

ARTISAN CHEESE FESTIVAL

12:45 – 2 PM
Second Session Seminars

Spirited Cheese

The art of pairing spirits with cheese is rarely given the attention it deserves. Explore handcrafted artisan cheeses paired with sake, whiskey, grappa and other fermented libations. Whether it's a peaty Scotch paired with an earthy cheddar or a bright citrusy sake paired with an aged goat cheese, the fun will be in the exploration. Presenter: Wil Edwards, The Artisan Food School

Demystifying Raw and Pasteurized Cheeses

What is the difference between raw and pasteurized milk? Is raw milk cheese safe? How does one pasteurize milk anyway? If you've asked or thought about any of these questions and still don't have an answer these experienced cheesemakers will help you sort it all out and taste the differences for yourself.

Presenters: Mariano Gonzales, Fiscalini Cheese Company, Kurt Dammeier, Beecher's Handmade Cheese and Sasha Davies, Author and cheese expert.

The Blue Course

Blue cheese for breakfast? Lunch? How about dinner and dessert? The co-creators of Point Reyes Original Blue Cheese will show you how this flavor-filled cheese fits into all meals, all seasons and all types of entertaining. Presenters: Jill Giacomini Basch & Lynn Giacomini Stray, Pt. Reyes Farmstead Cheese Company.

What's New with the Cowgirls?

Cowgirls Sue Conley and Peg Smith are the two titans of California artisanal cheese. As such, they've earned the right to keep the topic of their seminar a surprise. The curious would be wise to register early, though, because the Cowgirls always sell out their session. Presenters: Sue Conley & Peggy Smith, Cowgirl Creamery

12:45 – 3:00 PM
Third Session Seminars

Creamery Tour: Cowgirl Creamery and Marin French Cheese Company You'll be kept busy for the afternoon with visits to two local Petaluma creameries. Choose this tour for both of the afternoon options, because you'll be off-site to learn the soup to nuts of cheesemaking at it's finest and get your hands in the vat at Marin French. You'll arrive back at the Sheraton by 3:30. Round trip shuttle bus provided by Pure Luxury Transportation. 2:15 – 3:30 PM

Meet the New Wave

As big as the artisan food movement is becoming, no one is experiencing the kind of explosion in growth that artisan cheesemakers are experiencing right now. Meet the founders of four new California companies whose first cheeses debuted just last year. Learn how they made their cheesemaking dreams a reality and taste their latest creations. Presenter: Doralice Handal, Proprietor, The Cheese Shop of Healdsburg.

Curds and Suds

Cheese pairs just as well -- and some argue better -- with beer as it does with wine. Learn how and why with Chef Andy Wild, who will share with you his personal passion for brews and cheese, and why he named his new son Porter. Presenters: Chef Andy Wild, Culinary Instructor, CIA Greystone, Napa Valley.

Presenting the Perfect Cheese Platter

Learn to create a beautiful cheese tray for everyday entertaining or a special occasion. We'll cover such topics as selecting the right assortment of cheeses and accompaniments, handling and care, presentation and service, and end with a hands-on workshop. Presenter: Sara Vivencio, Founder, The Cheese School of San Francisco, and Anthea Stolz, Bi-Rite Market, San Francisco

Traveling the Washington Cheese Trail

It may be called the Evergreen State, but Washington is home to more than just trees. It is also the place where some of America's most exciting new cheeses are being made. Join Seattle-based Beecher's Handmade Cheese company founder (and entertainer extraordinaire) Kurt Dammeier and

American cheese flag-waver Laura Werlin as they take you through a tasting of Washington state cheeses paired with the equally extraordinary Washington wines for this sure to be fun and educational seminar.

Presenters: Kurt Dammeier, Beecher's Handmade Cheese, and Laura Werlin, Award-winning author of The New American Cheese, The All-American Cheese & Wine Book, Cheese Essential's and Grilled Cheese.

Cheesemaking Demo: Fromage Blanc

In this cheesemaking demonstration you'll learn the secret to making Fromage Blanc at home just like Cowgirl Creamery makes it, with recipes and ideas for enjoying it. Presenter: Maureen Cunnie, Cheesemaker, Cowgirl Creamery and Elaine Johnson, Associate Editor, Sunset magazine.

6 – 10 PM

Curds, Cooks and Cuvées: A Moveable Feast of Eight Courses Featuring Great Cheese, Food and Wine. Saturday night is the reason we relish living in Northern California: eight chefs, eight cheesemakers, and eight vintners collide in a runaway gustatory chain reaction! Chefs John Ash and Jacquelyn Buchanan have lined up some big names: Mark Stark of Willi's Wine Bar & Stark's Steak House, Healdsburg with Cowgirl Creamery

Josh Silvers of Syrah and Jackson's, Santa Rosa with Marin French Cheese
Percy Whatley of The Ahwahnee, Yosemite with Fiscalini Farms
Lars Kronmark of CIA Greystone with Mary Keehn of Cypress Grove Chevre
Christian Caiazza of Osteria Stellina, Pt. Reyes Station with Liam Callahan of Bellwether Farms
Chris Jones of Estate and The Girl & the Fig, Sonoma with Laura Chenel's Chèvre
Jesse Llapitan of the Palace Hotel, San Francisco with Pt. Reyes Farmstead
Duskie Estes & John Stewart of Zazu & Bovolo, Santa Rosa with Redwood Hill Farm & Creamery

Meet winemakers from Fortress Vineyards, Lange Twins Winery and Sonoma County Vintners. And for dessert, make your way to the Sweets Lounge where the mezzanine will be transformed into sugar-coated heaven.

Dinner tickets are available for 6, 7, and 8 PM to spread out arrivals and avoid crowding. The Sweets Lounge is open from 7 to 10 PM, and admission is included with your ticket. Ticket: \$85 per person

Sunday, March 28
Session One, Artisan Cheese Marketplace
10 AM – 1 PM

Session Two, Artisan Cheese Marketplace
2 – 5 PM

A vibrant marketplace under the festival tent featuring 60 participating cheese producers, artisan food purveyors, vintners and brewers from our own backyard. Two sessions will alleviate crowding and make it easy for you to meet the vendors, taste, and purchase your favorite cheeses to take home.

Also on Sunday ---

Home Cheesemaking with Mary Karlin Author and cheesemaking expert Mary Karlin will demonstrate easy techniques for home cheesemaking, with a preview of recipes from her upcoming book. Home cheesemaking supplies will be available for you to purchase from The Beverage People of Santa Rosa.

Ticket includes:
One session, Artisan Cheese Marketplace
Cheesemaking and Chef demos
Author book signings
Insulated Cheese Tote Bag and Festival Wine Glass
Shopping at i Leoni's gift table
Ticket: \$45 per person

Monday, March 29

The Monday event is invitation-only for retailers, chefs and others in the business of selling or serving artisan cheese. For information, please send an email to info@artisancheesefestival.com, or check with your local cheese distributor.

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