



# Belle Chevre

## **BELLE CHEVRE OPENS CREAMERY TO THE PUBLIC FOR TOURS**

Elkmont, Alabama (August 5, 2011) – Belle Chevre will begin giving scheduled tours for small groups to their Elkmont, Alabama creamery. By popular demand, Belle Chevre will offer scheduled tours every Wednesday for small groups starting in August. Tours can be booked by calling the creamery at 256.423.2238. Tours can be taken at

- 9:00am
- 10:00am
- 1:00pm
- 2:00pm

Groups are limited to 10 people. The tours will include a guided explanation of how to make chevre, as well as sampling of the different cheeses made by Belle Chevre. Visitors can see how marinated chevre, sweet breakfast chevres, and classic chevres are made. The charge for adults is \$8, children from six to 13 are \$4, and kids under six are free. The price of the tour includes a 15% discount on any cheese purchased at the creamery.

“We are a part of our community,” said Tasia Malakasis, owner of Belle Chevre. “It just makes sense to open our doors so people can see how their local goat cheese is made.”

For almost 20 years Belle Chevre has been hand-crafting fine French style goat’s milk cheeses in rural Alabama. The winning recipe has, to date, garnered almost 100 national awards from American Cheese Society and other famed institutions. It has been recognized as some of the finest fromage by the likes of Food Network Magazine, O!, Southern Living, Cooking Light and more. Tasia Malakasis is owner and head cheesemaker at Belle Chevre. She has also recently authored a cookbook, Tasia’s Table: Cooking with the Artisan Cheesemaker, which comes out in fall 2011 and can be pre-ordered on amazon.com.

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