



Southern Cheese and Sweets Tasting

*Southern Foodways Symposium
October 28, 2005*

Cow's Milk Cheese for Tasting

Fleur de Teche

Bittersweet Plantation, Gonzales, LA

(800) 256-2433

Cow's milk cheese. Triple cream. French style cheese made from Holstein cow milk. Bloomy rind with vegetable ash through center. Aged 4-6 weeks.

Green Hill

Sweet Grass Dairy, Thomasville, GA

(229) 227-0752

Cow's milk cheese. Soft-ripened, double cream cheese made from Jersey cow milk. White, bloomy rind. Rich and smooth. Aged 4-6 weeks.

Clemson Blue

Clemson University, Clemson, SC

(800) 599-0181

Cow's milk cheese. Blue-veined and aged for 6 months.

Goat/Sheep Cheese for Tasting

Stackhouse

Spinning Spider Creamery, Marshall, NC

(828) 689-5508

Farmstead goat cheese. 8 oz. loaf with a white rind. Thin layer of organic apple wood ash down the center and dusting of ash under the rind. Mushroomy flavor with a hint of fresh milk. Aged 3-4 weeks.

Old Kentucky Tomme

Capriole, Greenville, IN

(812) 923-9408

Farmstead goat cheese. 4-5 pound wheel with whitish grey rind. Mellow, buttery, and mild, with mushroomy overtones. Aged 4 months.

Piedmont

Everona, Rapidan, VA

(540) 854-4159

Fresh sheep's milk cheese. Sweet, nutty, and pleasant aftertaste. Aged 6 months.

Featured Sweets

Pearson Farms Roasted Pecans

Ft. Valley, GA
(888) 423-7374
www.pearsonfarm.com

Graves Mountain Blackberry Preserve

Syria, VA
(540) 923-4231
www.gravesmountain.com

Upper Sand Mountain Parish Green Tomato Relish

Sylvania, AL
(256) 638-2126
www.uppersandmountainparish.org

Foster's Market Seven Pepper Jelly

Durham, NC
(919) 489-3944
www.fostersmarket.com

Virginia Jonagold Apples

Laymon Produce
Middlesboro, KY

Pumpkin Sage Confit

John Fleeer, The Inn at Blackberry Farm

Turkey Fig Preserves

Steven Satterfield, Watershed

SPECIAL THANKS

In advance of the 2006 Southern Foodways Symposium, a panel of three judges – Sarah Fritschner of the *Courier Journal in Louisville*, Tina Ujlaki of *Food & Wine* in New York, and Joe Castro of the English Grill in Louisville – convened to taste fifty-two Southern cheeses. They tasted the cheeses blind, employing protocols borrowed from the American Cheese Society.

Tonight, at the Southern Foodways Symposium in Oxford, Mississippi, we will crown the winners in each category and enjoy some of our favorite regional sweets.

Funding for this project comes from the Southeast Dairy Association.

The logo for SUDIA (Southeast United Dairy Industry Association) features the word "SUDIA" in a bold, sans-serif font. The letters are filled with horizontal lines, giving it a textured appearance. The 'S' and 'D' are particularly large and prominent.

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