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Seattle Cheese Festival Announces 2007 Seminar Lineup and Online Registration – Top Cheese Experts from Around the World to be Seminar Panelists

SEATTLE – March 8, 2007 – The Seattle Cheese Festival is pleased to announce that online registration is now available for its stellar lineup of 2007 seminars. The seminars begin with a new addition of cooking classes and a movie on Friday, May 18 and go through the weekend with four seminars on Saturday, May 19 and three seminars on Sunday, May 20.

The cooking classes with local chefs will include Ethan Stowell of Tavolata and Union, Joseba Jimenez of Harvest Vine and Sabrina Tinsley of Osteria la Spiga. Check the Seattle Cheese Festival website for more information and times. The movie showing will be “The Cheese Nun” and held at Seattle Art Museum with a Q & A session afterwards by the Cheese Nun herself, Mother Noella Marcellino. Cheesemaker, Benedictine nun, Fullbright scholar and a PhD in Microbiology, Mother Noella is one of the leading experts in cheese and the organisms involved in its aging process. Mother Noella will also lead a seminar on Saturday, May 18.

The panelists for the seminars this year are the crème de la crème of the cheese industry, many returning from years past. With cheese experts and cheesemakers from around the world to participate, the seminars will offer a unique view on different areas of cheese and its production. In addition to the Cheese Nun, Hervé Mons, Giovanni Guffanti, Laura Werlin, Mateo Kehler and Daphne Zepos will all participate in a seminar.

Online registration for the festival is now available and highly encouraged as registration is on a first-come, first-serve basis. Each seminar is 90 minutes long, with the exception of the Cheese Nun seminar which will be 60 minutes, and space is limited. Cost is \$30 per session. Register now at www.seattlecheesefestival.com.

Below are the seminar descriptions and times.

Saturday, May 19

8:30 a.m.

The Cheese Nun – Mother Noella Marcellino

Topic is still in the works but will most likely revolve the Cheese Nun’s area of expertise, mold.

11:00 a.m.

The Cellars at Jasper Hills Farm: Creative Partnerships for the Future of Small Dairying in America

Join **Mateo Kehler** as he shares his thoughts on the inspiration and opportunities that lead to an award-winning partnership with Cabot Creamery, cheese caves in Vermont and a flexible new distribution model to

support the small family farm. Taste Jasper Hill's award winning cheeses including their signature cheeses which are a testament to cooperation between large and small producers.

1:00 pm.

The Bounty of the Pacific Northwest

Join **Laura Werlin**, an American cheese authority and author, and Kurt Dammeier of Beecher's Handmade Cheese as they take attendees on a cheese and wine pairing journey focusing exclusively on Pacific Northwest cheese and wines. Learn about the newest and best and how to recreate the sublime pairings at home.

3:00 p.m.

Giovanni Guffanti presented by DPI Northwest

Synonymous with artisan cheese in Italy, **Giovanni Guffanti** is a fifth generation cheesemaker and is currently leading the family company that has been producing cheese for more than 100 years. Taste a broad range of cheeses in the Guffanti line and learn more about the great cheeses of Italy from a master.

Sunday, May 20

11:00 a.m.

The California Cows

Connie Bennett, cheese manager at DeLaurenti Specialty Food & Wine will lead the seminar that truly answers the question if California live up to their hype in artisan cheese. John Fiscalini of Fiscalini Farmstead Cheese Company, Jill Basch of Point Reyes and other California cheesemakers will be on hand to discuss the finer points as well as their cow's milk cheeses. Enjoy a few California wines at the same time.

1:00 p.m.

Tour de France des Terroirs presented by Peterson's

Herve Mons, the famed French affineur, and **Francois Kerauret** of the Peterson Cheese Company will take a tour of the French cheese landscape and how the notion of terroir, geography bestowing unique characteristics and flavors, applies to cheese. Wine and cheese pairings included.

3:00 p.m.

The Best of Mountain Cheese – Gruyere de Comte

Daphne Zepos, a leading Comte expert, will lead this seminar as it explores the vast range of Comte, the largest French AOC cheese and has been produced for hundreds of years in the Jura Mountains of eastern France. The AOC designation guarantees the quality of the cheese but Zepos will show how flavors range. Wines to go along with the selection of Comte are included.

Sponsorship and cheesemaker participation opportunities are still available. Please visit the festival website for more information or contact Anne Theisen, event manager, at anne@annetheisen.com.

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.