



Slow Food® Dallas

For more information, please contact:

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www.slowfooddallas.org

FOR IMMEDIATE RELEASE

Dallas, Texas. March 4, 2005 – Slow Food Dallas presents ***In our own backyard: American cheese***, Thursday, March 31st, 6:30-8:30p.m. at Viking Culinary Arts Center, Dallas, \$55 (\$45 members). For information: info@slowfooddallas.org

Five North Texas cheesemakers together for the first time bring their cheese, share their stories, and lead our tasting of a selection of ACS 2004 winners. Learn why we spell "craft" with a "c."
www.slowfooddallas.org

To reserve, mail check payable to **Slow Food Dallas** to: Slow Food Dallas Treasurer, c/o Milton Perry, 2944 Elm Street, Dallas, TX 75226. Payment required by 3/25.

Proceeds benefit Slow Food USA and the American Cheese Society. www.slowfoodusa.org
www.cheesesociety.org

The craft of making cheese is alive in our own backyard. Of 5.6 million people in the Metroplex, five are cheesemakers. Learn from these five local cheesemakers, together for the first time: how they make their cheese, what affects the quality of the ingredients cheese is made from, and what distinguishes exemplary American cheeses from industrial cheese.

Map: http://maps.yahoo.com/maps_result?ed=40gFhep_0Tpqa38e3O3jinxR_ljQiwPz58nfiWA-&csz=Dallas%2C+TX&country=us&new=1&name=&qty=

TO ARRANGE FOR INTERVIEWS, PLEASE CONTACT:

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Five cheesemakers - a singular passion, many variations:

1. Paula Lambert, a member of Slow Food Dallas. Paula fell in love with cheese when she went to Italy. When she returned home and could not find the fresh cheeses she had enjoyed daily, she dedicated herself to making them and founded Mozzarella Company in Dallas in 1982. Her cheeses, made from cow's milk and goat's milk, purchased from local farms, have won awards every year since 1985. She is a local pioneer: no community of cheesemakers or organization such as Slow Food championed local handmade products when she began. She teaches cheesemaking and cooking classes, and is the author of *The Cheese Lover's Cookbook and Guide*. In 2003, when Slow Food organized 20 cheese tasting events across the USA to raise funds for the newly founded American Raw Milk Farmstead Cheese Consortium, she began making a washed rind raw milk cheese, Blanca Bianca, which had its debut at the Slow Food Dallas tasting in October, 2003.

2. Elizabeth Hutchins, Greenville, Texas. Daughter of Slow Food Dallas members Robert and Nancy Hutchins, who own Rehoboth Ranch and have a Grade A Goat Milk Dairy, Elizabeth does not currently make cheese for sale nor does she make aged cheeses. She makes simple soft cheeses from raw milk and includes various herbs and peppers for special flavors. She demonstrates cheese making when school groups come for tours and says making natural soft cheeses is so easy that anybody can do it.

3. Michael Sams, Kemp, Texas. Michael and Debbie Sams transitioned from commercial dairying with over 300 cows to sustainably farming and caring for their own herd of 30 cows on Full Quiver Farm. Two and a half years ago they began selling their farmstead cheese to the public. Both Debbie and Michael have been involved in making the cheese. Michael took over the cheese making about six months ago so that Debbie could get back to some of the other home and business responsibilities. Debbie still giggles when she recalls that, at "The Cheese Nun" screening last year, some people mistook her Mennonite garb and thought she was the nun. Neither Michael nor Debbie grew up on a farm. With 4 children still at home, one girl and three boys, they do all the work as a family and want to keep the farm as it is now, small and balanced.

4. Deborah Rogers, Fort Worth. Deborah, who worked as a model for Eileen Ford before becoming a stockbroker, loved the cheeses she tasted in Europe. Back home in Texas, she combined her dream of making her grandparents' farm a working farm with her desire to make cheese. To educate herself she visited Mexico and Hill Country dairies. She decided to buy her first two goats a year and a half ago, began making goat cheese, and has added more goats. She now has 21 goats, many of which are kidding now. When kidding season is over, Deborah will continue working toward sustaining her goats on pasture and keeping up with the demand for cheese.

5. Claudine Martyn, Dallas. Claudine, a native Texan, raised in Dallas, trained as a chef at Le Cordon Bleu and worked as an intern in the south of France at a Michelin 3 star restaurant. Her love of goat cheese inspired her to make it for herself, and friends encouraged her to make it for sale. In September 2004, Claudine and Tonia Ashworth established Chateau de Fromage and began making fresh chevre and triple creme cheese from purchased local goat's milk. Cheesemaking is a passion for this Central Market Fort Worth Cooking School Manager who also loves teaching cooking classes.

6. Moderator: Helen Duran, CMU Food Service Director

What is Slow Food?

Slow Food (think: the opposite of fast food) is an international movement with over 80,000 members on five continents in over 50 countries, a non-profit educational organization dedicated to living a slower and more harmonious rhythm of life.

The guiding values are: sustainability, cultural diversity, pleasure and quality in everyday life, inclusiveness, authenticity and integrity.

Slow Food is also simply about taking the time to slow down and to enjoy life with family and friends. Every day can be enriched by doing something slow - whether it means making something from scratch, sharing a friend's table, choosing an heirloom apple instead of a red delicious apple, or even deciding to eat lunch sitting down instead of standing up.

Slow Food was founded in the Langhe district of Barolo, in the province of Cuneo, Italy, in 1986 by Carlo Petrini and became an international movement in 1989. In 2000, Slow Food USA was founded. Slow Food USA now has over 12,000 members in 140 local chapters, each called a *convivium*, carrying out the mission of Slow Food USA on a local level.

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WHO SHOULD ATTEND?

This event provides a rare education and pleasure for anyone who

- works with cheese
 - provides professional tasting expertise
 - uses cheese when promoting or selling wines
 - features local artisanal food products or their producers
- or simply is passionate about cheese.

Premium cheese, like premium wine, is a handmade living product that expresses the region it comes from, and changes from day to day. And the more one knows about where it came from and what the maker was trying to achieve, the better one can appreciate it, understand it.

All the cheeses we are presenting are small production, take time to make, and are not available all the time or at the same time. It is unique to be able to taste these cheeses in peak condition and in one sitting, and to have a panel of experts available for question and discussion at the same time.

We are fortunate to have 5 cheesemakers locally, and that they can gather for this educational tasting. The local cheesemakers will bring their cheese with them. And the selection of ACS 2004 winning cheeses will be in peak condition. I have talked to the cheesemakers for each of the cheeses we are presenting. The cheesemakers are going to handpick the cheese for us and ship it 2 days before. We will have wine, not as the focus, but as a palate cleanser -- the focus is on the cheese and the cheesemakers.

The event is non-profit, we were able to buy the cheese at wholesale prices and our proceeds are being donated to Slow Food USA's table at the CHEESE 2005 conference in Bra, Italy Sept. 16th-19th, and to The American Cheese Society, the only inclusive organization in the country for cheesemakers.