

Viva La Difference

How do California cheeses and cheesemakers compare with their French counterparts? That's what the managers at The Oxbow Cheese & Wine Merchant in downtown Napa, California, wondered recently. So they've decided to bring together some of the greats from each region for a tasting doubleheader. On Wednesday, January 20, from 6 to 8 pm, French cheesemakers Jean Berthaut, master of Epoisses, and Thierry Graindorge, maker of Camembert, will meet up with cheesemakers from four venerable West Coast creameries—Cowgirl Creamery, Pt. Reyes Original Blue, Redwood Hill Farm, and Marin French Cheese Company at Oxbow. Some of the **culture** crew will be there too. You're invited to join us as we meet the makers from both countries and sample their cheeses side by side—washed rinds, blues, goat cheeses, and bloomy rinds. To complete the two-timing taste event, California wines will be poured along with French varietals.

Thalassa Skinner,
Oxbow cheesemonger,
culture co-founder.



**Mark your
calendar:**

January 20, 2010; 6–8 pm
Tickets are \$50.
To register, call 707-257-5200.