

THE BIG E

SEPT 14 - 30, 2018
WEST SPRINGFIELD, MA

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September 13, 2018

ARETHUSA FARM DAIRY FARMERS MARKET TAKEOVER DAY AT THE BIG E

Arethusa Farm Dairy will take over the Eastern States Farmers Market Wednesday, September 19. The dairy farm, from Litchfield, Conn., will help The Big E celebrate its annual Connecticut Day.

The dairy farm, presently owned by George Malkemus and Anthony Yurgaitis -- president and vice president of Manolo Blahnik in North and South America – first opened in 1869. A few years after purchasing the property in 1999, Malkemus and Yurgaitis established a dairy herd with purebred Holsteins and Jersey cows that has earned top honors at the World Dairy Expo in Wisconsin.

When the herd grew to over 300 head a decade later, the farm began bottling milk and built a dairy to distribute milk and yogurt to local Litchfield County markets. Ice cream and cheese were added to their offerings and Arethusa al tavolo, the farm's top-rated restaurant, opened in June 2013. The kitchen, run by chef Dan Magill, prides itself on the fact that all of the dairy products appearing on the menu are from Arethusa Farm Dairy.

Fairgoers will be able to sample Arethusa-made cheese in the Wine Cafe and buy ice cream at the Eastern States Farmers Market. Chefs from Arethusa al tavolo will offer cooking demonstrations during the day:

Those interested in learning more about the dairy and its purebred cows can visit the Arethusa Farm team on display in the Mallary Complex. The Jersey cows will also compete in 2018 Jersey Shows at the Fair.

The Arethusa Farm schedule for September 19 at The Big E is as follows:

9am	Jersey Cow Show begins in the Mallary Complex Cheer on the Jersey "ladies" of Arethusa Farm in Litchfield, CT, then stop by the Cheese Barn to learn about and taste some of the award-winning products.
12-12:45pm	Linzer Cookies from Arethusa A Mano Meet James Arena, Arethusa's Pastry Chef, and learn how to make these cookies!
1-1:45pm	Sour Cream Chocolate Mousse from Arethusa al tavolo James Arena will demonstrate how to make this decadent chocolate mousse featuring Arethusa sour cream.
2-2:45pm	How to create a Fall Cheese Platter

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- Sample four of Arethusa's award-winning cheeses and learn how to prepare a cheese platter perfect for fall.
- 3-3:45pm **The Perfect Bite**
Come and taste both a sweet and savory appetizer that features Arethusa cheese!
- 4-5pm **Tasting of Arethusa Cultured Butter with Sea Salt**
Meet Arethusa's Production Manager, Chris Casiello, and learn how their delicious cultured butter is made.
- 5:15-8pm **Arethusa Gold Metal Cheese Winners**
Taste The Big E winners and learn about what makes them unique!

The Big E takes place Sept. 14 – 30 in West Springfield, Mass. and will be jam-packed with food, entertainment, and so much more! Visit TheBigE.com to sign up for emails and connect on social media to be the first to get exclusive information. Join us with #BigEMoments.