

March 8, 2011

**EDITORS:** The following information is for immediate release. If you have any questions, please contact Karen Costello, program and marketing coordinator of the Chester County Economic Development Council, at 610 458-5700.

**Three members of the Chester County Cheese Artisans  
are participating in the Brewers Plate fundraiser  
in Philadelphia to aid Fair Food organization**

*Shellbark Hollow, Doe Run Dairy, Birchrun Hills will exhibit*

**EXTON** \_ Shellbark Hollow, Doe Run Dairy and Birchrun Hills, three members of the Chester County Cheese Artisans, are taking part in the 2011 Brewers Plate fundraiser in Philadelphia.

The seventh annual event takes place at the Penn Museum, 3260 South Street, Philadelphia on Sunday, March 13, 2011, from 5:00 p.m. until 8:00 p.m. For more information, see <http://www.fairfoodphilly.org/farm-tours-events/brewers-plate-2011/>.

The Brewers Plate is Fair Food's marquee fundraiser and brings together the region's most celebrated and sustainably minded craft breweries, restaurants, farmers, and artisanal producers. All of the participants are independently owned and located within 150 miles of Philadelphia.

Shellbark Hollow Farm of West Chester makes award-winning, artisan-style goat cheeses and cheese spreads from their own herd of purebred Nubian goats. Cheesemaker Pete Demchur and his sister Donna Levitsky operate this family-run business, making hand-made cheese on-site.

Doe Run Dairy of Coatesville makes cheeses made from the milk of Jersey cows, East Friesian sheep and Nubian goats. The farm operates as a grass-based dairy, practicing rotational grazing for all different groups of animals living on the farm.

Birchrun Hills Farm is a family-owned dairy located in the highlands of Birchrunville, Cheesemaker Sue Miller handcrafts raw-milk cheese from the milk of the farm's Holstein cows.

Fair Food was founded in 2001 by Philadelphia entrepreneur, Judy Wicks, to build a sustainable and humane local food economy by spreading the local purchasing practices of her restaurant, White Dog Cafe. Ann Karlen, founding director of Fair Food, began her work by connecting the local farms supplying the White Dog to a larger marketplace of restaurants and stores, while continually bringing in new farmers.

Fair Food started with the narrow focus of connecting farmers and chefs as a strategy for keeping more farmland in production, and now works with a broad range of buyers, as well as hundreds of producers, from the small-scale diversified farmer to midsize growers who supply colleges, hospitals, and other institutions.

For more information on the Chester County Cheese Artisans, see <http://www.chestercountycheese.org/>. The organization was founded with support from the Chester County Economic Development Council.

The Chester County Economic Development Council is a private, non-profit economic development organization that has been nurturing economic growth in Chester County and the surrounding region for 50 years. The Council's portfolio of business growth services includes: low-interest financing, small business lending, workforce training, retention and expansion, customized international business assistance, land and building site selection, brownfields consultation and remediation, urban redevelopment, and agricultural economic development. The Council also offers state-of-the art conference and training facilities at its facility in Eagleview. For more information, see [www.cceconomicdevelopment.com](http://www.cceconomicdevelopment.com).