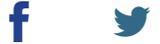


# Emerson Creek is about more than pottery

By **Jane Donahue**  
Aurora Beacon-News

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**D**on't be fooled by the name.

For more than a decade, owners Chris and Dave Demiduk have been dishing up meals, memories and more at Emerson Creek Pottery and Tearoom, tucked away at the end of Stephens Road in Oswego.

"We wanted to create a place that was calm, where people could take a breath and relax," said Chris, who along with her husband, Dave, runs the day-to-day operations. "We want this to be a destination, and it makes us feel good that people really want to be here."

Emerson Creek is a labor of love for the couple, who purchased the farm in 1997 and later converted the farmhouse into a pottery shop. A few years later, they transformed a shed and horse stables into a restaurant and in 2010, converted the barn into a unique wedding venue that's been gaining attention from couples ever since.

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"Every day is different here, but we always treat the customer the way we want to be treated," Chris said. "We are trying to be different; we don't want to be like every other place."

Open from May through December, Emerson Creek serves lunch from 11 a.m. to 2 p.m. Tuesday through Saturday. Reservations are strongly encouraged, because they hate to disappoint visitors when seating is not available in the quaint tearoom.

In addition, a Supper Club with a prix fixe menu is offered once a month and is an option for those looking for a special evening meal.

Here's the scoop on this suburban spot.

What's on the menu? Emerson Creek serves a variety of lunch options, from soups and sandwiches to a signature salad with a blend of juicy pears, sugared walnuts, Gorgonzola cheese and dried cranberries served over mixed greens with a sweet vinaigrette. The menu changes each week and items often reflect seasonal ingredients. Enjoy a glass of their homemade strawberry lemonade and save room for dessert, like the blackberry peach cobbler or Whopper (candy) ice cream pie, a tearoom favorite.

About the owner(s): Residents of Oswego, Chris and Dave Demiduk have been cultivating the farm and adjacent property in hopes of providing visitors with a unique and memorable experience. Inspired by a visit to Emerson Creek Pottery in Bedford, Va., where they make and sell hand-painted pottery, the couple set out to bring that vacation destination feel back to their hometown.

A mission statement of philosophy: The mission of Emerson Creek is to offer a relaxing environment for guests to enjoy a delicious meal. With a philosophy of "a pleasant return to simple ways and simple days," it's not a place to grab a quick bite to eat. Plan to savor a meal, meander around and enjoy the afternoon.

What's the decor like? Warm and welcoming, from the surroundings to the friendly people that work there, Emerson Creek feels like a step back in time. Vintage signs, exposed wood and rustic accents are inviting, as is the open-air porch, comfortable and eclectic mix of seating and the scenic surroundings.

Food specialties: The flower pot salad — which is served in a flower pot — is a favorite and changes each week. People rave about the oven roasted turkey club served on a soft pretzel roll, the angel hair pasta chicken bake and the soup and sandwich combinations.

We're different because: The couple works hard to be different, and because of that, things are constantly changing at Emerson Creek. With a customer-first approach, they listen to what visitors want and respond accordingly. Chris Demiduk said they don't want to be like every other place, and because of that, they are always "exploring different avenues."

Extras: In addition to serving lunch five days a week, Emerson Creek holds a monthly Supper Club, vintage markets, workshops, wine and yoga events and barn weddings from May through December.

Price range: Appetizers are about \$5 for a BLT dip with pita chips, and lunch options range from \$6 to \$12 for soups, sandwiches and salads. Desserts are about \$6 and menu options change each week. It's a "bring your own bottle" establishment, and stemware is provided.

Logistics: Emerson Creek Pottery and Tearoom is located at 5126 Stephens Road in Oswego. They are open for lunch Tuesday through Saturday from May through December, 11 a.m. to 2 p.m. Lunch reservations are strongly encouraged, although there are a few walk-in tables available. The Supper Club, offered one Thursday a month, requires reservations as well. For more information, call 630-554-7100 or visit [ecreekpotteryandtearoom.com/](http://ecreekpotteryandtearoom.com/).

*Jane Donahue is a freelance reporter for the Beacon-News.*

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