

DOWNTOWN WEST BEND

Adding spice to downtown life

Main Street changes in store

By **JUDY STEFFES**
For the Downtown News

The makeup of Main Street is going through some major changes as new businesses become established and current businesses explore new angles.

■ **Cornerstone Christian Gifts and Books** has opened in the old Heuer's Sewing shop at 102 N. Main St.

"I'm looking to meet the needs of the Christian community," said owner Patty Neu.

The downtown location is a perfect spot for her faith-based shop, she said.

"The term 'cornerstone' has two meanings: the cornerstone of one's faith and the fact the building on the corner is made of stone," she said.

■ **Value Furniture** is expanding its horizons by weav-

DOWNTOWN DETAILS

What's coming, going and changing?

ing consignment items into its stock.

"I'm hoping for some very nice, gently used home furnishings," said owner Heidi Parlow.

Parlow also runs **Cherry Pickin's Home Furnishings**. She is moving new furniture to the back of the store to display consignment items up front. Parlow has been accepting consignment furniture the past few weeks in an attempt to save people the hassle of trying to sell the individual pieces on their own.

Parlow is also trying to stay ahead of a pending problem, tied in with the future expansion of Highway 33.

"The city bought part of the property for their expansion project and once that gets under way my loading dock will be eliminated," she said.

■ In the heart of downtown Main Street, several restaurants are in the midst of remodeling and relocating. **El Tapatio de Jalisco** will be moving from 111

S. Main St. to 150 S. Main St., the current location of the **Daily Grind** - and a much larger facility. The Daily Grind will essentially close, but will take some of its most popular lunch and carry-out items to the **Poplar Inn**, 158 Poplar St., which will unveil an expanded menu.

■ Also on the restaurant front, **Januli's Pizzeria and Italian Deli** has unveiled a new menu. Sandwich additions include a gyro with beef and lamb, feta cheese, cucumbers and tomatoes. There is also an "I Heart Art" sandwich featuring homemade spinach-artichoke dip on a toasted ciabatta with prosciutto.

New to the pasta menu is tomato-kissed pasta, baked penne and an 8-ounce center-cut sirloin.

■ **Riverside Brewery** has been tabbed to create a starter batch of Lithia beer. Gunter Woog, owner of U.S. Imagineering, owns the rights

to the Lithia label and is fulfilling a dream to tap a keg of the old hometown favorite.

"This was a well-branded name with a following and a history in West Bend," said Woog.

Originally brewed in West Bend in the 1940s, Lithia used lithium, found in the well water at the brewery. Woog is doing his best to stay true to the original recipe.

"The lithium added to the popularity of Lithia," he said.

The resurgence of Lithia has been in the planning stages the past five months. Initial production runs would be minimal, possibly as much as 1,000 six-packs. The beer is expected to be released in early May.

■ Spring has officially sprung at **Mountain Outfitters** as owner Kevin Schultz wheeled out hundreds of new Raleigh and Giant bikes. The downtown bike and ski shop, 109 S. Main St., also features Pearl Izumi apparel and CatEye accessories.

Fiesta Cultural Hispania

Within the next few weeks,

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