



PASTORAL

ARTISAN CHEESE, BREAD & WINE

Purchase online at: www.pastoralartisan.com

LAKEVIEW: 2945 N. Broadway (nr. Wellington) 773-472-4781

LOOP: 53 E. Lake Street (nr. Michigan) 312-658-1250

Pastoral Classes Calendar September-November 2008

Sat. Sept. 20-6:30 pm (Loop)

Pairing Wine & Cheese

Some folks understand a little about wine and some folks know a bit about cheese, but the intersection of the two is vexing to many of us. One of our customer favorites, this class provides you with the rules of thumb for successfully pairing cheese and wine. Is there such thing as a bad pairing? Find out in this experimental and informative class taught by resident sommelier Jan Henrichsen. Plenty of time for Q&A.

Tues Sept. 23-7:30 pm (Lakeview)

Better With Cheddar: Beer & Wine

Bandaged, British, 5 year and 10...the flavors and choices can make a Cheddar lover dizzy. Get a handle on American's favorite cheese, and tips for delicious, harmonious pairings. Taught by Cesar Olivares. Plenty of time for Q&A.

Sat. Oct. 4-7:30 pm (Loop)

Wine Basics 101

Ever freeze up when reading a restaurant wine list or walking through a huge wine superstore? So much to digest, it's difficult to make sense of it all -- let alone make choices that you will be satisfied with. If you have ever felt this way, then we have the perfect class for you. Resident sommelier, Jan Henrichsen, makes learning the rules of thumb and definitions relating to wine both fun and informative. This is knowledge you can use in your daily life. Taste the variety of styles and understand the difference between Old World and New World wines. Plenty of time for Q&A.

Tues Oct. 7-7:30 pm (Lakeview)

West Coast Cheese & Wine

The cheeses of the west coast are both diverse and delicious, and a perfect foil to the wines of the area. Taste and explore the best of Oregon, California, and Washington. There will be ample time for Q & A. Taught by Cesar Olivares.

Sat. Oct. 18-7:30 pm (Loop)

Craft Beer Meets Artisan Cheese

Taste a special selection of hand-made and craft beers, and the cheeses that love them! This class will explore the challenges and rewards of the complex, diverse flavors of craft beers, and teach you how to use them to showcase the fantastic cheeses. This class with sommelier Jan Henrichsen explores the wonderful synergies between cheeses and the wonderful stouts and beers that are so beloved by all. Plenty of time for Q&A.

Tues Oct. 21-7:30 pm (Lakeview)

Cheese 101 Intro Course

Does a visit to the cheese counter leave you daunted? It need not. Learn the basics of artisan cheese, including important terminology, styles and origins. Learn what you enjoy and why and the rules of thumb to replicate it the next time you're buying wedges! Taught by resident cheese expert Cesar Olivares. Plenty of time for Q&A.

Tues Oct. 28-7:30 pm (Lakeview)

Best Friends: Cheese & Honey

Honey and cheese have a natural affinity for each other. Taste a wide variety of honey, from light and floral to deep and dark, and find the perfect cheese partner for each one. Join resident cheese expert Cesar Olivares and find out! Plenty of time for Q&A

Sat. Nov. 8-6:30 pm (Loop)

The Magic of the UK's Neil's Yard

Neal's Yard has become the gold standard in cheeses from the United Kingdom. Sample the diversity of their choices. Sheep's milk, goat's milk, blues, and, of course, fantastic cheddars! We'll select several beers and wines to highlight these selections, and we'll teach you how to re-create the magic. Taught by Jan Henrichsen. This class begins promptly at 6:30 P.M. The class lasts approximately 90 minutes
Class registration includes a 15% in-store discount the evening of the class.

Tues Nov. 11-7:30 pm (Lakeview)

Cheese Artisans of the Midwest

Taste the cheese, learn the stories, understand the land! This exciting class will explore the 'best of the Midwest.' You'll taste some of the finest and award winning cheese being made in the United States, and find out exactly why these cheeses are so great. Taught by Cesar Olivares.