



49th Annual Stevens Point Area

FESTIVAL OF THE ARTS

■ ■ ■ ■
Sunday
April 2, 2023
10am – 4pm
Artist & Fare
in Plover, WI

Hello Artist,

We are pleased you will be exhibiting with us for the 49th annual Stevens Point Area Festival of the Arts (FoA).

SHOW DATE: Sunday April 2 ▪ **SHOW HOURS:** 10am-4pm

LOCATION: Artist & Fare 1800 Plover Road, Plover, WI 54467. Artist & Fare is inside an old Shopko building. Next to Metro Market and across the street from Menards.

SET-UP COORDINATOR/DAY OF EVENT CONTACT: Sharon Fujimoto ▪ **Text 715-252-4651**

SATURDAY EVENT SET-UP TIMES: PLEASE NOTE THAT THERE ARE TWO SET-UP TIMES DEPENDING ON BOOTH LOCATION. *Please view booth assignment map and load-in map in the artist info packet.*

There are three sections of the Art Festival within Artist & Fare and O'so Brewing Company.

- **Atrium:** 18 Booths located in the Atrium of Artist & Fare. (Booth #1-18)
Saturday Set-up from 3-9pm.
- **Taproom:** 20 Booths located inside O'so Brewing Company Taproom. (Booth #19-38).
Please note the later set-up time for Saturday is from 6pm-9pm.
- **Barrel Room:** 13 booths located inside O'so Brewing Barrel Room. (Booth #39-51)
Saturday Set-up from 3-9pm.

SECURITY: There is no security overnight Saturday. The building is open to the public until 11 pm on Saturday. Please do not put out artwork Saturday night.

SUNDAY SET-UP: 6:30am. Please check-in before you set up your booth.

ARTIST CHECK-IN: Located in the Atrium of Artist & Fare near The Mission Coffee. Please check-in before setting up your booth.

- Your booth sign and name tag will be located at check in. Please print artist info and bring it to the show if needed. We will not be printing info packets for artists.
- Booth sitters: Sign up for a booth sitter for a 15-minute break if needed at the info booth during check-in.

PARKING: All parking is free. We ask that artists do not park near the entrances to keep those parking spaces available for guests on Sunday. There are three different parking areas for artists depending on your booth location.

- Artists may leave their trailer overnight Saturday in the parking lot.

STORAGE: We encourage a neat and tidy booth. If you need more storage room for packaging materials and boxes there will be marked artist storage areas in all three locations.



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Artist & Fare
in Plover, WI

ARTIST LOUNGE AREAS: Artists may take a break inside The Mission Coffee or in the mezzanine inside O'so Brewing Company.

LIGHTING: Electrical hook ups are available if requested and paid for on ZAPP. Please bring an extension cord. Artists must plug in your lights as soon as you can to make sure there are no problems. Wattage is limited to 500W.

ART RAFFLE: If you are participating in the Art Raffle, please take your donation to the art raffle table inside O'so Barrel Room or a volunteer to come to your booth on Sunday morning by 9am. *Your donation is greatly appreciated in helping fund community grants for local fine art students and public art. The FoA is a non-profit organization and your donation is tax-deductible.*

SALES TAX IS 5.5% in Portage County. Artists are responsible for collection and reporting sales tax.

Wi-Fi: No public Wi-Fi.

AWARDS: Juror is oil painter and assemblage artist Diane Bywaters. Ribbons and cash awards for the following.

- Dick Schneider Best of Show (\$300). John Morser Best 2-D Award (\$150). Brenda Gingles Best 3-D Award (\$150). Award winners will be invited back to the 2024 Festival of the Arts.
- Three Award of Excellence Ribbons will be given. No cash award. Award Winners will be invited back to the 2024 Festival of the Arts.

SOCIAL MEDIA: A digital postcard (pdf and jpeg format) is emailed to artists to help promote our event.

- www.Facebook.com/StevensPointFoA/.com ▪ username @StevensPointFoA
- Instagram: @FestivaloftheArtsStevensPoint

SUNDAY BREAKFAST: Located at the artist check-in table.

- Complimentary coffee, water, and tea for artists and their helpers from 8am-9:30am.
- Complimentary donuts, fruit, and muffins for artist and their helpers.

FOOD & DRINK FOR PURCHASE: The Mission Coffee House and O'so Brewing Amore Kitchen. See Menu in artist info packet.

SUNDAY TAKE-DOWN: Starts at 4PM

2024 DATES: Sunday April 7, 2024. (Easter is March 31)

Thank you for joining us.

FoA Council: Jessie Fritsch, Elly Fritsch, Sharon Fujimoto, Diana Hoover, Paul Klein, & Tim Marcotte.



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Sunday

April 2, 2023

10 am – 4 pm

Artist & Fare
in Plover, WI

Artist & Fare Atrium

1. Jean Wells (ceramics)
2. Cliff Matyszczyk (sculpture)
3. Ilze Heider (leather)
4. Julie Sutter-Blair (printmaking)
5. Frank Mittelstadt (painting)
6. Jon Walton (photo)
7. Melissa Helene Brossenbroek (scratchboard)
8. Barbara Geurink (fiber)
9. Will Wipperfurth (wood)
10. Gregory Frederic (painting)
11. Thomas Tyer (3-D Mixed Media/Wood)
12. Amy Weh (2-D Mixed Media/Mosaic)
13. Lou Zale (2-D Mixed Media/photo)
14. Pat Rued (fiber)
15. Hannah Wong (jewelry)
16. Laura Meddaugh (painting)
17. Robert Rosen (photo)
18. Paul Klein (3-D Mixed Media/Lighting)

O'so Brewing Company

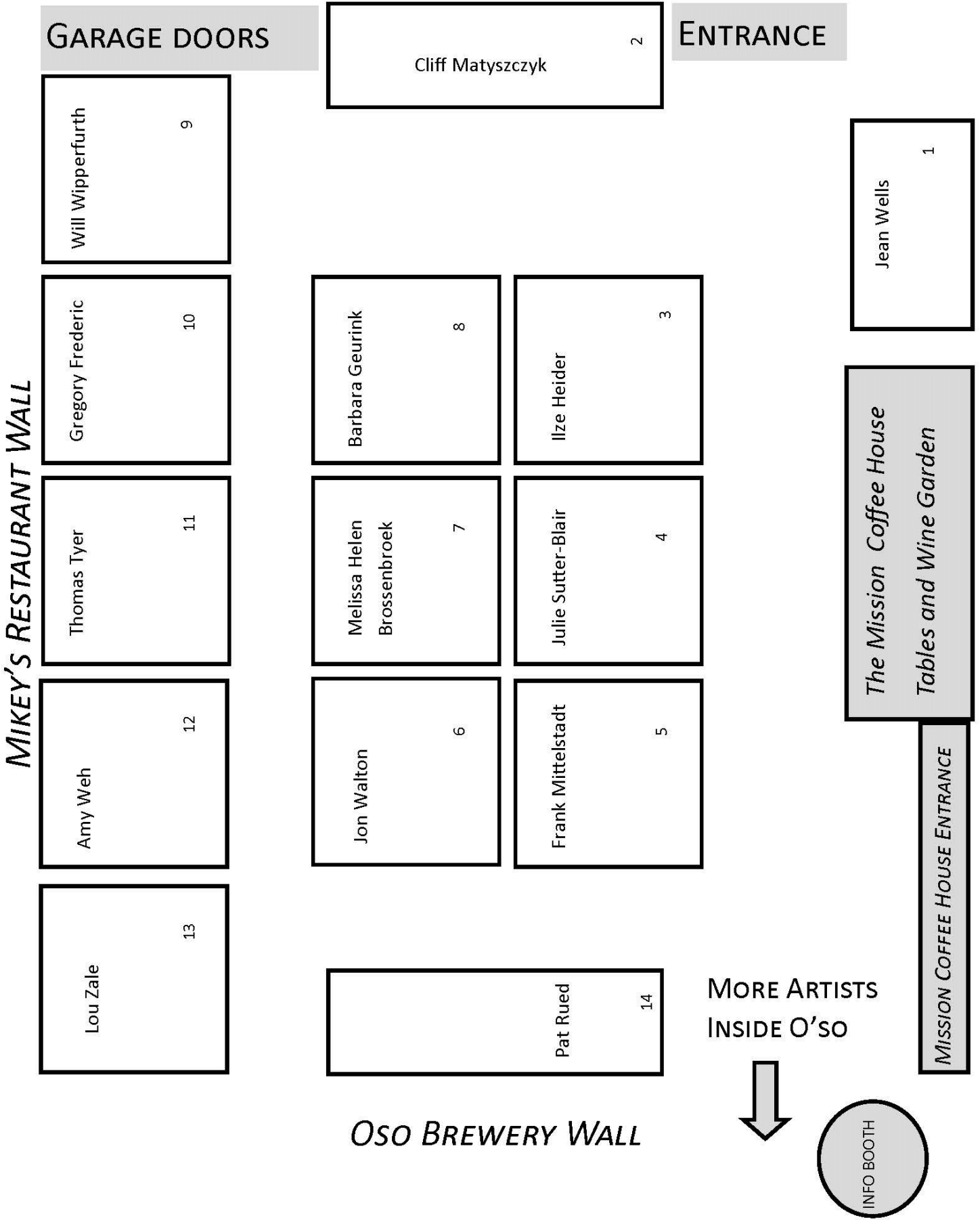
Taphouse

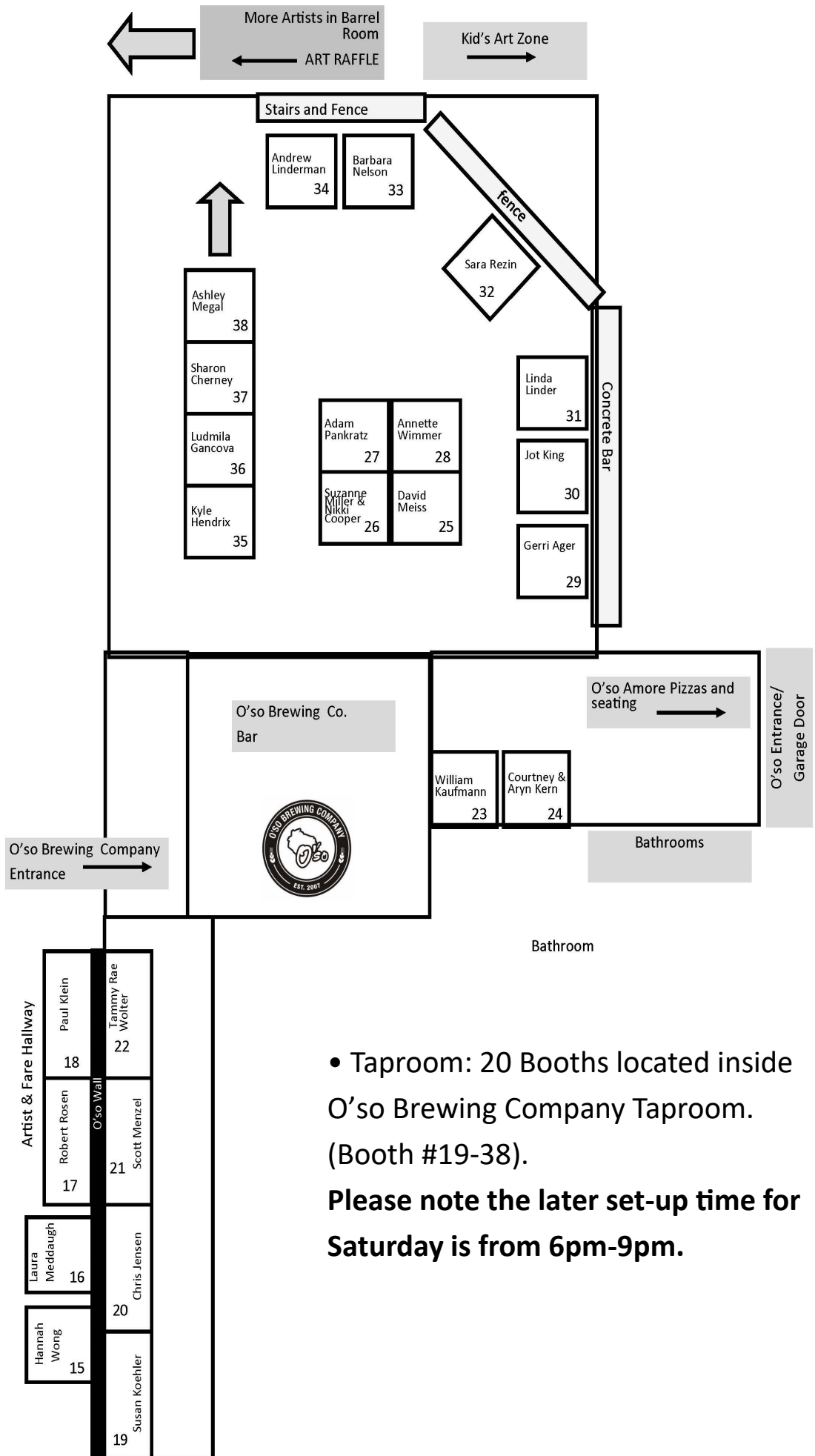
19. Susan Koehler (ceramics)
20. Chris Jensen (jewelry)
21. Scott Menzel (digital)
22. Tammy Rae Wolter (glass)
23. William Kaufmann (ceramics)
24. Courtney & Aryn Kern (wood)
25. David Meiss (photo)
26. Suzanne Miller & Nikki Cooper (2-D Mixed Media)
27. Adam Pankratz (painting)
28. Annette Wimmer (drawing)
29. Gerri Ager (fiber)
30. Jot King (jewelry)
31. Linda Linder (ceramics)
32. Sara Rezin (Glass)
33. Barbara Nelson (jewelry)
34. Andrew Linderman (ceramics)
35. Kyle Hendrix (ceramics)
36. Ludmila Gancova (fiber)
37. Sharon Cherney (leather)
38. Ashley Megal (drawing)

O'so Brewing Barrel Room

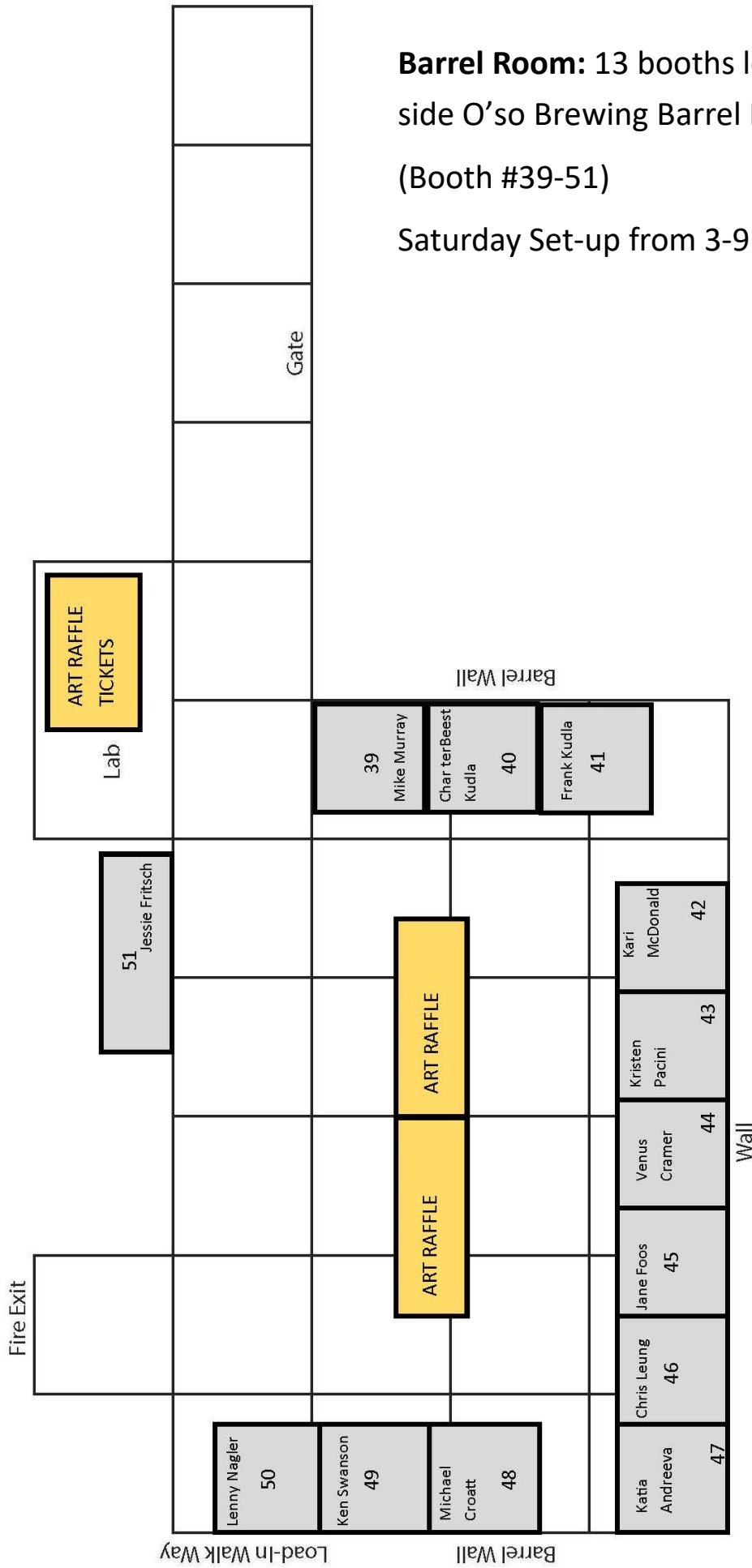
39. Mike Murray (photo)
40. Char terBeest Kudla (fiber)
41. Frank Kudla (jewelry)
42. Kari McDonald (printmaking)
43. Kristen Pacini (painting)
44. Venus Cramer (jewelry)
45. Jane Foos (fiber)
46. Chris Leung (ceramics)
47. Katia Andreeva (painting)
48. Michael Croatt (photo)
49. Ken Swanson (printmaking)
50. Leonard Nagler (painting)
51. Jessie Fritsch (painting)

- Atrium: 18 Booths located in the Atrium of Artist & Fare.
- (Booth #1-18) Saturday Set-up from 3-9pm.





- Taproom: 20 Booths located inside O'so Brewing Company Taproom. (Booth #19-38).
Please note the later set-up time for Saturday is from 6pm-9pm.



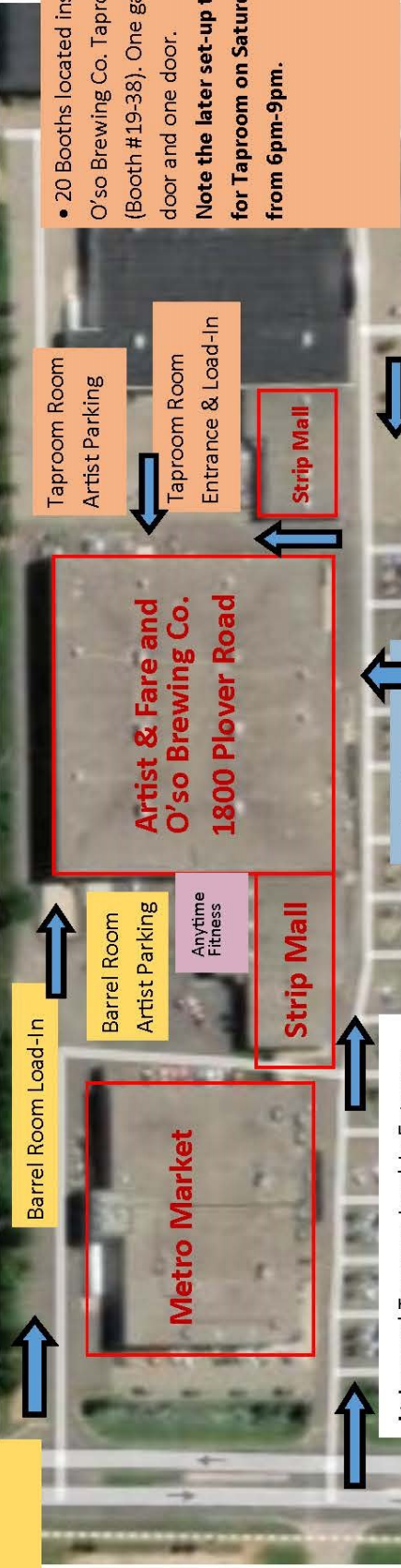
Barrel Room: 13 booths located inside O'so Brewing Barrel Room.

(Booth #39-51)

Saturday Set-up from 3-9pm.

Barrel Room Load-In Entrance located in the back of Artist & Fare off Hoover Ave

• 13 booths located inside O'so Brewing Company Barrel Room (Booth #39-51) Saturday Set-up from 3-9pm. Use Barrel Room Load-in. This is located in the back of the Artist & Fare building. There is a garage door and one door.



• 20 Booths located inside O'so Brewing Co. Taproom. (Booth #19-38). One garage door and one door. **Note the later set-up time for Taproom on Saturday is from 6pm-9pm.**

Barrel Room Load-In

Metro Market

**Artist & Fare Co.
O'so Brewing Co.
1800 Plover Road**

Barrel Room Artist Parking

Taproom Room Artist Parking

Strip Mall

Strip Mall

Atrium and Taproom Load-In Entrance to the front of Artist & Fare off of Hoover Ave.

Atrium Entrance & Load-In

Atrium Artist Parking and Guest Parking

• 18 Booths located in the Atrium of Artist & Fare. (Booth #1-18) Saturday Set-up from 3-9pm. Use Atrium Entrance for load-in. There is a garage door and 6 doors.

Atrium and Taproom Load-In Entrance to the front of Artist & Fare off of Plover Road

CR-B

Plover Road

Available food and drink for purchase during the Art Festival.

The Mission Coffee House Menu

Smoothies

16oz \$5.00

Drinks

Espresso 2.50

Traditional Italian Macchiato 3.00

Hot/Iced (iced available in 16oz only)

12oz 16oz

Coffee 1.75 2.00

Latte 3.50 4.00

Mocha 4.00 4.50

Loose Leaf Tea 2.50

Chi - Regular or Spicy 4.00 4.50

Americano 3.00 3.00

Cappuccino 3.50 4.00

Cafe Au Lait 2.50 3.00

Frappe 16oz 5.00

Steamers 2.50 3.00

extra shot: 1.00 / add a flavor .50

substitutue soy or almond milk .75

Cold Drinks

Sparkling Iced Teas 2.50

Raspberry, Mango, Peach, Lemon

Lemondade 16oz 2.50

Italian Soda 16oz 2.50

Wraps & Sandwiches

Mission Club Wrap: Oven roasted turkey, thick cut bacon, Wisconsin Cheddar, lettuce, tomato, onion and mayo in a garlic pesto wrap. \$9.00

Roasted Red Wrap: Thick cut bacon, roasted red peppers, with lettuce, tomato, mayo in a roasted red pepper wrap. \$9.00

Mission Veggie Wrap: Whole wheat wrap stuffed with lettuce, cucumber, tomato, pea pods, and ranch. \$9.00

Hot Ham and Cheddar Sandwich: Our hot sliced ham served on lettuce, red onion, tomato and our cheddar cheese, with honey mustard on our warm bread of the day. \$9.00

Chicken, Bacon, Ranch Wrap: Garlic pesto wrap, stuffed with lettuce blend, tomato, ranch, chicken, bacon, and cheddar cheese. \$9.00

BLT: Sandwich or wrap, lettuce blend, thick cut bacon, tomato & mayo. \$9.00

Guac & Cheese: Veggie lovers! Western style guacamole, lettuce, raisins, sunflower seeds, cucumber, provolone cheese. Add meat for \$2.00. \$9.00

Salmon BLT: Salmon fillet, thick cut bacon, greens, tomatoes, sesame ginger dressing on a red pepper wrap.

\$10.00

PB & J Kids favorite! 5.00

Treats

Muffins: Apple Pecan Cinnamon – Blueberry Crumble-Double Chocolate Chunk \$3.00

Cookies 1.50

Bagels 1.75

Biscotti 2.00

Scones 3.00

Guacamole & Chip Platter 5.00

Bavarian Pretzels

with real Wisconsin beer cheese dip \$4.00

Jumbo Cinnamon Rolls 4.00

Affogato

a scoop of ice cream topped with rich, steamy espresso \$4.00

Soups & Salads

Ask about our soup of the day Cups: \$3.00 Bowls \$6.00

Mission House Salad: Fresh greens tossed with raisins, sunflower seeds, pea pods, mozzarella, tomatoes, cucumber, and your choice of dressing. For more bite try your salad with chicken.

Ham, Chicken or oven roasted Turkey for an extra \$2.00/ \$7.00

Ginger Sesame Chicken Salad: Fresh greens tossed with mandarin oranges, raisins, walnuts, tomatoes, Tuscan chicken with Asian dressing. \$9.00



O'SO AMORE

MADE WITH THE LOVE OF BEER

Follow us on
Social Media!



Wed - Thurs: 11 am - 8 pm
Fri - Sat: 11 am - 9 pm
Sunday: 12 - 6 pm
Phone: 715-254-2163
www.osobrewing.com

Handcrafted pizza dough made with
beer in place of water...
That's Amore!

APPETIZERS

Garlic Cheese Bread: \$7.99

Sliced Italian Loaf loaded with Garlic Butter and topped with cheese. Served with side of marinara.

Soft Pretzel: \$9.99 - 10 oz Warm Soft Pretzel, Served with Garlic Butter and Parmesan. Cheese and/or Spicy Mustard available.

16" PIZZA AMORE SPECIALTIES

Hot Hillbilly: \$19.50 BBQ Pizza with pulled pork, jalapenos, and red onion.

Chicken Bacon Ranch: \$23 Ranch based pizza topped with our house smoked pulled chicken and diced bacon.

AMORE BASICS

Cheese: \$16.00

Sausage: \$17.50

Pepperoni: \$17.50

Sausage & Pepperoni: \$19

Sausage & Mushroom: \$18.50

Supreme: \$23 (Pepperoni, Sausage, Mushroom, Black Olive, Green Pepper, and Red Onion)

BUILD YOUR OWN 16" PIZZA - \$16 ADDITIONAL COST PER INGREDIENT GLUTEN FREE 12" CRUSTS AVAILABLE

Toppings can be on halves.
Base Sauces: Marinara, BBQ(+.40), or Ranch(+2.00)

Veggies: \$1 Fresh Jalapeno, Fresh Mushroom, Pineapple, Black Olive, Green Olive, Red Onion, Green Pepper.

Meats: \$1.50 Pepperoni, Italian Sausage, Ham, Smoked Pulled Pork.

Specialty Meats: \$2.50 Diced Bacon, Sliced Meatball, Smoked Pulled Chicken, Anchovies.

SANDWICHES

Pulled Pork: \$9.99

(+\$1.00 for Gluten Free Bun)
Southern style smoked pulled pork rubbed and hickory smoked right here at the brewery. Served on a King's Hawaiian sandwich bun with a side of Dixie slaw and baked beans.

Meatball Bomber: \$9.99

Four meatballs on a 7 inch Italian loaf. Topped with mozzarella and marinara. Served with a side of giardiniera.