



The Royal News

The Great Grill Out with Reds Wines, Soufflés, Cheeses, and more..



Cheeser's News on a Wheel!
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The Red Wines

- Achaval Ferrer Malbec**
Mendoza, Argentina
- Pascual Toso Malbec**
Mendoza, Argentina
- Montes Alpha Cabernet Sauvignon**
Colchagua Valley, Chile
- Kaikén Cabernet Sauvignon**
Mendoza, Argentina
- Earthquake Zinfandel**
Lodi, California
- Petite Petit Petite Sirah/Petite Verdot**
Lodi, California

The GREAT GRILL Out EDUCATION DINNER Class.

Saturday, January 28th, 6:30-
SIX meats SIX wines SIX cheeses

EDUCATORS:

CHEESE: Carol Kayser- Cheeser's Palace Café

WINE: Keith Mullins- Bacchus Vino, Etc

Wine Distributor- _____

BEEF: Bari Beefs, Inc. Orlando

CHEF: Matthew Miller- Cheeser's Palace Café

STAFF: Michael Blomberg Cheeser's Palace Café

You will receive an appetizer (cheese), salad, entrée (beef- vegetarian option available) and dessert. Reservations are required and payment made in advance. The deadline for the class is

Friday, January 20th..

\$65.00 per person.

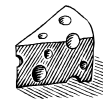
RESERVATIONS REQUIRED

January –February 2012

Cheeser's Palace Cafe

Special points of interest:

- January 6th—Luncheon 10:00am
- January 7th—Cheese Class 101 3:30-5:30pm
- January 8th—Baby Shower 1:00pm
- January 13—Cheese Class 101 5:00-7:00pm
- January 13th Clermont Herb Shoppe Dinner and Learn 6-8pm
- January 14th—Bacchus Vino—Zinfandel Wine Tasting
- January 20th—Wine Walk starts @ Bacchus Vino 6:30pm
- January 28th—The Great Grill Out Class 6:30pm -
- February 7th—Luncheon Noon
- February 9th—Cheese making Class
- February 14th—Our Special Valentines Dinner—Reservations required



Cheese Classes! Start Your New Year By Adding To your Education and Take the Cheese

Cheese Class 101 Explore the mystery Surrounding the World of Cheese:

Just Pick One Date that Works for you:
Sat. Jan 7 3:30-5:30pm

Fri . Jan 13 6:30-8:30pm

Class size is limed so call and make your reservation today.

Cost: \$25 (cash or check)

Directed by: Carol Kayser,
Certified Fromage Expert

Join the group of future Cheeser's Cheese Mongers by taking Cheese Class 101 and learn the basics of Cheese and how cheese is made. This class will cover buying, storing and tasting. You will learn about the origin of cheese and how we are in a "Cheese Revolution". After the completion of the two

hour class you will receive a Certificate of Completion for Cheese Class 101 and a Cheeser's Cheese Mongers Card (which gives 15% off cheese purchases) complete the 101 class so you can take all of the other classes this year, which will include the Wine Tasting & Pairing, Complete "Learn to love cheese..."

just like wine... Fine to eat and lovely to enjoy"

Remember Cheese Class 101 before signing up for the new class...I am looking forward to this winter and some new exciting experiences...experiences you will not find anywhere else but here at Cheeser's .

SIGN UP TODAY FOR THESE TWO MAKING CHEESE CLASSES:

February 9th 5:30pm

WE WILL BE MAKING SWEETHEART CHEESE .
The class costs \$50.00

February 23rd 5:30pm

WE ARE GOING TO FIRST MAKE RICOTTA CHEESE.
The Class price is \$50.00



- February 23rd—Cheese making class.
- February 25th—Baby Shower 1:00pm