



Viking Culinary Arts Center  
Dallas, Texas

March 31, 2005

# In Our Own Backyard: American Cheese

**PROGRAM**  
6:30—8:30 pm

Welcome  
Panel discussion and tasting of local cheeses: Plate 1  
Intermission  
Guided tasting, selected ACS 2004 award-winning cheeses: Plate 2  
Q&A

## PANELISTS

Helen Duran, Moderator

Elizabeth Hutchins, Cheesemaker  
Paula Lambert, Cheesemaker  
Claudine Martyn, Cheesemaker  
Deborah Rogers, Cheesemaker  
Michael Sams, Cheesemaker

*"Consumers have to be informed and prompted to make choices that overcome the temptation to take the line of least resistance. If only they looked, ordinary cheeselovers may even find they have, only a few kilometers from home, a farmer who makes a fine ewe's milk cheese, for example. Round the corner, there could be a serious delicatessen. In fact, the maitre at their favorite restaurant may only be waiting for an excuse to provide a decent cheeseboard. 'Never say die' is the watchword."*  
Piero Sardo, Italian Cheese, Slow Food Editore

**The craft of making cheese—the art of artisan cheese:  
alive in our own backyard.**

Proceeds from *In Our Own Backyard: American Cheese* benefit  
The American Cheese Society  
www.cheesesociety.org  
and  
The Slow Food USA table at CHEESE 2005, in Bra, Italy  
Sept. 16-19<sup>th</sup>, 2005  
www.slowfoodusa.org—www.cheese.slowfood.com

Next event: 4/30/2005

www.slowfooddallas.org

Slow Food Dallas



Slow Food is an international non-profit educational organization.  
To join, or to donate: www.slowfoodusa.org, or phone 718.260.8000.  
France, by Tomoko Yamada  
French Cheeses: The Visual Guide to More Than 350 Cheeses from Every Region of  
The All American Cheese and Wine Book, by Laura Werlin  
The New American Cheese, by Laura Werlin  
Oil, Pasta, Chocolate, and Much More, by Art Weinzwieg  
Zingerman's Guide to Good Eating: How to Choose the Best Bread, Cheeses, Olive  
Italian Cheese: Two Hundred Traditional Types, Slow Food Editore  
Cheese: A Connoisseur's Guide to the World's Best, by Max McCalman (fall 2005)  
The Cheese Plate, by Max McCalman  
The Cheese Lover's Cookbook and Guide, by Paula Lambert  
by Paul Kindstedt (May 2005)  
American Farmstead Cheese: Complete Guide To Making/Selling Artisan Cheeses,  
Cheese Primer, by Steven Jenkins  
The World Encyclopedia of Cheese, by Juliet Harbut  
Ireland, by Sarah Freeman  
The Real Cheese Companion: A Guide to Best Handmade Cheeses of Britain and  
The Cheese Course, by Janet Fletcher  
Home Cheese Making, by Ricki Carroll  
by Roland Barthelmy  
Cheeses Of The World: A Season by Season Guide to Buying, Storing and Serving,  
Fiore - Fireside's "long loaf," baked by David Brawley  
Pane Durnum - Empire's old world Italian bread  
Lash - Central Market's crisp flatbread with sesame, poppy seeds and kosher salt.  
Donated breads:  
Brinker Public Relations  
Savour Magazines provided by: Central Market, Savour Magazine and Levenson &  
Fresh fruit, Marcona almonds, membrillo, and flatbread donated by Central Market.  
Our guests, who tasted, learned, and appreciated.  
Slow Food Dallas Volunteers  
Debbie Sams  
Elizabeth Hutchins, Paula Lambert, Claudine Martyn, Deborah Rogers, Michael and  
Helen Duran, CMU Food Service Director, *Central Market*  
214.526.3942  
DALLAS, TX 75205  
4531 McKinney Ave,  
Viking Culinary Arts Center

## LEARN ABOUT CHEESE

THANK YOU

## CHEESEMAKERS AND THEIR CHEESES

**Elizabeth Hutchins**  
**Rehoboth Ranch**  
2238 County Road 1081  
Greenville, Texas 75401  
903.450.8145  
www.rehobothranch.com

**Paula Lambert**  
**Mozzarella Company**  
2944 Elm Street  
Dallas, TX 75226  
214.741.4072  
www.mozzco.com  
**Montasio Festivo**  
**Blanca Bianca**

**Claudine Martyn**  
**Château de Fromage**  
3107 Commerce St  
Dallas, TX 75226  
214.744.0605  
**Fresh Chèvre**  
**Triple Crème Chèvre**

**Deborah Rogers**  
**Deborah's Ft. Worth Farmstead**  
300 McNaughton Lane  
Fort Worth, TX 76114  
817.737.9776  
**Herb** - fresh goat  
**Ash** - fresh goat

**Michael and Debbie Sams**  
**Full Quiver Farm Farmstead Cheese**  
6238 FM 3396  
Kemp, TX 75143  
903.498.3884  
**Fresh Mozzarella**  
**Jalapeño Cheese Spread**

**Cary Bryant**  
**The Rogue Creamery**  
P. O. Box 3606 / 311 N. Front Street  
Central Point, OR 97502 / 541.665.1155  
www.roguecreamery.com  
**Crater Lake Blue** - 1st Place Blue Vein  
Cow's Milk

**Sid Cook**  
**Carr Valley Cheese Company, Inc**  
53797 County Hwy G  
La Valle, WI 53941 / 608.986.2781  
www.carrvalleycheese.com  
**Marisa** - 1st Place Fresh Sheep's Milk

**Mariano Gonzales**  
**Fiscalini Farms/Fiscalini Cheese Co.**  
7231 Covert Road  
Modesto, CA 95358 / 209.545.5495  
www.fiscalinicheese.com  
**18-month Bandaged Cheddar** - 2nd  
Place Farmstead, Open, Cow's Milk

**Mary Keehn**  
**Cypress Grove Chevre, Inc.**  
4600 Dows Prairie Road  
McKinleyville, CA 95519 / 707.839.3168  
www.cypressgrovechevre.com  
**Mt. McKinley** - 1st Place Aged Goat's  
Milk

**Jeremy Little, Cheesemaker**  
**Sweet Grass Dairy**  
19635 US Highway 19N  
Thomasville, GA 31792 / 209.227.1403  
www.sweetgrassdairy.com  
**Green Hill** - 2nd Place Soft Ripened  
Cow's Milk

**Judith Schad**  
**Capriole**  
10329 New Cut Road  
Greenville, IN 47124 / 812.923.9408  
www.capriolegoatcheese.com  
**Piper's Pyramide** - 1st Place Interna-  
tional Style Goat's Milk