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Slow Food Dallas Sponsors First-Ever Statewide Cheese Tasting and Seminar

“Texas Cheese Plate” to Spotlight Texas Cheese Makers

DALLAS (March 6, 2007) – More than 14 Texas artisans plan to share their goat and cow’s milk cheeses and their knowledge of cheese making at the “Texas Cheese Plate,” the first-ever gathering of cheese makers from across the state.

The seminar and tasting is being sponsored by Slow Food Dallas to spotlight the growing number of cheese makers in Texas. The event will be held from 6:30 to 8:30 p.m., Monday, March 19th at El Centro College at 801 Main St. in downtown Dallas. Tickets are \$58 (\$48 for Slow Food members) and can be purchased on line at <http://www.slowfooddallas.org/> or by calling 1-800-838-3006.

“There are more than 20 cheese makers in Texas and we wanted to give them an opportunity to show off their cheeses,” explained Mark Monfrey, leader of Slow Food Dallas.

Monfrey said that the event will include a panel discussion of cheese making in Texas that will include Tonia Ashworth, chairman of the event and founder and owner of Chateau de Fromage in Deep Ellum; Paula Lambert, founder and owner of Mozzarella Company in Deep Ellum; Deborah Rogers, founder and owner of Deborah’s Farmstead Goat Cheese in Fort Worth; Amelia Sweethardt, cheese maker and co-owner of Pure Luck Texas, in Dripping Springs; Stuart Veldhuizen, founder and owner of Veldhuizen Family Farm in Dublin.

During the discussion, a variety of Texas-made cheeses will be available for tasting and discussion.

“There has been a tremendous increase in consumer demand for new and interesting cheeses,” noted Ashworth, “and there are a lot of Texans like me who fell in

love with European-style cheese and wanted to make it here. Texas Cheese Plate is meant to celebrate the fine cheese being made here in our own back yard.”

Texas cheese makers who have agreed to participate include:

- Mozzarella Company, Dallas
- Deborah's Farmstead Goat Cheese, Fort Worth
- Chateau de Fromage, Dallas
- Pure Luck, Dripping Springs
- Full Quiver Farm, Kemp
- Rehoboth Ranch, Greenville
- Veldhuizen Family Farm, Dublin
- La Cuesta Farm, Clifton
- Cheesemakers, Inc., Cleveland
- Haute Goat Creamery, Lubbock
- Moo Cheeses / Lucky Layla Farms, Garland
- Cou Rouge, Lubbock
- Maid in the Shade, Rosanky
- CKC Farms, Blanco

Slow Food Dallas is part of an international association that promotes efforts to counter the disappearance of traditional foods, educate consumers and help connect local and regional food producers directly with consumers and food professionals.

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