

American Cheese Month – Cheese pairing events dates, locations & links

CBS Great Day Live – Tuesday, October 1st

Cigar City Cider, Tampa – Cheese & Cider Event – Thursday, October 3rd – 6:30 pm

Six Ten Brewing, Tampa – Cheese & Beer Event – Monday, October 7th – 6:30 pm

Crooked Thumb Brewery, Safety Harbor – Cheese & Beer – Thursday, October 10th 6:30 pm

Epicurean Theatre, Tampa – Bourbon & Cheese Event – Wednesday, October 16th 6:30 pm

Terra Sur, Tampa – Cheese & Wine Event – Thursday, October 17th 6:30 pm

Aprons Cooking School, Lakeland – Cheese, Beer & Dinner – Friday, October 18th 6:30 pm

Aprons Cooking School, Sarasota – Cheese, Beer & Dinner – Saturday, October 19th 6:30 pm

Aprons Cooking School, Tampa – Cheese, Beer & Dinner – Saturday, October 26th 6:30 pm

Chef John's Creative Culinary, Dunedin – Cheese, Wine & Dinner – Monday, October 28th 6:00 pm



CBS Great Day Live – Tuesday, October 1st

I will be kicking off the American Cheese month on CBS Great Day Live to show off some cheese and pairings that I will conduct in the Tampa Bay area for the month of October.

Cigar City Cider, Tampa – Cheese & Cider Event – Thursday, October 3rd – 6:30 pm

Join us in historic Ybor City to celebrate American Artisan Cheese Month with Michael Landis World Cheese Judge and Jared Gilbert Cidermaker as we taste a carefully selected pairing of unique cheeses with handcrafted ciders. We will be serving 5 pairs of cheese and ciders with the option to upgrade to the V.I.P. offering which will include an exclusive cheese and mead pairing. This is an interactive educational event with the opportunity to consult two masters of their craft.

Tickets & Event on Michael Landis – Website: <https://www.mdlandis.com/projects-2>

Facebook Michael Landis Cheese: <https://www.facebook.com/events/950811688644746/>

Facebook Cigar City Cider: <https://www.facebook.com/events/404126696912136/>

Six Ten Brewing, Tampa – Cheese & Beer Event – Monday, October 7th – 6:30 pm

Join Michael Landis, World Cheese Judge and Chris Johnson, Head Brewer for an educational journey as you sample five American Artisan Cheeses, each paired with a Six Ten Craft Beer. Simply a great experience learning more about how the cheeses and beers pair up, Chris and Michael make it fun and easy!

Facebook Michael Landis Cheese: <https://www.facebook.com/events/364267511193817>

Tickets & Event on Michael Landis – Website: <https://www.mdlandis.com/projects-2>

Six Ten Brewing Tickets: <https://www.sixtenbrewing.com/tickets>

Crooked Thumb Brewery, Safety Harbor – Cheese & Beer Event – Thursday, October 10th 6:30 pm

Join Michael Landis World Cheese Judge and Travis Kruger Owner of the Crooked Thumb Brewery for a reunion of collaboration in pairing up 5 of his beers with 5 American Artisan Cheeses. Michael & Travis have created many beer and cheese pairings over the years and this will be the first one conducted at his brewery. They will bring stories of the beers, cheeses and of course how the pairing work together. You don't want to miss this special occasion celebrating the American Cheese Month along with some amazing beers.

Facebook Michael Landis Cheese: <https://www.facebook.com/events/465424987372269/>

Tickets: <http://crookedthumbbrew.com/events/>

Tickets & Event on Michael Landis – Website: <https://www.mdlandis.com/projects-2>

Terra Sur Cafe, Tampa – Cheese & Wine Event – Thursday, October 17th 6:30 pm

Join Michael Landis for an American Artisan Cheese pairing experience with some amazing wines from around the world. Learn and taste how well these American Cheeses go with international wines.

Wisconsin Ellsworth fried Cheese Curds with La Mora Cecchi Vermentino - Toscana, Italy, California Cowgirl Creamery Mt. Tam

Love Block Pinot Noir - Central Otago, New Zealand

Wisconsin Marieke 6-9 Month Gouda Tamari Malbec - Mendoza, Argentina

Vermont Grafton 2 Year Aged Cheddar Dueling Pistols Blend - Paso Robles, California

Oregon Rogue Creamery Organic Oregon Blue M. Chapoutier "La Combe Pilate" Viognier - France

Facebook Michael Landis Cheese: <https://www.facebook.com/events/509529659592997/>

Tickets & Event on Michael Landis – Website: <https://www.mdlandis.com/projects-2>

Tickets: <https://terrasurcafe.com/>

American Cheese Month with Certified Cheese Pro Michael Landis

October is American Cheese month and to celebrate we are pairing up some American Artisan Cheeses with some American Craft Beers.

Join Michael Landis, an American Cheese Society Certified Cheese Professional & a Court of Master Sommelier, on a journey into the world of pairing up beer, cheese & dinner. Michael personally selected the beers, cheeses and recipes to create a fun and well paired dinner experience.

The range of cheeses will cover the highly popular styles along with what the American Artisan Cheese makers are doing best: creating cheeses based on world-renowned recipes and letting their own Terroir influence the final cheese's flavors.

Menu

Deep Fried Bacon-Wrapped Ellsworth Cheese curds
Waldorf Salad with Chavrie Goat Cheese
Italian Stuffed Flank Steak with Belgioioso Provolone
Rogue Creamery Oregon Blue and Beets
Citrus Belgioioso Mascarpone Cream Puffs

Friday, October 18th at 6:30 pm – Lakeland, FL

Michael Landis website <https://www.mdlandis.com/projects-2>

Michael Landis Cheese – Facebook <https://www.facebook.com/events/520841225407055/>

Publix website Link – Lakeland

<https://ww4.publix.com/recipes-planning/aprons-cooking-schools/lakeland/classes/american-cheese-month-with-certified-cheese-pro-michael-landis-6pm-20191018>

Saturday, October 19th at 6:30 PM – Sarasota, FL

Michael Landis website link <https://www.mdlandis.com/projects-2>

Michael Landis Cheese – Facebook <https://www.facebook.com/events/774321329653708/>

Publix website link – Sarasota, FL

<https://ww4.publix.com/recipes-planning/aprons-cooking-schools/sarasota/classes/american-cheese-month-with-certified-cheese-pro-michael-landis-6pm-20191019>

Saturday, October 26, at 6:30 PM – Tampa, FL

Michael Landis website Link <https://www.mdlandis.com/projects-2>

Michael Landis Cheese – Facebook <https://www.facebook.com/events/2095096404118444/>

Publix website link – Tampa, FL

<https://ww4.publix.com/recipes-planning/aprons-cooking-schools/tampa/classes/american-cheese-month-with-certified-cheese-pro-michael-landis-6pm-20191026>

Chef John's Creative Culinary, Dunedin – Cheese, Wine & Dinner Monday, October 28th 6:00 pm

We celebrate October's American Artisan Cheese Month. Monday, October 28, 2019 beginning at 6:30pm in the Hall at Good Shepherd Church on Edgewater Drive in Dunedin. Hosted by Michael Landis and Chefs John Lewis and Debbie McGiffin. The evening event features a culinary delight of cheeses, wines and a perfectly paired menu to compliment the cheeses.

Sartori Extra Aged Asiago Lobster Risotto and Arugula Salad topped with Toasted Pistachios – M. Chapoutier “LaComb Pilate” Viognier

Marieke 6 – 9 Month Gouda Chicken Saltimboca with Polenta topped with Prosciutto flecked Marsala Sauce – The Federalist Zinfandel / Lodi-California

Facerock Bandaged Wrapped Cheddar & Apple Scones and Turkey Meatballs & Soy Ginger Sauce – Rutherford Hill Barrel Select Red Blend / Napa

Wine Marinated Steak Bites with Caves of Faribault AmaGorg Sauce with Shredded and Caramelized Brussels Sprouts with Fig Balsamic Drizzle – Tamari Malbec-Cabernet Franc Blend / Mendoza-Argentina

Cypress Grove Fresh Goat Cheese Cheesecake with Pomegranate Syrup & Ariels - Anselmi “San Vincenzo” White Blend (Garganaga/Sauv-Blanc/Chard) / Veneto-Italy

Seating is limited for this very special event so please **email or call 727 433-1889 or chefjohns@outlook.com**

Facebook Michael Landis Cheese: <https://www.facebook.com/events/2354086658184146/>

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