



SAY CHEESE?



Käserei – Our cheese dairy and beer & cheese garden in Kreuth in the district of Meisbach in Bavaria, Germany.

OUR CHEESES

Tegernseer Mountain Cheese – young: Mild Hard Cheese from fresh raw hay milk, min. 3 month matured, min. 45% Fat, approx. 15kg/Loaf

Tegernseer Mountain Cheese – medium aged: Aromatic Hard Cheese from fresh raw Hay milk, min. 6 month matured, min. 45% Fat, approx. 15kg/Loaf

Tegernseer Mountain Cheese – old: Aromatic Hard Cheese from fresh raw Hay milk, min. 12 month matured, min. 45% Fat, approx. 15kg/Loaf

Wallberger-Natural: Hearty semi-hard Cheese from fresh raw Hay milk, min. 2 month matured, min. 50% FDM, approx. 6kg/Loaf

Wallberger-Herbs: Hearty semi-hard Cheese from fresh raw Hay milk with fine herbs and spices (Bellpepper, Onion, Parsley, Black Pepper, Tomato, Garlic, Sea Salt), min. 2 month matured, min. 50% FDM, approx. 6kg/Loaf

Hirschberger: Hand washed semi-hard Cheese from fresh raw Hay milk, min. 50% FDM, approx. 4kg/Loaf

Say, yes!

We are now importing Upper Bavarian, tasty of tasty, cheese. Ja, how perfect is that! Great beer with great cheese, a natural combination for the hedonist in all of us.

Twenty-one small family owned dairy farms around the Tegernsee formed 2 years ago a co-op to create and produce the only hand-crafted artisanal cheeses in Germany.

When I visit, I always stay at Margarit's dairy farm, called the Kaindlhof. I was bowled over by their cheese. The high quality of this Upper Bavarian product and the fact it comes from small family-owned dairies fit our portfolio perfectly.

The summer grass is special and then the hay in winter gives our cheeses the to-die-for flavor. The milk is picked up daily by our own designated truck and it is processed fresh and instantly. Our 5 mountain cheeses, named after the mountains around our facility, are unmistakable.

We are currently looking for a distributor for California but the cheese is available in Oregon through Steve at the Cheese Bar 6031 SE Belmont Ave Portland OR 97215 [Tel. 503-222-6014]



Right: Mark, Georg and cheese.

MARK'S RESTAURANT ROW

Beim Zotzn

Wolfsgrustr. 6
83700 Rottach-Egern, Bavaria
01149-8022-2999
www.zotzn.de

Directly under the Wallberg, in the Bavaria alpine village of Rottach – Egern, in a tiny 3 room farmhouse, the Bogner Family have been cooking up, since 1998, one of the best traditional duck dishes in all of Bavaria. When you make your reservation you have to tell them how many ducks you want that evening. When you arrive at the farmhouse and head inside you see 3 small rooms and then the kitchen. We always seem to be the loudest guests (perhaps because of the beer and wine also consumed). They seat only 24 people and

they always do 2 – 3 turns a night. They are dairy farmers by day.

The ducks are slow roasted over 24 hours and they come out with perfectly crisp skin and the meat melts off the bone into your mouth. It is hard to resist using your fingers to eat this and about half the time I give up the knife and fork so I don't leave anything behind. The duck is traditionally served with delicious purple kraut and bread dumplings. After a hard day of skiing and then a long day of working nothing hits the appetite better than the Family Bogner.



Kaminstubn in Bayerischzell

Angelika and Bernhard Kampmiller
Alpenstrasse 44
83735 Bayerischzell
01149-8023-684

At the base of the Sudelfeld, 30 kilometers south of the town of Miesbach is the best steakhouse in Bavaria. Angelika and Bernhard Kampmiller have built quite a following with their grillhouse. Two small rooms inside and, in summer, a huge outside garden is open. Bernhard does all the grilling on a Bavarian style indoor grill oven, called "Kamin," that gets to 800 degrees. But it's not just the grill but the cuts of steak and filet they offer.

First you order your salad. The salad is offered in 3 sizes and the large not even a room full of vegans could finish. I always order the small but the mid size is doable if you are a salad hound.

Then Bernhard brings out a tray with all the cuts of meat he has that evening. Beef, is of course locally sourced,

but on any given night he might have wild boar, duck, goose, pheasant, reindeer, ostrich, and even kangaroo. You make your choice and off he goes to grill your delight. It comes accompanied with Rosti potatoes done in individual frying pans to perfection. Your steak comes out grilled to perfection and mouth wateringly tender.

The last time we were there, they had upgraded their beer selection and offered

Unertl Dunkle Weisse, which is one of my favorites. I believe I had 5 along with all the wine we brought for the special occasion. What a treat. The ambiance and the food are as wonderful as are your hosts.



Meat selection at Kaminstubn.



Kamin grill oven

MARK RECOMMENDS



Migration
Brewing
Company

2828 NE Glisan
St.

Portland, OR.

503-206-5221

[www.migration
brewing.com](http://www.migrationbrewing.com)

As you all know I am mainly a Bavarian Wheat Beer and Lager drinker. However, wherever I travel I like to try all the different beers I can.

I was recently in Portland and my distributor took me by Migration Brewing Company. This is strictly a Brewpub. They brew on premise and do keg some of the beer for local pubs.

I found the beers terrific. I started with their Migration Pale Ale. A perfect hop and malt balance, great complexity and very true to the English style. At 5.2%abv, one could drink a lot of this delicious ale.

Then I tried their Lupulin IPA. I have a great fear of American IPA. For my pallet they are way to hoppy and high in alcohol and one-dimensional. This beer was none of those. Yes, it was hoppy but not over the top and at 6.5%abv I could easily drink plenty of this beer. Balance is obviously a focus here.

All in all, I loved this place. The room is very comfortable and they have an outside beer garden when the sun shines. I can't wait to go back and spend a Saturday afternoon outside in the beer garden drinking a few and as usual solving all the world's problems.

*Where you'll find our
Saphir Bock on tap.*

*Ventis
189 Liberty St. NE #102
Salem OR 97301*

*Ventis Commercial
2840 Commercial St S
Salem OR 97302*

*Prost Portland
4237 N Mississippi Ave
Portland OR 97217*

*The Green Dragon
928 SE 9th Ave
Portland OR 97214*

*Horse Brass Pub
4534 SE Belmont St
Portland OR 97215*

*Victory Bar
3652 SE Division
Portland OR 97202*

*Brauhaus Schmitz
718 South St.
Philadelphia, PA. 19147*

*Schmidy's Tavern
72286 California 111
Palm Desert, CA. 92260*

*The Back Abbey
128 Oberlin St.
Claremont, CA. 91711*

*Congregation Ale House
201 East Broadway Ave.
Long Beach, CA. 90802*

*Congregation Ale House
300 South Raymond
Pasadena, CA. 91105*

*Congregation Ale House
619 North Azusa Ave.
Azusa, CA. 91702*

