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**SEATTLE CHEESE FESTIVAL ANNOUNCES COMPLETE 2006 SEMINAR SERIES
AND ONLINE REGISTRATION**

SEATTLE – March 13, 2006 – DeLaurenti’s Seattle Cheese Festival announced its full seminar line up for the 2006 festival today and launched online registration for the seminar series. There will be eight seminars in total, taking place from Friday, May 12 through Sunday, May 14. From an in-depth look at the king of cheese, Parmigiano-Reggiano, to pairing local ales with cheese, the seminars will keep the crowd asking for more.

Additional highlights in the 2006 seminar series are “Cooking with Cheese, Italian Style” with the popular Chef Don Curtiss from Seattle’s Volterra Restaurant, “All that Glitters is Mold” a look into the good and bad of moldy cheeses, and “Triple Crème Cheese and Bubbles – a Divine Match” where the amazing effect of combining rich, silky cheese with effervescent wine will be explored along with a Belgian beer pairing.

Seminars are \$30 per session or \$200 for all eight sessions and are available by advanced registration online. Seminars sell out quickly and will be reserved on a first-come, first-serve basis. Sessions will be held at the Top of the Market meeting space and Beecher’s Test Kitchen, both in Pike Place Market. To review the complete list of seminars and to register visit www.seattlecheesefestival.com/seminars/registration.

In addition to the eight seminars, the Seattle Cheese Festival will feature the Cheese Concourse, the Artisanal Alley, the DeLaurenti Wine Garden, and cooking demonstrations by top Seattle chefs. 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 “Cheese Maze” scavenger hunt available throughout the festival.

The seminar series is supported by DeLaurenti Specialty Food & Wine and Beecher’s Handmade Cheese. A full sponsor and participant list will be announced in the beginning of April, featuring many returning cheese makers and several newcomers.

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.

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