

61st Haus und Garten Tour: Turn Back Time

PRETOUR DINNERS



AFTER YOU'VE TOURED THE HOMES & GARDENS FEATURED THIS YEAR & HAD COCKTAILS ON THE PLATZ, YOU CAN HAVE AN INTIMATE THEMED DINNER AT A PRIVATE HOME OR RESTURANT. OR, CHOOSE TO PARTY ON THE PLATZ, HOSTED BY MANDY MANCINI AND KATE JENKIS, RE/MAX CONNECTION REALTORS.

DINNER 1: MAD MEN GARDEN PARTY

Brent & Kate Hammer | 907 South Third Street

From the clothes and hairstyles to the incessant smoking and ludicrously dated social codes, Mad Men serves as a time capsule for the middle of the last century, and food and drink play a particularly prominent role in recreating the period. Joan Harris once said, "No dull moments or dull drinks." And to that list, we'd like to add, "No dull cocktails."

Mad Men 60s-era dress suggestions are required! We are looking forward to sharing our bourbon and record collection with new and old friends. Dinner will be served on a German farm table, with vintage 60s cookware, on our lovely patio (weather permitting).

Heavy hors d'oeuvres, plated salad, and beef tenderloin with potatoes and asparagus are on the menu. Featured drinks include house Manhattan and Old Fashioned.

DINNER 2: MEET THE HUNZIKER'S

Nancy & Jim Turner | 164 Thurman Ave

When Nancy heard the overall theme for this year's event, Turn Back Time, the first thing she thought about was wishing that she could go back in time and meet the Hunziker family, who built the home she and Jim have lived in since 2003. Obviously, that's not possible, but in that spirit, your hosts will be cooking to celebrate 1910, the year the house was built. Dinner service will include a fresh salad followed by a traditional German fare including a house favorite recipe: locally sourced pork roast and sausages cooked in sauerkraut with apples, carrots, and potatoes. Of course, there will be German beer and wine with dinner, and Nancy's grandmother's luscious apple cake for dessert.

In 1986, Heritage America, an historic preservation symposium, was held in German Village. At that time, three nationally-recognized preservation consultants said: "German Village is very well and very much alive. Its future as a place to live, to work, to visit, is exciting...German Village's goals seem to be livability, vitality, flexibility, respect for its historic past, respect for its architectural style, respect for its very real charm at the heart of an urban area. German Village has achieved a sense of place and a sense of quality and its residents have achieved a sense of community pride and pleasure. It is historic and it is contemporary - it has achieved a remarkable balance."

Nancy and Jim, in the historic Hunziker house, embody this description today, and they are looking forward to the dinner conversation!

DINNER 3: DINNER IN CAMELOT



Marie Logothetis & Dan Kline | 186 East Swamore Street

Travel back in time sixty years. It's the summer of 1962 and a musical quartet from Liverpool is auditioning at Abbey Road Studios. Marilyn Monroe has just been crowned Miss America. John F. Kennedy has just won the Nobel Peace Prize. And something's got to give. John Glenn has just catapulted the U.S. back into the space race.

At the White House, Jackie and John are hosting their most iconic state dinner. Join us as we recreate that famous night. Arrive to the event in the decade as you mingle with your fellow dinner guests while enjoying a Cuba Libre or JFK Daiquiri. The menu will begin with Quenelles of Sole au gratin, followed by Filet de boeuf Wellington, Pommes Chipp, Fonds d'artichauts Favorite, and Endive Meuniere. Dessert will be a Bombe Glacée Caribienne and Petit fours Assortis.

Frank Sinatra, Sophia Loren, and Truman Capote have RSVP'd. Won't you join us too?

FULL (no seats available)

DINNER 4: 90'S NOSTALGIA

Jessica & Scott Kapusta | 821 City Park Avenue

Put on your neon and grab your boom box as we throw it back to the 90's! Jessica Kapusta is coming out of retirement and putting her chef hat on to bring back some of our 90's favorites.

A decade that's more commonly associated with groundbreaking culinary innovation, the 90's had plenty of grab-and-go breakfasts and vertical food was all the rage, with chefs taking a dish and seeing how high it could stack. While a stack of French fries or stacks of French fries didn't necessarily taste any better, but they sure were fun!

We'll be revisiting some of the most popular and iconic foods from the 90's: Hot Pockets, Lunchables, Taco Bell, Toaster Strudel and much more (re-created with a gourmet touch, of course). Note that your hosts are able to accommodate almost any guest allergy except tree nuts.

FULL (no seats available)

DINNER 5: 1960: SIGHTS COLUMBUS & SOUNDS

Barbara & Ed Elberfeld, Jim Plunkett & Jill D'Antignac, Carol & Bob Mullinax | 259 East Beck St

We will be spotlighting the first German Village tour as well as other cultural icons of Columbus, circa 1960. The goal is to create an atmosphere that will take guests back to that time period, complete with props, music and video!

From a silent video with scenes of the first Village Tour to a recreation of the Walk of Wonders located in the Great Western Shopping Center in the 50's and 60's, artifacts and photographs of the Kahiki - a classic supper club of that time period, and a display of circa 1960 hats, you will undoubtedly see and learn new things about our great city and its history!

The menu for our event will take you right back to the time period we are creating. It features succulent beef tenderloin, an array of vegetables, and a spectacular dessert.

DINNER 6: THE 1973 DEBUT OF THE CUISINART

Darci Congrove & John Pribble, Patti Orzano, Bob Mangia | 756 Jaeger

Carl Sontheimer, a 57-year-old MIT graduate who invented an array of technical devices with significant professional success, was newly-retired and bored when he sought a new venture. He traveled to a French cookery show, where he spotted a versatile machine designed to process food for restaurants, and immediately saw its possibilities for the home kitchen. Carl spent more than a year modifying virtually every component, and the Cuisinart food processor was introduced in 1973 at a show in Chicago. Lauded by contemporary chefs of the era - including James Beard, Julia Child and Jacques Pepin - as a tool to make complex recipes more accessible by home cooks, the Cuisinart name became synonymous with "food processor."

Dinner selections will showcase the slicing, grating, emulsifying and pastry-dough making benefits of the Cuisinart! We'll start with gougères, paté and champagne, then move to fresh tomato tart, corn soup and sea bass with potato "scales," with assorted surprise additions. Dessert will include a variety of pastries. All will be paired with wine and classic 70's music.

DINNER 7: SPEAKEASY AT THE "35" CLUB

Tammi Hall & Jim Nichols | 35 East Sycamore Street

History indicates that there were Speakeasies in the 1920's in the neighborhood. We will turn back time this evening. Find the secret sidewalk due west of 35 and peek through the gate peephole and you are at the right place. The password is Enjoy!

We will begin the evening in the speakeasy atmosphere with the wine, beverage or liquor of choice at our open bar. A buffet of appetizers includes shrimp cocktail, deviled eggs, Italian meatballs, egg rolls, crab Rangoon and a marinated olive and cheese ring, including assorted nuts.

Dinner begins in the true 1920's style with Waldorf Salad. The main course will be beef tenderloin, duchess potatoes and roasted mixed vegetables with assorted breads. Classic cakes and various treats end our meal on a sweet note. These include Gatsby-era icebox cake, cheesecake, and of course, pineapple upside down cake. Your hosts will be dressed in 1920's attire and guests are welcome to join in the fun!

DINNER 8: CALIFORNIA WINE DINNER

Andrea & Andrew Ford | 649 City Park Avenue

In 1976, a small newspaper with a tiny print run of 3,000 issues called The Wine Spectator debuted in California, where a wine revolution was afoot. Over the 10 years that followed, the volume of wine consumed by Americans would rise 25 percent, and the number of wineries in California would more than double. Thanks to tireless promotion by pioneers like Robert Mondavi, by the mid-1980s, Americans were embracing wine appreciation like never before.

Previous owners of this City Park house grew grapes on pergolas in the 70's and 80's, so hosting a wine dinner in the backyard will be very fitting! We will have a chef cooking with our wood-fired oven outdoors, featuring pizzas, seafood, and vegetarian or vegan options. We will also have wine pairings from some of our favorite wineries in California.

DINNER 9: OLD IMPERIAL GERMANY

Doug Preisse & Tim Sword | 729 S. Fifth Street

We're celebrating the German heritage and traditions of our neighborhood with a menu of classic German selections including meats, vegetables, condiments, and desserts. Local restaurant, Alpine, will cater the meal with a vegetarian option available by request. The table will be set for dinner in the remodeled and renowned former German Village landmark, the Bierberg Bakery, famous for its German holiday cookies for 100 years.

Started in 1913 by Theresa Bierberg when her husband fell ill and she needed to support her family, the bakery's original location was on S. 18th Street. Theresa had been a cook in her native Germany and was proud to say that she had baked a cake for the Kaiser. Bierberg Bakery moved to the Fifth Street location in 1971, with a celebrated annual October-to-December operation that produced several tons of Old World German cookies, stollen and fruitcake each year for eager customers. The business was passed down through the generations of family members, eventually closing in 2013, one hundred years after its founding.

DINNER 10: REMEMBERING THE 60'S, TURNTABLES, TIE DYES & TUNA CASSEROLE

Kathy & Alec Wightman | 184 E. Beck St

Popular music in the 1960's reflected the tumultuous period of massive public unrest in the country – the cold war, Vietnam War and the civil rights movement. From a folk roots revival to soul, Motown, psychedelic rock and the British invasion, the listening choices were vast and varied.

Meanwhile, the food trends leaned toward casserole dishes and foods wrapped in pastry. This party will feature an assortment of 60's favorites, all catered by Lindey's, starting with pigs in blankets, shrimp cocktail and stuffed tomatoes, along with a signature cocktail – the Harry Buffalo. Then, for dinner, individual beef wellingtons and tuna noodle casserole, followed by classic pineapple upside-down cake for dessert.

Throughout the evening, you'll enjoy music from Memphis to Monterey and L.A. to London

DINNER 11: DEJÀ VU: A SEAT AT OUR TABLE

Michele McFadden & Maurice Manring | 322 E. Beck St

This gorgeous, classic cottage on Beck Street is home to a tiny kitchen, but don't let the size fool you. The creativity, quality, and sheer abundance of food that Michele creates is a year, party after party – in that little space is impressive!

Guests will enjoy an outdoor dinner in the garden (currently under some significant construction, but don't worry about that, either!). The evening will begin with appetizers of salmon and capers on toasts and pea dip on toasts. Then, for dinner, a first course of mushroom and pea soup followed by a main course of fish, and salad with bleu cheese. Dessert will be something inspired and fresh, such as a seasonal like blueberry cake, pavlova with lemon curd & berries, or crème brûlée.

It is sure to be a wonderful experience under the warm summer night sky!

FULL (no seats available)

DINNER 12: RIGSBY'S REDUX

Kent Rigsby & Sylvia Fergus | 227 East Sycamore Street

Kent Rigsby opened his signature Short North restaurant, "Rigsby's Cuisine Volatile," in 1986, delighting Columbus gastronomes for the next 29 years with its emphasis on seasonal ingredients and artisanal sourcing.

Rigsby's was a place of many Columbus restaurant firsts: first place with substantial house-made bread, first place with an open kitchen, first place serving artisanal pizzas, first place to innovate between the cuisines of the Mediterranean. In July 1992, Columbus Magazine named Rigsby's a five-star rating – the first in the magazine's history!

Join Kent and his wife Sylvia in the reimagining of updated signature dishes from the restaurant's early years: Capellini with pan-fried soft-shell crab; Grilled Iberian Pork Secreto, baked morels with breadcrumbs, garlic and parsley; Meyer Lemon Cake and olive oil ice cream.

FULL (no seats available)

DINNER 13: SEINFOOD: INSPIRED BY SEINFELD

Susan & Neil Rector | 67 East Deshler Avenue

Pastrami on marble rye. Kenny Rogers Roasters chicken. Snickers sauce. Butter knives. Muffin tops. Junior Mints. Big salads. Soup. Chocolate babka!

Everyday adventures in the Seinfeld series were often about favorite foods of the characters, how to eat the food, the trials and travails of procuring the food, and discussions in the diner.

Dinner will feature soup (from you know who!), Seinfeld diner hors d'oeuvres, Kramer shower salad, an Asian-inspired entrée and a Junior Mint-inspired dessert. Guests are certain to laugh a lot and have a great time reminiscing about favorite episodes of the show!

FULL (no seats available)

DINNER 14: 1980'S SILVER PALATE

Anne & Bill McGee | 48 E. Frankfort St

The Silver Palate Cookbook, published in 1982, introduced Spanish, Mediterranean and Asian flavors in a time when everyone was obsessed with French cooking techniques. The authors, Julee Rosso and Sheila Lukins, liberated a lot of home cooks by showing them how to make really good food from scratch without spending all day in the kitchen. Regardless of how old (or not yet born) you were it came out, it's one of the most worn and well-loved cookbooks in many homes.

All food will be prepared from recipes in the Silver Palate Cookbooks. The most famous dish, Chicken Marbella, will be the star of the meal. Shoulder pads, perms and banana clips are optional and you can enjoy a Long Island Iced Tea while listening to everything from Bruce to Whitney in the background.

DINNER 15: 25 YEARS OF BARCELONA CLASSICS

Barcelona | 263 E. Whitter St.

The restaurant building is over one hundred years old, and very little has been physically altered during that time, including the incredible oak bar that still serves as the focal point where drinks are poured nearly a century after its completion in 1907. For much of its history, the building has served as a tavern or restaurant, a prime location situated at the end of the streetcar line.

Scott Heimlich purchased Barcelona in 2002, and strongly believes in maintaining the tradition and history of the building itself. Now after a quarter of a century of operation, Barcelona – which introduced tapas, small plates and upscale Spanish cuisine to the neighborhood and Columbus – has become a German Village institution.

The dinner menu will feature the tried and true classic recipes of the restaurant, which have always been – and always will be – part of the menu. Dinner will be served in five courses with wine pairings: hummus, charcuterie, gazpacho, the much-acclaimed Barcelona paella, and a dessert of chocolate pudding cake.

Guests at this dinner may book their own table for 2 (or more) rather than sitting banquet-style.

DINNER 16: HAVANA NIGHTS

Andreina & Dante Romano | 564 S. Sixth St

With its vintage cars and bright Colonial architecture, many see Havana as an escape from the modern world. Cuba's mystique will be experienced in an evening inspired by the island's Cuban city and coastal cuisines. Our menu will consist of Caribbean flavors with a modern twist and accompanied by mambo and chachachá music.

Hors d'oeuvres and cocktails will complement the evening featuring Caribbean Ceviche (fish, mango, onion, cilantro, lime, coconut and tostones - vegetable substitutions available by request), Coctel de Camaron

(lettuce wraps with chilled shrimp, special sauce, avocado), and Beets Gazpacho. Cocktail and beverage options will include Venezuelan Rum on the rocks, red and white wine, Tropical Mojitos, Tequila, Mezcal and Cortado (Café Bustelo).

The main course will be Cuban Ropa Vieja (Old Clothes), with Rice, Black Lentils, Beef Stew, Fried Plantain and Avocado Mousse (vegetarian option can be served by request). Desserts include Rum Cake, Cheesecake with Orange and Rum, and Quesillo

FULL (no seats available)

DINNER 17: "THE GODFATHER" MOVIE

Debbie & Chuck Penzone | 242 E. Beck St

"Leave the gun...take the cannoli." Regarded as one of the greatest and most influential films ever made, The Godfather is ranked as the second-greatest film in American cinema by the American Film Institute.

We're celebrating 50 years of the film as we honor the legacy of the Don himself, Vito Corleone. In true classic Godfather style, black tie attire. Celebrate with Cameron Mitchell and spotlighting a sneak peek of the menu from the upcoming new Italian restaurant, Michael's space on Third Street.

This is an offer you can't refuse!

FULL (no seats available)

DINNER 18: HIPPIE 60'S

Julie & Jeffrey Rosen | 180 E. Kossuth St

Peace, love and rock and roll. That was the ideology of the hippie movement in the 1960's. Channel your inner hippie for this one and come dressed accordingly if you are so inclined.

The evening will start with cheese, a charcuterie board, and some homemade creative Italian pizza appetizers from the hosts' 900-degree outdoor pizza oven. Some combination of artichoke heart paste, roasted roma tomatoes, burrata, roasted mushrooms, and broccolini. Then, enjoy the famous Ivy, Los Angeles, grilled vegetable salad, Hawaiian BBQ skirt steak, and parmesan smashed potatoes with side toppings. Dessert will be homemade San Francisco Chocolate Chip cake and local Jeni's ice cream from just down the block.

Guests are sure to enjoy the groovy night...peace out!

FULL (no seats available)

DINNER 19: THAT 70'S DINNER

Dan & Kate Culley-Rapata | 207 E. Whittier St

Put on those bell bottoms and join us for a funk fest that will bring you back to the 1970's. DJ Blonde on Blonde will be spinning vinyl records from the era during our happy hour and cocktail hour.

The 70's were the decade of the disco and funk. We were featuring some of the favorites. Dinner will feature a fondue course, wedge salad, and a pineapple upside down cake (or a vegetarian option) paired with a German Riesling from the 1976 vintage, carefully chosen by your host, who is in the wine business.

FULL (no seats available)

DINNER 20: PARTY ON THE PLATZ | ROARING 20'S SOIREE OF THE SEASON

Mandy Mancini and Kate Jenkis, Re/Max Connection Realtors | 588 S. Third St

The Party of the Year is back! Just like the roaring 20's, we've been quiet and cooped up for far too long, and we are ready to throw a REAL PARTY - Gatsby style! Join Mandy and Kate as we "turn back time" at the Haus und Garten Tour "Party on the Platz."

You'll be transported back to a time when dancing, indulging to excess, and celebrating with friends was the vibe. The Party on the Platz will be an opulent Gatsby-era event with music from a live DJ, drinks provided and served by the newest hotspot in town, the Mandrake rooftop bar, and eats by many of your local favorite restaurants including Cameron Mitchell and Artisan Eats.

Plan to dance the night away under the twinkling lights while sipping champagne and socializing with the other partygoers who are lucky enough to nab a ticket to the event of the year! Dress to impress! As they say...a little party never hurt nobody!