



PRESS RELEASE

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“Living on the Wedge: Wisconsin’s Artisan Cheesemakers” nominated for prestigious James Beard Foundation award

MADISON – “Living on the Wedge: Wisconsin’s Artisan Cheesemakers,” a documentary highlighting some of Wisconsin’s most skilled and passionate cheesemakers, has been nominated for a 2007 James Beard Foundation Award.

Billed as the “Oscars of the Food World,” the James Beard Foundation award ceremony will take place in May in New York City. This year, 62 award categories honor restaurants, chefs, broadcasting, print journalism, book authors and restaurant design.

Documentary host Mariana Coyne takes viewers on a fun-filled romp through America’s Dairyland to meet a half dozen artisan and farmstead cheesemakers – viewing artisan make rooms and aging cellars along the way. Sponsored by the Dairy Business Innovation Center and the Wisconsin Milk Marketing Board, the film was produced by independent filmmakers Mariana Coyne and Gaylon Emerzian.

“We are truly honored by this James Beard Foundation award nomination,” said Dan Carter, DBIC Founder and Chairman. “We are especially proud of our partnership in producing a film that showcases the rich diversity and heritage of Wisconsin artisan cheesemaking.”

“Living on the Wedge” film producer Gaylon Emerzian, winner of a 2006 James Beard Foundation award for her website, Spatulatta.com, believes the film is helping Wisconsin redefine itself as a national leader in specialty and artisan cheese.

“There are so many amazing cheeses being created right now in Wisconsin – the depth of tradition and skill is really setting the state apart,” Emerzian said. “It was great to spend so much hands-on time with Wisconsin cheesemakers and to see how their passion is changing how Americans view cheese.”

Celebrating its 20th anniversary this year, the James Beard Foundation is dedicated to preserving and nurturing America’s culinary heritage and diversity in order to elevate the appreciation of our culinary excellence. To select the nominees and winners, independent volunteer panels of more than 600 food and beverage professionals from around the country vote on specific award categories.

The Awards Ceremony and Gala Reception will be held at Lincoln Centers’ legendary Avery Fisher Hall in New York City on May 7, while the media awards will be presented at the Hudson Theatre in New York City on May 6. All winners receive a bronze medallion etched with the image of the late James Beard, the esteemed chef, cookbook author and food journalist.

For more information about the DBIC, visit www.dbicusa.org or call Jeanne Carpenter, 608-224-5115. For more information about the James Beard Foundation, visit <http://www.jamesbeard.org/>

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