



Belle Chevre

BELLE CHEVRE & DOE RUN FARM PARTNER TO OFFER SPECIAL CSA BOX FOR CHEESE LOVERS

Elkmont, Alabama (June 25, 2011) – Belle Chevre has announced a partnership with neighboring Doe Run Farm to offer a special, limited-time add-on to their CSA box especially for cheese lovers. This summer and fall, in addition to receiving naturally grown, fresh fruits and veggies, members of the Doe Run Farm CSA (Community Supported Agriculture) program will be able to sign up to add Belle Chevre goat cheese to their produce share. The summer boxes are already sold out, but registration begins in mid-July for autumn CSA boxes with chevre.

“We believe in supporting local community,” said Tasia Malakasis, owner of Belle Chevre. “Goat cheese is a perfect match for summer vegetables. Putting our chevre in a CSA box just made sense, and Doe Run is the perfect partner for the healthiest and most beautiful food around!”

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 over 50 national awards from American Cheese Society and other famed institutions. Tasia Malakasis is owner and head cheesemaker at Belle Chevre. She has also recently authored a cookbook, which comes out in fall 2011.

Doe Run Farm is located in the hills of middle Tennessee and run by farmers John and Judy McGary. They focus on producing for CSA, or Community Supported Agriculture. They enjoy a direct connection with CSA “Shareholders”, which allows for an ongoing dialogue about produce and the farm. All their farming is done naturally and sustainably, with a focus on being able to produce food for generations, not for one or two seasons.

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