

FOR IMMEDIATE RELEASE

Contact: Michi Suzuki
Suzuki Public Relations
(206) 285-6100

or

Anne Theisen, Event Manager
(206) 849-7508

The Seattle Cheese Festival Celebrates Local Chefs Who Love Cheese and Aren't Afraid to Demonstrate It

SEATTLE – March 20, 2007 – A chef's love for cheese stretches beyond the platter, so The Seattle Cheese Festival is pleased to announce the 2007 lineup of celebrity toques, who will offer their expert interpretations of cheese-inspired dishes.

NEW this year is a series of three cooking classes that will take place on Friday, **May 18, 2007**, at three of Seattle's best restaurants. The fee for each session is **\$50** (includes instruction and recipe packet) and is limited to 10 students. To register, visit www.seattlecheesefestival.com.

Noon – 1:30 p.m.

Basque cuisine at **Harvest Vine** with chef **Joseba Jimenez de Jimenez**: Belly up to the famous copper bar at Harvest Vine as Joseba discusses what role cheese plays in Basque cuisine.

Harvest Vine
2701 E. Madison St.
Seattle, WA 98122
206-320-9771
harvestvine.com

3 – 4:30 p.m.

Pasta perfection at **Tavolata** with chef **Ethan Stowell**: Discover the more casual side of the chef who established the acclaimed Union Restaurant. Ethan will demonstrate three dishes that incorporate local cheeses.

Tavolata
2323 Second Ave.
Seattle, WA 98121
206-838-8008

3 – 4:30 p.m.

Italian home cooking at **Osteria la Spiga** with chef **Sabrina Tinsley**: Check out the new digs of the Capitol Hill favorite as Sabrina shares some of her savory ways with Italian cheeses.

Osteria la Spiga
1429 12th Ave.
Seattle, WA 98122
206-323-8881

ADDITIONAL hour-long chef demos will take place on the stage, located on the cobblestone at Pike Place Market and Stewart Street, on Saturday, **May 19**, 2007, and Sunday, **May 20**, 2007. The public will be able to taste cheeses and learn how their favorites can be incorporated into simple dishes they can make at home.

Saturday, May 19

10 a.m. – Thierry Rautureau, Rover’s Restaurant
Noon – Walter Pisano, Tulio Ristorante
2 p.m. – Jerry Traunfeld, The Herbfarm
4 p.m. – Jason McClure, Sazerac Restaurant

Sunday, May 20

10 a.m. – Leslie Mackie, Macrina Bakery and Cafe
Noon – Jason Wilson, Crush
2 p.m. – Maria Hines, Tilth
4 p.m. – Meghan Boyle, DeLaurenti Specialty Food & Wine

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.