

PRESS RELEASE

February 14, 2004, Dallas, TX
FOR IMMEDIATE RELEASE
Contact:
SLOW FOOD DALLAS
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Director's Screening of Pat Thompson's award-winning documentary **The Cheese Nun: Sister Noella's Voyage of Discovery**, produced by Paris American Television Company, screenplay (in English) by Jim Bittermann. Meet the director at a reception and tasting with local cheese producers after the film. Sponsored by Slow Food Dallas, with support from Central Market.

Date: March 9, 2004
Time: 7pm - 9pm. Doors open at 6:30pm
Cost: \$15 members and non-members; includes film and reception
Phone: for reservations, call Slow Food USA at 1.212.965.5640 or 1.877.756.9366
Email: for information, info@slowfooddallas.org

Location: The Magnolia Lounge at Fair Park, 1121 First Avenue at Grand, Dallas, TX 75315.
Seating is limited. Advance credit card reservations recommended.

Directions:

Enter Fair Park's Grand Avenue Gate at the intersection of Grand Avenue and Second Avenue. The Magnolia Lounge is between the Music Hall and the Dallas Museum of Natural History, northwest of the Dallas Museum of Natural History, northeast of the African American Museum, immediately south of the Old Mill Restaurant.

The Cheese Nun: Sister Noella's Voyage of Discovery

In a world of growing uniformity of food, a cloistered American nun has become a leading defender of traditional cheesemaking and campaigner for biodiversity. After years of making cheese at her Benedictine Abbey in Connecticut, Sister Noella Marcellino was chosen by her community to temporarily leave the religious enclosure to go to graduate school to study microbiology and expand her knowledge of the environmental factors that produce the vast variety of cheeses. A Fulbright Fellowship enabled her to make an unprecedented 20-thousand mile research adventure through the ancient cheese caves of France and her findings have become a cornerstone of the trans-Atlantic debate on the need to preserve biodiversity...not just of plants and animals, but every living thing--include the tiny microbes which give cheese flavor. Shot over a period of four years, this documentary follows the cheery, outgoing nun for a rare look behind the walls of a religious cloister, through remote cheese making regions in France, and finally back to the United States where she is an inspiration for the growing number of artisanal cheese makers.

<http://www.nationalcatholicreporter.org/word/word121203.htm>

By JOHN L. ALLEN JR.

Finally, the Sr. Wendy Beckett of cheese – known, appropriately enough, as “the cheese nun” – is to receive the “French Food Spirit Award” in Paris Dec. 15. Benedictine Sr. Noella Marcellino, from Connecticut, won the prize for her research on the microbiology of French cheese and her defense of traditional cheesemaking methods and biodiversity. Marcellino's work is described in an award-winning documentary “The Cheese Nun,” produced by the Paris American Television Company, which will be broadcast in the United States on PBS in 2004. She was also the subject of a profile entitled “Raw Faith” in the New Yorker magazine in August 2002. As a major consumer of cheese, I can only salute Marcellino's chosen apostolate.

About the venue:

The historic Margo Jones Theater at the newly remodeled Magnolia Lounge at Fair Park, a vibrant and innovative arts space and a paragon of deco-era European Modernism, is managed by the Video Association of Dallas, www.dallasvideo.org, best known for the Dallas Video Festival, now in its 17th year, www.videofest.org.

FULL PRESS RELEASE AND BACKGROUND ATTACHED