#### SIOUX COUNTY

# CAPITAL-DEMOCRAT

February 16, 2023

75¢ • THURSDAY

One Section • Volume 140 • No. 51 www.pluimpublishing.com | Orange City, Iowa

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## Sports: TWO WIN TO STATE WRESTLING

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### The Yard Bar and Grill reopens

By SHARON VERMEER Coorespondent

ALTON — Chances are, if you have been to the Yard Bar and Grill in Alton, bartender Amanda Drey not only knows your name, she knows what you like to drink. Drey, an owner of the sports bar along with her husband Troy, seems to have an excellent memory



for people and drinks, giving the bar a "Cheers" type of vibe. They have owned the bar since December 2019. "We've lived through COVID and a fire," laughed Drey. "I think that's enough now!"

The Yard re-opened on Jan. 29 after a devastating fire on May 10, 2022. Around 4 a.m., a friend called her home to tell her the bar was on fire. "I told her that wasn't funny!" she admitted. "But she convinced us to go look. When we got down there, we saw fire trucks from three or four towns and a lot of smoke. It was scary and a lot to take in."

When fire trucks arrived, the back of the building was engulfed. The electrical fire remained on the outside, but the bar suffered significant smoke and water damage, including the front door, when firefighters broke it to check the interior for fire.

The months that followed were difficult. Because of the smoke and water damage, many things needed to be replaced. "Our insurance agent, Kurt List of Perspective Insurance of Hospers, was amazing," Drey commented. "But we had to get lots of quotes for everything. And then, the contractors we wanted were booked up for the summer, so we had to wait a while. We could have gone with other people, but it was worth the wait to get the people we wanted. For a while, everything was at a standstill."

Around September, things started to move. Contractors came in, the painting was complete, and equipment started to arrive. "It was kind of overwhelming," she admitted. "There were lots of decisions to be made. We really didn't change a lot in the bar itself, just painting the walls and making small changes. We were so thankful for everyone we worked with! Jess Equipment in Sheldon helped us get all our equipment replaced. Jellema Electric of Alton, Fred's Plumbing and Heating of Hospers, Barry's Electric of Remsen, painter Mike Konz, Derrick at Westel in Remsen, and Rick and Lisa Weber were invaluable at getting us up and running. When we re-opened on January 29, we were so excited to see everybody again! The last couple of weeks have been so busy, but it's been worth seeing old and new customers walk in."

Besides drinks, The Yard has weekly specials. Every Wednesday is Wing Wednesday, and they have a burger of the month. February is the Jameson Burger: Bourbon Sauce, Jameson Whiskey, bacon bits, and onion. Every Friday and Saturday, they run a different special. This week will be a grilled chicken wrap with cilantro, rice, and queso.

The Drey's are proud of the fun and friendly atmosphere of The Yard and want to invite everyone to come down and visit them. The Yard is located at 210 10th St. in Alton and open every day until 10 p.m., opening at 2:00 Monday through Friday, and 11:00 on the weekends.



#### **BAKERS REFINE THEIR SKILLS AT BRAD'S BREADS**

By SARAH WEBER Co-Editor

ORANGE CITY — Brad's Breads opened in 2020 and continues to expand offerings way beyond the scope of just breads. A true European bakery, the bakers are dedicated to bringing gourmet offerings to small-town lowa and

continue to refine their skills.

In September, Ashlyn Vander Stelt traveled to the United Kingdom for a three-month extensive study at Ashburton Chef's Academy.

"I have loved to bake since I was a kid, but never thought of it as a career," she said, "During COVID, I decided to bake a cake and realized I love this, then I got a job at Brad's. I loved working there, so I decided I want to make this my job."

She began to research how. "I was in my senior year of high school and researched so many places nonstop until I found one that I thought worked for me," she said.

She attended school in September of 2022 through December. "We learned a lot! We learned cakes, breads, chocolates, and sugar work; we also did plated desserts," she said. "The plated desserts, I thought, were one of the harder things to learn. Most had like 14 different elements, and they all had to be just right,

and you had to make them taste good, then make them look good on the plate; it was tough sometimes."

Vander Stelt shared the most challenging thing she encountered was "shoe pastry, the dough that is in a cream puff pastry or an eclair. When we first learned, I think it took me four times to get it right."

Studying at an international school, Vander Stelt made friends all over the world. "I was the only American in my

class. I made friends from Africa, France, people from all over," she said

And her teachers were also very connected. "The school is connected to the yachting industry and has connected students to many opportunities there. All the teachers have connections with 5-star and Michelin-rated restaurants; they can plug students into places all over," she said.

Vander Stelt is content returning to Brad's for the time being,

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### In observance of **PRESIDENTS' DAY**

Iowa State Bank offices will be closed,

Monday 20, February, 2023

