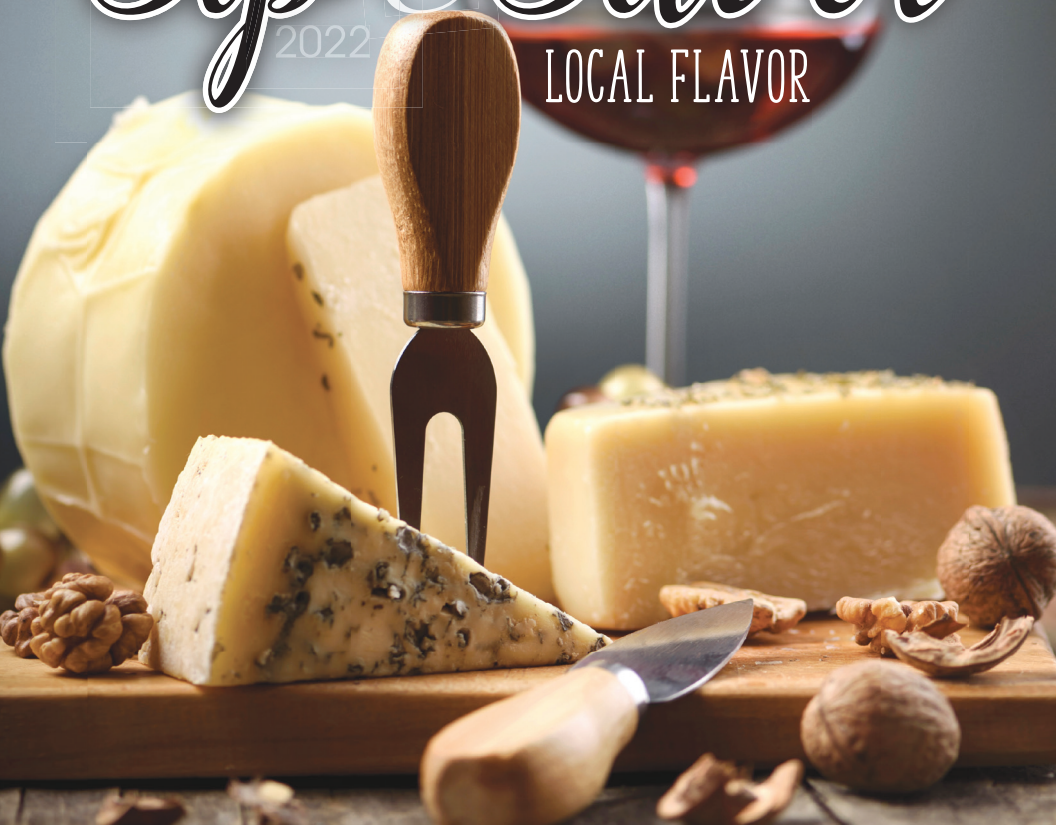


BEER | CHEESE | FOOD | WINE

Sip & Savor

2022

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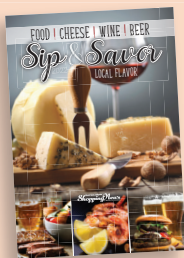


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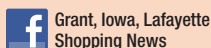
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Sip & Savor

LOCAL FLAVOR



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WINE PAGES 14-16

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BEER

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For your next grocery shopping trip visit Kieler's Grocery and Liquor Store in Dickeyville, WI since 1938. They are a hometown grocery store and offer liquor, wine, beer, movie rentals, a meat and cheese deli, cheese curds, propane tanks, ice, bait and tackle and much more. , visit Kieler's Grocery and Liquor Store in Dickeyville.

For more information, stop in at 115 S. Main Street, Dickeyville, WI or visit Facebook: kielerstore.

PAIR LIKE A PRO

- **India Pale Ale:** Strong spicy food and bold, sweet desserts like carrot cake
- **Double/Imperial IPA:** Smoked beef brisket, grilled lamb and southern chicken-fried steak
- **Sweet or Oatmeal stout:** Rich, spicy food, including barbecued beef and Szechuan cuisine
- **American wheat ale:** Very light food, including salads, sushi and vegetable dishes
- **Blonde ale:** Light food, including chicken, salads and salmon
- **Witbier:** Lighter seafood dishes like steamed mussels
- **Amber/red ale:** Chicken, seafood, burgers, and spicy cuisine
- **Porter:** Barbecue, sausages, roasted meat, and blackened fish
- **Classic pilsner:** Light food such as chicken, salads and salmon
- **Abbey dubbel:** Barbecue, meat stews, and a thick, hearty steak



HOW TO PAIR BEER WITH FOOD



The craft beer boom has inspired millions of people to look at beer through a new lens. Once relegated to backyard barbecues and ballgames, beer is now served alongside gourmet meals. Much like the right wine can make a meal taste even better, beer can bring out the flavors of food, making it an ideal complement to anything from steak to seafood to salad.

The Brewers Association is an American trade group whose membership consists of more than 5,400 brewers, suppliers and retailers. The group recommends beer lovers follow a three-pronged approach to matching beer and food. It's worth noting the BA does not view this approach as a 1-2-3 process, meaning beer lovers need not follow the steps in order to perfect their pairing skills.

1. Match strength with strength. The BA recommends pairing strongly flavored foods with assertive beers and delicate foods with delicate beers. For example, a relatively low alcohol witbier should pair well with light seafood like steamed mussels.

Beer lovers who enjoy strong barley wines, which are typically 10 percent alcohol by volume (ABV) or higher, should find that a strong cheese or dessert matches up well with this overpowering style.

2. Find harmonies. The BA notes that beer-food combinations typically resonate most effectively when they share some common flavor or aroma element. The BA points to how the deep, roasted flavors of an imperial stout often pair nicely with chocolate truffles.

3. Consider sweetness, bitterness, carbonation, heat (spice), and richness. The BA recommends that beer lovers look to take advantage of the specific and predictable ways that certain qualities of food and beer interact with each other. For example, malty sweetness can cool the heat, making a hoppy beer with plenty of malt a good choice to pair with spicy food.

Pairing the right beer with food can make any night out on the town that much better.

mcg.metrocreativeconnection.com



CHEESE

ROELLI CHEESE HAUS

BY MEGAN GLOSS

megan.gloss@thmedia.com

Area residents with a taste for cheese don't have to travel far to sample one of the best in the world.

A variety produced by Roelli Cheese Haus, of Shullsburg, was recognized last Spring among the top 20 cheeses out of nearly 3,000 entries in the World Championship Cheese Contest. The event is hosted every two years by Wisconsin Cheese Makers Association and is billed as "the largest technical cheese, butter, yogurt and dry dairy ingredient competition in the world."

The high-ranking Shullsburg wedge? An orange cheddar with a vein of blue molding christened Red Rock.

"We've had a number of our cheeses recognized in the past, and we've even entered Red Rock into competitions at least five times before," said Chris Roelli. "But this is the furthest we've ever advanced, and the first time we've ever made it into the top 20."

He is a fourth-generation master cheesemaker and owner of the family business in which he has been

immersed since his early teenage years.

Today, he continues to operate it alongside wife, Kristine.

"It's a busy but fun job," she said. "We're proud of what we produce and proud of our recognition."

WHAT MAKES RED ROCK SO SPECIAL?

Roelli said that while the cheeses that make the top cut are left for the judges of the competition to decide, it takes a certain "it factor" to make a quality cheese stand out.

But among Roelli's creations, Red Rock might be one of its tamer offerings.

"It's a milder aged cheddar," Roelli said. "It's a more mature cheese, with a creamy flavor."

Encasing the vibrant orange is a natural bloomy rind. Then comes a vein of blue that cuts through the cheddar and yields a pleasantly surprising, yet subtle flavor boost — milder than a sharp cheddar but more flavorful than its milder counterpart.

"It's not super intense, but it seems to work," Roelli said.

The original recipe created in 2010 by Roelli is made from pasteurized cow's



CONTRIBUTED

Chris Roelli, of Roelli Cheese, displays some of the establishment's award-winning cheeses.

milk and cave-aged approximately 60 days to reach its maturity. It then is hand-cut and wrapped.

"Generally, it can be enjoyed for about three weeks as a high-end, fine table cheese," Roelli said.

Red Rock is comparable to another prize-winning Roelli cheese known as Dunbarton Blue.

Created in 2008, the flagship recipe boasts an earthy, cellar-cured, English-style white cheddar, with a hint of blue cheese flavoring and a natural rind, courtesy of open-air curing.

It, too, is crafted from pasteurized cow's milk and is aged approximately 90 days.

"It's hard work, and it's a process that is definitely not for someone who is impatient," Roelli said. "But it's worthwhile when you taste the end result."

WISCONSIN'S

CLAIM TO CHEESE FAME

To craft the best cheese, one needs the best milk.

Often regarded for its "cheesehead" status and known as "America's Dairyland," Wisconsin is ranked second in the U.S. for its dairy production, with more than 7,000 registered dairy farms

continued on page 8

TASTE THE DIFFERENCE

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CHEESE

ROELLI CHEESE

continued from page 7

producing 2.44 billion pounds of milk per month, according to Dairy Farmers of Wisconsin.

Nearly 90% of that is used in cheese production, Roelli said.

"When Europeans first came here and settled, they were quick to notice the similarities between the Alpine valleys of their homelands and the rolling hills of Wisconsin," he said. "They did what they knew best, which was to farm."

Wisconsin led the dairy industry in the U.S. by 1915 and only was surpassed by California in 1993. But Roelli maintains Wisconsin's top dairy status.

"There's a lot of it around, from California to Iowa, Illinois, Michigan, Indiana and Ohio," he said. "But Wisconsin simply has the best milk."

Roelli's great-grandfather might have agreed.

He emigrated from Switzerland to Wisconsin and began making cheese in the early 1920s, with Roelli's grandfather Walter and father, Dave, following in the tradition.

After the closing of Roelli's commodity cheddar factory in 1991, Chris Roelli reopened an artisan factory in 2006. Then in 2012, he added a state-of-the-art aging cellar that can store one year's supply of his makings.



Red Rock Cheese

Since then, Roelli and his family continue to oversee the business that includes a retail shop and milk-hauling operation.

Roelli also joined the ranks of Wisconsin's Master Cheesemakers in 2015, certifying in cheddar. In 2018, he added two additional master certifications in blue- and Alpine-style cheeses.

They are put to good use through his creations of curds, aged cheddars, Monterey Jack, farmhouse Colbys, Cheshire inspirations and, of course, his award-winning Little Mountain, Dunbarton Blue and Red Rock.

"It was a big surprise," Roelli said of the Red Rock recognition. "But we're super proud."

SAPUTO

Saputo produces, markets and distributes a vast assortment of cheeses, including a broad line of mozzarella, American-style and specialty cheeses, such as ricotta, provolone, blue, parmesan, goat cheese and romano. Furthermore, the Company converts, markets and sells a broad range of specialty cheeses and holds an important portfolio of import licences for specialty cheeses

manufactured abroad. They are among the top mozzarella, string cheese, and domestic blue and goat cheese producers and is one of the largest producers of extended shelf-life and cultured dairy products in this region.



ONCE UPON A TIME...

Arriving in Canada in search of a brighter future, the Saputo family settled in Montréal and planted the seeds of what is now a global company. After modest beginnings, the Company's founders saw their determination, hard work, passion and vision transform Saputo into an industry leader, both in Canada and around the world.

1950: Master cheesemaker Giuseppe Saputo and Frank, his eldest son, left their small village of Montelepre, close to Palermo, Sicily, and immigrated to Canada, convinced it was the ideal country to provide a better future for their family in the

wake of the Second World War.

1952: Two years later, Lino Saputo joined his father and brother in Canada, along with his mother Maria, his brother Luigi, as well as his sisters Rosalia, Elina, Maria and Antonina.

1954: After two years spent in Montréal, Lino Saputo convinced his father, Giuseppe, to start his own business. In September 1954, using \$500 to buy some basic equipment and a bicycle for deliveries, the Saputo family founded a cheese making company bearing its name. Saputo quickly established itself in Montréal's Italian community.

FAST FORWARD TO PRESENT...

When Saputo was founded in 1954, about 10 kilos of cheese were produced daily. Today, throughout its facilities in Canada, the United States, Argentina, Australia and the UK, Saputo transforms approximately 11 billion litres of milk per year into a variety of dairy products for customers and consumers.

www.saputo.com

FOOD



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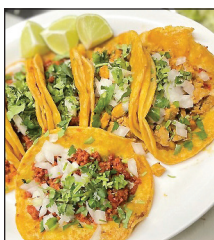
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WEBER MEATS



Weber Meats, Inc., has been a family business since 1905 when Otto Weber came to Wisconsin from Switzerland. He used the skills he had learned in the family business back home including product recipes that had been handed down through the generations. Otto Jr. started a very successful meat processing business in Cuba City. Weber Brothers Processing continued to flourish under the guidance of sons Norm, Reg, Lee and David. In 2010 Norm's son Dan and his wife Tracy took over the business where they continue to operate as fourth generation owners. Weber Meats Inc., offers a complete line of fresh and frozen beef, pork and lamb. Hams, bacon, and sausages are cured and smoked the old-fashioned way. Webers has also been competitive in the American Association of Meat Processors cured meats competition taking home numerous Champion, Reserve Grand Champion and Grand Champion awards for their sausage and ham products. Dan Weber was inducted into the AAMP Cured Meat Hall of Fame in 2007.

Over 100 Years of Fine Quality Meats!

A photograph of a man and a woman standing in front of a large meat display case. The man is wearing a red cap and a white shirt, and the woman is wearing a white shirt. The display case is filled with various meats, including sausages, hams, and other cured meats. A circular logo for Weber Meats Inc. is overlaid on the right side of the image. The logo features the company name in red and black, a red silhouette of Wisconsin, and the text 'Since 1905'. Below the logo, the text 'VISIT OUR RETAIL STORE' is written in red, followed by the phone number '(608) 744-2159' and the address '725 N. JACKSON ST., CUBA CITY, WI'. At the bottom, the hours 'Monday-Friday 7 a.m. - 5:30 p.m. Saturday 7 a.m. - 3 p.m.' are listed. A small vertical text 'adno-296592' is visible on the right edge of the image.

FOOD



DARLINGTON COUNTRY CLUB



Darlington Country Club is a public golf course that invites individuals of all ages to fall in love with the game of golf.

It is located in the rolling hills of Southwest Wisconsin, just minutes from Illinois and Iowa, the club serves avid golfers across the tristate area. Our nine hole course is meticulously maintained throughout the year to provide a great game of golf to anyone and everyone who stops by! Our club is open to the public so feel free to join us for a round of golf, some drinks at the "19th Hole" or a meal at our clubhouse restaurant. Open 7 days a week in season and Wednesday-Sunday in the winter; Darlington Country Club prides itself on good food, great service and, of course, glorious golf!

Daily food specials can be found at Facebook: [DarlingtonCountryClub](https://www.facebook.com/DarlingtonCountryClub). For more information, call (608) 776-3377, stop in at 17098 Country Club Road, Darlington, WI or visit www.darlingtongolfandcountryclub.com.



**17098 Country Club Rd.
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THE MEAT SCHOPPE

Open for just over a year, owning this business has allowed the Retallick family to provide locally raised, high quality protein from local farm families. They are proud to say that all of the beef, pork, and chicken we serve is locally sourced.

Owners Kevin and Keri Retallick, along with their daughters Keela, Kelsi, and Kelli have lived and worked around the Lancaster, WI area their entire life. They raise high quality Angus beef just outside Glen Haven, WI on their family farm known as 2K Cattle Enterprises. Over the years, they have worked hard building the family's beef operation providing high quality breeding animals to friends and neighbors. The family focuses on producing high quality genetics, specifically selecting traits such as marbling and ribeye area to provide the highest quality animals and meat products to their customers. Raising such beef has been a goal of theirs for over 40 years, and they are proud to serve their products to the local community. Additionally, the pork is also locally sourced from the Wolf family right outside of Lancaster, WI.

The team at the Meat Schoppe is small, but mighty. The Meat Schoppe is managed by daughter, Kelsi Retallick and the products they serve are all made and smoked right in house by butcher, Jeff Redman. The Meat Schoppe is also fortunate to have customer service specialist, Katrina Edge on board. The crew at The Meat Schoppe is also very thankful for all the part time and summer help that make the store run as smoothly as possible.

The Meat Schoppe serves a variety of



products including various flavors of brats, snacks sticks and jerky. You can find fresh steaks, chops, and burger in the fresh case daily. They also have several specialty products such as cheese, jams, salsas, and dips that are all locally sourced. Additionally, The Meat Schoppe serves daily lunch specials, and can cater meals in their "back 40 room" or on site.

The Meat Schoppe aims to bring Lancaster and other neighboring communities local, farm fresh beef, pork and more from our family farms to your dinner table. Rooted in family and quality values, the products you will find at the Meat Schoppe are only the best. They are excited to be up and running in the wonderful Lancaster Community, and hope you will stop by and see them soon!

WINE

DID YOU KNOW?

Sparkling wines can make special occasions even more enjoyable. That is why they're generally reserved for big events that warrant toasts, like weddings or New Year's Eve celebrations. But bubbly can be enjoyed at any time of year. Many people mistakenly believe that all sparkling wines are champagne, so much so that the term champagne has become something of an umbrella term. However, true champagne is made in the Champagne region of France from a combination of chardonnay, pinot noir and pinot meunier grapes. It can only be made in the region's traditional method, called Méthode Champenoise, and the taste will typically be nutty and toasty. Sparkling wines can be produced across the globe in various ways. The taste will vary depending on how it is produced. Sparkling wines are named depending on where they are made. Prosecco is an Italian sparkling wine, cava a Spanish variety and sekt is a German version.



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HAWK'S MILL WINERY



OUR OWNERS

Ric and Teresa Joranlien started a small vineyard on their property in 2012, and were making home-made wines in the basement. In December of 2013 the adjoining property and residence was purchased, and the renovation process was started. By March 2015, the winery was open for business with a small offering of wines. A wine production building was completed in late 2015, which allowed wine to be made more efficiently.

VINEYARD AND GRAPES

Our estate vineyard currently grows Frontenac Gris (white), and two reds, Marquette and Petite Pearl. Our first vineyards were planted in 2013 so our vines are still fairly young, but we do get crops big enough to produce some Estate wines. During your visit with us, you are welcome to go out and look at our vineyards, and we will try to answer any questions you may have.

OUR FACILITIES

Our tasting room is positioned on

top of a hill on our 18 acre property, with 2 acres of vineyards onsite and 600+ acres of State Park land as a backdrop. We have a cozy log cabin feel inside, with two deck areas and plenty of grassy seating areas outside. Our tasting room is available for small group parties and meetings with our Event Pavillion accommodating groups from 40-200 people. Please contact us for more information and pricing.

OUR STAFF

Ric and Teresa Joranlien, Winemaker Ric Joranlien, Assistant Winemaker David Haugh and the rest of our tasting room staff will work very hard to be sure your experience at our winery is exceptional. Please let us know if there is anything we can do to make your stay with us more enjoyable.

Check out our facebook page for the latest news at [hawksmillwinery](https://www.facebook.com/hawksmillwinery).

For more information, call (608) 966-HAWK (4295), stop in at W8170 Pilz Road, Browntown, WI or email hawksmill@hawksmillwinery.com



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