



The Royal News @Cheeser's Palace Cafe



Cheeser's News on a Wheel!

Here's our News



Become A Fan

Cheeser's Palace Café



April is National Grill Cheese Month

National Grill Cheese Month
April

Someone, Somewhere declared April as National Grilled Cheese Month. Competitions are held all over the U.S in celebration. Cheeser's is not competing, but we already know how to do it right... Don't you agree???

Cheeser's is ready to celebrate the month with our own newly created Feature Grilled Cheese Sandwich Recipe. This recipe will be enjoyed here at Cheeser's for the month of April and we hope you will enjoy it, as much as we have enjoyed making it!

Italian Grilled Cheese

2 Slices of Thick Cut Cinnamon Raisin Bread

3-4 slices of Taleggio Cheese (Italy's answer to the French Brie)

20 +/- of Grilled sliced Grapes (enough to cover the sandwich)

Create as normal. Butter your bread place butter side down and cover as much as you can with the cheese and top with Grilled Grapes. When the Cheese is melty and Yummy close up your sandwich. Slice it your way and sprinkle the top with Cinnamon Sugar and Enjoy! We will... \$10.95

March of Dimes:

March for Babies is fast approaching and Cheeser's Palace Café has committed to raising \$2000.00 for the March of Dimes. We are well on our way and we have raised over \$400 in the past 2 weeks. We need your help to reach our Goal! Buckets are on the counter and on the tables feel free to put change or bills. Look for our upcoming fundraiser drives for the March of Dimes.

March Events

Cheeser's Palace Cafe

Special points of interest:

- Mar. 2– HINT Group
- Mar. 3– Nobleton Fire Flies Red Hat Group for Lunch
- Mar. 3– Pianist Jon Sarta Plays Noon
- Mar. 4– Focus on Business
- Mar. 6– Cheese Class 101 3-5pm
- Mar. 10– Red Hatter's Joan Keith
- Mar. 11– Dinner at Seminal– Lake Gliderport
- Mar. 13– Church Dinner
- Mar. 14– Remembrance of Jack Whitehead Dinner at 2:30pm
- Mar. 17– St. Patty's Day
- Mar. 17- Pianist Jon Sarta Plays Noon
- Mar. 18– Focus on Business
- Mar. 19– CEO Breakfast Group
- Mar. 20– Make a Wish Donation of Cheese
- Mar. 20– Complimentary Cheese Tasting 5-8pm
- Mar. 24– Carol's Birthday! Happy B– Day MOM!!!
- Mar. 24– Pianist Jon Sarta (Noon)



Cheese Classes! become a Cheeser's Cheese Monger

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

Sat. Mar. 6 3–5pm
Sat. Mar. 27 6–8pm
Sat. April 10 3–5pm

Cost: \$25 (cash or check)

Advanced Cheese Class:
Red Wine pairing and Cheese

Sat. April 24 4–6pm

Cost \$56.00 (cash or check)

Cheese Class 500 Cooking Cheese Class

Mon. April 12 4–6pm
Cheese Fondue

Mon. April 19 6–8pm
(TBA)

Cost \$75.00 (cash or check)

(Classes are filling up quickly...So you do not want to be left behind)

Directed by: Carol Kayser, Certified Fromage Expert

Join the group of future Cheeser's Cheese Mongers by taking 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. This class is a prerequisite for future more in depth classes which will include the Wine Tast-

ing & Pairing, Complete "Learn to love cheese... Cheese is just like wine... Fine to eat and lovely to enjoy"

Other Important Cheese Dates:

~Complimentary Cheese Tasting Saturday, March 20th 5-8pm

Class 101 is required before you can sign up for any of the other classes being offered. Since your registration for the class is a reserved seat the class is non-refundable. However I will do everything possible to reschedule you into another class.