



Ohio Culinary Treasures

- [Culinary Vegetable Institute](#) (CVI) in Milan, Ohio has combined a world-class chef (Chef Johannes Klappdohr) with the finest seasonal products and a state-of-the-art kitchen to create this truly unique institute. From kitchen design to the wine cellar, from the library to future teaching materials, the CVI caters to the educational and creative needs of all innovative and rising chefs across America. For those non-chefs, the CVI offers catering, cooking classes, and special events and gives each guest the opportunity to interact, observe and learn from Chef Klappdohr while enjoying a unique dining experience in a private, rustic retreat setting. The incredible [Chef's Garden](#), pioneer of micro greens, micro herbs and specialty vegetables, also is on site.
- Husband and wife [Gerald Onken & Mariann Janosko](#) of Lake Erie Creamery in Cleveland have the only licensed goat cheese creamery in the state, according to the Ohio Dept. of Agriculture. They get their milk from Cherry Lane Farm in Mantua, haul it back in stainless steel cans and pour it into a 50-gallon pasteurizing tank at their Fulton Road location. It's delivered to customers – chefs and fine food purveyors – a few days later. Home cooks can buy it at Annemarie's Dairy stand at Cleveland's West Side Market, Baricelli Cheese Co. in Cleveland, Crooked River Herb Farm in Peninsula, and Curds and Whey at the North Market in Columbus. The couple has made chocolate goat cheese truffles and says "goat's milk fudge" is coming.
- New to Cleveland's culinary scene are the first green-certified restaurant in Ohio [The Greenhouse Tavern](#), included in *Bon Appetit's* "Top 10 Best Restaurants of 2009"; the neo-French [L'Albatros Brasserie & Bar](#), created by local chef Zack Bruell; and [Bar Symon](#), the third contribution to Cleveland by Michael Symon, a James Beard Foundation Award winner, Food Network "Iron Chef" and Cleveland native. While in Cleveland, check out Symon's first two outstanding restaurant ventures, [Lola and Lolita](#).
- The 117 ethnicities represented throughout the Cleveland region, combined with rampant national recognition, are helping to nurture the unique Cleveland Plus culinary scene. The 112-year-old [West Side Market](#) encompasses the region's cultural diversity with 180 privately-owned booths serving fresh meats, cheeses, breads, pastries, produce and ethnic items like pierogies, falafel and tamales. Supporting this ever-growing culinary scene is the [Cleveland Independents](#), a group of 90 locally owned/operated restaurants (the largest of its kind in the nation) that offers a bevy of specials and deals.
- [VegiTerranean](#) is a vegan eatery in Akron, Ohio, owned by rock n' roll expatriate Chrissie Hynde of the musical group The Pretenders. VegiTerranean is a vegan and kosher restaurant featuring Italian dishes.

- Restaurateur Jeff Ruby and funk bassist Bootsy Collins (James Brown, Parliament-Funkadelic) opened [Bootsy's, Produced by Jeff Ruby](#) this year in downtown Cincinnati. The restaurant/night club features a museum filled with memorabilia from Bootsy's Rock and Roll Hall of Fame career along with highlights from Cincinnati's music history, a dramatic circular bar and a Spanish cuisine-inspired menu. Guaranteed funkalicious!
- Culinary delights await the visitor to Dayton. Numerous independent "destination" restaurants ranging from El Meson, The Pine Club, Rue Dumaine and Jay's Seafood attract multi-state audiences. [Esther Price Chocolates](#) popular locally are also shipped to fans across the nation. [Mike-sells](#) is a manufacturer of quality snack foods located in Dayton, and is the oldest potato chip company in the U.S. Factory tours are available at Mikesells.
- Sharpen your culinary prowess by treating yourself to a weekend of kitchen education, delicious meals, and a tour of many central Ohio specialty food shops and farms with the [HideAway Inn Cooking School](#) in Bucyrus. Upon your arrival on Friday night, you will be treated to a wine appreciation class with an Intermediate Sommelier. You will learn wine tasting utilizing the Wine Aroma Wheel, how taste buds work and how to hold your wine glass to maximize your wine experience. Select a great bottle of wine that will complement your appetizer, meal, or dessert. On Saturday, enjoy two more cooking classes (and their tasty results!), with our popular afternoon tour which features farms where your food is grown. Take home with you a HideAway apron, chef's hat, exclusive chef's secrets, and recipes to delight your family and friends.
- [Heini's Gourmet Market](#) is located in Sugarcreek at the heart of Ohio's Amish Country. The market features local artisan foods and wines including more than 1,000 specialty foods from 200 Ohio-based companies. Heini's is perhaps best known for their cheese. In operation since the late 1800's, all of Heini's milk comes from cows living on nearby Amish farms which means the product is all natural – no hormones, no additives. Just pure milk delivered daily in milk cans by horse and buggy. With the introduction of the Market, Heini's now provides experiential opportunities for visitors to create their own cheeseballs (referred to as cheeseballing), participate in cooking classes, sample wines and more.

Ohio Tourism Press Room, Images, B-Roll

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Coming in early 2010, Ohio will have four new/updated thematic guides available:

- Culinary Ohio, Family Fun, Multicultural Excursions and the Fall/Winter Guide to Ohio.

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