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Viva La Difference: Taste and Compare International Vs. Wisconsin Artisan Cheeses

MADISON, Wis. – How do Wisconsin's best artisan cheeses stack up against their world counterparts? Find out on March 17 at an exclusive event featuring 30 international cheese judges from six continents and 11 award-winning artisan cheesemakers from America's Dairyland.

Tickets for "An Evening at the World Championship Cheese Contest," sponsored by Wisconsin Cheese Originals, are \$20 and go on sale to the public today at www.wisconsincheeseoriginals.com.

Held from 6 p.m. to 8 p.m. in the elegant Grand Terrace overlooking beautiful Lake Monona, the March 17 event will be a once-in-a-lifetime chance to sample and compare 15 rare, international cheeses vs. their Wisconsin artisan cheese counterparts, side by side. The event is open to a limited number of attendees, with all tickets sold in advance. Appetizers will be served and a cash bar available.

International cheeses competing for gold medals in the 28th biennial World Championship Cheese Contest, held in Madison from March 16-18, will be prepared exclusively for this event. These cheeses will be fresh from the judges' evaluation, arriving from nations such as Argentina, Australia, Denmark, Finland, France, Germany, Ireland, Italy, South Africa, Spain, Sweden, Switzerland, and the United Kingdom.

Wisconsin cheesemakers attending and sampling their finest cheeses include: Bleu Mont Dairy, Carr Valley Cheese, Edelweiss Creamery, Hidden Springs Creamery, Holland's Cheese, Mt. Sterling Cheese Cooperative, Nordic Creamery, Roelli Cheese, Saxon Homestead Creamery, Uplands Cheese, and Widmer's Cheese Cellars.

Presented by Wisconsin Cheese Originals in partnership with the Wisconsin Cheese Makers Association, host of the 28th biennial World Championship Cheese Contest. For more information, visit: www.wisconsincheeseoriginals.com or contact Jeanne Carpenter, Executive Director, Wisconsin Cheese Originals, 608-358-7837.

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Wisconsin Cheese Originals shares information about Wisconsin artisan cheeses through a variety of events, including educational seminars, tours, cheesemaker receptions, and an annual cheese festival, all in the spirit of celebrating Wisconsin cheesemakers. For more information or to inquire about membership: www.wisconsincheeseoriginals.com