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After renovations over the years, the gas pumps that used to sit at the front of the bar are long gone. At that time, County Hwy. X was the main road, until State Hwy. 29 came along.

Stale beer makes for spicy mustard to tickle the palate

By Ginna Young

A little heat is never a bad thing, which is why at J & J's Sports Bar & Grill, Mrs. Dupey's Original Hot Beer Mustard spices up the burgers, brats, potato salad, deviled eggs and even in chili. The mustard came into existence in the 1940s, when Olga Dupey and her husband, Jack, built what would one day become J & J's in Cadott.

"And the recipe just kind of stayed with the bar," said current bar owner John Bourget.

Known then as the Nu-Joy, the County Hwy. X restaurant featured the mustard, where, to make it, Olga took a "stale" pitcher of beer that sat out over night and mixed up the mustard, along with water, vinegar, salt and sugar.

"I think the thing that makes it hot is the beer," said Bourget, adding he is not sure how Olga came up with the technique. "It's kind of interesting."

Using that same recipe that has passed from each

bar owner, over the last 30 years, Bourget has made dipping sauces for fries, onion rings and pretzels. He makes the condiment right in the bar's kitchen and bottles it on-site – although, the cut up peppers the Dupeys kept on the bar no longer appear.

"They must have been into spice," said Bourget, laughing.

For those who wish to take the mustard home with them, Bourget has his merchandise in Sokups Meat Market in Chippewa Falls. He used to have bottles in a few other locations, but the store managers wanted him to restock the shelves on a regular basis and he says he didn't have the staffing for that.

Customers can also call J & J's, at 715-289-4955, and have the mustard shipped to them. Bourget says he's shipped out mustard to all over and that he even sent a batch to Canada once.

Bourget said he's always thought about expanding, but hasn't so far. But, that doesn't mean it's not a possibility.

"That could be my next job – Mustard King."

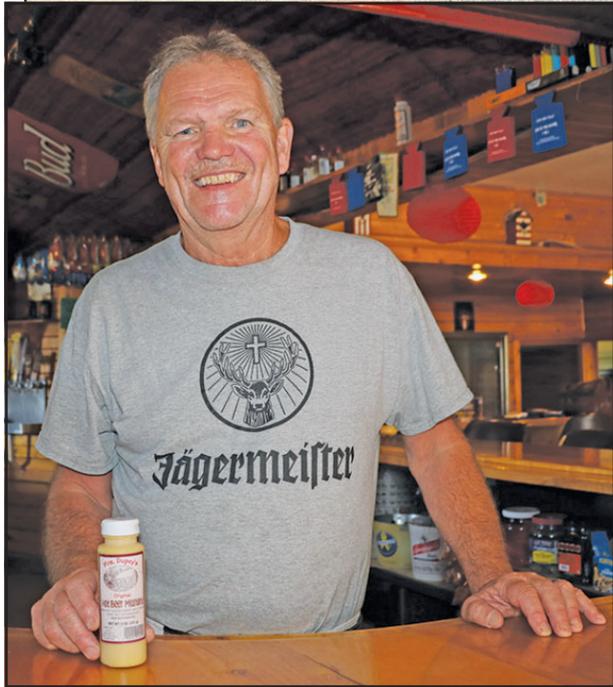


Photo by Ginna Young

John Bourget, owner of J & J's Sports Bar & Grill in Cadott, continues the tradition of making spicy mustard for customers' pleasure.



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Olga Dupey was the first person to make the spicy condiment, as she and her husband, Jack, ran Nu-Joy Restaurant, at what is now J & J's.



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The Dupeys built the Nu-Joy Restaurant in the 1940s, where hot beefs were sold for 10 cents.