

### Adventures in Lifelong Learning

University of Wisconsin-Parkside – 900 Wood Rd., Box 2000, Kenosha, WI 53141 Tel. 262-595-2793



## Let's Learn About Alpinage's Artisan Cheese

Tuesday, March 14, 2023 – Lunch at Lotus  
Self-drive – to Oak Creek, WI – 10:30 am to 1:30 pm

Alpinage Artisan Market makes semi-hard, smear ripened cheeses all year long. Born in France with a passion for food, Orphee Paillotin's career moved him across the Atlantic Ocean to America's Dairyland. Here they create two versions of Mount Raclette cheese. Join us as we learn about and taste his crowd-pleasing cheeses!

**Self-drive.** Alpinage Artisan Cheese, 8625 S. Market Place, Oak Creek, WI 53154 is 19 miles/30 minutes from UWP.  
Lotus Restaurant, 9011 S. Howell Ave, Oak Creek, WI 53154 is 4 miles/8 minutes from Alpinage Cheese.

Questions? Debbie Wiersum 262-946-1619

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**Members \$37   Guests \$47   20 spots available**

*Both members and guests must register by Feb. 28, 2023.*

Family style Chinese lunch at Lotus Restaurant – see back for details.

**To register ONLINE:** [\(click here to pay with credit card\)](#) or mail checks payable to UW-Parkside/ALL.

Once your registration is complete, you will receive a confirmation email.

You will then receive an email reminder a few days before the event.

[If you are mailing in your payment and want to print a registration form, click here.](#)

## Alpinage Cheese Schedule

**10:30 – 11:45 am** Self-drive to [Alpinage Artisan Market](#), 8625 S. Market Place, Oak Creek, WI 53154. Learn how they make Mount Raclette cheese, tour their plant and taste this crowd-pleasing cheese!  
Look for Debbie Wiersum by the front door.  
(No public restrooms.)

**Noonish – 1:30 pm** Self-drive to Lotus Restaurant, 9011 S. Howell Ave., Oak Creek, WI 53154.



## Family Style Chinese Lunch at [Lotus Restaurant](#)

### **Vegetable Egg Rolls**

### **Chicken with Snow Peas**

White meat chicken mixed with lots of peapods and carrots.

### **Beef with Broccoli**

Stir-fried beef with broccoli and carrots in a brown sauce.

### **Shrimp with Cashew Nuts**

Shrimp tossed with diced green peppers, water chestnuts, peapods, mushrooms, baby corn and celery in a white sauce. Topped with cashews.

### **Garlic Pork**

Pork with broccoli and carrots in a spicy garlic sauce with roasted garlic on top.

### **House Fried Rice**

Chicken, shrimp, pork, and mixed vegetables.

### **House Delight**

A combination of chicken and shrimp, beef, and mixed vegetables.

### **Fortune Cookies**

### **Beverages**

OOlong tea, and soft drinks.