



THE ARTISAN

Greetings, friends, to the first issue of The Artisan, where you can revel in your love of fine foods, drink and art, all of it representing the very best of our area.

This year, all of us at Foster Cheese Haus are excited to announce many new flavors and textures to our artisan deli and cafe. Seasonal events, wood-fired pizza and artisan bread, artists and more are lined up throughout the year to suit many tastes. Our idea, more than ever, is to foster more than cheese, but celebrate the very best our region can produce--in food, drink, art and craft.

Most important, we invite you to "Foster your Appetites." Chances are, if you are reading this, you've already demonstrated your more than casual interest in the finer tastes life has to offer. So we are working hard to provide you an ever more diverse environment for you to experience the best meats, cheeses, bakery items, arts and crafts you can find.

We hope you enjoy this newsletter, and to see you back our way soon.



**Bill Konkoly
(& Cedar)**

IN THIS ISSUE:



Crescent
Meats
PAGE 2



Featured
Artists
INSERT



New Wood-
Fire Oven
Pizza & Bread
PAGE 3



Castle Rock
Organic
Farms
PAGE 3



Calendar
of Events
PAGE 4

**VALENTINE
DINNER!**
Feb 13th

Foster
Cheese
Haus

THE ARTISAN



AWARD-WINNING
LOCALLY-RAISED
MEAT

CRESCENT MEAT BEGAN seven years ago when Wayne and Stacey Lautsbaugh moved their family to Cadott, Wisconsin from southern Pennsylvania to begin a family-owned and operated full-service meat processing plant.

Even though Wisconsin has one of the highest rated state meat inspection services in the nation, the standards at Crescent Meats are even higher — 100% free of any hormones, growth promoting implants, additives, or chemicals.

We found Crescent Meats to be a perfect addition to the Foster Cheese Haus product line, not only because of the extremely high-quality, locally raised product, but because of the dedication and expertise Crescent Meats puts into their product. Their meat cutters have attended sausage processing classes at UW-River Falls, through the college of Agriculture, Food and Environmental Science to hone their skills and improve their product.



The Lautsbaugh's are just another example of the idea of "Farm to table," and we're proud to feature such fine meats at Foster Cheese Haus.

FOSTER YOUR APPETITES

Foster
Cheese
HausSTEWARDS
OF THE
LAND

Castle Rock Organic Farms is an extremely important neighbor of Foster Cheese Haus. Located just outside Foster, Wisconsin, Castle Rock Organic Farms applies exceptional methods of land stewardship to achieve the amazing quality of their fresh, wholesome organic cheeses, ice creams and milk.

Castle Rock applies the highest standards to overseeing their product creation, first developed by European and Scandinavian immigrants. The result is some of the finest, and healthiest, dairy products Wisconsin can provide. What Castle Rock is truly proud of, though, is that their land and their animals are just as healthy and naturally cared for as their product.

All this hard work was recognized in March of 2006 when it was included in the Cornucopia Institute report on the U.S. organic dairy industry. The New York Times reported that Cornucopia's nationwide ranking of organic dairies put Castle Rock's score at 1150 out of 1200, near the very top of the charts.

NEW WOOD-FIRED OVEN PIZZA AVAILABLE AT FOSTERS



We're extremely excited to now offer authentic, wood-fire oven pizza. This is a true delicacy. Imagine--artisan cheeses and meats, fresh-grown herbs and vegetables, and fresh-made dough, kissed by the heat of crackling flames then served fresh. We can't wait to serve one up for you. Pizza is served Thursdays through Sundays from 5pm to 9pm.

www.FosterCheeseHaus.com

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.

Feb 13th
Sunday
5pm - 9pm



WOOD-FIRED VALENTINE DAY SPECIAL

Foster Cheese Haus invites you and your sweetheart to a cozy, romantic night cozied up to the crackling warmth of our fireplace and wood-fired oven. Enjoy an appetizer, wood-fired pizza, wine and dessert, all for

only \$40 per couple.

➔ RESERVATIONS REQUIRED BY FEB. 10TH ➔

Dinner includes:

- Caesar or House Salad
- Wood-fired gourmet pizza:
 - ~ Beef & Bleu Cheese
 - ~ Fire-roasted Chicken
 - ~ Foster's Favorite Cheese, Mushroom & Spinach
 - ~ Under the Sea (Shrimp, Scallops & Crab)
- Bottle red or white wine
- Flourless Chocolate Cake w/ berries

May 14th
Saturday
1pm - 5pm



ARTISAN FAIRE / CHEESE & MEAT SAMPLER

Join us to sample an array of artisan cheeses, meats, pottery, paintings and glasswork. Hooks Cheese and Crescent Meats will be presenting the best our area offers in cheeses and meats. See the wonderful talents of acclaimed area artists Mel Sundby, Almira Downs, and Paul Brehm as they demonstrate their craft and showcase their works in our gallery.

SPREAD THE NEWS

Do you have family or friends who truly appreciate quality local food, drink & art? Pass this newsletter on to them. Keep the spirit and craft industries alive!

NOW SHOWING IN OUR GALLERY

Available for purchase or for your viewing pleasure

FEATURED ARTISTS IN MARCH/APRIL



DAVID CARADORI - David fires his pottery in a Japanese Anagama wood kiln, a technology dating back 1000 years. The beauty of each piece is the result of 3 days of firing while continuously stoking the kiln so fly ash coats the pots and creates flame patterns. This intense process creates truly unique works of art.



JERRY STANTON - "My new artwork is creating free form shapes from hard woods, letting the observer follow the shapes as light envelopes each curve. These shapes may be uncommon to the observer, and at the same time evoke familiar recollections of feelings from everyday life." ~Jerry Stanton



NORIKO SLOWINSKI - As a child in Tokyo, Japan, Noriko was surrounded by the colors of fabric in her mother's store. Noriko attributes her passion for colors, designs and patterns to this fabric landscape of her childhood. Noriko has now been painting in watercolor for over 17 years. Her art heavily reflects the hues and shapes of her surroundings and her family.



David Caradori Pottery



Jerry Stanton sculpture



Noriko Slowinski watercolors