

PRESS RELEASE

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VERMONT CHEESE AND BEER PAIRING SEMINAR
AT HILDENE FALL ARTS FESTIVAL IN MANCHESTER, VT
SATURDAY OCTOBER 3, 2009 AT 2 AND 3 PM

Calley Hastings, the Vermont Cheese Council coordinator and cheese maker at Fat Toad Farm, and Ruth Miller, Vermont's "Beer and Cheese Maven," will host a Vermont beer and cheese pairing at the Hildene Fall Arts Festival. There will be two seminars on Saturday October 3 at 2 & 3 PM. Tickets are limited to 50 per session. They may be purchased at the event for \$10.00 each.

The seminar will highlight five incredible cheese companies from around the state including Crowley Cheese, Cabot Creamery, Fat Toad Farm, Vermont Butter and Cheese Company, and Dancing Cow aged at the Cellars of Jasper Creek. The cheeses will be paired with Belvidere and Magnemus beers from Rock Art Brewery, Otter Creek Oktoberfest, and Wolaver's Pumpkin Ale, and a cider pairing from Woodchuck Cider. Come and learn more about the stories behind the cheeses and why they pair so well with these local brews.

In addition to the two seminars, beer, cheese and sausage tasting will be available during the entire three day event from 11-4 daily. Several food vendors will serve their own handcrafted sausages to accompany the selection of beers available. Vermont Smoke and Cure products will also be served.

The Hildene Fall Arts Festival is more than Vermont Cheese Beer and Sausages. There is a complete food pavilion with a varied menu including curries, falafel, lobster rolls, soups, and even a pig roast. There is live music Saturday and Sunday, Reggie's Red Hot Feet Warmers. However, most of all, the Festival is widely known for its 200 juried artists and artisans. It is one of Vermont's Ten Best Fall Events and draws thousands serious collectors and savvy craft buyers who attend annually to see their favorite exhibitors.

The Hildene Fall Arts Festival will be held at Hildene's Meadow on River Road in Manchester, VT on October 2, 3, & 4. Hours are 10-5 daily. Adult admission is \$8, kids free. No pets, please. Under colossal tents, the Festival goes on, rain or shine. For complete information on this celebration of handmade food, beer, cheese and craftwork, visit www.craftproducers.com