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LOCAL FLAVORS



FOOD | CHEESE | 2023 | WINE | BEER

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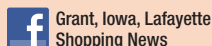
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# Sip & Savor

## LOCAL FLAVORS



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Look to the *Shopping News* for all of your entertainment needs.





# BEER

## 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



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# ROELLI CHEESE HAUS



**BY GRACE NIELAND**

*grace.nieland@thmedia.com*

SHULLSBURG, Wis. — As a fourth-generation cheesemaker, Chris Roelli can tell a lot about cheese from the very first bite.

But even for less-experienced snackers, Roelli said it doesn't take an expert to know when you've found a high-quality product.

"If you're tasting something good, you just know it. It's a gut sense," said Roelli, Shullsburg, Wis.-based master cheesemaker and owner of Roelli Cheese Haus. "You can get a really nice brick cheese or a really nice cheddar. It doesn't have to be fancy. If it tastes good, it serves its purpose."

But beyond the basic like or dislike factor, there is so much more to be considered about the wide variety of cheeses available in the tri-state area. There's different textures, ages and colors. Some are sharp, others mild.

While those designations are now practically second nature to a master such as Roelli, he admits they can be a bit overwhelming to the casual cheese consumer.

For those looking to get a handle on one of the tri-state area's favorite foods, the Telegraph Herald spoke with area

cheese aficionados about how to make the most of the wide variety of cheeses area vendors have to offer.

## BACK TO BASICS

Despite all the different varieties on the market, all cheese starts out with the same ingredients: milk, salt, bacteria and an enzyme. The hundreds of unique cheese flavors, textures and colors are in part a result of the different bacterial microbes used in the process.

"Cheese is actually a living organism," Roelli said. "There's bacteria in the product that we introduced the day we make the cheese, ... and that's what generally flavors the cheese."

Once cheese is made, it then typically is categorized by texture, flavor and age, among other factors.

But not all cheeses age well, Roelli warned. Cheddars, goudas and parmesan are commonly aged cheeses whose flavor profiles develop with time. Cheeses with higher moisture content such as mozzarella and ricotta are better when eaten young.

"In some cases, it has to do with the history of the cheese," Roelli said. "If you think back to before there was mechanical cooling and automobiles, if you made cheese up in the mountains ... and needed to transport it down to the valleys (later in the year), you'd want a cheese that can hold up as it ages."

# The 5 Tenets of Cheese Pairing

## MATCH THE STRENGTHS

One of the first questions to ask is do the strengths of the flavors match? A nose-kicking limburger is going to require an equally assertive pairing – lest your pairing gets overwhelmed by the cheese. Similarly, if you have a light-bodied wine, you'll want a delicate cheese to match. When you match the strengths, you get to experience a blend of flavors rather than an avalanche of just one.

## GO WITH WHERE IT GROWS

Uncertain what would go well with Sartori's Classic parmesan? Opt for an Italian wine like Pinot Grigio. If they both originated from geographically close regions, chances are they pair well.

## FIND FLAVOR BRIDGES

Flavor bridges are ingredients you can use to create a stronger connection between cheese and your food or drink of choice. Let's get practical with an example. One of our favorite flavor bridges that

work with a variety of cheeses is plain-old honey. Bridges can help connect two otherwise contrasting flavors. For example, honey is a perfect flavor bridge between a salty, briny cheese like feta and sweet port wine.

## THINK ABOUT CONTRAST

Opposites attract, and sometimes the best pairings are the ones that draw distinctly different flavors. Try pairing a creamy, salty, and slightly earthy blue cheese with a sweet dessert wine like sherry. Just add a touch of honey as a bridge, and you've got a perfect pairing.

## START SMALL

Start with no more than 3-5 cheeses and 1-2 wines. This way you can keep your pairings focused and keep your palate from getting overwhelmed. There are just too many amazing cheeses out there and you want to try all of them. Trust us on this one.

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# FOOD

## DID YOU KNOW?

Restaurants tend to provide larger portions than their customers might prepare for themselves if they cooked at home. While that's good news for fans of leftovers, it's important that those leftovers be eaten before the risk of food poisoning increases. According to the Mayo Clinic, leftovers can be kept in the refrigerator for three to four days. It's important that diners recognize and respect that timeline, as they can suffer from food poisoning if they consume foods after that period even if the food gives no indication that it has begun to spoil. The Mayo Clinic notes that the bacteria that causes foodborne illnesses is unlikely to change the taste, smell or appearance of the food. So even days-old food that looks fine and passes the smell test likely isn't safe to eat. Refrigerate leftovers immediately, as bacteria can quickly multiply when foods are kept at temperatures between 40 F and 140 F. Diners who are uncertain if they will eat their leftovers within three to four days should freeze the foods immediately when they get home or right after they finish consuming their takeout.

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Hard  
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Poultry



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Hard  
Cheese



Charcuterie  
& Pork



Spicy  
Food



Beef



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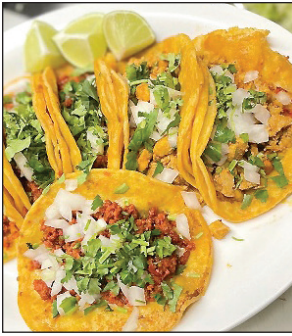
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# THE MEAT SCHOPPE



Open for just over two years 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, Donna Abing 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. Most recently, they have teamed up next door with Madison Street Steakhouse and Grill to serve farm to table beef and pork. The restaurant plans to open in September 2023.

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!

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# ANKER INN SMOKEHOUSE



## Meet The Owners

R.J. and Jamie Duvall have been in the "entertaining business" as long as anyone who knows them can remember. Natives of Kansas City, the couple hosted nearly every "celebrate-able" event for friends and family with pride. Jamie enjoyed trying out new recipes that "wowed" her guest and RJ worked on perfecting his own style of barbecue, which according to his wife Jamie, "has just the right amount of smoke which gives it an awesome taste!" Guests could always be assured of a mouth-

watering feast prepared by the couple whose energy and hospitality was endless!

RJ & Jamie always dreamed of owning a small restaurant that served their real love ... BBQ! Their dream came true in late 2015 when RJ & Jamie were blessed with the opportunity to purchase The Anker Inn. They jumped at the chance and within weeks it was "Wisconsin or Bust!" The couple confesses that they are "happier than they have ever been" preparing their tried and true specialties full-time for their new found friends in Cassville, Wisconsin.



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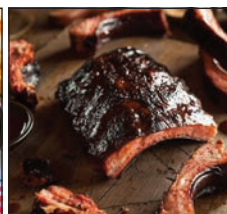
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to operate as fourth generation owners. Weber Meats Inc., offers a complete line of fresh and frozen beef, pork and lamb. Hams, bacon, and sausages are cured and smoked the old-fashioned way. Webers has also been competitive in the American Association 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.

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# WINE

## HAWK'S MILL WINERY

Ric and Teresa Joranlien started a small vineyard on their property in 2012, and were making home-made wines in the basement. The vineyard currently grows Frontenac Gris (white), and two reds, Marquette and Petite Pearl. 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. For more information, call (608) 966-HAWK (4295), stop in at W8170 Pilz Road, Browntown, WI or email [hawksmill@hawksmillwinery.com](mailto:hawksmill@hawksmillwinery.com).

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# SPURGEON WINERY



Spurgeon Winery founders, Glen and Mary Spurgeon, invite to you stop in for a visit at their award-winning winery. Enjoy a free wine tasting hosted by their knowledgeable staff, chill with a glass of wine on their covered deck, or indulge in some delicious locally produced cheese and sausage.

Spurgeon Winery is best known for its Ruby Lady. However, there are over 20 wines from which to choose. The wines range from dry to sweet and include grape, honey (mead), and fruit wines. If you haven't had a chance to try their two new wine releases, this is a great opportunity. Spurgeon Winery Cherry Moscato and Red Sangria are already hits!

Spurgeon Winery hosts several events during the year so please follow us on Facebook at Spurgeon Vineyards & Winery.

Spurgeon Winery is seasonally open every day from 10am until 5pm, except Easter Sunday, Thanksgiving Day, Christmas Day, and Thanksgiving Day. Please call for hours from January thru February. The Winery is located 4 miles west of Highland at 16008 Pine Tree Rd.

For updates and questions please call the winery at (608) 929-7692, visit us on Facebook or on our website [www.SpurgeonVineyards.com](http://www.SpurgeonVineyards.com).

2023 Sip & Savor LOCAL FLAVOR



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