



Slow Food
Yaveş Gari
BODRUM

II. International Slow Cheese Bodrum Festival Programme

* **March 1st, 2017 Wednesday - Bodrum**

10:00 - 17:00 Bodrum Vocational & Technical High School

Food & Drinks department students shall receive applied cheese manufacturing training from Sylvia and Sinan Sarpkan, ecological cheese manufacturers from Karaova, and an informational lecture on "Abomasum Yeast usage in Cheese Manufacturing" by Gastronome Pelin Dumanlı

March 2nd, 2017 Thursday - Milas, Muğla

10:00 - 17:00 Milas Atatürk Vocational & Technical High School

Food & Drinks department students shall receive applied cheese manufacturing training from Sylvia and Sinan Sarpkan, ecological cheese manufacturers from Karaova, and Acipayam traditional white cheese manufacturer Ali Bükre. Professional guide Serdar Armas shall give an informative lecture titled "The History of Cheese".

10:00 - 17:00 Muğla Menteşe Center Thursday Market

With the contribution of Muğla Metropolitan Municipality, festival participator traditional cheese manufacturers coming from different regions of Turkey shall display their cheese at counters for tasting and selling.

**19:00 - 21:00 G. M. K. Atatürk Cultural Center
Cocktail Lounge, Menteşe - Muğla**

With the contribution of Muğla Metropolitan Municipality, Meeting with Festival participator traditional cheese manufacturers and opening ceremony.

In Bodrum, cheese delicacies and dishes shall be served in restaurants supporting the festival and municipality cafes.

* **March 3rd, 2017 Friday Bodrum - Milas**

10:00 - 16:00 Muğla Sıtkı Koçman University Milas Vocational College, Beçin

With the contribution of Bodrum and Milas Chambers of Agriculture, members of general public interested in cheesemaking, local farmers and shepherds shall receive traditional white cheese manufacturing training from Ali Bükre, and an informational lecture on "Abomasum Yeast usage in Cheese Manufacturing" by Gastronome Pelin Dumanlı.

10:00 - 17:00 Turgutreis Vocational & Technical High School

Food & Drinks department students shall receive applied cheese manufacturing training from Slow Food Volunteer trainer Robert Paget, cheese manufacturer from Austria, and an informational lecture on "Milk Hygiene in Cheese Production and Effects of Raw Milk Manufactured Cheese on Human Health" by Veterinary Dr. Adnan Serpen, Secretary of Izmir Chamber of Veterinary Doctors Public Health Study Group.

10:00 - 19:00 Oasis - Gümbet (Sümbül St.)

"For the Love of Cheese" Poster Exhibition with the support of İş Bank Cultural Publications.

With the support of Oasis Management, festival participator traditional cheese manufacturers coming from different regions of Turkey shall display their cheese at counters for tasting and selling.

10:00 - 19:00 Oasis - Gümbet (Hurmalı St.)

Books about cheese shall be on sale at Sahafılar Birliği Derneği (Old Books Sellers Association) stand.

15:00 - 18:00 ENT Restaurant (next to Selahattin Pinar Farm), Kızıllağaç

Festival activity of Cheese Dishes Workshop by Chef Yoldaş Sönmez shall take place.

For limited participation; please contact:
info@slowcheesebodrum.com
yoldassonmez@gmail.com
Tel: 0553 058 88 77

19:00 - 21:00 LaTapa Restaurant Bodrum Marina

Kavaklıdere Wines Training Coordinator, Degustator Levon Bağış and Metro Gastro Magazine Editor-In-Chief, Turkish local cuisines researcher and food culture writer Nilhan Aras shall perform a talk and tasting event on wine and cheese coupling.

For limited participation please contact:
pinar@latapa-bodrum.com
Tel. 0532 367 29 20

**March 4th, 2017 Saturday / Panel Programme
& Documentary Film**

09:00 - 16:45 Oasis - Bodrum / Meeting Hall

**"How Do We Keep Our Local Cheeses
Production Alive?"**

09:00 - 09:15 Opening Speeches

- Deniz Kurtan - Slow Food Yaveş Gari Bodrum Convivium
- Muharrem Selçuk - Food, Agriculture and Livestock Ministry, Dept. of Preservation & Control, Deputy General Director

Panel 1st Session

09:15 - 09:30 Başkan Nedim Atilla - Journalist Writer, SF Bardacık Birliđi Convivium Leader
What is Traditional Production, Should it be Preserved, Why?

09:30 - 09:45 Bülent Şık - Nutrition Engineer
"To Look at Local Production from the Focus of Cheese"

09:45 - 10:00 Prof. Dr. M. İhsan Soysal - Namık Kemal University, Tekirdađ
"Milk Producing Animal Breeds"

10:00 - 10:15 Gonca İlcalı - Turkish Patent Institute, Ankara
"Our Local Cheese that have received Geographical Indication"

10:15 - 10:30 Neş e Aksoy Biber and Berrin Bal Onur - Antre Gourmet, İstanbul
"Difficulties Encountered during Transportation of Traditional Products to the Market"

10:30 - 10:45 Asst. Prof. Dr. Hülya Yaman - Abant İzzet Baysal University, Bolu
"A Traditional and Easily Preserved Product: Keş" (kind of curd)

10:45 - 11:00 Çapar Kanat - Raw Milk Producer
"Latest Developments in Raw Milk"

11:00 - 11:25 Questions & Answers

11:25 - 11:30 Nedim Atilla
Summary-Evaluation

11.30 - 14.00 Lunch Break

Panel 2nd Session

14:00 - 14:15 Director Defne Koryürek - SF Fikir Sahibi Damaklar Convivium Founder, Activist, Author
"Milk between the Claws of the Production Dilemma and Growth Greed"

14:15 - 14:30 Mahmut Eskiüyörük - İzmir Agriculture Group President
Cooperatives and the Tire Milk Model

14:30 - 14:45 Prof. Dr. Atıla Yetiş emiyen - Ankara University
Establishing Organizational Structures for Quality in Raw Milk

14:45 - 15:00 Ascd. Dr. Yavuz Dizdar - İstanbul University Oncology Institute,
"The Biology of Milk Products"

15:00 - 15:15 Muharrem Selç uk - Food,Agriculture and Livestock Ministry, Dept. of Preservation & Control, Deputy General Director
"Legal Solutions Established to Include Traditional Products in the Market"

15:15 - 15:30 Adnan Serpen - Veterinary Doctor
"To take the Responsibility of Raw Milk: Diseases and the Issue of Hygiene"

15:30 - 15:45 Aysun Sökmen - Gündönümü Founding Partner, Raw Milk Producer
"The 8 thousand 100 Movement"

15:45 - 16:10
Questions & Answers

16:10 - 16:15 Defne Koryürek
Summary-Evaluation

16:15 -16:45 The Last Nomads of Anatolia: There are Sarnekeç ililer (the Yellow Goat Herders)...
Documentary Film

Pervin Çoban Savran - President of Sarnekeç ililer Association

*** March 4th, 2017 Saturday Bodrum / Events**

10:00 - 19:00 Oasis - Gümbet (Sümbül St.)
"For the Love of Cheese" Poster Exhibition with the support of İş Bank Cultural Publications.

With the support of Oasis Management, festival participator traditional cheese manufacturers coming from different regions of Turkey shall display their cheese at counters for tasting and selling.

10:00 - 19:00 Oasis - Gümbet (Hurmalı St.)
Books about cheese shall be on sale at Sahaflar Birliđi Derneđi (Old Books Sellers Association) stand.

16:00 - 17:00 Oasis - Gümbet (Hurmalı St)
Book Signing

*Kismette Ne Varsa - Author Chef Halil Vural
Peynir Aş kına - Authors Berrin Bal Onur - Neş e Aksoy Biber
Sakatat -Author Pelin Dumanlı*

* **March 5th, 2017 Sunday**

Marmara Collage, Bitez, Bodrum

10:00 - 16:00 Cheese Production Workshops

Şiraz DEMİR - Hatay Surke Cheese

Güveney İŞIK - Cheddar

Ali Büke - White Cheese with Abomasum Yeast

Antre Gourmet - Circassian Cheese

Dimitris Sarantis - Kos / Greece - Krasi Feta Cheese

14:00 - 16:00 Maksut Aşkar (Neolokal Chef &Partner)
and Nadya TURUNÇ - Cheese Dishes workshop

For limited participation in these free workshops please contact:

info@slowcheesebodrum.com

Tel: 0553 058 88 77

10:00 - 19:00 Oasis - Gümbet (Sümbül St.)

"For the Love of Cheese" Poster Exhibition with the support of İş Bank Cultural Publications

With the support of Oasis Management, festival

participator traditional cheese manufacturers coming from different regions of Turkey shall display their cheese at counters for tasting and selling.

10:00 - 19:00 Oasis - Gümbet (Sümbül St.)

Books about cheese shall be on sale at Sahaflar Birliği Derneği (Old Books Sellers Association) stand.



11:00 - 15:00

Kıyıkışlacık- Milas

trip, participators to be hosted by goat herders

11:00 Start: Bodrum Bus Station, Fire Dept. Entrance

15:00 Arrival: Bodrum Bus Station, Fire Dept. Entrance

The location of the nomads, which we will meet on the forest road leading to the ancient city of Iasos founded 3000 BC, is 60 km. to Bodrum center. During the bus ride there will be informational lectures given by professional guide Serdar Arnas on "Carians" and by Cheesemaker Robert Page on "New techniques in cheesemaking". The aim of this field trip is to observe the goat herding in the mountains. It includes goat cheese tasting and the lunch in nature.

For limited participation please contact:

info@slowcheesebodrum.com.

Tel. 0553 058 88 77

19:00 - 21:00 Trafo Bodrum

Festival Closing Cocktail

Mini Concert from Muğla Metropolitan Municipality Orchestra

March 6th, 2017 Monday

08:30 – 13:00 Muğla Sıtkı Koçman University Milas Vocational College, Beçin

Hotel, Restaurant and Kitchen Services Department students shall receive applied cheese production training from Slow Food Volunteer trainer Robert Paget, cheese manufacturer from Austria, and an informational lecture on "Usage of Abomasum Yeast" by Veterinary Faculty Dean Prof. Dr. Hayrettin Akkaya.

For Information: +90 553 058 88 77

info@slowcheesebodrum.com

www.slowcheesebodrum.com

www.facebook.com/bodrumslowfoodbodrum

Instagram: slowfoodbodrum

#slowcheese2017 #slowcheesebodrum

* All week in Bodrum, cheese delicacies and dishes shall be served in restaurants supporting the Festival. (Arka Pizza, Baa Bahçe, Bağarası, Bodrum Makarnacı, Cafe Cafen, Eski Köy, Hamsili, İki Sandal, Kefi Beach, Kısmet, Krema&Yoğurt, LaTapa, Maride Cafe, Musto, Zazu)



Karaca Otlı Çökelek 7 Çomakdağ, Milas