

The

COUNTRY HOUSE



News

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Growing Tomatoes for Country House and the Public

Country House is the only restaurant served by The Farm. The Farm, owned and operated by the Smits family, sells tomatoes and fresh sweet corn to us during the summer to bring you the best tasting burgers possible. We approached The Farm at their Westmont location in 2015 looking to improve the flavor of our burgers. We knew that only fresh-picked tomatoes have the burst of flavor and juiciness to satisfy a sophisticated palate. We chose The Farm because they pick their produce when it's ripe, not before. They are also dedicated to using the least amount of pesticides necessary and do not use excessive broad spraying.

Country House purchases over 600 pounds of tomatoes and dozens of ears of corn from The Farm every week. Most of their business, however, is selling directly to consumers at their three farmstands and at the Oak Park farmer's market. When they started in 1963, they had one location in Westchester. Over time, as the area became more commercialized, they moved the growing fields to the Plainfield/Oswego area. They continued to sell their produce in Westchester, though, and added the Westmont and Carol Stream farmstands as demand increased.



Out In The field At The Smits' Farm

Like most small farmers, they grow a variety of vegetables, not just tomatoes and corn. Recently, they started growing tomatoes and peppers organically and selling them under the name Smits Organics. Danielle Smits remarked that, "The biggest difference for us in growing vegetables organically is there are more weeds. It is a lot more labor intensive to keep the weeds out because we do it by hand."

Growing vegetables has its ups and downs. Weeding is definitely one of the downsides along with the fact that the growing season is so short. "There's this huge push to get everything in the ground. The days are very long because there are only three to four months for growing," Danielle shares.



*Coming Soon: Pumpkins
From The Smits' Farm*

The reward for all that hard work is seeing how fast a field goes from newly planted field to ready to harvest.

Danielle said, "It is the most amazing thing to see how fast everything grows. It is wonderful to be out in nature and experience that."

Her fascination with how things grow started young. Her father encouraged her by buying seeds for her whenever she showed interest in trying a new vegetable. Her grandmother remarked on how she used her hands to harvest and said, "You'll be a good farmer, Danielle, because you use two hands instead of one."

Use your two hands to grab one of our burgers with fresh tomatoes from The Farm or take a trip to one of their farmstands. For more information about hours and directions, please visit their website at www.thefarmwestmont.com. Follow them on Facebook [@thefarmwestmont](https://www.facebook.com/thefarmwestmont).

Want an easy, nutritious snack for your outdoor adventures? Get your salted peanuts in the shell!

Ask at the bar. (FREE if your travels only take you to your restaurant table and peanuts are consumed on the premises.)

Ideas Welcome at Country House

Eva LeMontia became a general manager at our Lisle location only three months ago, but already, there are significant changes.

"We are all a team here. I believe that, even though it is not my restaurant, we can all take ownership. This company wants to hear our ideas, so I encourage everyone to share and contribute," she shares.

Some of these ideas resulted in improvements to the restaurant itself, such as a new fireplace and revived plant decor. Others are in the food and drink served. One of the bartenders and a server collaborated on a new cocktail menu and the chef put together some new recipes as well. The most significant changes may be in the service and morale of her team.

"I want customers to leave here saying great things about the restaurant, such as 'They have the best service' or 'They have the best hamburgers.' If they came in crabby, they will leave happy. One way I like to make this happen is I like to do table touch and train people to do it. I ask my kitchen people to walk out of the kitchen and actually touch tables. Ask guests, 'How is everything?' They get to see the presentation of the plates, see the appearance of the tables. Does it look good? What can we do better?"

She shares that one of her servers gets eye to eye with the kids who come in. He talks with them on their level and helps them feel welcome. We are a family restaurant, so if the kids are happy, the parents are happy. Guest satisfaction is top priority. Eva likes to host friendly competitions among her servers to help train them to educate guests about food and drink specials we offer and appetizers that may be overlooked.



*Eva at the Lisle
Country House Restaurant*

Visit Us for These Special Deals & Events!

*Sunday Night Bingo - FREE
(Lisle Location Only)*

Get your friends and come out for an evening of fun and prizes. Starts at 8pm.

Want It To Go?

Get 15% OFF Carry Out at ALL locations.
Sunday & Monday only.

*SENIOR CITIZEN DISCOUNT
Everyday 2-4:30pm*

Don't Miss Out On Weekly Specials!

Sign up for House Rewards today.

Visit our website at: www.burgerone.com.



Lisle location.

Sunday night bingo is coming soon and plans are underway for two events in the adjacent parking lot—a motorcycle show and a car show. We will have bands on the patio this summer and while part of the patio will remain outdoor seating for the restaurant, some of it will be set up for just drinks and lounging. We are looking forward to seeing all our loyal customers come out and enjoy the new offerings.

Eva says, "Every day is different and busy. I've worked in different restaurants, but I've never been so excited to come to work. I truly love this place." We hope you agree.

Her style of management reflects not only her own philosophy, but that of Country House overall. She is impressed that, unlike previous employers, they "cared enough to come out themselves and train her in the right ways to do things at Country House." She remarks that it is refreshing that she sees them on a regular basis, that they are intimately involved in their restaurants, and that they treat her and her team like people.

She tells her team that "my door is always open. I am a mom and I know that people have bad days. We should try not to let that affect our work, but if you need to talk, I am here for you." She sees herself as one of the team, not better than anyone else, and does everything from serving to cooking to washing dishes. She is down to earth and approachable. Maybe that's why so many fun things are coming to our

Kane County Cougars Home Games Schedule

After game 9pm fireworks denoted with *.

August 1 @ 12noon August 19 @ 6:30pm*

August 10 @ 6:30pm* August 20 @ 1pm

August 11 @ 6:30pm* August 21 @ 6:30pm

August 12 @ 6:30pm* August 22 @ 6:30pm

August 13 @ 1pm August 23 @ 6:30pm

August 18 @ 6:30pm* August 24 @ 6:30pm

JOIN US!

KIDS PREGAME SPECIAL

(night games only)

\$1.99 Hotdog, Fries, and Drink

(Geneva location only)

Hours And Locations

Clarendon Hills

Monday-Thursday
11am-11pm, bar open until
midnight

Friday-Saturday
11am-1am, bar open until 2am

Sunday
11:30am-11pm, bar open until
midnight

Geneva

Sunday-Thursday
11am-10pm, bar open until
midnight

Friday-Saturday
11am-11pm, bar open until 1am

Lisle

Monday-Thursday
11:30am-10pm, bar open until
midnight

Friday-Saturday
11:30am-11pm, bar open until
1am

Sunday
11am-10pm, bar open until
midnight