



May 24-26

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FOR IMMEDIATE RELEASE

**THE OSTHOFF RESORT ANNOUNCES FEATURED CHEESEMAKERS FOR THIS YEAR'S 'THE BIG CHEESE' EVENT SET FOR MEMORIAL DAY WEEKEND**

ELKHART LAKE, Wis. (May 6, 2019) – [The Osthoff Resort](http://TheOsthoffResort.com) in Elkhart Lake, Wis., is doing its part to pay homage to the Wisconsin cheese experience at its [2019 "The Big Cheese" event](http://TheBigCheeseOsthoff.com), set for Memorial Day weekend, May 24-26, with pleasantly surprising pairings of all sorts filling the schedule. There will be sessions dedicated to pairings of cheese and microbrews, cheese and bourbon, cheese and tea, cheese and cocktails, and of course cheese and wine, plus a cheese and honey pairing session. Cheesemaking workshops will have attendees making their own ricotta and mozzarella cheeses. There will be a cheese and cocktail cruise each day of the event. Also



included on the schedule are an Italian cooking class at the resort's storied L'ecole de la Maison cooking school Saturday morning led by New York Times-published chef Adam Weisell of Chicago, a nine-course "Cheesemakers Dinner" Saturday evening hosted by Osthoff chef and culinary director Patrick O'Toole, and a "Big Cheese Marketplace" on Sunday. To purchase tickets to the event and make overnight reservations with special suite rates for event guests, call 844.219.3980. For the full event schedule, log on to [TheBigCheeseOsthoff.com](http://TheBigCheeseOsthoff.com).

The original inspiration for the event, now in its second year, was the sheer number of award-winning cheesemakers in the Elkhart Lake area, including many with world championships to their

names. This year's featured cheese partners include Sartori, LaClare Family Creamery, Saxon Creamery, Sargento, Hennings, Deer Creek, Wisconsin Aging and Grading, Door Artisan Cheese Company, and Masters Gallery. Additionally, Wisconsin Cheese, representing the Dairy Farmers of Wisconsin, is the event sponsor.



Another draw with this event is the chance to hear from those who actually grade the cheeses during tasting sessions and the opportunity to rub elbows with the cheesemakers themselves at special meals. In between classes and cruises, attendees can also enjoy meals at the resort's three restaurants – Lola's on the Lake, Elkhart Inn and Otto's Restaurant - with menus to feature special Wisconsin cheese dishes created just for the event weekend.

Overnight guests of the resort as well as the general public are invited to pick and choose which classes and tastings they'd like to attend over the course of this cheese-centric weekend. Festivities begin Friday at 3:30 p.m. and wrap up Sunday evening. While at the resort, visitors are invited to enjoy live music at the lake deck, with the [summer music season](#) opening that weekend.



### About The Osthoff Resort

The Osthoff Resort, considered a landmark in Wisconsin tourism, is known for its lakeshore setting on crystal clear Elkhart Lake, spacious suites, award-winning [Aspira Spa](#) and an impressive collection of amenities that includes three restaurants, a cooking school, indoor and outdoor pools, lake deck with live music, and elegant ballrooms and meeting venues.



For more information on the resort, log on to [The Osthoff Resort](#) website.

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