

# Dining

BY EMILY BETZ TYRA

## Friday Night Fish Fry

Few occasions are as convivial and classic in our Northern land of lakes than the Friday fish fry at Dinghy's in Frankfort. The line spills onto Main Street beginning at 5 p.m. with diners ready to order up Sally Donaldson's Friday-night-only specialty. All-you-can-eat perch and cod is nothing new to Northerners, but because you have to wait for week's end, Dinghy's delicately breaded, ultra-fresh fillets in paper-lined baskets always seem new and exciting. For a tip on how to get to the front of the line, turn to page 71.



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## October

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Fish fry, terrific tartar sauce, more.

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# fish fry

BY EMILY BETZ TYRA



## FOODIE FILE

### Sally Donaldson

HEAD CHEF AT DINGHY'S, FRANKFORT

**Your Friday fish fry is legendary:** People drive up from downstate for it. The fish is nice and fresh, we're careful how light the batter is, and we fry to order.

**How do you get that breading light as air?** Dry batter in a thin light coating. We dip the fish in milk, then coat it in our little mixture.

**Which is a secret?** Of course!

**Your soups are almost as famous:** I get here at 2:30 a.m. to start making them. We always have the twice-baked potato made with sour cream, cheese, ham. I like to make soups like that—beef stroganoff soup, stuffed pepper soup—with the same ingredients as the dish.

**What's in Dinghy's homemade tartar sauce?** Mayo, sweet relish, boiled egg, a little mustard and lemon juice. If I'm feeling fancy I'll put sour cream in it too.

**Do people really eat more than one basket of fish?** Oh gosh yes. We have hearty eaters here. Sometimes there's four or five reorders.



**Fish dishes you love to make at home:** I have a really good recipe for salmon. I bake it with a layer of spinach and a layer of cream cheese and mayonnaise, which sounds kind of strange but it's wonderful.

**Any secrets for getting to the front of the fish fry line?** What I tell my family: if you don't want to wait, be there by 4:30 p.m. Or order it takeout, you'll get it faster.

DINGHY'S RESTAURANT & BAR IS AT 417 MAIN ST., FRANKFORT, 231-352-4702, DINGHYSRESTAURANT.COM.

## FRESHWATER FAVES

### SCALAWAGS

Bring on the basket at Scalawags Whitefish & Chips—what better epitomizes land and lake than crisp, potato-y fries paired with crisp, feather-light battered perch and whitefish? Scalawags gets their fish out of Lakes Michigan and Huron, then bones and readies the fillets for frying to order. Stop in at the casual, nautical-cool Up North locations in Petoskey, Traverse City (PICTURED), Cheboygan or Mackinaw City. SCALAWAGSWHITFISH.COM.



## DISCOVERIES

### Tastier Tartar

For a refreshing take on fish's favorite condiment, look no further.

**BRIGHT AND LEMONY:** American Spoon's **Great Lakes Seafood Sauce** (PICTURED) is enchantingly tangy with briny capers, dill, onion, lemon and parsley. Mellow it with sour cream to serve with pan-fried perch or sautéed trout. 411 E. LAKE ST., PETOSKEY, 231-347-1739, SPOON.COM.

**BRACING AND BOLD:** The unexpectedly harmonious heat of jalapeños and horseradish give an invigorating jolt to **Bite Back Tartar Sauce** from The Ojai Cook. Addictive alongside grilled salmon. FIND IT AT BLUE DOOR GOURMET, 323 MAIN ST., FRANKFORT, 231-352-8050.

# Dining RESTAURANT GUIDE

**BLD:** Breakfast, Lunch, Dinner    **\$:** Entrées under \$10  
**SF:** Smoke-free    **\$\$:** \$10-20  
**BAR:** Alcohol served    **\$\$\$:** Above \$20

*Some restaurants are seasonal. Call ahead.*



## Emmet and North

### Alanson/Conway

**Beach's Log Cabin Cafe** Great eggs benedict, crepe-style pancakes, grilled SPAM and eggs, homemade white chili and fish and chips. **BLD • \$-\$\$ 2495** U.S. 31 N, CONWAY, 347-5530

**Bob's Place** Soups, sandwiches, prime rib, barbecue ribs and shrimp. **LD • BAR • \$\$** 7515 U.S. 31 S., ALANSON, 548-2396

**The Rainbow Room at Hidden River Golf & Casting Club** Rainbow trout, pastas, whitefish. **LD • BAR • \$\$** 7688 MAPLE RIVER RD., BRUTUS, 800-325-4653

### Bay Harbor

**Arthur's 27** Steak house in a casual environment. **BLD • \$\$** 27 BAY HARBOR GOLF CLUB, 5800 COASTAL RIDGE DR., BAY HARBOR, 439-4085

**Galley Gourmet** Sparkling Balducci's-style deli and market offers portable meals, wine, fresh baked goods, gift baskets and a counter from which to inhale it all. **BL • \$-\$\$** 4181 MAIN ST., BAY HARBOR, 439-2665

**Knot, Just a Bar** Perched on the Bay Harbor marina, this contemporary sports and oyster bar boasts many beers, live music Sun. **LD • BAR • \$-\$\$** 840 FRONT ST., BAY HARBOR, 439-2770

**Latitude** French-trained Chef Rich Travis, a Tapawingo alumnus, prepares casual fine cuisine in a sassy copper-clad eatery with a handsome bar, big wine list and walls of windows. Cuisine ranges from wood-fired pizzas to elk medallions with wild-rice risotto. In season, entertainment. **LD • BAR • \$\$-\$\$\$** MARINA DISTRICT, BAY HARBOR, 439-2750

**Original Pancake House** Flapjacks and breakfast. **BL • SF • \$** MAIN ST., BAY HARBOR, 439-9989

**Sagamore's** Nouveau Victorian inn with glorious Lake Michigan views. Executive chef Wendy Wagner's 19-item petite plate menu shines with Scandinavian, Asian and sophisticated regional cuisine. Fine entrées, too, and live music on weekends. **BLD • BAR • \$\$-\$\$\$** THE INN AT BAY HARBOR, 3600 VILLAGE HARBOR DR., BAY HARBOR, 439-4000

### Cheboygan/Indian River

**The Boathouse** Dine on classics like meatloaf, crab legs, London broil, or oysters Rockefeller in a 1940's boathouse right on the Cheboygan River. **LD • BAR • \$-\$\$** 106 PINE ST., CHEBOYGAN, 627-4316

**Brown Trout Restaurant & Tavern** This log-cabin classic features appetizers, pizza, soups, salads, steaks, ribs, seafood and smoked trout chowder. Patio dining. Sun. brunch. **LD • BAR • \$-\$\$** 4653 S. STRAITS HWY., INDIAN RIVER, 238-9441



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# Pears

BY EMILY BETZ TYRA

Fresh, firm pears are the star of this aromatic French-countryside dessert.

**Clafouti**—fresh fruit baked in a puffy flan—is a humble but delightful dessert born in communal county ovens in the Limousin region of southwest France. Cherries are traditional, but here we've used the first almost-ripe pears from the tree. (Pears that are still firm and not overly juicy will ensure that the flan will set when baked.) Serve your clafouti warm from the oven after a fall dinner or even for a decadent weekend breakfast before a crackly walk in the woods. ▣

## RECIPE

### Pear Clafouti

- Butter, for greasing pie plate
- 2-3 firm, slightly under-ripe pears
- Juice of 1 medium lemon
- 1/3 cup brown sugar
- 1 teaspoon ground ginger
- Zest of 1 medium lemon
- 2 tablespoons butter, melted
- 4 extra-large eggs
- 1 cup whipping cream
- 1/4 cup pure maple syrup
- Whipped cream, for garnish



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Preheat oven to 350°F. Butter a 9-inch glass or ceramic deep-dish pie plate. Place pie plate on a baking sheet lined with foil, shiny side up. Peel and core the pears, and cut into thin slices/wedges. Place in a medium bowl, add lemon juice to coat. Set aside. In a medium bowl, whisk the brown sugar, ginger and lemon zest together. Whisk in the melted butter. Add the eggs, one at a time, whisking after each one to aerate the mixture. Add the whipping cream in a fine stream and slowly whisk until well blended.

Pour a thin layer of the egg mixture—just enough to coat the bottom—into the prepared pan. Drain the pear slices in a colander or sieve. Pat dry if they are extra juicy. Fan pear slices in a single layer on top of the layer of egg mixture. Gently pour the remaining egg mixture over the pears. Drizzle maple syrup over the top. Bake 40-55 minutes or until the flan is set, and the top is puffed and golden brown. Slice and serve warm with a dollop of whipped cream. Serves 6-8.