



# cheese slices

5 star television  
You can almost taste it





Multi-award winning author and television presenter Will Studd has undertaken an extraordinary odyssey through the world's cheese-producing regions in a quest to find the world's great cheeses.

The result is **cheese slices**, an inspiring television series exploring the traditions behind famous benchmark cheeses. Filmed on location across three continents, this is the first series in the world to extensively cover international artisan and farmhouse cheeses.

If you enjoy good cheese, and want to know more about where it comes from, how it is made or what it should taste like, this entertaining and highly popular series makes essential viewing.

Drawing on three decades of working with cheese, this internationally renowned Master of Cheese meets passionate artisan producers of some of the most exquisite cheeses in the world. From the beautiful mountains of Franche Comte, Picos de Europa, Vermont USA, West Cork or Tasmania Australia, Studd's unquenchable passion for his subject matter will have you longing for more.

Discover the legendary cheeses from the caves of Roquefort. Learn the secrets of maturing the best Gorgonzola and mountain-ripened Comte Gruyere. Uncover the rich history and tradition of Parmigiano Reggiano and English Stilton.

Top-rating TV chef Rick Stein says Will Studd is an "endlessly engaging host". Will is a champion for the artisan and farmhouse cheese makers, yet with a practical 21st century twist. One moment he'll be romantically depicting the obscure traditions of the shepherds of the Basque highlands, the next he'll deliver the basic facts about how to buy, store and eat cheese.

**cheese slices**, ★★★★★5 star lifestyle television. It is cheese degustation without equal. You can almost taste it.

HOST/EXECUTIVE PRODUCER WILL STUDD

DIRECTORS/PRODUCERS MICHAEL ROBINSON, BRENT REES

PRODUCTION COMPANY LANDMARK TELEVISION, SQUID INK MEDIA AND

LIFESTYLE FOOD CHANNEL FOR FROMAGENT AUSTRALIA P/L



## About Will

Recognised the world over, Will Studd is a Maître Fromager (Master of Cheese) and cheese "ambassadeur", awarded by France's Guilde des Fromagers. He has also received the French Government's prestigious Ordre du Mérite Agricole (Agricultural Order of Merit) for his efforts in defence of traditional cheese.



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ABC  
Australian Broadcasting Corporation  
Commercial

## Cheese Slices

### SERIES 1

Gorgonzola / Cave Ripened Tallegio – Northern Italy  
Goats Cheese of Poitou – France  
Parmigiano Reggiano / Grana Padano – Italy  
Pecorino / Tuscany – Italy  
Camembert – France  
Cheddar – England

### SERIES 2

Comte Gruyere and Farmhouse Morbier – France  
The Irish Farmhouse Revolution – Ireland  
The Legend of Roquefort – France  
Spanish Traditional Quesos – Spain  
Australian Cheese Pioneers – Australia  
Stilton, The King of English Cheese – England  
Vermont Cheese – USA

### SERIES 3

Feta, Food of the Gods – Greece  
Ossau Iraty Cheese – The Basque  
Massif Central and Auvergne – France  
Soft Washed Rind Cheeses – France  
Savoie/Franche Comte – Cheeses of the Alps  
Mountain Cheese – Switzerland  
Edam and Gouda – The Netherlands  
New Farmstead Cheeses of Northern California – USA

### SERIES 4 HD

The Champion of English Cheese  
Twins of the Mediterranean – Corsica and Sardinia  
Cheeses of Quebec  
The Ancient Cheese of Portugal  
Mozzarella and the Cheeses of Campania – Italy  
Farmhouse Cheese of Wisconsin – USA  
Haloumi – Cyprus  
Artisan Cheese of USA  
Brie from Brie and The French Affinuer  
Japan – Special

### SERIES 5 HD

The Cheese Legacy of the Vikings – Norway  
Traditional Flavoured Pecorino Cheeses – Sicily  
The Nordic Cheese Revolution – Denmark  
Artisan Cheeses from the Highlands and Islands – Scotland  
Rare Traditional Cheeses from the Hills and Alps – Piedmont  
Artisan Cheese Champions – Wales  
Traditional Cheeses of Provence – South East France  
Artisan Cheeses of Germany  
The New Cheese Pioneers – Tasmania – Special

