

Slow Food is an international non-profit educational organization. To join, visit [www.slowfoodusa.org](http://www.slowfoodusa.org) or phone 718.260.8000.

**Presentation 7:30pm - 8:45pm**  
 Blended whiskeys tasted side by side  
 Cheese  
 Single malt whiskeys tasted side by side  
 Shortbread  
 Italy meets Ireland

Smoked Norwegian Salmon on Trinity Hall Brown Soda Bread  
 Bread baked daily from a traditional family recipe using buttermilk, baking soda, wheat flour, and wheat germ. No yeast is used.  
 A fermented cider, 5% alcohol, made in Sebastopol, California from local Gravenstein apple juice to which pear juice is added, [www.acecider.com](http://www.acecider.com)

**PROGRAM**  
**Welcome 7:00 - 7:30 pm**

Trinity Hall, an Irish Pub and Restaurant  
 Established in Dallas in August, 2001  
 Mockingbird Station  
 5321 E. Mockingbird Lane, # 250  
 Dallas, Texas 75206  
 Telephone 214.887.3600  
[www.trinityhall.tv](http://www.trinityhall.tv)

Trinity Hall Proprietor Marius Donnelly, a member of Slow Food Dallas, welcomes Slow Food Dallas members and friends. The interior of the pub was designed with the architecture of Trinity College Dublin in mind, and the materials were sourced from small family holdings throughout Ireland, such as wrought iron fencing from Armagh, Northern Ireland; mahogany book shelves and furniture from Monaghan, Ireland; stained glass and specialty glazing from Ardee, Ireland.

**ABOUT THE VENUE**  
**Holiday ideas with Bushmills Irish Whiskey**  
**An Evening of Spirited Entertaining**

 **Slow Food Dallas**  
 presents ...

**An Evening of Spirited Entertaining**  
**Holiday ideas with Bushmills Irish Whiskey**



**Trinity Hall**  
**Mockingbird Station**

**December 9, 2004 7- 9 pm**

**WHISKEY or WHISKY?**  
 Irish whiskey, plural: whiskeys  
 Scotch or Bourbon whiskey, plural: whiskies

IRISH RAW MILK CHEESE  
 Slow Food Ireland's Raw Milk Cheese Presidium exhibited at the biennial Salone del Gusto, in Turin, Italy this year and Cheese, in Bra, Italy in 2003. Neals Yard Dairy imports at least one of these raw milk cheeses: Durrus, made by Jeffa Gill, and we occasionally find it in Dallas. It is a flavorful semi-soft washed rind cow's milk cheese. Other Irish Raw milk cheeses to seek out when you travel are Mt. Callan (cheddar type), Dilliscuss (semi hard with seaweed), Bellingham Blue, Desmond (Gruyere type), Cooleeney (camembert type - not exported to US), and Drumlin (semi-hard). Because it is so difficult to find raw milk cheeses, we also recommend that you look for Irish farmhouse cheeses, such as Gubbeen's, made by Giana Ferguson, and Cashel Blue, made by Jane and Louis Grubb.

Three producers, Frank Hederman, Sally Barnes and Anthony Creswell are based in County Cork, and the fourth, Peter Dunn, is based in Dublin. For more info, see Anthony Creswell's website: [www.ummera.com](http://www.ummera.com).

**NOMOKED WILD IRISH SALMON**  
 The four producers of smoked wild Irish salmon buy their salmon from individual fishermen and women who bring in only wild salmon, using practices that are best for the fish and their habitat. On the rugged Irish coastline, battered by the Atlantic, the fishing period can be as little as two months.

Smoked Wild Salmon Presidium  
 Raw Cow's Milk Cheese Presidium

Slow Food Ireland has established Presidia to protect two delicious and unique regional traditional foods:

Inspired by Noah's Ark and its protection of animal species, the Slow Food Ark preserves endangered flavors.

**THE SLOW FOOD ARK OF TASTE**



**TASTING NOTES**

A range of Bushmills Irish Whiskey:  
 Bushmills Original Irish Whiskey  
 Black Bush  
 Bushmills Malt 10-year-old Single Malt Irish Whiskey  
 Bushmills Malt 16-year-old Single Malt Irish Whiskey  
 Bushmills Irish Cream

A selection of cheese from Ireland, courtesy of Sigel's, Addison:  
 Cashel Blue, a cow's milk farmhouse cheese made by J & L Grubb, Limited, Tipperary, Ireland, Telephone 052.31151  
 Cahill's Porter Cheese, Cahill's Farm, Limerick, Ireland  
 Kerrygold Vintage Irish Cheddar  
 Kerrygold Blarney Irish Castle Oak Smoked Cheese  
 Dairygold Tipperary, Irish Cheddar Extra Sharp

A selection of Rachel Gaffney's Authentic Irish Foods, including Traditional Butter, Lemon Zest, Coconut, and Ground Espresso Bean Shaved Chocolate shortbreads, all made in Dallas with unsalted butter imported from Ireland.

Paciugo Gelato: French Vanilla Bean; Pannacotta

**A NOTE OF THANKS**

**Oria O'Regan**, Bushmills Whiskey Brand Ambassador, 914.539.4748, [www.bushmills.com](http://www.bushmills.com)

**Marius Donnelly**, Trinity Hall, 214.887.3600, [www.trinityhall.tv](http://www.trinityhall.tv)

**Rachel Gaffney**, Rachel Gaffney's Authentic Irish Goods, 972.733.1922, [www.rachelgaffneys.com](http://www.rachelgaffneys.com)

**Theresa Magee**, Sigel's Fine Wines and Great Spirits, 15003 Inwood Road, 972.387.9873, [www.sigels.com](http://www.sigels.com)

**Ugo & Cristiana Ginatta**, Paciugo, Ph 214-654.9501 x 110, [www.paciugo.com](http://www.paciugo.com)

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