. It was named one of the ten Best New Restaurants in the US by *Bon Appetit* magazine.



HOBBY THAT BECAME A WINNER

What started as a hobby in the 1960s, has grown Oliver Winery & Vineyards in Bloomington into an employee-owned company that is one of the largest wineries east of the Mississippi – and a multi-award winner to boot. Ranked among *Travel+Leisure*'s top 25 wineries in the US in 2017, the following year it was named in *Wine Business Monthly* as one of the top 50 wineries in the States.



Banking on a good meal

Voted Indiana's No 1 Restaurant by Open Table diners, the Joseph Decuis experience, above, is fine dining at its best ... with small-town charm thrown in. Based in Roanoke, the family business continues the tradition of farm-to-table eating that was prevalent when Joseph Decuis' grandfather arrived in the New World in 1720. Visitors can eat in the restaurant (a former bank building) or on the farm a few miles away.



STEAK YOUR CLAIM

When in Indianapolis, everyone who's anyone — from athletes and actors to tycoons and rock stars — makes a point of visiting St Elmo Steak House ... with good reason. Opened in the same year (1902) that a 248ft-tall Soldiers and Sailors Monument was dedicated in the city, the restaurant is named after the patron saint of sailors. With old-school elegance, tuxedoed staff serve stiff cocktails, its 'world-famous shrimp cocktail' and expertly-cooked steaks.



IT'S A 'YES' TO ALL THREE

Is it a brewery, a distillery or a restaurant? Hard Truth Hills in Nashville is a YES to all three. The Big Woods restaurant drinks menu highlights its signature Quaff On! Brews and Hard Truth spirits, while barbecue pulled-pork nachos are a big favourite with diners looking out through picture windows offering gorgeous views of the 325-acre scenic Indiana setting that is home to the Hard Truth Distilling Company and Quaff On! Brewing Company.

So Much America, Rolled Into One State

When you road trip through Indiana, each stop promises a different kind of experience. You might climb the shifting sands of the Indiana Dunes one day and then browse a world-class museum the next. Pamper yourself in the healing waters of a famous historic resort or take a field trip to learn how large farming operations feed a hungry world. From our welcoming metropolitan centers to quaint rural areas, you'll find a warm smile and a new adventure wherever your travels take you.

Find your moments to share. **VisitIndiana.com**

VisitTheUSA.co.uk









Festival Fun that Crops up Each Year

Cherry Capital of the World with a deli that's an institution

HEY love their cherries in Traverse City, **Michigan** – and then some. Known as the Cherry Capital of the World and the home of the National Cherry Festival, which began in 1925 to mark the area's abundant cherry crop, it draws more than 500,000 people during its eight days. A short drive away, Cherry Republic in Glen Arbor features more than 150 gourmet cherry products as well as cherry wines.









Photo courtesy of Emily Berger

"One of the top hottest food cities ..." - Zagat

The D is a growing foodie mecca, where fabulous meals go from farm to table in just a few miles. Whet your appetite on vegan specialties, unique international cuisine, independent coffee shops and distinctive distilleries. Whatever you might be craving, it's time to get a taste of Detroit.





MICHIGAN



${ m H}$ ot and happening

Zingerman's in Ann Arbor isn't just a deli – it's an institution. Located in a former grocery built in 1902, it opened in 1982 and has been a massive favourite with locals and visitors ever since. Mouth-watering offerings range from Nashville hot (as in super-spicy) fried chicken, chess pie or hand-made harissa (chilli pepper paste) to the more traditional hot corned beef, home-cooked chicken broth or hearth-baked French mountain bread.

PASSION AND PANORAMAS

Check out the Leelanau Peninsula Wine Trail, with its 24 wineries en route, and you have a choice of three mini-trails – the Sleeping Bear Loop, the Northern Loop and the Grand Traverse Loop – all designed for easy touring. You'll find breathtaking views, stylish wines and passionate winemakers. The oldest wine trail in Michigan, the Leelanau Peninsula Wine Trail has tasting rooms with unparalleled panoramas and cozy nooks loaded with charm.

Make it to the market

Detroit's legendary six-block Eastern Market has been running since 1891 and on Saturdays it comes into its own – attracting crowds of up to 40,000 people during the busy season –with more than 250 open-air stalls that sell everything from fruit and vegetables to locally-produced speciality food and pasture and/or grass-fed meat. A scaled-down version on Tuesdays offers fresh produce, baked goods and meats.



A BONANZA FOR BEER BUFFS

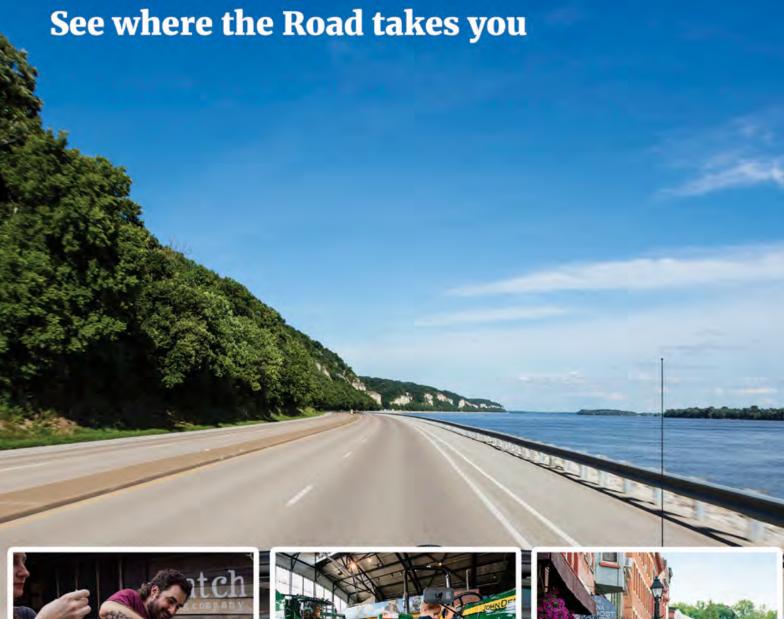
Kalamazoo likes its beer, which is why it has a Beer Week, offers Beer Tours and a Craft Beer Trail and runs a Brew Bus. More than half of the many fine breweries in Kalamazoo are located within walking distance of one another, and the ones that aren't are only a short distance away. The family-owned Bells Brewery, for example, is Michigan's oldest brewery and has been brewing for more than 30 years.





PICK UP A PASTY

Drive through Michigan's Upper Peninsula and you can't miss signs for 'Pasties' – and no wonder. Hugely popular in this neck of the woods, they have been produced since 1946 by Lawry's Pasty Shop in Ishpeming (another outlet is in Marquette). Madelyne and Jim Lawry sold their first pasties from a small café before moving to a nearby grocery store. A family business, the shop is now run by their son, Roger.









Follow the path laid out by one of the world's largest rivers as it leads you on a one of a kind adventure. Hike trails past giant rock formations and head to the top of the bluffs for breathtaking views of the mighty Mississippi. Discover the largest prehistoric earthen construction in the Americas at Cahokia Mounds, once home to nearly 20,000 Mississippian mound builders. Savor the flavor of Illinois in world class barbecue, out of this world hot fudge, and the unique tastes of Illinois made wines, craft beers, and small batch spirits. Stroll past more than 100 historical store fronts along the Most Beautiful Main Street in America. Come discover all the amazing reasons the Meeting of the Great Rivers and Great River Road in Illinois National Scenic Byways are the ultimate road trip vacation!

GreatRiverRoad-Illinois.com

VisitAlton.com













Follow the variety of food and drink around the Great Lakes USA

HE sheer range of food and drink in the **Great Lakes USA** makes it a must visit for people who like to eat and drink ... which means everyone! But while the major cities have a huge number of eateries and bars, calling in at some of the smaller locations around the region can yield some tempting surprises and absolute delights, too, when it comes to tickling your taste buds or satisfying a thirst. The following Featured Attractions pages highlight some of the not-to-be-missed treats in the Great Lakes USA. So hit the road on a culinary voyage of discovery!







FEATURED ATTRACTIONS

DuPage County, Ilinois

TRIUMPH FROM A TRAILER

From a hot dog stand in a 6ft x 12ft trailer in DuPage County in the Chicagoland area to 50+ permanent locations around the country, Portillo's has been a huge success. Famous for its Chicago Hot Dog and Italian beef, the company was launched by Dick Portillo in 1963 as The Dog House, before moving to a permanent site - and change of name four years later. Now, the company attracts orders from across the US.





Detroit, Michigan

RIVALS THROUGH THE DECADES

What is a Coney dog? A big favourite in Detroit, Michigan, it's a hot dog, topped with beef-heart beanless chilli sauce, yellow mustard and raw white onions. Who serves the best Coney dog in the city? Rivalry between close-neighbour diners American Coney Island and Lafayette Coney Island goes back decades and they even featured in the Travel Channel's Food Wars and Man v Food programmes. Try them both!

Duluth, Minnesota

WILD IN THE WATERWAYS

For centuries, the Ojibwe Native Americans have been harvesting wild rice in local waterways around Minnesota, so it's no surprise that wild rice is recognised as the state grain. Duluth offers a wide variety of unique, wild-rice cuisine at many restaurants, including Grandma's Saloon and Grill (wild-rice soup), Fitger's Brewhouse (wild-rice burgers), the Duluth Grill (wild-rice vegetarian burger) and the Boat Club Restaurant (chicken cranberry wild-rice salad).





Mall of America, Minnesota

EATING AROUND THE WORLD

From Shanghai to Tokyo and Mexico to India, the Mall of America in Minnesota offers a tantalising, tasty trip around the world with its range of restaurants. Visitors to the 520-store mall (which also has the world's largest indoor theme park) can savour an Indurrito (an Indian burrito) or plump for Pad Thai, move to the Middle East at the Naf Naf Grill, or jump into Japan at Benihana.

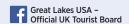
Rockford, Illinois

WRAP UP THE PIG

Five years into its existence, the Pig Minds Brewing Co in Machesney Park, in the Rockford region, claims to be the first - and possibly only - vegan brewery in the States. Its core brews are called Southy Bitch Slap, Barrel Aged Joe Daddy and Happi Daze, while its menu is 100 per cent plant based and features a selection of wraps and tacos. Events include beer/whisky pairings, comedy nights and music sessions.







FEATURED ATTRACTIONS



Cleveland, Ohio

A SPICY STYLE OF THEIR OWN

When James Beard Award-winning chef Michael Symon introduced *Bertman's Ballpark Mustard* (a local product) into his sauce – using Eastern European spices and smoking meat over local fruitwood – he created a barbecue style that Clevelanders now call their own. His barbecue restaurant, Mabel's BBQ, in the heart of the city's downtown, prompts the feeling of a rustic smokehouse with its arched ceilings, industrial lighting, exposed brick, communal picnic tables and a laid-back vibe.



Springfield, Illinois SUPER SANDWICH

A capital city deserves a capital sandwich, which is what you get with Springfield's famous Horseshoe Sandwich. Created in 1928 at the Old Leland Hotel, it got its name from a horseshoe-shaped ham steak, with the fries representing nails and a hot plate serving as the anvil. Today's version of this open-faced sandwich consists of two slices of toasted bread with meat or vegetable, topped with French fries and smothered in cheese sauce.

Bloomington, Minnesota

BUILDING ON SUCCESS

When Thomas Orbison, former US Air
Force and now executive chef at the
award-winning Lela restaurant in West
Bloomington, developed a passion for
cooking, he moved to Paris to earn his
Grand Diploma from Le Cordon Bleu. Back
in Minnesota, he has built on the success
the restaurant already had and his bustling
open kitchen produces home-grown beef steak,
crudo dishes such as ceviche and beef tartare,
and house-made pasta.





Champaign County, Illinois

DINING DOWN ON THE FARM

If you're going to have dinner on a farm – a very popular eating option in large parts of the States – the one thing you can guarantee is that the food is fresh. Prairie Fruits Farm & Creamery in Champaign, Illinois, offers multi-course, slow-food meals that highlight the best of Midwest agriculture, with many of the vegetables, herbs and fruit grown organically on the farm, along with its goat milk, eggs and cheeses.







FEATURED ATTRACTIONS



I&M Canal Heritage Corridor/ IL Route 66, Illinois

A FAVOURITE ON THE FARM

Legend has it that, in the 1920s, when horse breeder Jack Peabody had nowhere in Romeoville, Illinois, to take his guests to eat, he launched his own restaurant. Now, almost 100 years later, the White Fence Farm is still serving customers, with its famous fried chicken recipe (one of the top 20 'must eat' foods in the state) a huge favourite. The farm also has an antique car collection.

Traverse City, Michigan COASTING ALONG ON WINE

The Traverse Wine Coast (105 miles of shoreline) in Michigan offers many opportunities to sip a glass of wine while taking in views of Grand Traverse Bay. The summer sees several wine events, such as *Divas Uncorked* on the Old Mission Peninsula, which is 'devoted entirely to women, wine, food and fun', and across West Grand Traverse Bay, the Leelanau Peninsula Wine Trail's *Small Plates*, which pairs gourmet tapas with wine.



Great Rivers & Routes, Illinois

FAST AND FURIOUS

Once a tavern owned by Anhesuer-Busch Brewery, Fast Eddie's Bon Air is a bustling hot spot for cheap food and cold drinks that now sells more than 4,000 half-barrels of beer and thousands of cases of cans, bottles and spirits every year. No wonder he is called Fast Eddie. His food bar sells burgers, shish-kebabs, bratwurst and boiled shrimp, and bands say that if you haven't played Bon-Air you haven't played anywhere!



Grand Rapids, Michigan ALE AND HEARTY

They're not short of awards in Grand Rapids, Michigan – most of which are linked to beer. Voted Beer City USA in national polls and named Best Beer Town and Best Beer Scene by USA Today, the city has 80+ breweries on its Beer City Ale Trail, more craft beer, it claims 'than just about anywhere else on earth'. Pop in to eight and you earn a Beer City Brewsader T-shirt!



Evanston, Illinois

TOP OF THE BURGERS

When Edzo's Burger Shop in Evanston was voted by Zagat reviewers as selling one of the best 25 burgers in the US and the best in Chicago, the citation said it had 'top-of-the-line burgers with tons of options for customisation' as well as 'a fantastic selection of imaginative to-die-for fries' and 'transcendent thick malts in terrific flavours'. Visit this burger shop in Chicago's North Shore and find out for yourself.





Choose Cheese in Amish Country

And eat your way round the world in the state capital

HEESE lovers will have a field day in Ohio's Amish Country, which has the largest population of Amish in the world and is the birthplace of the distinctive Baby Swiss. Try it at Guggisberg Cheese, whose founder, Alfred Guggisberg, left Switzerland in 1947 to pursue his cheesemaking dream in Millersburg. If cheese isn't your thing, be sure to taste local favourite the fry pie at Hershberger's Farm & Bakery.











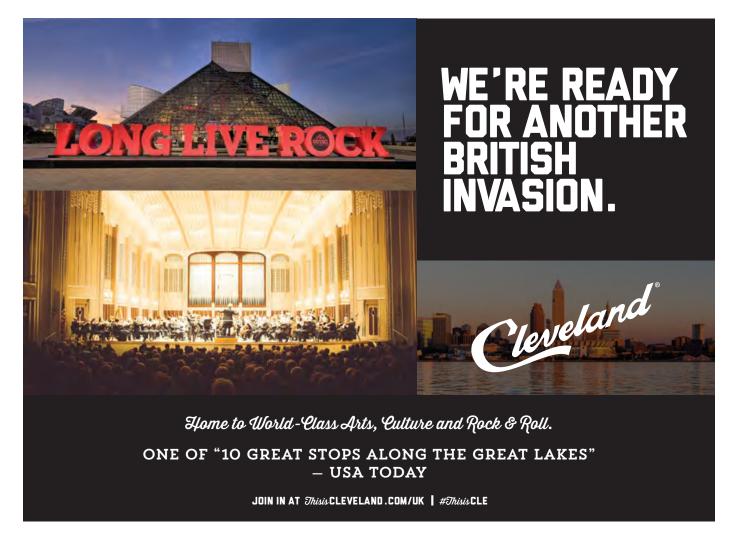
VARIETY IN THE NEIGHBOURHOODS

You can travel the world without leaving Columbus, the state capital. Its increasingly-ethnic population means that if you take the Columbus Food Adventure tour, you'll discover just how varied the culinary menu is – from Somali cuisine to Vietnamese sandwiches and Salvadoran delicacies to Mexican bakery. The city's various neighbourhoods, from Short North and Old Worthington to the German Village and Grandview Avenue, highlight the sheer variety of food on offer.



BREWING UP A STORM

In the ten years or so since it started, Scottish (based near Aberdeen) publicly-funded brewer BrewDog has broken records galore, opening bars around the world, introducing new beer after new beer, and amassing more than 70,000 shareholders. Now it has a beer-themed boutique hotel, the DogHouse, in Canal Winchester, just outside Columbus, which has BrewDog beers on tap in the rooms, in-shower mini fridges and locallymade craft beer soap.





BROTHERS IN BEER BREW UP SUCCESS



When Patrick and Daniel Conway, two Irish brothers with limited brewing experience, launched the

Great Lakes Brewing Company in 1986 in Cleveland's Ohio City neighbourhood, the odds were stacked against them – the city's last production brewery had closed in the early '80s and the area needed a facelift. Now, several decades and multiple awards later, busines is booming for the company that used to deliver its beer in a maroon station wagon.



RINGING THE CHANGES EACH NIGHT

From serving up pop-up dinners to launching an upmarket new American kitchen – that's the pleasing route chef-owner Ryan Santos (pictured left) took in Cincinatti. Based in the city's Over-the-Rhine neighbourhood, his Please restaurant has a set tasting menu for his 30 diners, while his a la carte menu, which is based on the European influences from his time spent working in restaurants in Denmark and Belgium, rotates each night.

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