

Food Fests

Wisconsin is a state that loves food. We celebrate it at every opportunity. Here are food festivals and celebrations occurring in November and December. *Happy road trip and good eating at the end of your journey!*

NOVEMBER 16-18

Holiday Folk Fair International

Milwaukee, WI

(414) 225-6225 or (800) FAIR-INTL

www.folkfair.org

This not-to-be-missed event is one of the largest ethnic festivals in the United States. A world of cultures and customs can be experienced, felt, listened to, and best of all, tasted. Time-honored recipes, artifacts, ethnic music, and spirited folk dances along with workshops, language classes, and great international shopping from around the world.



HOLIDAY
FOLKFAIR
INTERNATIONAL



NOVEMBER 2-4

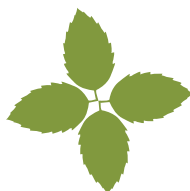
Taste of the Holidays

Lake Geneva, WI

(262) 245-6598

www.lakegenewawi.com

Sample amazing specialty appetizers and delicious dinner and dessert wines, plus enjoy a Victorian tea and tour at Taste of the Holidays. You'll also find holiday fashions and gifts, decor ideas, and you can create beautiful holiday ornaments. Resort and hotel special weekend rates available. Located throughout Lake Geneva's retail shops and restaurants.



NOVEMBER 10

25th Annual Herb Fair

Madison, WI

(608) 834-9494

(608) 429-2207

www.madisonherbsociety.org

Olbrich Botanical Gardens hosts the Madison Herb Society's annual Herb Fair. Free admission to herbal presentations and demonstrations and over 20 vendors, plus herbal treats and a tea corner.



NOVEMBER 15

German Oktoberfest

Janesville, WI

www.kanduindustries.com

Let us bring the world to you! Enjoy delicious food, fabulous décor and wonderful entertainment from destinations around the globe. \$25 per person.



DECEMBER 8

Finnish Independence Day

Brantwood, WI

(715) 564-2520 or 2525

www.pricecountywi.net

Celebration of Finnish independence from Russia. Beef stew (Mojakka - Finnish stew) cooked in an iron kettle over an open fire outdoors; history program to follow. Door prizes; gift shop. Sponsored by the Knox Creek Heritage Center.



DECEMBER 8

Christmas Tea at Hazelwood

Green Bay, WI

(920) 437-1840

www.browncohistoricalsoc.org

Enjoy a Victorian Christmas tea party held at this 1837 Greek-revival home. Both "savory" and "sweet" courses will be served. A historical program on an interesting topic and a tour of Hazelwood are included.



DECEMBER 8-9

Serbian Holiday Dinner

Eagle, WI

(262) 594-6300

Toll Free: (866) 944-7483

Walk the historic village all bedecked for the holidays, visit the gift shop, lift your voice in song to the sweet sound of the pump organ at St. Peter's Church, then ring in the holidays with a sumptuous Serbian dinner, music and entertainment. Sponsored by the Knox Creek Heritage Center.

Tell us where to go! We don't know about all the fests out there so if you know of one you think we should include, drop us a line at info@bountifulcupboard.com.



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Sugar Plum Tea Party following 1:30 p.m. matinee.

Tickets (608) 873-0717

Ballet \$12/Tea Party \$9

\$1 from each ticket will go to the Tiny Tim Fund to benefit pediatric needs at Stoughton Hospital.

Victorian Holiday Weekend

Stoughton, WI



Join us for a memorable weekend!
November 30—December 2, 2007

- Horse-drawn Carriage Rides
- Fantastic Shopping with Caroling and Music
- Free Victorian Holiday Trolley Rides
- Holiday Arts and Craft Shows
- Children's Events
 - Santa and Mrs. Claus
 - Cookie Decorating
 - Card Decorating
 - Ornament Making and More
- Quilt Show, Rosemaling and Wood-carving Demonstrations
- Bake Sales

Don't miss these highlights:

- Friday •
Victorian Holiday Ball
- Saturday •
Illuminated Fire Truck Parade

Stoughton Chamber of Commerce:
(608) 873-7912

www.victorianholidayweekend.com

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Bountiful Food Finds

TRY IT! YOU'LL LIKE IT!



SANTA BARBARA SALSAS

For those who crave a sweet and spicy flavor, Santa Barbara Mango & Peach Salsa is just what you've been looking for. We highly recommend this wonderful flavor of salsa (in both the fresh and shelf-stable version) with its mixture of California produce and Mexican spices. It is one of our lunchtime favorites.

Available at Dominick's, Woodman's, Bill's Market, and at www.sbsalsa.com.



FRUIT ESSENTIALS

Fruit Essentials develops fruit-based products that are truly unique. We tried, and loved, their Omega-3 Enriched Cranberries. They are enriched with cranberry seed oil that contains omega-3, -6, and -9 essential fatty acids, lots of antioxidants, phytosterols, and other healthy phytonutrients. They also offer Cranberry Fortified Dog treats that were a hit with our favorite pooch.

Available at www.fruitessentials.com.



COUPLA GUYS

Coupla Guys Foods decided they wanted to make things that taste good and sell them. They were three guys, with no official training behind them, who liked to cook and decided to make a business out of it. Their sauces do indeed taste good and we loved their Crème de la Cremini and Awesome Arrabiata. On top of that, their labels are so much fun that they also make great gifts.

Available at Sendik's Market, in Whitefish Bay, Wauwatosa, and Mequon, Wisconsin, and online at www.couplaguys.com.



SLACK'S

It's impossible to imagine Thanksgiving without cranberry sauce, but this year you might want to switch from sauce to salsa if you pick up a jar of Bogberry Salsa. It's a zesty sweet cranberry relish made with brown sugar and cinnamon. We use it year-round, but it's a special treat with those wonderful leftover turkey sandwiches. Slacks makes a wide variety of cranberry jams, jellies, sauces, and cranberry pie filling.

Available at Woodman's Supermarket (west) and Sentry Foods Hilldale in Madison, Wisconsin or call (800) 562-4804 to order direct.



QUALITY CANDY

Quality Candy is celebrating over ninety years of excellence with a new product line named for founders Joseph and Lottie Helminiak. The new line includes an award-winning Butter Almond Toffee, Marshmallow Squares, Caramels, Peanut Butter Meltaways, Oo La La French Mints, and more. We love their great chocolates and gourmet popcorn and the roasted nuts are a special favorite. Candy and nut tours of their state-of-the-art kitchens are available by calling (800) 972-2658.

Available at 13 retail locations in southeastern Wisconsin or at www.qcbs.com.



URBAN ACCENTS

We have been Urban Accents fans since 1996 when a friend gave us a gift set! The Isle of Capri seasoning is on our table every day and we never make fish without using Fisherman's Wharf. The Charleston Char is one of our favorite rubs. It goes great on ribs, steaks, burgers, and we highly recommend it on pork chops.



Available at Hughes Sea Food and Orange Tree Imports in Madison, Wisconsin, and at All Through The House in Stoughton, Wisconsin, or at www.urbanaccents.com.

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The gift that keeps

by Henry Verden

Quick, a show of hands; how many of you have given fruitcake as a gag gift? Fruitcake is the Tom Cruise of food; it tries really hard to be relevant but no one can take it seriously.

Say fruitcake and everyone instantly imagines Great Aunt Eunice sitting in a room that smells like moth balls and hasn't changed since the Hoover administration. She's holding out a plate and saying, "Try some, dear. I got it from cousin Ed two years ago, God rest his soul."

Few people have any concept of fruitcake's rich history. William Goldman in *The Princess Bride* said the two oldest products of humanity were taxes and stew. When our ancient ancestor whipped up that first batch of stew, you can bet hard cash he had fruitcake for dessert. The oldest recorded recipe dates back to the Romans. Many people would swear those same fruitcakes (baked before 20 B.C.) are still around today. Recipes from that time included pomegranate seeds, pine nuts, and raisins mixed into a barley mash. Modern fruitcake took off in Great Britain when cheap sugar from the Americas and dried fruits from the Mediterranean became readily available in the 16th century.

In the 18th century fruitcake, then called plumcake, was outlawed throughout Continental Europe; a sentiment with which many folks today would agree heartily. The surprising reason was that they were thought to be too decadent. They were later allowed at Christmas, Easter, weddings, and funerals, but one had to be careful not to enjoy them too much. (Not a big problem.) Legend has it that Queen Victoria waited for a year to eat one she received as a birthday present. She felt it showed "restraint, moderation, and good taste."

Mail order fruitcakes became available in 1913. The rest, as they say, is history. Fruitcakes today usually contain dried fruit and just enough dough to bind everything together. Often they are soaked in liqueurs or brandy or covered with powdered sugar or both to prevent mold. Some fruitcake connoisseurs (an oxymoron if ever there was one) age the cakes for as long as 25 years before eating them! We don't recommend this.

Fruitcake is even part of a new sport. The annual Great Fruitcake Toss in Manitou, Colorado, pulls in over 500 people who gather to see how far they can chuck a fruitcake using any means necessary. The world record of 1,420 feet was set in January 2007 by a team of eight Boeing engineers who built a compressed air artillery piece called the Omega 380. So far, nobody down range has been killed but sticky shrapnel is always a concern when a fruitcake hits the ground at high velocity.



on being given

Fruitcake has gotten a bad rap over the years. Johnny Carson really got the ball rolling in the mid-1990s when he joked on national television that there is only one fruitcake in the United States and it keeps getting passed from family to family. Now every comedian out there has a joke about fruitcake. It is considered something that you always buy for somebody else, good for nothing more than use as a doorstop or a tire chock, with as much appeal as a big plate of lutefisk.

I have to admit I actually like good fruitcake. I believe that bad fruitcake, like a Cher concert, is something to stay far away from. Good fruitcake, however, is a thing of beauty. Sliced thin, the fruit in a piece of fruitcake acquires the glow of stained glass. The taste is a sweet medley of subtle flavors that blend into an indescribably delicious whole. There is an art to making good fruitcake, and if you're lucky enough to find an artist you'll soon be begging for more.

As long as we have Christmas, there will always be fruitcakes and the dedicated people who make them. They will probably remain a pass-along present and the butt of countless jokes. No matter how hard you try, you will eventually have a fruitcake incident. I give you fair warning, there's a fruitcake headed your way.

There are a number of places right here in Wisconsin that make fruitcake, including The Wisconsin Cheeseman, a company producing what is considered to be one of the best fruitcakes in the country.

Check out these fruitcake providers and find out why it's more than just a gag gift.

During an archeological dig in southern Italy in 2003, Dr. Francis Feeshard of the Dreyman Institute discovered an ancient mosaic dated around 40 B.C. on the wall of what is thought to have been a public rest room. By an odd coincidence he had just received a fruitcake from his great-aunt just days before. Carbon dating revealed his fruitcake dated to the same era.

FOR MORE INFORMATION

The Wisconsin Cheeseman
Outlet store at
301 Broadway Drive
Sun Prairie, WI 53590
(800) 698-1721
Fax: (800) 244-2161
www.wisconsincheeseman.com

The Swiss Colony
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