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SEATTLE CHEESE FESTIVAL ANNOUNCES OFFICIAL SPONSOR AND PARTICIPANT ROSTER

SEATTLE – April 5, 2006 – DeLaurenti's Seattle Cheese Festival announced its full sponsor and participant list today for the 2006 festival. The 2006 festival will highlight the cheeses of Washington State and from around the globe as it welcomes top cheese producers and distributors, including several international cheese experts such as Hervé Mons, May 12 - 14. For the full sponsor and participant lists please read below.

The 2006 sponsors:

Seattle Weekly

Cheeseland, Inc. – showcasing more than 20 Dutch cheeses

California Milk Advisory Board

Beecher's Handmade Cheese

Noble Wines – showcasing more than 20 Northwest and European wineries

DPI Northwest – showcasing more than 60 international and domestic cheeses

Peterson Company – showcasing more than 20 international cheeses

The Essential Baking Company

Pike Place Market PDA

Irish Dairy Board – showcasing Kerrygold Irish cheeses and butters

Cucina Fresca – showcasing European artisanal cheeses

Rogers International

Power Selles Imports

Ritrovo Italian Regional Foods

Delago, Ltd. – Auckland, New Zealand

3D Cheese – showcasing Neal's Yard Dairy, Redwood Hill Farm, Jasper Hill Farm

American Cheese Society

Slow Food, Seattle

The 2006 Cheesemakers:

Meyenberg Goat Milk Products – Turlock, Calif.

Bellwether Farms – Petaluma, Calif.

Bravo Farms – Traver, Calif.

Fiscalini Cheese Company – Modesto, Calif.

Karoun Dairies – Sun Valley, Calif.

Marin French – Petaluma, Calif.

Party Cheese, Inc. – Danville, Calif.

Point Reyes Farmstead Cheese Co. – Point Reyes Station, Calif.

Sierra Nevada Cheese – Willow, Calif.
Three Sisters Farmstead Cheese – Lindsay, Calif.
Rollingstone Chevre – Parma, Idaho
Amaltheia Dairy – Belgrade, Mont.
Rogue Creamery – Central Point, Ore.
Tumalo Farms – Bend, Ore.
Willamette Valley Cheese Company - Salem, Ore.
Beehive Cheese – Uintah, Utah
Appel Farms – Ferndale, Wash.
Bittersweet Plantation Dairy – Bainbridge Island, Wash.
Estrella Family Creamery – Montesano, Wash.
Jumpin' Good Goat Dairy – Ocean Park, Wash.
Mt. Townsend Creamery – Port Townsend, Wash.
Silver Springs Creamery – Lynden, Wash.
Washington State University Creamery – Pullman, Wash.

The 2006 Seattle Cheese Festival will feature the Cheese Concourse, the DeLaurenti Wine Garden, cooking demonstrations by top Seattle chefs, and the *Seattle Weekly* and Beecher's Handmade Cheese Seminar Series. Several area restaurants will feature a "Cheese Fest Best" cheese dish on their menus from May 1 through the festival weekend. Children will also have the chance to explore the world of cheese by taking part in the scavenger hunt available throughout the festival. A list of participating restaurants and the chef demonstration roster will both be released in the coming weeks.

A new addition this year, The Essential Baking Company Artisanal Alley will feature small, limited-production artisanal cheese producers. The highlighted cheeses and cheesemakers represent the focus of the festival – fostering a greater awareness about artisanal cheese. A portion of the \$5 admission fee will benefit the Pike Place Market Foundation.

First held in 2005, the Seattle Cheese Festival is a non-profit organization formed to educate the public on artisanal, handcrafted and farmstead cheese and to benefit specialty cheese producers. To learn more about the Seattle Cheese Festival and festival updates visit www.seattlecheesefestival.com.