

FARM TO FEAST

Culinary Getaways to Green County

Discover how to prepare Swiss fondue and other farm-inspired cuisine from chefs trained in Switzerland. Enhance your knowledge of craft-brewed beer at the award-winning Huber Brewery. Better understand the distinct flavors of artisan-made European style cheeses after touring the Roth Käse Cheese Factory with an acclaimed cheesemaker.

Farm to Feast Culinary Getaways feature two cooking classes, several food sampling sessions, farmers' market tour, a beer tasting, and opportunities to explore the small town charm of Monroe. You'll also visit an operating dairy farm and sleep at one of the many bed & breakfasts or at a motel or hotel of your choosing – and budget.

Weekend highlights include:

- Cooking demonstrations taught by a local Swiss-trained chef.
- Tour of an award-winning brewery and cheese factory.
- Delicious meals, often made with ingredients from area breweries, cheese factories, and farms.
- Ample time to tour the cultural and historic sights or go shopping.
- Visit to an operating dairy farm.
- Choice of accommodations in cozy bed & breakfasts or diverse range of hotels or motels throughout Green County.

Each culinary getaway package includes private cooking seminars, instructional materials, guided tours, sumptuous meals, and two nights lodging.

Our Seasoned Instructors

Meet some of our expert instructors: the chef, cheesemaker, and farmer who pride themselves on their unrelentless quest for quality, taste and culinary artistry.

Chef Scott Stroessner, Ratskeller at Turner Hall
Honing his culinary skills as a Sous Chef at the Hotel Zurich in Switzerland, Chef Stroessner's talents for preparing fine sauces and Swiss fondue are matched by the pride he takes in preserving the rich cultural heritage of the Turner Hall Ratskeller.

Cheesemaker Bruno Hodel, Alp & Dell Cheese Store (in association with Roth Käse, Ltd. Cheese Factory)
With a Master's Degree in cheesemaking from Maschwanden, Switzerland, Hodel has crafted cheeses at numerous factories throughout the Midwest before taking ownership of the cheese store.

Wegmueller Family, Mil Neu Farms
Purchased at a Sheriff's Auction during the Great Depression, this 500-acre farm owned and managed by the Wegmueller family now includes sixty registered Brown Swiss dairy cows that produce more than a ton and a half of milk per day.

Dates for Monroe, Wisconsin in 2006:

- October 20 - 22



Lodging Options near Monroe for Farm to Feast Tour

For more detailed lodging descriptions and additional options, please visit www.farmtofeast.com.

- **AmericInn of Monroe:** AmericInn features an indoor swimming pool and whirlpool. Option: Both Premium and Traditional.
- **Super 8 of Monroe:** Cozy 42-unit motel offering king executive rooms, whirlpool, high speed internet access and movie rental. Option: Both Premium and Traditional.
- **Gasthaus Motel:** Small, family-owned motel on a quiet setting with immaculately clean and comfortable rooms and warm, friendly service. Option: Traditional only.
- **The Ludlow Mansion B&B:** Spacious suites complete with whirlpools, coffee makers, TV-VCRs-CDs and bedside truffles. Option: Premium only.
- **Inn Serendipity B&B:** Farmstay includes full vegetarian breakfasts made with ingredients from the Inn's organic gardens. Option: Both Premium and Traditional.

Fees for All-inclusive Packaged Tour

Two rate structures below are offered for the all-inclusive, 2-night packaged tour, per person double occupancy. Fees include two cooking seminars and informational materials, two nights lodging, meals, entertainment, taxes and tips. A single supplemental charge would apply for single travelers. All bookings for the Farm to Feast tour is managed by the Monroe Chamber of Commerce and Industry, 1505 9th Street, Monroe, WI 53566.

- **Premium** (2 nights, double occupancy), \$299
The Premium packaged tour features luxury rooms at bed & breakfasts and premium hotels that offer a private bathroom and includes breakfast and other amenities.
- **Traditional** (2 nights, double occupancy), \$229
The Traditional packaged tour features bed & breakfasts and hotel or motels that have private bathrooms, but might have smaller beds or not include breakfast with the stay.



For more information about Farm to Feast:
Visit www.farmtofeast.com on the Internet.
Or call 800-838-1603.

Sample Itinerary for Monroe, Wisconsin, "Swiss cheese capital of the U.S.A."

FRIDAY EVENING

5 PM - 9 PM, Wisconsin Fish Fry Dinner at the Historic Turner Hall Ratskeller
Savor a Wisconsin fish fry dinner featuring Berghoff beer-battered fish, before or after the welcome reception.

7:30 PM, Welcome Reception

Join in the festivities at the Historic Turner Hall Ratskeller with local entertainers.

SATURDAY

7 AM to 8:30 AM, Breakfast

8:45 AM - 9:15 AM, Behind the Scenes at Monroe Farmers' Market

Meet the farmers at this small town farmers' market around the Monroe Square.

9:30 AM - 10:30 AM, Tour of Roth Käse, Ltd. Cheese Factory

Tour of the factory with cheesemaker Bruno Hodel and sample cheeses including the award-winning Roth Käse Gruyere at the Alp & Dell Cheese Store.

10:45 AM - 11:45 AM, Culinary class, Turner Hall Ratskeller with Chef Scott Stroessner

Chef Stroessner will feature items that may include Swiss Fondue with Swiss (Emmentaler) cheese.

12 PM - 1 PM, Lunch at a selection of Monroe's local eateries.

1 PM - 2 PM, Tour of the Joseph Huber Brewing Company

Tour of the nation's second oldest brewery, complete with beer tasting of the many award-winning Berghoff brands of beer (or Blumers sodas).

2 PM - 5 PM, Explore Monroe's downtown shopping, cheese-making heritage or The Swiss Colony Outlet.

- Stroll around the Historic Monroe Square, stopping to sample local, hand-dipped chocolates, world-famous Limburger cheese sandwiches or Swiss sausages, and browse leisurely in the many antique stores, gift shops and other establishments on Monroe's Historic Square.
- Stop in to Monroe's Historic Cheesemaking Center in the Historic Depot to better understand Green County's cheesemaking heritage.
- Visit The Swiss Colony Outlet, a diverse collection of shops offering quality items at outlet store prices.

5 PM - 8 PM, Swiss inspired dinner at the Turner Hall Ratskeller.

8 PM and afterwards at discretion of guests, perhaps to Baumgartner Cheese Store and Tavern on the Monroe Square for a nightcap.

SUNDAY

7 AM to 9 AM, Breakfast, and check-out of accommodations.

9:30 AM - 10:30 AM, Farm Tour at Mil Neu Farms

Tour of family-owned dairy farm of the Wegmueller family.

10:45 AM - 11:45 AM, Culinary class at Turner Hall Ratskeller with Chef Scott Stroessner.

Featured items may include the smooth and creamy Wisconsin Beer Cheese soup.

11:45 AM - 1 PM, Concluding lunch in the cozy Wystube Room, Turner Hall Ratskeller.



Schedule and activities subject to change.