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Cheese of Canada Presents: A Cheesy Soirée — Raw Milk Cheese: Is it Legal? Safe?

TORONTO [January 12, 2009] – In support of local and Canadian cheesemakers and the production of Artisanal Raw Milk Cheese, Gurth Pretty of Cheese of Canada, presents an evening of Raw Milk Cheese – learning, tasting and mingling!

Is the production of raw milk cheese in Canada legal and safe to eat? Some topic experts have claimed that there are health benefits to eating cheese that is made from raw milk. Authorities have argued that there are health-risks associated with the consumption of raw milk cheese. Who is right? Listen to each and make your own decision.

Gurth Pretty, Canada's Cheese Guru and founder of CheeseofCanada.ca states:

"There is a huge public misconception regarding the Canadian production and availability of raw milk cheese. Is it legal? Is it safe to eat? I decided it was time to host an event where the facts will be presented by experts in their field. Participants will also learn first-hand by tasting featured Canadian raw milk cheese - to taste is to know."

The *Cheesy Soirée* will be held on February 18, 2009 from 6 p.m. to 9 p.m. at the Bata Shoe Museum. Attendees will taste a variety of different Raw Milk Cheese, and learn of the varying opinions of the health benefits and of the regulations on Raw Milk Cheese in Canada from topic experts. Tickets are \$40 (+ tax) and include a complimentary glass of beer or wine. Tickets can be purchased by credit card online at www.cheeseofcanada.ca or by calling (416) 346-4236. Part of the proceeds will be donated to the Ontario Cheese Society and Slow Food – Toronto Convivium.

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Cheese of Canada was established in 2005 by Gurth Pretty, Canada's Cheese Guru and World Gourmand Cookbook Award winning author of *The Definitive Guide to Canadian Artisanal and Fine Cheese*. His goal is to share with Canadians and the world, his knowledge of the delicious cheese produced in Canada. Cheese of Canada has become a nationally known company for the promotion of artisanal cheese via the media, at farmers' markets, consumer shows and events.

For more information, contact:

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