

# Local Restaurant Honored By World's Largest Travel Site

BY SARAH WETZEL  
For the Plain Talk

It doesn't take big and loud to draw a crowd as Vermillion's own Red Steakhouse has proved by putting the town on the map for simply standing for community and camaraderie.

The restaurant recently received a certificate of excellence from TripAdvisor, a world-wide travel website.

"It's based on reviews," explained Emily Te Brink, Red's front house manager. "You have to have at least four out of five stars. We're at four and a half. It's also based on the number of reviews. I don't know the minimum but you have to have a certain amount of reviews before you are eligible. It's based on your popularity as well."

According to Brink, Red Steakhouse currently ranks number two in Vermillion behind Cafe Brule.

Guests come from a variety of places according to Executive Chef Kirk Phillips.

"On the weekend we do get the foodies who travel to get here whereas the week night is the local population," he said. "I would say all the way from Yankton to the dunes we have a big clientele who come and travel regularly."

Phillips said some guests travel all the way from Sioux Falls and Omaha, catching wind of the wonderful experience the restaurant offers.

As far as advertising goes, Phillips says Red's service speaks for itself.

"Most of our business is word of mouth," he said. "We don't spend too much money in advertising strictly because we'd rather take care of the people in house and it's always better to keep a customer than trying to make a new one and it's much more effective in our line of work."

Red has won several awards including a bartending award and a nomination for the Wine Spectator award last year.

We're really honored getting these awards," Phillips said. "We really take pride in what we do. It's not something we applied for but it's something that people have noticed with us so it makes us pretty proud."

According to Phillips and Brink, the TripAdvisor award came as a nice surprise and a sign that they are on the right track.

"We definitely use the award as a positive," Brink said. "We're proud of it. We did have good enough reviews to get this award. We want to share that with everybody else. It was something that we had to research because we didn't know what it was or why we got it. TripAdvisor is actually one



COURTESY PHOTO

Red's Steakhouse in Vermillion recently was awarded a certificate of excellence from TripAdvisor, the world's largest travel site.

of the largest review websites in the world. That's something that everybody uses."

So what's the main draw that brings in those good reviews and awards?

"I think that's one answer and I think that's the people, our staff," Phillips said. "It's passion. When our staff is so passionate you create great service, a great atmosphere and great food. It's not our food because our food is only as good as the people putting it together. Our service is as good as the people giving it to you."

The passion is reciprocated according to Brink which completes the guest experience at Red.

"My favorite part would be the people that come here," she said. "I started off as a server and moved my way up so i've had all aspects of it. The new people you get to meet and make their night but also the regulars that come in, they've been other places and they say they keep coming back here not just because of the food or the building but because of us, the people here. We don't just serve them their food and kick them out. We have conversations with them. We get to know them, they get to know us. There's that relationship between us and the customer. It's not just an in-and-out situation."

Brink shared an experience early last month when the entire restaurant was forced to retire to the downstairs vaults when the tornado sirens went off, yet it was still a good time as guests reportedly brought wine glasses and good spirits with them on their trips down and up the stairs.

Guests included a couple celebrating their twenty-eighth wedding anniversary.

"They're very special people and we took care of their entire meal," Brink said. "We knew it was their anniversary so we decided to make it extra special for them not just a normal night at Red. When they're here they come in two or three times a week. So on this special occasion we tried to amp it up a little bit. They came in like they always come in, they have a table they always like to sit at and it was set up with place settings, folded napkins, flowers. They got a couple of special dishes from Chef and at the end the wife cried. They were blown away."

Though he does not work up front, Phillips said he also enjoys the relationships formed through the business.

"It's really a source of family," he said. "They really become close to those people."

The family feeling goes all the way up to the owners according to Phillips.

"The owners of this establishment are very supportive of everybody in this establishment," he said. "It's really built for the community. It's an honor to bring these people in, to create an awesome experience for the community. What makes this place great is the support that we get and the family environment that we've created with our staff and people that come and go. They'll always remember their time at Red and that's what makes us different."

According to Brink, anyone is welcome, casual or formal. Children's menus are also available.

For more information on the steakhouse call (605) 624-0079 or visit www.theredsteakhouse.com.

## County Commission Continues Budget Hearings

BY SHAUNA MARLETTE  
shauna.marlette@plaintalk.net

The Clay County Commission is working its way through the budgeting process for 2016. For the second meeting in a row the commission heard reports from different department heads on their requests for next year, included on Tuesday was Rod Polley, Highway Superintendent.

Polley explained to the commission that the biggest change he was requesting for the upcoming year was to have the commission consider bidding out the chip sealing for county roads next year.

Polley said that the county is one of only two he is aware of in the state that still does their own chip sealing, and because current county equipment is aging and is at the point of needing to be replaced, now is the time to consider if they wish to purchase new equipment or outsourcing the projects.

He said that when considering the budget, the cost for outsourcing is negligible, the cost would be recovered in freeing up his employees time to work on other projects, as well as eliminate the need to upgrade machinery with an estimated cost of \$400,000.

Commissioner Micheal Manning said he felt looking at outsourcing would be the way to go.

"Sometimes on some things it is better to contract out," he said. "This is one. Financially it makes it right. The \$157 per mile difference will be made up in savings of our time and equipment."

Others who presented on Tuesday included Dr. Stanage, Lewis & Clark Behavioral Health Services;

John Gille, Clay Union Foundation; Dennis Ganschow, Weed Supervisor; Layne Stewart, Emg. Mgmt. Director; Matt Calahan, Vermillion Fire/EMS; Jane Olson, Register of Deeds; and , Maxine Johnson, WH Over Museum.

While no requests were approved on Tuesday, the commission agreed that most of the requests were ones that would try to be funded in the budget.

## USD Music Camp Scholarships Given

Friends of Arnold and Virginia Mockler gave three scholarships in their memory to participants of the 64th annual USD Summer Music Camp for middle school and high school students.

Arnold was a farmer and talented singer and musician. Virginia was a devoted wife, mother, and dear friend, and a buyer for USD Book and Supply for many years.

The scholarships will be awarded during the camp to students who have excelled.

## Creative Writing Workshop Planned

The Dakota Writing Project and the South Dakota Humanities Council are co-sponsoring a day-long creative writing workshop open to the general public, "Making and Meeting Bodies Through Words," to be held on the University of South Dakota-Vermillion campus on July 21st.

Writer Natanya Pulley will guide participants during the workshop as they focus on building sensory experience and lingering on details in writing. The workshop is appropriate for both beginning and advanced writers.

The workshop is scheduled for Tuesday, July 21st, from 9:30 a.m. to 3 p.m. with lunch from 12:30 to 1:30 on your own. The workshop location is East Hall 111, University of South Dakota, Vermillion. A light breakfast is provided. Participants should bring writing tools such as a computer laptop and/or paper and pens.

Participants can save \$5 by registering early: pay online at <http://www.coyotestore.usd.edu/> (select the Conference Registrations link) or mail a \$15 check or money order, postmarked no later than July 15, 2015, to:

Dakota Writing Project  
Dakota Hall 212  
University of South Dakota  
414 E. Clark Street  
Vermillion, SD 57069-2390.

For regular registration (after July 15), pay online or bring \$20 to the workshop on the day of the event.

Natanya Ann Pulley is an assistant professor in the English Department at the University of South Dakota and is the fiction editor for South DAKOTA REVIEW.

This event is co-sponsored by the Dakota Writing Project, a non-profit teachers' organization, and the South Dakota Humanities Council, an affiliate of the National Endowment for the Humanities.

## 4-H Special Foods Contest Held

Clay County had two members participate in Special Foods Contests this summer. Participants in this contest had to plan a menu, prepare a dish, provide a place setting and be prepared to answer questions about food safety and nutrition.

Katrina Heles prepared and served the judges Katrina's Mac and Cheese Bake. She received a purple ribbon on her dish. Katrina is a member of the Jolly JJ's 4-H Club.

Phillip Hauck, a member of the Meckling Livestock 4-H Club, prepared Sweet and Sour Chicken for the judges. He was awarded a purple ribbon for his efforts.

Both Katrina and Phillip are eligible to show their culinary skills during the State Fair Special Foods Contest in Huron in September.

## Anderson Honored By DWU

MITCHELL — Dakota Wesleyan University recently announced that Edis Anderson, of Vermillion, will receive the Tumbleweed Award for her longtime support of the university. The Tumbleweed Award is a cumulative award presented to all patrons who have donated \$10,000 or more to the university since 1986. The award will be presented at DWU's annual Legacy Banquet, held in conjunction with Blue & White Days, in September.



# Messy Hands, Beautiful Art

BY SARAH WETZEL  
For the Plain Talk

Art isn't just for professionals as is obvious when one sees what goes on at the annual Messy Hands Art Camp at the Washington Street Arts Center.

"We do a bunch of different kinds of art," said Patrick, 11, who has participated in the camp for several years. "It's always four different classes. It's kind of like school with the periods which is cool. But we learn about famous artists and we try and do that kind of art and then we learn different kinds of art, some modern some really really really old."

According to Patrick the participants work with a variety of art materials including shaving cream, paint and clay.

"We get to work with a lot of weird things," Patrick said. "Last week we did shaving cream marble. It's food coloring and shaving cream and then you put a piece of paper on it and it marbles. Then we are making coil pots where we take strips of clay and stack them on top and then we get water and mold them."

One of Patrick's favorite parts of the program actually has made a difference in his community. "Public art is really fun because you get to do stuff and then it's put somewhere cool," he said. "There was this thing where we made artwork out of pieces of glass and stuff and it's now in the library. It was cool because there's a set layout. We all helped, even the little kids got to put pieces on."

The mosaic Patrick referred to can be seen in the children's play area of the Vermillion Public Library.

Art doesn't always have to be so meticulously planned like mosaics according to Patrick.

"It's kind of your choice," he said. "You can either



COURTESY PHOTO

Kids at the Washington Street Art Center had great experiences with different art forms and artist appreciation during the last two weeks as kids explored with messy hands and colorful results.

draw it out with your pencil and then paint it or you can just paint. I like to just do it without planning. I hate plans because then there's no free time. If it's a little slow or goes quickly you have time to do other stuff."

Some art is almost impossible to plan how it looks like.

"We made these things where we just splattered paint on a little piece of paper and then folded it two different ways," Patrick said. "Then we used this glue stuff called modge podge. It's like this shiny glue and then we stuck a funny picture on it or something. The guy teaching it gave us either a dog head on

a person body or a cat head on a person body and they're both funny clothes and funny poses. Then we stuck that on one of the sides. Then we took an airbrush after it dried and we wrote our names with it. We called it graffiti class because it was basically teaching graffiti."

Patrick also said the camp participants had the opportunity to paint whatever they wanted on a giant canvas.

"I painted a boat, a pyramid and a person," Patrick said.

Though Patrick enjoys his time at the art camp, he doesn't consider art a personal hobby nor does he

think too deeply when he does create art.

"I like art but I don't do it at my house because I don't have the materials like they do here like the pastels or the clay or all the different colors of paint," he said. "It's a way to put your ideas on paper, like a colorful or fun way, not always on paper."

So why teach and create art if it doesn't mean anything?

"It's just fun," Patrick explained. "It's fun to use all these different materials to do all these different things. You can experiment or you can just do your thing."

Patrick has personally seen a change in his view on art since he participated in the Messy Hands Art camp showing that there's something for everyone.

"It teaches there's meanings in art and then there's fun pointless art," he said.

To someone who doesn't like art, Patrick said That's ok.

"I would just say well you're either missing out or just happy the way you are. you don't have to do it but if you do you can come here," he said. "We see art everywhere like murals and art shows and stuff like that and it's cool to know the backstage like the backstage at a play."

## Share the Road



The Vermillion Police Department reminds you to be aware of motorcycles and bicycles who are sharing the road.

Cautious and vigilant driving can prevent a tragedy.



## Surplus Property Sale

The University of South Dakota will be offering for sale surplus washers and dryers on

**Wednesday, July 22<sup>nd</sup> from 10am to 2pm**

Location of the sale is at the USD Quonset located north of the Dakota Dome on Hwy 50, next to the Vucurevich Day Care Center.

**Any questions call 605.677-5669 Terms of Sale: Cash Only**

### Items to be sold

Qty: 16 - Frontload Maytag Commercial Washer, white color, model number MAH22PRBWW0, 5 years old with coin operation feature, **\$35.00 each**

Qty: 25 - Top load Maytag Commercial Washer, Heavy Duty High Efficiency Washer, white color, model number MAT12PDLAW, 8 years old with coin operation feature, **\$35.00 each**

Qty: 16 - Maytag Commercial Dryers, Stacked combination upper and lower unit, white color, model number MLG23PDHWW (natural gas), 8 years old, **\$35.00 each**

Qty: 3 - Top load Sears Kenmore Commercial Heavy Duty Washers, 1 speed, beige color, model number 82403830, 25 years old with coin operation feature, **\$20.00 each**