



Artisan Cheeses of Central Oregon

### **A note from Flavio:**

You haven't heard from us in a while, but indeed, we are busier than ever and have some news to share about Tumalo Farms. First however, I want to let you know that my beloved wife, Margie, lost her battle with cancer earlier this year. For those of you whose lives have been touched by cancer, you will understand the road we have been on and the sadness and loss my boys and I are muddling our way through. I know she is greatly missed by all who personally knew her. She was very much my soul mate, partner and inspiration in creating Tumalo Farms. My children and my extended family at Tumalo Farms will continue to honor her by moving forward and continuing our dream of creating fabulous cheeses.

### **Upcoming Events and Places to look for Tumalo Farms Cheese:**

Wednesdays at the Farmer's Market in Drake Park, Bend – all summer! 3pm – 7pm

Fridays at the Farmer's Market at St. Charles, Bend – all summer! 2pm – 6pm

Les Schwab concerts in The Old Mill District – Summer Concert Series

**July 24<sup>th</sup> – First Annual Tumalo Farms Open House & Tasting (see details below)**

August 26-28<sup>th</sup> – American Cheese Society's Annual Conference "Cheese-a-Topia," Seattle, Washington

### **On the Cheese Front:**

We are thrilled to introduce a new cheese to our portfolio. *Jewell*, our first, Bloomy Rind (soft-ripened cheese.) We have been working for months to perfect it and it will be ready for you to taste at our Open



House and Tasting on July 24th.

This cheese has a creamy and buttery feel --musty in the approach, creamy and buttery on the tongue and a sweet grassy taste in the lingering finish. It is intended to be complemented by its soul mate, a luscious and fruity Chardonnay.

This cheese has been named Jewell in honor of my late wife Margie Jewell DeCastilhos, co-founder of Tumalo Farms. I called her Jewell from the first time I ever met her – it was a single syllable name and thus easier to pronounce than Margie for a native Portuguese

speaker. Jewell was truly my soul mate and I think that although it might be a fitting name for this cheese, we would have both agreed that this is far too selfish on my part. But, as the most selfless, smart, charismatic and complete person I've ever met, she was truly our guiding light in life. Now she is our angel in heaven to which we can confidently pray, and part of something positive, beautiful (and tasty) at Tumalo Farms.

Starting in Q4-2010, we will be donating \$0.50 / lb of Jewell sold to cancer related causes in which we are involved (details to be provided later). We remind ourselves that tomorrow will be another day and hopefully, with the grace of God, we can help make someone else's day a little bit better. That is the message Jewell would want her children to learn and carry forth and we're honored to fulfill that wish.



### **Tumalo Farms Open House and Tasting:**

Join us July 24<sup>th</sup> between 11am and 4pm to celebrate the art and science of local artisan cheese. Tours of Tumalo Farm will give you insight into the inner workings of our cheese production. And of course, you will enjoy meeting the many does who provide our key ingredient. After the tour join us for a gourmet pairing of our cheese with local food and wine. Don't miss the debut of Jewell, our new Bloomy Rind. Tours are free and start every half hour. The tasting is \$10 per person. Kids are free. To register, email [elizabeth@tumalofarms.com](mailto:elizabeth@tumalofarms.com) or visit [www.tumalofarms.com](http://www.tumalofarms.com).

- July 24<sup>th</sup> from 11am – 4pm
- Free farm tours start every ½ hour
- Tasting tent open from 11am – 4pm for \$10 per person.
- Kid friendly snacks and activities provided.
- Location - 64515 Mock Road, Bend, Oregon 97701
- To register, visit [www.tumalofarms.com](http://www.tumalofarms.com)

Have you tried our Chevita, Tumalo Farms' fresh chevre? It doesn't get any fresher or more local. From our farm to your doorstep, it is a true summer treat. Combined with a jar of Tumalo Lavender Jelly, it just can't be beat. It too will be featured at our Open House.