

## FOR IMMEDIATE RELEASE

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### SEATTLE CHEESE FESTIVAL ANNOUNCES "CHEESE FEST BEST" PARTICIPATING RESTAURANTS

SEATTLE – April 21, 2006 – Two days of tasting cheese is never enough. From May 1 to the end of the Seattle Cheese Festival on Sunday, May 14, several of Seattle's top restaurants will be offering their "Cheese Fest Best," a featured dish on their menu, celebrating artisanal cheese. Dishes range from a selection of local, artisanal cheeses to a trio of baked cheeses with fig compote and a port glaze, and Pork Involtoni with Taleggio Fonduta.

The participating restaurants are listed below:

Brasa  
Café Juanita  
Chez Shea  
Crave  
Crow  
Crush  
Dandelion  
Earth & Ocean  
Eva  
Harvest Vine  
Lark  
Le Gourmand  
Matt's in the Market  
Maximilien in the Market  
Moxie  
Nell's  
Osteria La Spiga  
Pair  
Rover's Union  
Salumi  
Shea's Lounge

The dishes featured at individual participating restaurants will be listed on the Seattle Cheese Festival website at [www.seattlecheesefestival.com](http://www.seattlecheesefestival.com) from now through the time of the festival.

In addition to the "Cheese Fest Best," the 2006 Seattle Cheese Festival will feature the Cheese Concourse, a wine garden, cooking demonstrations by top Seattle chefs, and the *Seattle Weekly* and Beecher's Handmade Cheese Seminar Series. 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 the chef demonstration roster will 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](http://www.seattlecheesefestival.com).

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Participant and sponsor list (updates since initial release)

The 2006 sponsors:

DeLaurenti Specialty Food & Wine

*Seattle Weekly*

Cheeseland, Inc. – showcasing more than 20 Dutch cheeses

California Milk Advisory Board

Beecher's Handmade Cheese

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

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.

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.