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Vinyl Social Food & Drink

121 W. Hubbard, Chicago, IL.
312-222-0222 vinylchicago.com
1/2 Off Flatbreads
1/2 Off Bottles of Wine
\$5 Fireball Shots
Soup Of The Day - French Onion
Join us for World Cup Action!

Crossing

2548 N Southport Ave
www.crossingtavern.com
Trivia at 8pm
\$3.50 New Belgium Drafts
\$10 Miller and Coors Pitchers
\$10 Two Topping Pizza

Madison Public House

2200 N. Milwaukee Ave Chicago IL
773.697.4576

1/2 price Boneless Wings
\$5 Tito's Vodka Drinks
\$4 Drafts

Newport Bar & Grill

1344 W Newport Ave
(773)325-9111

1/2 Price Wings
\$3 Domestic Bottles
\$4 Jameson Shots
Trivia at 8pm!



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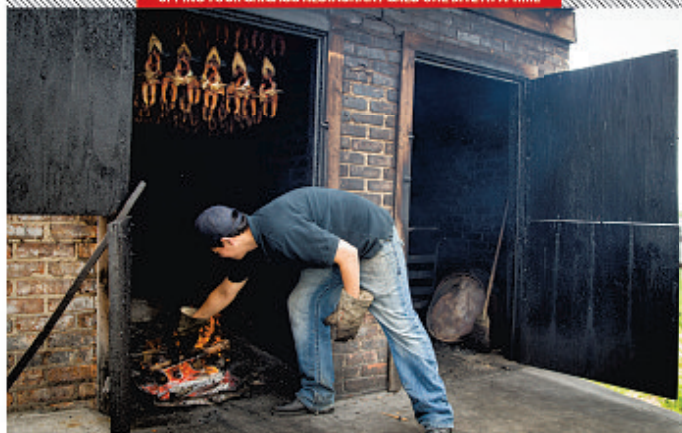
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eat&drink

THE ESSENTIALS

UPPING YOUR CHICAGO RESTAURANT CRED ONE BITE AT A TIME



Above: Javier Magallanes adds wood to the fire in the smokehouse at Calumet Fisheries.

Below: pepper- and garlic-smoked salmon (left) and smoked salmon. ANDREW A. NELLES PHOTOS FOR REDEYE

By Michael Nagrant | FOR REDEYE

God bless aimlessness. Without it, there may have been no Calumet Fisheries, at least not the current incarnation of the incredible fish shack in South Deering. "My grandfather [Sam Toll] purchased it for my uncle [Len Toll] and my dad [Sid Kotlick]," second-generation owner Mark Kotlick said. "They didn't have any career path, and my grandfather thought, 'You need something to take care of your families.'"

Calumet opened in 1928, and Sam Toll purchased it in 1948. Mark grew up in the business. While he pursued a degree at Bradley University, he also worked weekends learning the art of fish-smoking from his dad and uncle. Though he now also works as a construction manager, he continues to smoke hundreds of pounds of fish on the weekends in the original smokehouse behind the retail building. "This isn't just something you can Google and learn in one weekend. It takes a lot of practice and experience," Kotlick said.

Calumet sells between 300 and 500 pounds a week of flaky, pink smoked salmon (\$15.89 a pound) alone. To create the final product, they break down whole Alaskan salmon into hundreds of steak-like cross sections. They hand-sew little twine handles into the steaks so they can hang them on the "stick," a rack in the smokehouse. Then they brine the salmon in a salt-only brine or a garlic-peppercorn-salt brine overnight. After brining, the salmon is hung in the smokehouse, where it absorbs the smoky essence of a burning oak wood flame for six to eight



Calumet Fisheries

3259 E. 95th St. 773-933-0855

Looks like: A vintage Pizza Hut that's missing its other half, thanks to its tiny size and sloping red roof

Sounds like: The bubble and sizzle of hard-working deep fryers

Smells like: Fry oil, wood smoke and garlic

hours. "Nowadays commercial smokehouses use compressed wood pellets. They program a screen and walk away," Kotlick said. "We know when the fish is done by listening to [fish] oil drop in the fire, by squeezing the fish and by sight."

In addition to the smoked Alaskan salmon, they fry up shrimp, catfish, frog legs, smelt and even chicken nuggets (\$3.69-\$15.95). Kotlick also smokes Lake Superior whitefish, Lake Michigan trout, California sturgeon and shrimp from Bayou La Batre, Ala. Their longtime shrimp purveyor Dominick Ficarrino had his own reality show, "Big Shrimpin'" on the History Channel. Calumet's tender, peel-on smoked shrimp (\$22.99 a pound) is one of my favorite eats in the city.

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