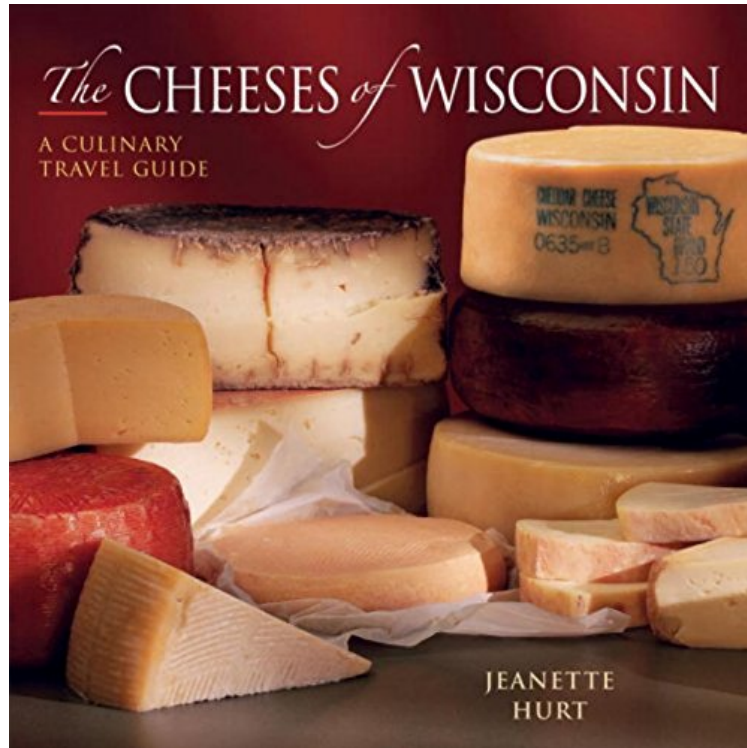


(Free pdf) The Cheeses of Wisconsin: A Culinary Travel Guide

The Cheeses of Wisconsin: A Culinary Travel Guide

Jeanette Hurt

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Jeanette Hurt : The Cheeses of Wisconsin: A Culinary Travel Guide before purchasing it in order to gauge whether or not it would be worth my time, and all praised The Cheeses of Wisconsin: A Culinary Travel Guide:

0 of 0 people found the following review helpful. Five Stars By Steven Cupery Excellent 1 of 3 people found the following review helpful. Tourism more than cheesy By Gourmet Denis A nice discovery of the region but not in any way a deep discovery of the cheeses of Wisconsin. 3 of 3 people found the following review helpful. A must have when touring Wisconsin By Scott This book is a great read even though it's not a real in depth study of cheese. It was never meant to be an in depth study but more so a road-map on how to get to a variety of really great Cheese Makers that are spread across the state of Wisconsin. You get information on the cheese and cheesemakers and what styles of cheese they create along with their website, phone number and address. It's an excellent culinary travel guide and one that is certainly worth purchasing. To round out the book you are given Day trips to Cheesemakers, a Wisconsin map of the Cheesemakers, how to shop for Wisconsin cheese, resources if you are interested in cheesemaking, beverage pairing with cheese, how to serve cheese in "flights", and finally recipes using Wisconsin cheese and suggestions for cooking with cheese. You simply can't go wrong if you are heading to Wisconsin or are interested in Wisconsin cheese. California may have Happy Cows, but Wisconsin has Happy Cows and Happy Customers.

A culinary travel guide to the best artisan cheesemakers in the state of Wisconsin. Wisconsin makes more specialty cheese than any other state, and this guide lists the best of the best cheesemakers and their cheeses. Connoisseur and food writer Jeanette Hurt embarks on a culinary tour throughout the entire state to find the most innovative and

traditional artisans who lovingly and painstakingly cultivate numerous varieties of award-winning cow-, goat-, and sheep's-milk cheeses. Hurt describes in words and photos how cheese and other dairy products such as yogurt, ice cream, butter, and milk are made, and provides a detailed list of cheesemakers who accept visitors so you can watch the process firsthand. Also includes a map showing cheesemaker locations, where to buy Wisconsin cheese, resources for budding cheesemakers, recipes, wine and beer pairings, and travel advice.

About the Author Jeanette Hurt is an award-winning freelance writer who has contributed to numerous food, wine and travel publications including: *Wine Enthusiast*, *Relish*, and *Budget Travel*. She lives in Milwaukee, Wisconsin, her grandfather was a dairy farmer, and she knows her cheese. She is a former travel reporter for the *Milwaukee Sentinel*.