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Your Weekend To Do List: 10/10-10/12 Plus 5 dishes to try at the Ohio Sauerkraut Festival





And as it approaches 5 p.m. on a Friday, you're probably thinking to yourself, "What should I do this weekend?" Why not try one of these ...

- Watch the all-OTR episode of Diners, Drive-Ins and Dives. Vine Street turns into Flavortown as Guy Fieri eats his way from Taste of Belgium to Senate and Bakersfield. Airs 10 p.m. Friday on the Food Network (and a bunch of other times.)
- See John Waters. The iconic, mustachioed Mr. Waters presents his randy and raunchy one-man monologue, This Filthy World, at Memorial Hall on Saturday at part of FotoFocus. "'Filthy' is a word I use as a compliment. To me, it still has a punk edge. It is a joyous word to me." - John Waters.
 - 3. Make some really effing good pasta. Chef Danny Combs from Sotto reveals how to make restaurant-worthy cacio e pepe (butter, spaghetti, Pecorino cheese and black pepper) at home.
 - 4. Tackle the great white wale at Know Theatre. The theater presents Herman Melville's classic 1851 novel, *Moby Dick*, adapted for stage Julian Rad. Co-directed by new artistic director Andrew Hungerford and veteran avant-garde theater artist Michael Burnham, the script has been stripped to its essence and reimagined for Know's intimate space.
 - 5. Trick-or-Treat at the Zoo (or, if you don't have kids, grab a beer and watch different zoo animals try to figure out how to eat a pumpkin). Every Saturday and Sunday in October, the Cincinnati Zoo hosts HallZOOween with trick-or-treat stations, a variety of special pumpkin-themed animal activities with bears, cats, elephants and more and Hogwart's Express Train Ride.
 - Eat some award-winning barbecue. Cincinnati Parks hosts the city's first-ever sanctioned State Championship Kansas City Barbeque Competition, where guests can watch pro teams compete to make the perfect barbecue in categories based on meat type — and then taste the results.
 - 7. Pick your own pumpkin. Or apples.
 - 8. Remember how cool books are Books by the Banks (and see Cincinnati native David Bell discuss his latest thriller.)
 - 9. Celebrate fermented cabbage at the 45th Ohio Sauerkraut Festival. This weekend, visitors to Waynesville, Ohio will eat more than seven tons of SnowFloss Kraut. If you want to tackle the crowd of 350,000, the Waynesville Chamber of Commerce gave us a game plan of some must-try sauerkraut dishes. (And a recipe to make at home in case you don't.) Festgoers must try:

- Sauerkraut Pizza. Made by the Order of the Eastern Star Masons, the handmade pizzas come in whole pies or slices and are topped with tomato sauce, cheese, green peppers, onions and sauerkraut.
- Cabbage Rolls. For more than 30 years, St. Augustine's Church has cooked cabbage rolls for the festival — recently, more than 10,000 per weekend. Cooked cabbage leaves are filled with ground beef, rice and spices and covered in tomato sauce.
- Sauerkraut desserts. The Waynesville Chamber of Commerce will be serving up sauerkraut pie, sauerkraut fudge, sauerkraut brownies and sauerkraut cookies.
- Sauerkraut Balls. A classic: breaded and fried sauerkraut and bacon, served by the Waynesville fire department.
- German Sundae. This is a pile of potatoes, topped with kraut, sour cream, cheese, bacon and green olive. (Recipe below.)

Recipe for Sauerkraut German Sundae

Provided by the Sons of the American Legion Post 615, Waynesville



Ingredients: 5 to 6 lbs. sliced or diced potatoes 1 tsp. salt 1 tsp. pepper 1/4 lb butter

Instructions: Seal and bake in 13x9x2 inch baking pan for 1 hour and 45 minutes at 350. Place approximately 8 oz. in bowl and top with the following: 1 Tbsp. cooked sauerkraut; 1 tsp sour cream; and melted cheddar cheese (as desired). Sprinkle with bacon bits, top with green olive. Makes 10-15 servings.

For more ideas of things to do, see our staff picks.