

Slow Food Dallas thanks:

Pat Thompson, Producer/Director
The Paris American Television Company
The Paris Bureau Productions
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Central Market Dallas, Event Underwriter www.centralmarket.com
Central Market Plano
Coit Road at George Bush Turnpike
469.241.8300

Central Market Dallas
Lovers Lane at Greenville
214.234.7000

Central Market Fort Worth
I-30 at Hulen
817.989.4700

BEVERAGES

Jim Clendenen
Owner/Winemaker
Au Bon Climat, Ici/La-Bas, Vita Nova,
Il Podere Dell'Olivos
P.O. Box 113
Los Olivos, CA 93441
805.937.9801
www.aubonclimat.com,

Artisanal Beverage Co. LLC
Mark Monfrey
President
Belgian beer available at Central Market

The Republic of Tea
Bottled iced tea available at Central Market
www.republicoftea.com

BREAD DONATED BY
Empire Bakery
5450 W. Lovers Lane, Dallas
214.350.0007
6059 Forest Lane, Dallas
972.851.5711

CHEESE DONATIONS AND PREPARATION

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4540 County Rd. ZZ
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www.uplandscheese.com

Paula Lambert, Cheesemaker
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214.741.4072
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Michael and Debbie Sams, Cheesemakers
Farmstead Cheese
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Sara Bolton, Cheesemaker
Pure Luck Texas
101 Twin Oaks Trail
Dripping Springs, TX 78620
512.858.7034
www.purelucktexas.com

Helen Duran, Cheese Expert
Central Market Dallas

Mother Noella Marcellino
Abbey of Regina Laudis
Founded 1947 in Bethlehem, Connecticut
Regina Laudis means Queen of Praise.

A community of contemplative Benedictine women dedicated to the praise of God through prayer and work. The community is made up of 40 women, representing a wide diversity of personal and professional backgrounds. The abbey is also known for its chant CDs.

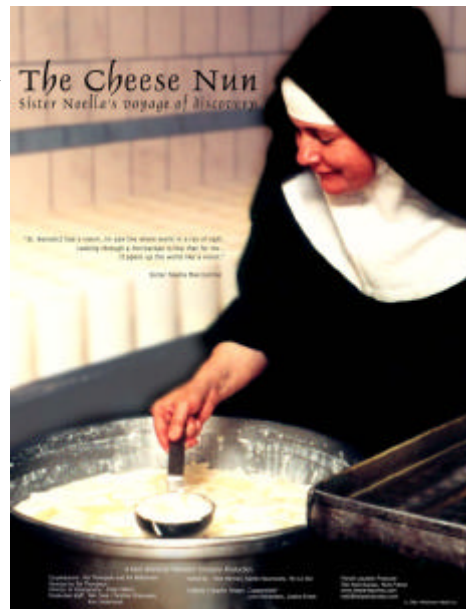
For information about the abbey:
www.abbeyofreginalaudis.com.

 Slow Food Dallas presents...

Director's Screening and Reception

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.



PROGRAM

6:30 Doors open

7:00 Screening, 52 minutes, followed by Q&A

8:00 Reception and Silent Auction

Silent Auction
Cheese and Chant CD from the Abbey of Regina Laudis
8:10 – Auction Time
8:40 – Auction Closes
Proceeds will be donated to the Abbey

About Slow Food

Slow Food U.S.A. is a non-profit educational organization dedicated to supporting and celebrating the food traditions of North America.

Slow Food U.S.A. believes that pleasure and quality in everyday life can be achieved by slowing down, respecting the convivial traditions of the table and celebrating the diversity of the earth's bounty. Our goal is to put the carriers of this heritage on center stage and educate our membership on the importance of these principles.

The Italian association was founded in 1986, in Barolo in the Langhe district in the province of Cuneo. The International Movement was founded in Paris in 1989. The International organization now has over 65,000 members on five continents.

In 2003, Slow Food USA inaugurated the American Raw Milk Farmstead Cheese Consortium. Farmstead cheeses can be defined as having been produced on the cheesemaker's property, using only milk from his or her own animals. For a list of members of the consortium, visit www.slowfoodusa.org.

About the venue

The Margo Jones Theater at the Magnolia Lounge at Fair Park, 1121 First Avenue at Grand, Dallas, TX 75315, is a vibrant and innovative arts space, newly remodeled, managed by the Video Association of Dallas, www.dallasvideo.org, 214-428-8700, best known for the Dallas Video Festival, now in its 17th year, www.videofest.org, Bart Weiss, Director.

The Magnolia Lounge was built in 1936 as the avant-garde Magnolia Petroleum Building. Architect William Lescaze introduced European Modernism to Texas using Art Deco elements: floating planes, cantilevered decks and slender metal piers. In 1987, Thomas & Booziotis restored the building. Adjacent to the Magnolia Lounge are the former Hall of Religion, George Dahl, 1936; and the African American Museum, Arthur J. Rogers, 1993. [Dallas City Hall, Fair Park Architectural Guide]

Margo Jones (1911-1955), pioneer of the American resident theater movement, born in Livingston, Texas, managed the theater from 1947 to 1955. Most of the plays she produced were world premieres and gave many actors (Jack Warden, Larry Hagman, Brenda Vaccaro, Louise Latham) their start. The theater closed in 1959. [The Handbook of Texas Online <http://www.tsha.utexas.edu/handbook/online/articles/view/JJ/fjo59.html>]

CHEESES

Abbey of Regina Laudis

A handmade farmstead Trappist cheese made from non-pasteurized milk of cows on the non-commercial working farm of the Abbey of Regina Laudis, Bethlehem, Connecticut. The cheese is made for the community and guests.

Blanca Bianca, Mozzarella Company

A small-production artisanal cheese made from the non-pasteurized milk of cows living near Dallas, Texas. Blanca Bianca is a washed rind cheese, bathed in wine throughout most of its sixty-day aging period.

Pleasant Ridge Reserve, Uplands Cheese Company

An artisanal farmstead cheese made from non-pasteurized milk of a single herd of Wisconsin cows fed and managed using natural, "old world" practices. Made in the style and tradition of mountain cheeses from the alpine regions of France.

Chimay with Beer

A washed-rind semi-hard cheese that originated in 1876, made with regional cow's milk and modern production equipment by the Trappist monks of Scourmont, Belgium. The natural rind is bathed with Chimay Trappist Beer.

Oka

A washed-rind semi soft cow's milk cheese originated in 1893 by French Trappist monks, who established a monastery in Quebec, Canada near the village of Oka. Oka is a pressed cheese, surface ripened for about 30 days, periodically turned and washed with a saltwater solution.

Cave-Aged Emmentaler

A classic raw-milk cheese from Switzerland, with a dark brown rind, mellow nutty full flavor and sweet finish. Made in 200-pound wheels from raw cow's milk. Aged at least one year in sandstone caves in the canton of Lucerne.

Farmstead cow's milk cheese, handmade by Michael and Debbie Sams, Kemp, Texas.

Farmstead goat's milk cheese, handmade by Sara Bolton, Pure Luck Dairy, Dripping Springs, Texas.

BEVERAGES

Wine

Il Podere Dell'Olivos 2000 Primogénito, a blend of Pinot Grigio, Pinot Bianco, and Tocai Friulano grown in Santa Barbara County, California (Santa Barbara County Appellation established 1985).

Beer

Abbaye Notre Dame de Scourmont Chimay Première, a top fermented Trappist beer, not pasteurized, refermented in the bottle, copper in color.

Bosteels Tripel Karmeliet, a Carmelite abbey style beer made from wheat, oat, and barley, with final fermentation in the bottle.

Tea

Republic of Tea Raspberry Quince Black Tea