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THE ARTISAN

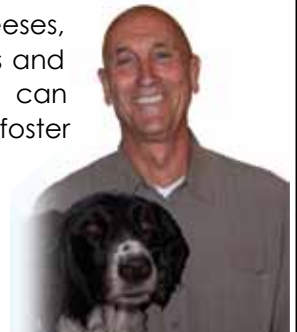
Greetings, friends.

Last time, I mentioned how the warm weather was finally here. Boy was I right! With more than a little sweat, we still managed to get our second, outdoor wood-fired oven installed on the patio. There'll be many a pleasant summer evening outside to the glow and aroma of pizzas.

And that second wood-fired oven also pretty much marked our second anniversary. Honestly, it's been a blur, but a very happy one. In the past year, we've set up the Artist Gallery to feature our talented area artists, built up our craft beer cave to over 190 different brews, introduced the best (at least so we're told time and again) wood-fired pizza in the area, and began our Sunday farm-fresh breakfasts.

As we start year 3, we welcome your feedback! We are committed to doing everything possible to feature local cheeses, beverages, meats and produce....so you can live fresh and foster your appetites!

Bill Konkoly
(& Cedar)



Foster Cheese Haus

THE ARTISAN

TIPS FOR WHEN YOU COOK WITH CHEESE

IF YOU'VE EVER THOUGHT IT WOULD BE a great idea to add some freshly grated Parmesan to your Tortellini soup, you may have discovered that it's far better to sprinkle it over a serving rather than mixing it into the pot while it cooks. Different cheeses react differently to heat, both in consistency (like that cemented Parmesan stuck to your pot and ladle) and in flavor. Here are some tips when using cheese as an ingredient:

Whenever cooking with cheese, it's best to apply low or indirect heat. Cheese in general does not react well to high heat for too long. It will harden, curdle and separate. Hard cheeses can tolerate high heat longer than soft cheeses. In creamy sauces, if boiling is required, it will generally be best to add shredded or grated cheese after the boil when sauce is reduced to a simmer (unless otherwise specifically noted in recipe).

If you are broiling a dish topped with cheese, add the cheese in the last few minutes of cooking. The pan should be placed so that the food is 4 to 6 inches from the heat. Broil just until the cheese has melted and is just starting to lightly brown.

Portioning cheese is best and most easily done by weight, not by cup size. Get yourself a small scale and use this nice conversion chart to help:

- 4 oz of natural cheese = 1 cup shredded**
- 6 oz of softer cheeses, like Blue and Feta = 1 cup crumbled**
- 3 oz of hard cheese = 1 cup grated**



FROM THE

Foster
Cheese
Haus

BEER CAVE

JEREMY'S PICKS



**LAZY MONK
BREWING LLC**

- **Bohemian Pilsner** (a golden pilsner with rich, complex maltiness)
- **Bohemian Dark Lager** (a medium-bodied, deep, rich dark lager)
- ½-Gallon Growlers**
\$9.99 + \$3.79 bottle deposit

**New Glarus
Brewing Co.**

- **Cran-Bic Ale**
(a Thumbprint series seasonal ale that is sparkling and bright)
- \$10.49 4-pk 12oz bottles**



- **Summer Solstice**
(a smooth, malty and lightly sweet ale with a delicate hint of spice and unique copper color)
- \$10.99 6-pk 12oz cans**

FOSTER YOUR APPETITES

Foster
Cheese
HausWINE AND
PROSE EVENT

IT SEEMED, AT THE TIME, a good idea to pair fine Wisconsin wines with fine Wisconsin writers, and it certainly seemed that Foster Cheese Haus would be an amicable venue. On Saturday, July 23rd, we discovered that it was a *fantastic* idea.



Against the backdrop of our beautiful stone fireplace, authors from the area read humorous, wistful, and always compelling prose while those who attended sipped Wollersheim Prairie Fume and Door County Cranbernet. Between readings, wine presentations and tastings were given, and specially-selected cheeses were sampled as pairings.



All of us at Foster Cheese Haus extend warm gratitude to Barbara Kernan, Anthony Bukoski, Bruce Taylor and Patti See, our attending writers, and to William Bernier, visiting wine specialist.

WHAT WE'RE GROWING RIGHT NOW AT FCH



The next time you're at Foster Cheese Haus, make sure to take a look at our raised beds. The ingredients in your deli sandwiches, pizza, soup and salads you order are growing there! We're raising salad greens, Swiss Chard, kale, beets, spinach, parsley, Rosemary, Basil, jalapenos, and more!

Foster
Cheese
Haus

THE ARTISAN



CALENDAR OF EVENTS

Celebrate and support local food and artists. Make time to stop by and savor all these events can offer you! Call 715-597-6605 for more details.

Every
Saturday
11am - 2:30pm

WINE AND CHEESE TASTINGS

Stop by any Saturday between 11am and 2:30pm to sample delicious artisan cheeses and wines from our area. Enjoy the exquisite tastes of pairing the right wine with the right cheese.

Sept 17th
Saturday
5pm - 9pm

2ND ANNUAL PIG ROAST - FCH CELEBRATING 2 YEARS!

We'll be offering samples of delicious local products and great sales and specials throughout the store. Then, stay for dinner and enjoy a pig roast served up with fresh produce from our garden.



Oct 8th
Saturday
2pm - 4pm

BREWS & BLUES EVENT - FREE TO EVERYONE

We're planning a great afternoon of live music and beer-tasting. Sample local and regional beers, get a free Foster Cheese Haus pint glass, and listen to the funky, bluesy, swinging sounds of **AcoustiHoo** featuring Sue Orfeld on sax, Olaf Lind on Violin, Lucas Fischer on guitar, and Josh Gallagher on keyboards.



SUNDAY BREAKFAST

NOW AVAILABLE: 8am - Noon every Sunday



NOW SHOWING IN OUR GALLERY

Available for purchase or for your viewing pleasure

FEATURED ARTISTS IN SEPT/OCT



JANE HERRICK - Jane Herrick is an accomplished Eau Claire artist who creates both 2-dimensional and 3-dimensional artwork using various materials, but her true medium is texture. As to her

themes, Jane is drawn to probing the question of 'Who Am I?' Jane states: "Much of my work sheds some light on this ongoing search and struggle between the self and the world to seek answers to this universal question." Jane was an adjunct professor at UW-Eau Claire for 18 years, been featured in numerous publications, and has had her art exhibited and displayed in over a dozen states from California to New York, as well as in France.



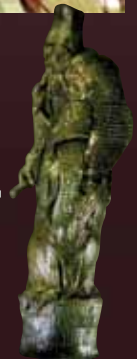
MEL SUNDBY - Mel Sundby earned a Master of Fine Arts degree from the University of Iowa in 1969. He has taught in all levels of art education, from primary to graduate school. He has shown

his work at various art exhibitions nationwide and his work is available from his studio and galleries.

Mel has been working with the Raku method of glazing his sculptures for over 30 years. Raku is a process that allows the object to be fired to a temperature of 1800 degrees F. and removed while at maximum temperature and placed in a combustible material to reduce and cool. The possibilities and variation of glaze are infinite.



Jane Herrick Mixed Media



Mel Sundby Sculpture & Pottery