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Fourth Annual Seattle Cheese Festival Fetes the Raw and the Stinky

SEATTLE – Feb. 27, 2008 – The fourth annual Seattle Cheese Festival takes place on **May 16-18** at Pike Place Market. More than 250 artisan cheeses from around the world will be available to taste at the Cheese Showcase, which will be located on the famous cobblestone street once again.

What's New:

- **Grilled Cheese Recipe Contest** – So you think you can make a mean grilled cheese sandwich? The Seattle Cheese Festival seeks recipes from home cooks. The winning recipe will be featured in the café at DeLaurenti Specialty Food & Wine and present their award-winning recipe at the Festival's Chef Demonstration Booth. Details will follow.
- **Cheese Fest Best Month** – For the month of May, area restaurants will feature a dish that celebrates cheese and the Seattle Cheese Festival. A complete list of restaurants will be available soon.
- **Truckle Relay** – The inaugural Beecher's Handmade Cheese truckle race in 2007 was an individual event. This year, Beecher's will invite local Seattle teams to "paddle up" and propel 18-pound barrel-shaped wheels of cheese along the cobblestone course four times. Teams will be announced at a later date.
- **Children's Costume Contest and Parade** – Children are invited to create a costume for a parade of "milk animals" that will take

place the morning of May 17. Costumes must have a cow, goat, sheep or cheese theme. The most creative costume wins a prize. Details to come.

Return Hits:

- **Friday Cooking Classes** – Several restaurants will offer exclusive cooking classes on how to incorporate diverse cheeses into recipes. Details will follow.
- **Cheese Seminars** – Experts will gather to discuss everything from how the Northwest terroir affects the flavor of regional cheeses to the importance of *affinage*, or the art of finishing cheeses. To learn more about the seminars and to sign up, visit www.seattlecheesefestival.com.
- **Wine (and Beer) Garden** – For \$10, visitors may sample five wines or beers. The Pike Brewing Co. will pour craft beers, which are brewed on premise at the Pike Place Market.
- **Chef Demos** – Watch cooking demos from chefs including Leslie Mackie, of Macrina Bakery; Matt Janke, of Matt's in the Market; and Jason McClure, of Sazerac. The complete list will be available at www.seattlecheesefestival.com.
- **Cheesemaking Demos** – Experts from DeLaurenti Specialty Food & Wine will share techniques for making mozzarella and burrata.

2008 Seattle Cheese Festival Facts:

Date: May 16-18

May 16: Cooking classes and seminars

May 17 & 18: Cheese Festival at Pike Place Market

Location: Pike Place Market

Time: Saturday and Sunday, 10 a.m. to 5 p.m.

Info: www.seattlecheesefestival.com

Costs:

Cheese Showcase -- \$1 admission fee for unlimited tasting; proceeds benefit the Seattle Cheese Festival Scholarship Fund for aspiring cheesemakers

Seminars -- \$40 each

Wine Garden -- \$10 for five pours

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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