



PRESS RELEASE
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FOR IMMEDIATE RELEASE

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Dozens of Award-Winning Goat Cheeses to be Featured at Oct. 21 Tasting

PLATTEVILLE, Wis. – The public will have a special opportunity to try dozens of different, award-winning goat cheeses from across the nation at a special tasting reception during the annual Focus on Goats Conference at the University of Wisconsin-Platteville on Oct. 21.

The cheese reception runs from 4:30 to 6:30 p.m. at the Pioneer Student Center on the UW-Platteville campus. Tickets are \$5 at the door and the public is welcome. This marks the third year that UW-Platteville has hosted a goat cheese tasting to coincide with the annual Focus on Goats conference, presented by UW-Extension, UW-Platteville, and the Dairy Business Innovation Center.

Last year's reception featured almost 50 varieties of goat milk cheeses. This year, award-winning goat cheeses, as well as seasonal fruits and nuts and UW-Platteville's fresh-baked baguettes will be served. A special feature will be goat meat appetizers crafted by UW-Platteville chefs. A number of cheesemakers who specialize in goat milk cheeses will also be on hand to meet and greet guests.

EVENT DETAILS

Date: Friday, Oct. 21, 2011

Time: 4:30 – 6:30 p.m.

What: Goat Cheese Tasting Reception

Location: Pioneer Student Center, UW-Platteville, Platteville, Wis.

Cost: \$5 at the door.

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*The **Dairy Business Innovation Center** offers technical assistance to dairy producers and processors in developing value-added dairy products, business planning and market development. For more information, visit www.dbicusa.org.*

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