



Reception Hosted by Slow Food Dallas

Slow Food is an international organization dedicated to protecting the pleasures of the table from the homogenization of modern fast food and life.

www.slowfooddallas.com

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

Empire Baking
5450 W. Lovers Lane, Dallas
214.350.0007
6059 Forest Lane, Dallas
972.851.5711

Mozzarella Company
Paula Lambert, Cheesemaker
2944 Elm Street
Dallas, Texas 75226
214.741.4072
www.mozzco.com

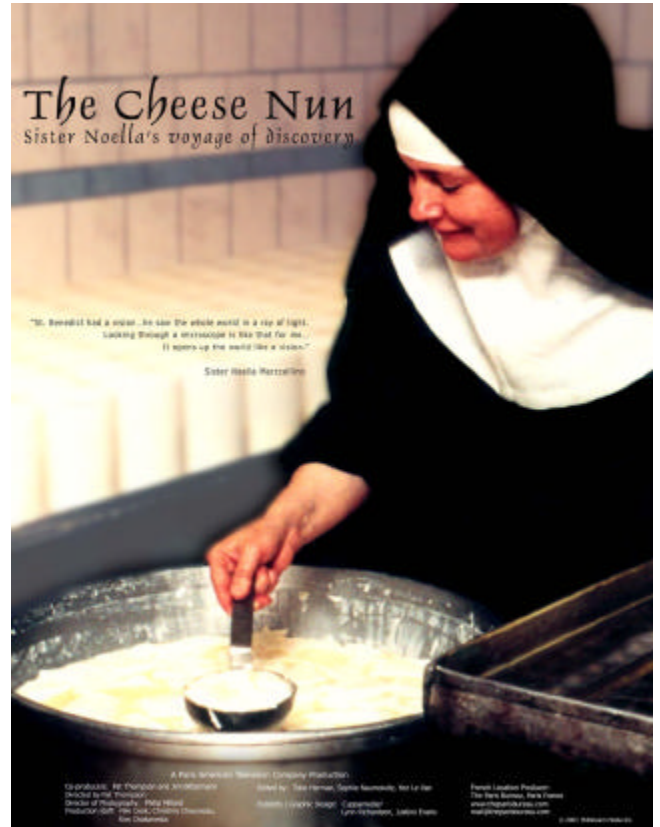
Central Market
Helen Duran, Cheese Expert

Central Market Plano
Coit 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
www.centralmarket.com

17th Dallas Video Festival
Thursday, July 8th, 2004, 7pm



Dallas Theater Center Kalita Humphries Theater
3636 Turtle Creek Blvd., Dallas, TX 75219

ABOUT THE FILM

The Cheese Nun: Sister Noella's Voyage of Discovery
52 minutes
Director: Pat Thompson
Screenplay: Jim Bittermann

In a world of growing uniformity of food, a cloistered American nun has become a leading defender of traditional cheesemaking and campaigning for biodiversity. After years of making cheese at her Benedictine Abbey in Connecticut, Sister Noella Marcelino 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 20,000 mile research adventure through the ancient cheese caves of France and her findings have become a cornerstone of the transatlantic debate on the need to preserve biodiversity...not just of plants and animals, but every living thing, including 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.

Pat Thompson Producer/Director
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75007 Paris, France
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www.TheParisBureau.com

ABOUT THE ABBEY
Abbey of Regina Laudis, Bethlehem, Connecticut
www.abbeyofreginalaudis.com

ABOUT THE CHEESE IN THE FILM

Bethlehem Cheese
Abbey of Regina Laudis, Bethlehem, Connecticut
A fungus-ripened St. Nectaire-type farmstead cheese, handmade from the raw milk of the Abbey's Dutch Belt cows, available at the Abbey.

Pleasant Ridge Reserve

Uplands Cheese Company, Dodgeville, Wisconsin, Mike Gingrich, Cheesemaker. A farmstead cheese inspired by alpine Beaufort, made only during spring and summer. Available at Central Market and directly from the farm: www.uplandscheese.com 866.588.3443.

Saint Nectaire

An ancient cheese: traditionally uncooked, pressed farmstead cheese made in the Auvergne region of France from raw cow's milk. Today, farmstead, artisanal and industrial versions are produced.

AT THE RECEPTION

Blanca Bianca, Mozzarella Company, Paula Lambert, Dallas, Texas
A Dallas original limited production cheese, handmade from raw cow's milk coming from local farms. Washed daily with white wine as it ages for 60 days or more. A moist, flavorful, delicate cheese with a creamy paste reminiscent of wine, nuts, and Deep Ellum.

Chimay with Beer, Scourmont, Belgium

Originated in 1876 by the Trappist monks of Scourmont, Belgium, Chimay is made from pasteurized cow's milk from the region. The natural rind is washed with Chimay Trappist beer.

Tomme de Savoie, Savoy, France

A centuries old cheese. From a few liters of raw milk, each family made its own wheel of cheese, or tomme.

BEVERAGES

Abbaye Notre Dame de Scourmont Chimay Première, a top fermented Trappist beer, unpasteurized, refermented in the bottle, copper colored. Bosteels Tripel Karmeliet, a Carmelite abbey-style beer, made from wheat, oat, and barley, partly crude, partly malted, with final fermentation in the bottle.