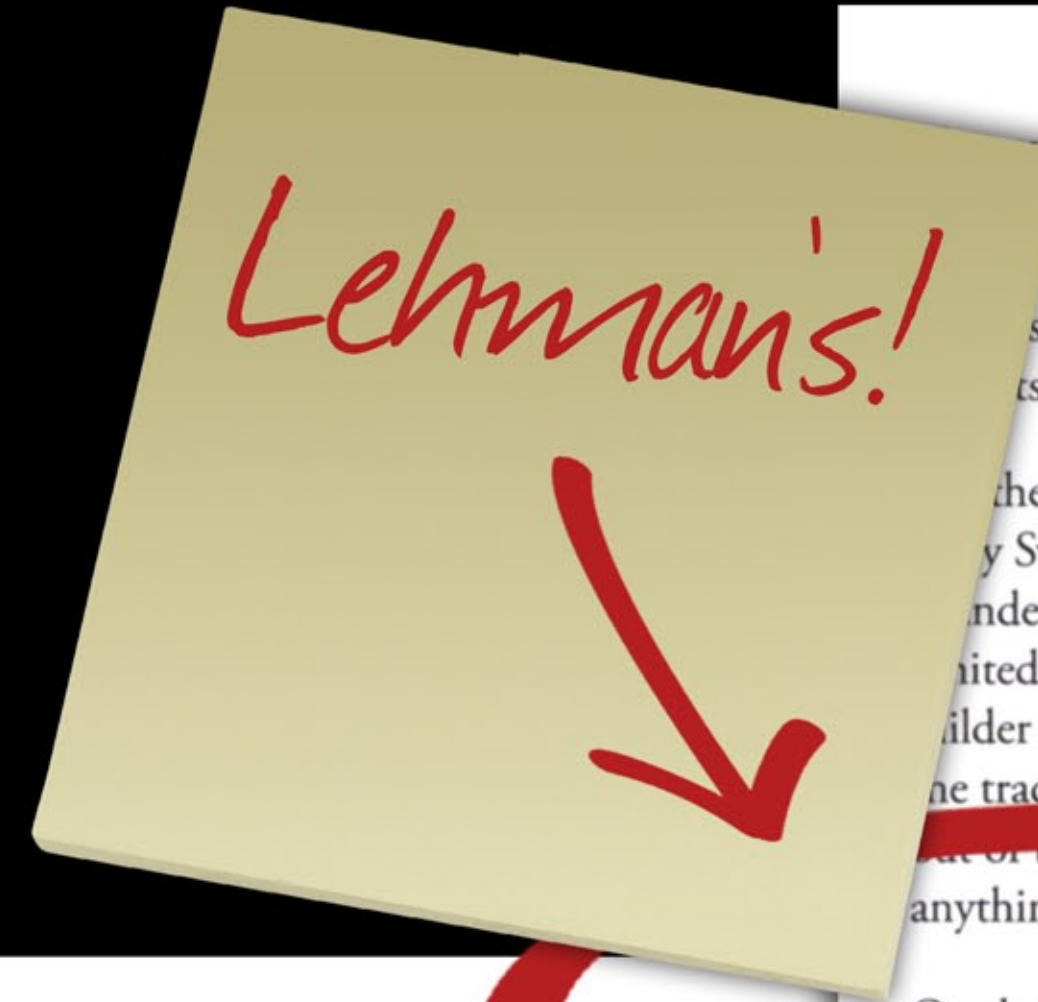


# edible COLUMBUS®

Issue No. 7 Celebrating Local Foods, Season By Season Fall 2011

Edible Columbus, Fall 2011



The Inn at Honey Run.

## AMISH COUNTRY

Simplicity at its best

By Carole Amber | Photography by Troy Amber

My husband and I recently had the pleasure of taking a personal timeout in Amish Country. Located within two hours northeast of Columbus, Ohio's Amish Country is home to the world's largest Amish and Mennonite settlement. Known for simple agrarian lifestyles, the Amish live on self-contained estates, practice nonconformity and believe in peace, community and faith.

With a bountiful fall harvest, farming activities and the Inn at Honey Run, locavores will find Amish Country has much to offer. Cheese houses, homemade chocolate and roadside stands, antique shops and more dot the backroads of Amish Country, revealing a delectable way to experience the flavors of the area. At the end of an adventuresome day, make your way to the Inn at Honey Run to taste how local ingredients come to life.

The Inn is a sanctuary hidden in the treetops of Amish Country. The outdoor dining space is set high in the trees and makes one feel like they're tree-house royalty. We spend the evening with Executive Chef Scott A. Fetty to learn about his cooking style and how his career has come full circle.

Born on a farm, Chef Fetty grew up with straightforward, family-grown food. Once he decided that he wanted to become chef, he traveled the world to sharpen his skills. He studied and held positions in New York, Switzerland, Luxembourg, Germany and France. His vast international experience also includes six gold medals with TEAM USA in the "Culinary Olympics."

In January 2010, Chef Fetty accepted the executive chef position at the Inn because it allows him to cook according to his motto: "Find one good ingredient and treat it respectfully and simply." He creates rustic, upscale dishes that meld his French training with regional traditional cooking. He finds that the Inn "is the perfect setting to do this type of cuisine," and allows him to revisit his roots.

Chef Fetty runs a scratch kitchen with seasonal and local ingredients. He serves us juicy lamb on top of butterscotch beans with tricolor carrots. Tender, succulent and colorful—this meal showcases his talents. The chef is particularly skilled when he cooks game and local vegetables.

### Amish & Mennonite Heritage Center

PO Box 324, 5798 CR 77, Berlin  
330-893-4000 or 330-893-4222  
behalt.com

### Boyd & Wurthmann Restaurant

PO Box 207, 4819 E. Main St., Berlin  
330-893-4000 or 330-893-4222  
Open M-Sa 5:30am-8pm

### Guggisberg Cheese

5060 SR 557  
Millersburg, OH 44654  
800-262-2505  
babyswiss.com

### Hershberger Antique Mall

3245 SR 557  
Baltic, OH 43804  
330-893-2064 or 800-893-3702

### Holmes County Trail Rails-to-Trails

Open from Fredericksburg to Killbuck  
holmestrail.com

### The Inn at Honey Run

6920 County Road 203  
Millersburg, OH  
330-674-0011 or 800-468-6639  
innathoneyrun.com

### Lehman's

4779 Kidron Rd.  
Dalton, OH 44618  
877-438-5346  
lehmans.com

### Mohican State Park

3116 State Route 3  
Loudonville, OH 44842  
Park Office 419-994-5125 ext. 10  
Camp Office 419-994-4290  
mohicanstatepark.org

Amish Country typically closed Sunday



Hats for sale at Lehman's.

Fall is "one of my favorite times of the year," says Chef Fetty as he recalls the Inn showcases two-foot large woodpeckers (bigger than most), deer and brightly colored birds. In addition to the fresh ingredients he transforms from the surrounding fields, Chef Fetty plans to build a smokehouse so that guests can sample his homemade sausage.

As we discuss our stay in Amish Country, Chef Fetty suggests we peruse downtown Berlin and stop by Boyd & Wurthmann Restaurant. Downtown Berlin feels like a mix of apple pie Americana with shops selling antiques, furniture, handmade Amish purses, and popped kettle corn on the sidewalk. Stop in Coblentz Chocolate Company for an old-fashioned hand-dipped snapper, and be sure to try one of the nearly 20 pies served daily at Boyd & Wurthmann.

Amish Country has a little something for everyone. The outdoorsman can bike, blade or go horseback riding on the 15-mile Holmes County Rails-to-Trails path featuring a "chip and seal" path for horse-drawn vehicles. For those who enjoy culture, the Amish & Mennonite Heritage Center provides an overview of the area and a history lesson to boot.



Traditional horse and carriage in Amish Country.

You can learn about the Anabaptist movement, become a member of the church, or walk by the 265-foot circular mural Behalt or have a conversation with the Amish staff. Antique shops and furniture stores showcase the work of skilled craftsmen such as handmade wooden toys, hickory rocking chairs and quilts.

Another treat of the area is homemade cheese. Our favorite is the Guggisberg Swiss Cheese from Guggisberg Cheese. Alfred Guggisberg, founder of this cheese factory, introduced his Baby Swiss to the United States after recognizing that the American palate preferred a milder cheese than that of his Swiss ancestors. Aged 30 days rather than the traditional 60, Guggisberg Baby Swiss is smooth, buttery and creamy. "You will never taste anything like it anywhere else."

Our last destination in Amish Country is a local recommendation. We are told that we must hit Lehman's, a country store filled with non-electric, old-fashioned products. This is not your typical country store. It is a 30,000-square-foot slice of history where you can find anything from butter churns to milking stools, and oil lamps to candle-making kits. Local almond and cranberry granola, bumbleberry jam and fresh popcorn are some of our preferred products.

As we head home on Route 62, we see a perfectly tattered sign "Eggs, jams, popcorn, fresh produce." We quickly turn down the skinny dirt path and land at a roadside farmhouse. Sitting in front of the house is a table topped with glorious produce. An Amish woman is working at its side, slicing zucchini. Behind her are jars of popcorn that reflect hard work. The woman recalls that her family harvested the popcorn. "We planted the country white seeds, then harvested the stalks late in the season. Next we hung the stalks outside to dry for months and then hand-rubbed each cob to release the corn." An entire jar is only \$1.10. This collection of food-lover delights, the humble conversation with their makers and the hues of the sunset add up to quintessential Amish Country.

For a wholesome sliver of tranquility and a dose of good, clean fun, Amish Country is a delicious timeout.



**Carole M. Amber** is a foodie and writer who adores whole, fresh and delicious food. Her background includes marketing experience at Nike, creating/selling a gourmet dining company in Chicago and an international MBA. She currently sinks her teeth into a food website called ChopSizzlePop! with her husband Troy. Together they hunt down expert restaurant recommendations and recipes, interviews with chefs like Jacques Pépin and Rick Bayless and behind the scenes footage of age-old food traditions at chopsizzlepop.com.



The local and seasonal harvest at a roadside market.