

For complete coverage of Thursday night's late showdown between the Green Bay Packers and Arizona Cardinals, look for our special section online. This e-edition will feature an analysis of the game, Pete Dougherty's takeaways, our Insider package and more.

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# THE REPORTER

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PART OF THE USA TODAY NETWORK

## A takeout RESURRECTION



11:11 Burgers and Beignets employee Emalie Seager rings in an Eat Street order. Eat Street also partners with 11:11 to bring Fond du Lac two delivery-only ghost kitchens.  
DOUG RAFLIK/USA TODAY NETWORK-WISCONSIN

### 'Ghost kitchens' are livening up Fond du Lac's dining scene

Daphne Lemke Fond du Lac Reporter | USA TODAY NETWORK - WISCONSIN

Ever heard of a ghost kitchen? They're not dead; in fact, they're bringing new life to the future of dining. • Ghost kitchens can take on a few names, from "virtual kitchens" to "shadow restaurants," but they all define restaurants that operate for delivery only via apps or websites — no storefronts or dining rooms required. • "It essentially allows a restaurant to open a second restaurant under its roof," said Ry Faris, owner of 11:11 Burgers & Beignets, 718 W. Johnson St., which hosts two of Fond du Lac's ghost kitchens.

These businesses began catching attention in big cities around 2015, during a rise in demand for food delivery, according to an article from Restaurant Dive. They were a convenient option for consumers, and they decreased occupancy and labor costs for businesses.

However, the concept really took off after the pandemic forced brick-and-mortar restaurants to close their doors to in-person din-

ing last year.

Operating two or more restaurants out of one kitchen could keep the existing host restaurant afloat and its staff employed during a time when more people were relying on delivery than ever before, according to Restaurant Dive.

See **KITCHEN**, Page 2A



**Nathaniel Shuda**  
Fond du Lac Reporter  
USA TODAY NETWORK - WISCONSIN

### There's still time to help hungry FDL families

FOND DU LAC — A couple years ago, I participated in a community leadership program, similar to Envision Greater Fond du Lac's Leadership Fond du Lac.

It was a life-changing experience in which I learned a lot about not only the community, but also about myself.

As a reporter and editor for five years at the time, I'd gained what I thought was a pretty decent understanding about the community.

What I didn't fully realize was how many people in our communities are struggling in one way or another, and what it feels like to do so. As part of the program, I participated in a poverty

See **HELP**, Page 3A

### Four in 10 state health officers have retired or resigned since the pandemic began last year

**Madeline Heim**  
Appleton Post-Crescent  
USA TODAY NETWORK - WISCONSIN

Nearly 40% of local health department leaders in Wisconsin have left their jobs since March 2020, mirroring a national exodus during a difficult and divisive pandemic.

In data provided to the USA TODAY NETWORK-Wisconsin, the state association of local health departments and boards listed 33 agencies out of 86 that had lost their top official since the pandemic began. That includes the Wisconsin Department of Health Services, which has cycled through three while managing the state's response to the crisis.

That's more than twice the number that had left by the end of last year, previous reporting shows.

"There's always some turnover, but 40% is a little bit out of this world," said

See **HEALTH**, Page 5A

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# Kitchens

Continued from Page 1A

This is especially helpful for restaurants whose regular menus include items that don't travel well — many ghost kitchen brands center around burgers or chicken, which are both easy to cook in an existing kitchen and tend to still taste good after a few minutes in a delivery driver's car.

In addition, many of these concepts are partnerships between the restaurant, the brand and a delivery service. The end result is increased revenue for all involved.

## Get your chicken wings with a side of convenience

The concept was one Faris and his restaurant staff wanted to try for themselves, so they invented two ghost kitchens at 11:11 Burgers & Beignets this year: a macaroni and cheese-centric one called Wacky Mac's, and one with a hot dog focus called Diller's Dog House.

Then they caught the eye of Madison-based Eat Street for a partnership with a couple different ghost kitchens the app created.

"We found out about the ghost kitchen concept and kind of wanted to do it on our own, then Eat Street noticed and reached out," Faris said.

Now, 11:11 hosts two Eat Street-branded restaurants, for which the delivery service does all the promotion.

Crispy Boys Chicken Shack offers fried or grilled chicken sandwiches in a range of flavors and spice-level. Along with regular french fries, the menu also has truffle sweet potato fries, fried cauliflower bites and slaw.

Midcoast Wings serves up chicken wings with a variety of dressings, as well as cheese curds, mac and cheese and seasoned fries.

Both ghost kitchens can be found across the state, and Eat Street sets them up so there is no overlap.

"(Eat Street) has a host restaurant do a kitchen for each city they partner with," Faris said.

For the sake of simplicity, 11:11 has done away with



**Evan Diller of Fond du Lac pours sauce over an order of wings at 11:11 Burgers and Beignets. The wings were ordered by a customer over the Eat Street app, which partners with 11:11 to bring Fond du Lac a delivery-only ghost kitchen called Midcoast Wings.** DOUG RAFLIK/USA TODAY NETWORK-WISCONSIN

Wacky Mac's and Diller's Dog House, he said.

The Milwaukee Brewers dipped their toe in the concept as well and paired with Eat Street for Whoopsocker Burgers & Brats, the official fare of the baseball team, which became available this summer in Fond du Lac through Top Shelf Sports Bar & Grille.

Available menu items include a "Wisclass" burger, "Wiscurdin" burger, cheese fries and a giant Bavarian pretzel.

The Brewers aren't the only public face to check out this scene: many figures have opened their own restaurants, including actors, YouTube creators, singers and celebrity chefs.

For instance, Mariah Carey started Mariah's Cookies, which is listed alongside Steve Harvey's Family Food and NASCAR Refuel, all under restaurant group Virtual Dining Concepts.

# Obituaries

## TODAY'S OBITUARIES AND DEATH NOTICES

Name	Age	Town, State	Death Date	Arrangements
*Newman, Constance "Connie"	85	Fond du Lac	27-Oct	Zacherl Funeral Home
*Zanto, Robert Victor	87	Ripon	27-Oct	Butzin-Marchant Funeral Home

\* Additional information in display obituaries

Obituaries appear in print and online at [www.FDLReporter.com/Obituaries](http://www.FDLReporter.com/Obituaries)

### Constance "Connie" Newman

FOND DU LAC - Constance "Connie" Newman died peacefully on October 27, 2021. She was born in Fond du Lac on June 29, 1936—the daughter of the late Elmer and Lydia (Haberman) Homuth. She was a 1954 graduate of Fond du Lac High School. She attended St. Olaf College in Minnesota and Sacramento State before earning her Bachelor's Degree from Ripon College in 1960.



Connie married John W. Newman of Brooklyn, New York on December 23, 1956. He preceded her in death on November 14, 2010. They had two sons— Matthew (Sabine) of Germany and Luke (Ginnette) of Fond du lac.

Connie worked on the Fond du Lac Public Library Bookmobile for many years. She had been a volunteer at Act Two and Just Fare. She as an active member of Church of Our Saviour, where she had served as a lector and was a member of Tabitha Circle. She was also a member of Light House Investors.

She is survived by her sons and six grandchildren, Anna, Sarah, Michel, Katerina, Olivia, and Ava; three great-grandchildren, Minka, Lliam, and Viktor. Other survivors are her brothers, Dan (Paula) Homuth of Fond du Lac and Fred Homuth of New Mexico; brother-in-law, Gerald Thompson of Minnesota and many nieces and nephews.

Visitation will be held at Church of Our Saviour, 363 S Main St, in Fond du Lac on Saturday, October 30, from 9:00-10:45 AM, memorial service at 11:00 AM, immediately followed by a luncheon. In lieu of flowers, memorials may be directed to Church of Our Saviour or the Fond du Lac Public Library.



### Robert Victor Zanto

RIPON - Robert Victor Zanto, age 87, of Ripon, WI, passed away Wednesday, October 27, 2021, at Patriot Place in Berlin.



Robert was born October 26, 1934, in Princeton, WI, the son of Victor and Viola (Lunow) Zanto. He graduated from Princeton High School. In 1954, Robert married Marlene Krentz, and celebrated over 62 years together. Robert worked as a supervisor in the plastics department at Speed Queen where he retired from. He loved his summerly visits to Flanagan's Pearl Lake Campsites in Redgranite, WI, where he has camped every summer since 1975. Robert also enjoyed trips to Ocean Landings Resort in Florida. He was a member of Mt. Zion Evangelical Lutheran Church in Ripon.

Robert is survived by a son, Dennis (Diane) Zanto of Land O' Lakes, FL; daughter, Dianne (Patrick) Flanagan of Redgranite, WI; grandchildren, Brooke (Scott) Vanevenhoven of Ripon, WI, Jodi Zanto of Florida, and Nathan Flanagan of Redgranite, WI; great-grandchildren, Ella Zanto, Sam and Fritz Vanevenhoven; sister-in-law, Kathy Krentz; good friends, Gus, John, Bob and many other camping friends. He was preceded in death by parents, wife, Marlene Zanto; son, Steven and brother-in-law, Clarence Krentz, Jr.

Visitation for Robert will be held on Monday, November 1, 2021, from 10 – 11:00 am at Mt. Zion Evangelical Lutheran Church, 320 Mt. Zion Dr., Ripon, WI.

Funeral Service for Robert will be held on Monday, November 1, 2021, at 11:00 am at Mt. Zion Evangelical Lutheran Church in Ripon with Pastor Michael Sheppard officiating. Interment will follow at St. Patrick Catholic Cemetery in the Town of Ripon. In lieu of flowers, memorials may be directed to Mt. Zion Evangelical Lutheran Church, 320 Mt. Zion Dr., Ripon, WI 54971.

Please visit [www.butzinmarchant.com](http://www.butzinmarchant.com) to send online condolences.



## Non-physical restaurants inside trusted kitchens may spell the future of dining

When ghost kitchens first caught attention, they were met with a degree of skepticism, which NBC New York reported when the term first caught on.

The article was critical of non-brick-and-mortar restaurants because over 10% of New York City's restaurants listed in the delivery apps GrubHub and Seamless in 2015 had addresses that didn't match existing restaurants. The concern was that those restaurants may not have been inspected by health departments.

However, official ghost kitchens, as they are known today, are based in familiar and trusted restaurants in their communities.

"A lot of people are sketched out about it, which is understandable if they don't know where their food is being cooked, but as the concept grows, they may get more comfortable with it," Faris said.

And they don't seem to be going away anytime soon, according to a Restaurant Industry 2030 report from the National Restaurant Association.

Ghost kitchen chains can spring up faster than physical chains without the time spent building and staffing, but they could affect municipal real estate markets and challenge the traditional definitions of restaurants and franchising, the report said.

Rising technological trends and consumer demand could lead to more of these businesses, especially to appeal to social media users and what the report calls "digital natives" — the younger generation that has grown up in the digital age.

However, the report added that ghost kitchen owners could discover opportunities to open a physical restaurant after gaining experience and knowledge of local tastes.

Those interested in a new dining experience can order from Crispy Boys Chicken Shack, Midcoast Wings or Whoopsocker Burgers & Brats through eatstreet.com.

Contact Daphne Lemke at [dlemke@gannett.com](mailto:dlemke@gannett.com). Follow her on Twitter at @daphlemke.

## FEATURED PROPERTY OF THE WEEK



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