



# THE ARTISAN

Greetings, friends.

Warm weather is finally upon us, the Chippewa Valley farmlands are producing, and we're at the height of our season in offering the best food, drink and art of the area.

An exciting announcement - as you read this, we should be finishing the installation of our second wood-fired oven on our patio. Anyone up for lounging about the fresh Wisconsin air by the crackling of a wood-fired oven eating what so many are calling the best pizza they've ever had?

We're also offering Sunday breakfast now from 8am - noon. Be sure to stop by for that.

A definite don't-miss event is our Wine & Prose celebration-we're pairing fabulous local and area writers with amazing regional wines. Check out the calendar of events and insert for more info.

And we're always featuring new artists in our gallery, so stop by often to see some truly beautiful framed art, sculpture, pottery and more.

Live fresh, and foster your appetites.

**Bill Konkoly  
(& Cedar)**



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Haus

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## HOW TO STORE YOUR ARTISAN BREAD

A CUSTOMER WALKED IN TO Foster Cheese Haus one day dismayed that the artisan bread they had purchased went bad very quickly. Indeed, that which makes true artisan bread so wonderful also makes it terribly fleeting—pure, simple ingredients with no additives or preservatives.

So, we thought it important to discuss the proper care and storage of artisan bread so you can enjoy it as long as possible.

In all honesty, artisan breads are best enjoyed within 48 hours of purchase, stored at room temperature in—you guessed it—a traditional bread box. Artisan breads like dark, dry places. You can also store in a paper bag with the opening folded close. Plastic bags are an absolute no-no as too much moisture will build up. Refrigerators are another mistake—your bread will go stale all that much faster in a refrigerator.

So that's it? Good for two, maybe three days, then in the trash it goes?

Not quite. If you wish to take extra measures, you can still enjoy your artisan bread for weeks to come. Wrap your bread in tin foil, then place in a plastic freezer bag and into your freezer. This will keep your bread for weeks and weeks to come. BUT (notice the big "but"), extra pains need to be taken to restore and rejuvenate your frozen bread. It's best to allow it to thaw at room temperature still in the bag for three to four hours. Otherwise, if in a hurry, take out of the plastic bag, leave the aluminum foil on, and put in the oven for 20-30 minutes at 350 degrees. Microwaving is never recommended.



To rejuvenate your bread, mist the crust slightly with water, then place in the oven at 400 degrees for 6 to 8 minutes, then enjoy. Or, cut and toast your thawed artisan bread for similar, delicious effect!

Foster  
Cheese  
Haus



E-mail Bill at  
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to express your interest & learn more.

## FOSTER YOUR APPETITES

Foster  
Cheese  
HausTHE FIRST ANNUAL  
ARTISAN FAIRE

DESPITE, OR PERHAPS IN SPITE OF, the cold, rainy, blustery weather on Saturday, April 14th, the first annual Foster Cheese Haus Artisan Faire was still a success and enjoyed by all those who attended. We are so very pleased that people seemed to truly enjoy themselves as they watched artists create amazing works on the spot, sampled the amazing cheeses presented by Hooks, and the delicious meat samples offered by Golden Hills Buffalo Farm.



Almira Downs demonstrated her bold, deft strokes of watercolor, bringing a bouquet of beets to life on canvas. Meanwhile, Mel Sundby showed the adaptability of art as he invented and reinvented his captivating sculpture.



Hooks Cheese presented a mouthwatering array of cheeses--12 year cheddar, creamy sheep milk gouda, robust gorgonzola, a particularly bold version of bleu cheese named "Bloomin' Idiot," and many other varieties.

Rounding off the day with bison sausages and jerky, wine and beer pairings to the cheeses, and strolls through the artist gallery, the Artisan Faire seemed to achieve its goal—to celebrate the very best flavors of life and foster our appetites.



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.

July 23rd  
Saturday  
1pm - 5pm

### WINE & PROSE - FREE TO EVERYONE

Celebrate Wisconsin wines and Wisconsin authors at Foster Cheese Haus during a wine-tasting and prose reading event. Each hour will lead off with a wine presentation and tasting by wine specialist William Bernier of Saratoga Liquor, followed by prose readings by acclaimed Wisconsin authors Anthony Bukoski, Barbara Kernan, Patti See and Bruce Taylor (see last page for more info). Taste delicious Wisconsin wines while enjoying the engaging stories and essays of fantastic authors.



TAKE HOME A FOSTER CHEESE  
HAUS WINE GLASS AS A GIFT!

## SUNDAY BREAKFAST

NOW AVAILABLE: 8am - Noon every Sunday



# NOW SHOWING IN OUR GALLERY

Available for purchase or for your viewing pleasure

## FEATURED ARTISTS IN JULY/AUGUST



**Laurie BIEZE** - An accomplished and well-known figure in the Eau Claire area, Laurie creates amazing stained glass artwork that is fluid and elegantly dynamic. Since 1964, Laurie

has worked mainly on commission pieces as a professional artist. Art Nouveau, Art Deco, Victorian, Frank Lloyd Wright, and abstract inspired influences have been commissioned by individuals, architects and designers.



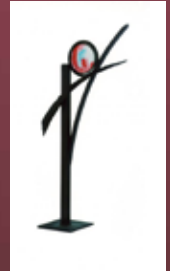
**Lori CHILSON** - Lori received her Bachelor of Fine Arts in Graphic Design from College of Visual Arts (Saint Paul, MN). She has created graphics for area cultural events, serves on

the planning committee for Engage Charter School, and coordinates children's activities for Eau Claire's Earth Day Celebrations. She and her family enjoy creating and collaborating artistically, foraging for wild edibles, meeting the locals and partaking in the diverse offerings of Wisconsin's Chippewa and Red Cedar Valleys.



**RICHARD CHRISTIANSON** - After high school, Rick attended Mankato State University where he received a Bachelor Degree in art education. While in art metals classes, he became very

interested in jewelry-making. After graduating, he taught high school art, including jewelry classes, for 32 years in Eau Claire. While teaching, he continued to design, create and sell his jewelry at numerous art fairs throughout Wisconsin.



Laurie Bieze Sculpture



Lori Chilson Collage



Richard Christianson Jewelry

# Meet the AUTHORS



Saturday, July 23rd, from 1pm-5pm



The *New York Times* Book Review has called **Anthony Bukoski** "a sure-handed, lyrical writer." Four-times nominated for the prestigious Pushcart prize and three-times winner of the Wisconsin Library Association's Outstanding Achievement Award, Anthony Bukoski has published five short story collections. Born and raised in Superior, WI, Mr. Bukoski is a professor at the University of Wisconsin-Superior.

In February 2004, at a live performance at Symphony Space in New York City as part of the "Selected Shorts: A Celebrations of the Short Story," actor Liev Schreiber read the title story from Bukoski's 2003 Collection, *Time Between Trains*. In 2008, *Boston Globe* recommended Bukoski's 2008 *North of the Port* as a "short gem" for summer reading, and the *Minneapolis Star Tribune* called the stories "strange and darkly beautiful," concluding that, "We are lucky to have a writer this gifted in our region."



Professor Emeritus at UW-Eau Claire, **Bruce Taylor** is author of seven poetry collections and editor of eight anthologies. His fiction has appeared in such magazines as *The Arabesque Review*, *Carve Magazine*, *Unlikely Stories*, *Slow Trains*, and *The Vestal Review*. His poetry and translations have appeared in numerous prestigious magazines, and his poems have been read by Garrison Keillor during *The Writer's Almanac* on public radio.

He has won awards and fellowships from the Wisconsin Arts Board, Fulbright-Hayes, the National Endowment for the Arts, the National Endowment for the Humanities, the Council of Wisconsin Writers, and the Bush Artist Foundation.



**Patti See** is a Distinguished Student Services Coordinator and teaches developmental education and women's studies courses at UW-Eau Claire. Her stories, poems, and essays have appeared in *Salon Magazine*, *Women's Studies Quarterly*, *Journal of Developmental Education*, *Wisconsin People and Ideas*, *Absinthe Literary Review*, and *HipMama* among others. She is the co-author (with Bruce Taylor) of *Higher Learning: Reading and Writing About College*, 3rd edition (Pearson/Prentice Hall, 2011) and a poetry collection, *Love's Bluff* (Plainview Press, 2006).



**Dr. Barbara Kernan** teaches Women's Studies and English at UW-Eau Claire. She studied fiction and nature writing at The Bread Loaf School of English in Vermont, and has participated in writing workshops at the Rhineland School of the Arts. Her Ph.D. scholarship concerns American author Edith Wharton's fascination with architecture and interior design in her fiction. Her creative works invoke her regional attachments to the Lake Superior area and the Chippewa Valley.