

FOOD & DRINK



From left to right: Doug Dalzell, Haley Fox, and Alan Dalzell stand in front of the family business.

Enterprise photo by Brian Freiburger

Dalzell Ice Cream ready for summer

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Arguably the busiest corner in Suttons Bay has a familiar name with a new twist as Dalzell Dairy is breaking onto the summer scene with hopes of being a success.

The husband and wife team of Haley and Jake Fox will be running the local ice cream shop.

“Ever since we were young we wanted to do something like this because (Jake) always wanted to

create that atmosphere ... it’s been a dream,” Haley Fox said.

After being out of the dairy business for nearly three-decades, the Dalzells, are back at again by serving ice cream.

“It’s been amazing. Everybody’s excited and it’s just been a lot of fun,” Haley Fox (Dalzell) said. “We have a really fun group of people working with us, all local, a couple returning ones from previous or have had backgrounds at different ice cream shops. And it’s been fun to

be able to be with the kids in the community like that.”

Businesses including Dalzell Dairy have seen an impressive May that has led to high hopes for a summer crowd and profits that are as big as ever.

Fox is excited to be in the dairy business again and following, somewhat, in her family’s footsteps by distributing not necessarily milk, but with ice cream.

It will be a family deal for the Fox’s as the kids’ chores are wiping the tables.

Haley admits they haven’t had any trouble hiring, especially with the younger demographic. The power of word-of-mouth has heavily surpassed posting on online job sites.

“That negative thing that’s out there, kids don’t want to work. People don’t want to work. That’s not what we’re finding,” she said. “We’re finding they’re really hard workers.”

Dalzell Dairy replaces Scoops 22.

Fox is a nurse and Jake is an electrician. The dream was

helped out by Fox’s father, Doug Dalzell who owns the building at 403 North Joseph Street.

Jake has lived in Northport and traveled for a living, and Haley, who is from Marshall, would come and visit grandma. Now they are ready to take on Suttons Bay by storm.

The ice cream shop is typically open from 11 a.m. to 8 p.m. with hours expanding in the summer-time.

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Shady Lane Cellars secures \$11K national farming grant

Testing new sustainable soft pesticide treatments began in April

Shady Lane Cellars in Suttons Bay recently earned a competitive, national farming grant from the Sustainable Agriculture Research and Education, or SARE.

The grant provides more than \$11,000 in research funding, enabling the team at Shady Lane Cellars to conduct trials with new sustainable soft pesticides on 10 acres of the property. Vineyard and Facilities Manager Andy Fles of Shady Lane Cellars submitted the grant application in December 2023. The funded project began in April.

“A primary objective is to reduce the impacts of pesticides in the vineyard ecosystem, the surrounding environment and on the vineyard workers,” Fles said in the application. “Another objective is to investigate more effective products for bunch rots, thus allowing for greater yield and increased quality parameters. We are also seeking to grow grapes with less chemical resi-

dues at time of harvest.”

Fles was thrilled to discover that Shady Lane Cellars would be among 40 funded SARE projects, out of more than 140 applications.

“I immediately knew that this kind of grant could be helpful to us,” he said.

The trials will test new and more sustainable ways to manage powdery mildew and Botrytis bunch rot. These are common diseases caused by fungus and bacteria that impact grapes grown not only in this region but across the country.

“We want to manage the ecosystem, not control it,” said Fles. “A more natural environment in our vineyard is always the goal. This grant will allow us to determine if these products can help.”

He plans to trial new soft insecticides, including the fungicide ProBlad Verde and Cinnerate, a cinnamon oil-based pesticide. These are naturally-derived products that target pest

insects while allowing beneficial insects to survive and fulfill their roles, Fles explained.

Fles will test just over three acres in each variety - Riesling, Pinot Noir and Vignole - to determine the efficacy of these new products. These grapes were chosen for having a higher susceptibility to bunch rot.

Fles is working closely with Dr. Tim Miles, a plant pathology researcher and Dr. Rufus Isaacs, an entomology researcher to test the efficacy of these trials in their labs at Michigan State University. Winegrape Educator Esmaeil Nasrollahiazar, with MSU Extension, is also collaborating on this project.

Isaacs was excited to hear that Shady Lane Cellars received the grant, which represents the continuation of a strong partnership with the university.

“With the SARE funds coming to Michigan, it will help the

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Andy Fles, vineyard and facilities manager at Shady Lane Cellars is researching sustainable “soft” pesticides.

Courtesy photo