



FOR IMMEDIATE RELEASE

Make Mother's Day Special with The Cheeses of France

PORTLAND, Maine (May 2, 2008) Struggling with what to get mom for Mother's Day? Surprise her with a gourmet gift of specialty cheeses from France. Whether preparing Mother's Day brunch or just looking for an unforgettable gift, any one of the hundreds of French cheeses make the perfect Mother's Day treat.

France produces a remarkable diversity of cheeses made from goat, sheep and cow's milk, Camembert, Comté and Roquefort are just a few of the most recognized names in cheese but there are literally hundreds of French favorites to choose from, making it easy to find a special, mouth-watering selection for any occasion.

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 morning cheese plate perfect for Mother's Day brunch (http://www.cheesesoffrance.com/delicious_dishes.html#Coffee-Cheese-Plate).

The Coffee Plate includes France's finest such as Crottin frais, Fleur due Maquis, Mimolette and Ossau-Iraty. "Some put cream in their coffee, I have mine black with cheese. The good milky flavors of young, mild cheeses work best and it's very nutritional," said McCalman.

The Coffee Plate offers just the right selection of sweet, fruity and flavorful French cheeses to enjoy with brunch.

About The Cheeses of France

Visit www.cheesesoffrance.com to see the Mother's Day creation and ideas for seasonal cheese plates, everyday entertaining and unique pairing ideas with wine, liquor, beer and more.

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