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The Fromage Plate - A French Twist on a Super Bowl Favorite

PORTLAND, Maine (January 28, 2008) — Want to liven up your Super Bowl party? Looking for a great French twist on the regular, old cheese plate? Then head to the cheese counter and load up on The Cheeses of France.

Acclaimed cheese expert and James Beard winner Max McCalman, author of *The Cheese Plate*, the definitive book on the art of creating the perfect cheese course, and of *Cheese, a Connoisseur's Guide to the World's Best*, has prepared a unique Super Bowl Fromage Plate for the big game. (<http://www.cheesesoffrance.com/superbowl.php>) The plate includes French favorites Mimolette, Epoisses, Cantal and Cap Gris Nez. According to McCalman, these cheeses pair beautifully with beer and all the trimmings of a classic Super Bowl Party. Regarding Cap Gris Nez, Max McCalman offers the following tip. "Tastes great. You might even pour your beer over this cheese! Also nice with white Burgundies."

France produces a remarkable diversity of cheeses made from goat, sheep and cow's milk. Brie, Camembert, Comté and Roquefort are just a few of the most recognized names in fromage but there are literally hundreds of French cheeses to choose from, making it easy to find a crowd-pleasing selection for a Super Bowl celebration.

About The Cheeses of France

Visit www.cheesesoffrance.com to see Max McCalman's Super Bowl picks and ideas for seasonal Fromage Plates, everyday favorites and unique pairing ideas with wine, liquor, coffee and more. Max offers expert tips on the art of creating the ultimate Fromage Plate experience.

Please contact Jennifer Reamer at jreamer@swardlick.com for Super Bowl Fromage Plate photography or additional information.

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