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**Milk Expresses Itself in Hundreds of Ways at Third Annual
Seattle Cheese Festival**

SEATTLE – April 9, 2007 – If ever there were a melting pot, the 2007 Seattle Cheese Festival would be it. For the third year, an international contingent of artisanal and farmstead cheeses will converge on Pike Place Market to ooze goodness and waft tradition. For a \$1 admission fee, cheese lovers can sample as many of the more than 250 products as they can handle – and the proceeds benefit the Seattle Cheese Festival scholarship fund for aspiring cheesemakers.

The event kicks off on Friday, May 18, with exclusive cooking classes at several of Seattle’s best restaurants. On Saturday and Sunday, May 19-20, the tasting tents go up so the cheeses can strut their stuff for those who want to sample or buy. For people who like to eat and *think* about cheese, the seminar line up is the best yet, with such experts as Mother Noella Marcellino (aka The Cheese Nun), Giovanni Guffanti, and Laura Werlin sharing their knowledge.

New this year is a stage for cooking demonstrations by some of Seattle’s favorite chefs, who will also be participating in “Cheese Fest Best” with many of Seattle’s top restaurants by featuring artisanal cheeses in dishes on their restaurant menus. Children can test their smarts by attempting the cheese-maze scavenger hunt.

First held in 2005, the Seattle Cheese Festival is a non-profit organization that educates about artisanal and farmstead cheeses, and supports specialty cheese producers. To learn more about the Seattle Cheese Festival and for a complete list of seminars and classes, visit www.seattlecheesefestival.com.

Highlights:

Friday, May 18

Cooking classes:

- Harvest Vine – Joseba Jiménez de Jiménez
 - Tavolata – Ethan Stowell
 - Osteria la Spiga – Sabrina Tinsley

Seminars:

- Friday afternoon at the movies with Sister Noella Marcellino (The Cheese Nun) – Seattle Art Museum

Saturday, May 19

Chef Demonstrations:

- Thierry Rautureau – Rover's
 - Walter Pisano – Tulio
- Jerry Traunfeld – The Herbfarm
 - Jason McClure – Sazerac

Seminars:

- Sister Noella Marcellino
 - Mateo Kehler
 - Laura Werlin
- Giovanni Guffanti

Sunday, May 21

Chef Demonstrations:

- Leslie Mackie – Macrina Bakery
 - Jason Wilson – Crush
 - Maria Hines – Tilth
- Meghan Boyle – DeLaurenti Specialty Food & Wine

Seminars:

- Connie Bennett
- Laure Dubouloz and Francois Kerautret
 - Daphne Zepos

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