



Springside Cheese's Michael McAlhany chosen to participate in the Cheesemonger Invitational

PUEBLO, CO– January 3, 2017 – Springside Cheese is pleased to announce that Michael McAlhany, local cheesemonger, has been selected to participate in the 2017 Cheesemonger Invitational.

This rare opportunity is awarded to select cheesemongers from around the country that commit to practicing their craft as well as continue their learning about the history and science of cheesemaking. The event evaluates the skill of each cheesemonger through a variety of rounds such as written, taste and aroma tests as well as the ability to cut, wrap, pair and plate select cheeses. Cheesemongers are also evaluated on their salesmanship abilities and how they talk about their craft.

"I am excited Michael has the opportunity to represent the Pueblo community and our company in this competition while continuing his journey learning the art of cheesemaking," Springside Cheese President Keith Hintz said.

McAlhany joins 40 competitors to participate in the Cheesemonger Invitational in San Francisco, CA on January 20-22, 2017. Competitors are competing for the title of Champion Cheesemonger as well as cash prizes.

McAlhany received the prestigious American Cheese Society's *Certified Cheese Professional® Credential* in 2015.

About Springside Cheese Corp.

Springside Cheese carries on a century old legacy of producing the finest hand-crafted, natural cheeses featuring classic cheddar collections and unique blends of locally inspired flavors. After over a decade of studying the art of cheese making and acquiring his license, Wayne Hintz bought his own small factory-Springside Cheese-in the fall of 1973. In addition to the cheese store attached to the factory in Oconto Falls, Wisconsin, Springside Cheese Corp. operates a store in Pueblo, Colorado. For more information, please visit www.springsidecheese.com.

PRESS CONTACT:

NICKI HART, Marketing/PR | 719-581-9713 | nicki@multi-designs.com

