

# Fare

HOMETOWN NEWS



## Best of: Regional

# SOUPS

NET WT  
10 3/4 OZ  
(305g)

compiled by Patrick Stutz and Gina Covelli

## Best of Region

Clam Chowder  
\$4.95, 12 ounces  
Fish Tales  
W12690 State Rd.  
188  
Lodi  
608-592-4266



You don't have to fly to Boston for clam chowder. In fact, Fish Tales owners Randy and Shelly Kaltenberg said they have a customer who flies to Lodi from the east coast for a bowl of Shelly's clam chowder.

"We have a guy who comes from out east and says it's the best clam chowder," Shelly said. "I think it's using the heavy cream."

Shelly uses heavy cream instead of milk, giving the soup a sweeter and creamier flavor and texture. The soup also has red potatoes, celery, fresh parsley and a secret clam base. A nice thing about this seafood delight is the large pieces of clam. It's as if they jumped from the shell to the bowl.

Shelly said she created her clam chowder from reading about 1,500 cookbooks and combining different recipes.

"I've made over 160 different soups and the clam chowder is top," Shelly said. "I'll make 10 gallons and it will be gone in a night."

Shelly and Randy have been serving the clam chowder since opening Fish Tales eight years ago, and they said they still "don't know why the clam chowder is so popular."