



20 Gourmet Burgers
8 Flavors of Buffalo Wings
More than 10 beers on tap

Large selection on local and import wines

Restaurant Hours:
11 a.m. - 8 p.m. Mon-Thur
11 a.m. - 9 p.m. Fri-Sat

NOW OPEN

The Lounge at Tom & Johnny's

Lounge Hours:
11 a.m. - 11 p.m. Mon-Thur
11 a.m. - 1 a.m. Fri-Sat
Sunday 9 a.m. - 10 p.m.

Daily Drink Specials

www.tomandjohnnys.com
 Like us on Facebook
 (541) 357-5022
 471 South A Street • Springfield

Tasty Food and Great Times!



13 TV's
Pool, Lottery
Texas Hold'em

Breakfast Everyday
Daily Lunch Specials
Homemade Soups

Heated Outdoor Patio
Thursday Blues Jam

770 S. BERTELSEN
541-342-5028
WWW.OVERTIMEGRILL.BIZ

SMALL, SWEET BITES

New or nostalgic, Rye's small batch chocolate BY SARAH DECKER

There comes that moment at the close of a great meal where you sit back, breathe deep and, just as the food begins to settle, you want a bit of sweet. In a world chock-full of "I shouldn't's," the smallest of bites will do. And the better the quality, the more thorough the satisfaction. Enter Davey Wendt and his chocolates, available (for now) exclusively at Rye.

Self-proclaimed cheapskate Wendt has priced each at just \$2 — the perfect size for one or, as rumor tells this writer, to share. And there is something for every taste. The menu includes an unchanging six varieties — the haystack, peanut cluster, butter toffee, caramel, peanut butter cup and an almond butter cup — as well as a candy bar du jour.

The price is right. The size is great. But what makes these chocolates is the quality of the craftsmanship. Wendt's obvious enjoyment of his trade — evident in the smile that didn't leave his face once while we talked chocolate — shows through with each bite. He takes the time to blend each ingredient, flavor and spice with such precision that you find yourself delighting in the hint of chipotle salt that tops the peanut butter cup or the way the alder-smoked salt brings about the bitterness of chocolate perfectly in the haystack.

Currently Wendt is applying his talents to the recreation of the old standards of candy bars, like the Butterfinger, Milky Way or Snickers. The idea is bringing the nostalgia of the favorites, recreated with quality ingredients.

And those top-notch ingredients are where this whole process begins. Organic chocolate, sugar, honey, dried fruits and so on come from local suppliers at Hummingbird and the smoked salts come from Fisherman's Market. Wendt assembles his masterpieces in the front corner of the kitchen at Rye, where he also bakes the bread and makes the other desserts. Chocolates are made in small batches so he can keep the quality high.

Unsure of how things would go, Wendt came into the partnership with Rye prepared for chocolate sales to take a slow and steady rise to popularity. Within weeks, not months, chocolate sales have been almost even with beer sales, dollar for dollar. Considering that beer sells at about twice the price of one of Wendt's chocolates, to say he is crushing it may be an understatement.

For now, you can purchase chocolates one at a time for \$2 or by the sample box (one of each standard, plus the current chocolate special) for \$14. Soon, Wendt would like to make boxes of the "standards" available, prepackaged for \$10 — that's like getting one free!

If you have a sweet tooth, a love of fine chocolate or a curiosity for what your beloved Snickers bar might taste like in quality, small-batch form, swing by Rye for a box of Wendt's chocolates. And while you're there, you may as well stick around for one of Rye's now-famous cocktails or a sampling of the delectable seasonal menu. ■

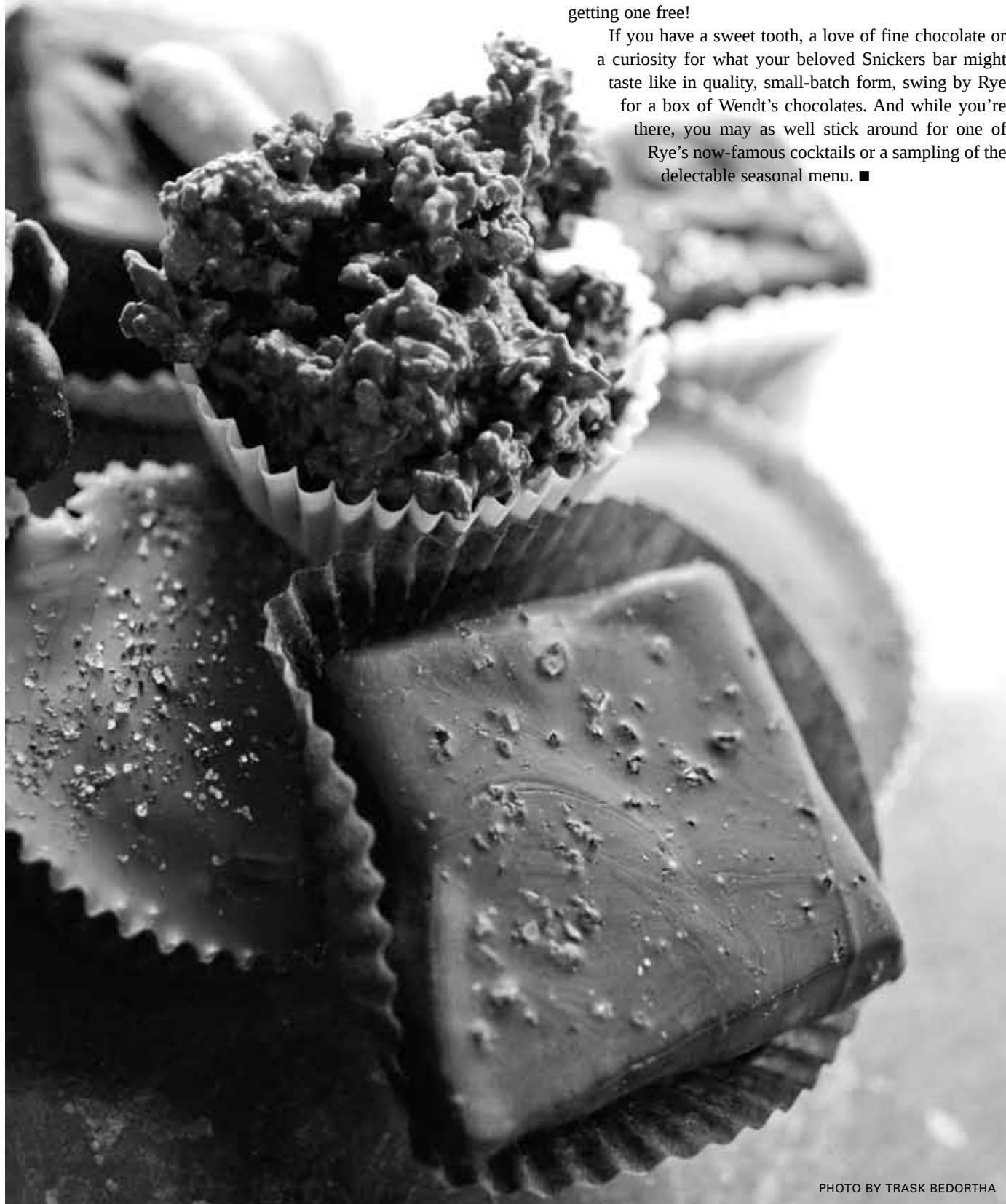


PHOTO BY TRASK BEDORTHA