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**COUNTDOWN TO THE 2008 SEATTLE CHEESE FESTIVAL  
Sign Up for Seminars and Cooking Classes**

SEATTLE – April 18, 2008 – The fourth annual Seattle Cheese Festival, which takes place on May 16-18, is just a month away. There are still tickets available for the seminars and cooking classes. The cheese-themed cooking classes will take place on May 16 on location at Cremant, Osteria La Spiga, and TASTE Restaurant. Visit [www.seattlecheesefestival.com](http://www.seattlecheesefestival.com) for more information or to register.

Seminars: All seminars cost \$40 and include cheese samples and wine pairings.

**May 16**

- **A Taste in Time** – Charles Finkel, founder of The Pike Brewing Co., and Debra Dickerson, owner of 3D Cheese, will lead a discussion and tasting of European and American artisan cheeses and beer.

**May 17**

- **Northwest Terroir** – Jeffrey Roberts, author of the recently published “The Atlas of American Artisan Cheese” will expound on how the soil and climate in this region affect the flavors in local cheeses.
- **Exploring European Cheeses** – Daphne Zeppos, the renowned co-owner of Essex Street Cheese Co. in New York, offers insight about how environment can determine what and how a cheesemaker makes cheese.
- **The Art of Affinage** – Peter Dixon, who is the expert whom cheesemakers consult, will discuss the importance of *affinage* – the craft of ripening the cheese until it’s perfect to eat.

**May 18**

- **From Curds to Consumer** – Panelists discuss what it takes to get cheese from the farm to the consumer. Panelists include: Matt Day, of Mt. Townsend Creamery; Laure Dubouloz, of Herve Mons Affineur Company; Bill Stephenson, of DPI Northwest; Steve Phillips, of Port Madison Farm; and Connie Rizzo, cheese buyer for DeLaurenti Specialty Food & Wine.
- **Do You Taste What I Taste?** – Peggy Smith, co-owner of Cowgirl Creamery, discusses the language of tasting cheeses.

- **French Washed Rind Cheeses** – Laurent Mons, who is a renowned affineur and cheese retailer in France, will share his knowledge about how diverse one category of cheese can be.

To register, visit [www.seattlecheesefestival.com](http://www.seattlecheesefestival.com).