

THE BOARD OF SUPERVISORS OF THE COUNTY OF STANISLAUS
ACTION AGENDA SUMMARY

DEPT: Board of Supervisors

BOARD AGENDA # *A-4

Urgent

Routine

AGENDA DATE March 17, 2015

CEO Concurs with Recommendation YES NO
(Information Attached)

4/5 Vote Required YES NO

SUBJECT:

Approval of a Commendation for Fiscalini Farmstead Cheese Upon Being Named as the 2015 Business Honoree of the Year by the Sons of Italy Modesto Lodge #2021

STAFF RECOMMENDATIONS:

Commend Fiscalini Farmstead Cheese upon being named as the 2015 Business Honoree of the Year by the Sons of Italy Modesto Lodge #2021.

Contact person: Christine Ferraro Tallman, Clerk of the Board

Telephone: 525-4494

FISCAL IMPACT:

There is no fiscal impact associated with this item.

BOARD ACTION AS FOLLOWS:

No. 2015-100

On motion of Supervisor Chiesa, Seconded by Supervisor De Martini

and approved by the following vote,

Ayes: Supervisors: O'Brien, Chiesa, Monteith, De Martini, and Chairman Withrow

Noes: Supervisors: None

Excused or Absent: Supervisors: None

Abstaining: Supervisor: None

1) Approved as recommended

2) Denied

3) Approved as amended

4) Other:

MOTION:

ATTEST:


CHRISTINE FERRARO TALLMAN, Clerk

File No.

HONORING FISCALINI FARMSTEAD CHEESE

WHEREAS, the Central Valley Sons of Italy Foundation will honor Fiscalini Farmstead Cheese at their 22nd Annual Black Tie Benefit Event on April 18, 2015, at the Del Rio Country Club; and,

WHEREAS, after visiting Lionza, Switzerland in 1999, a small town in the Swiss Alps where his family originated, John Fiscalini had a dream to create great cheese from his farm's milk; and,

WHEREAS, in the year 2000, that dream became a reality. On the same property his grandfather purchased for a dairy site in 1912, John, the third generation Fiscalini to raise dairy cows, added a cheese plant. Today, John's children, Brian Fiscalini and Laura Genasci, manage the dairy farm and the cheese plant; and,

WHEREAS, only milk from their own dairy farm is used to make their cheese. Fiscalini Farms is a state-of-the-art dairy facility located literally next door to Fiscalini Cheese Company. That is what the designation "farmstead" means. They can insure the uncompromising quality of their cheese by controlling the quality of the milk used in the cheese making process; and,

WHEREAS, Fiscalini Farmstead Cheese makes over ten different cheeses that can be purchased across the United States and around the world. The first cheese made was the San Joaquin Gold, named after the fertile San Joaquin Valley where the Fiscalini family has been farming for over 100 years; and,

WHEREAS, Fiscalini Farmstead Cheese can be used in several recipes: cheeseburgers, cheddar mashed potatoes, cheese soup, fondue, macaroni and cheese, stuffed mushrooms, lasagna, and cheese pizza to name a few. For additional recipe ideas visit their website at <http://fiscalinicheese.com>; and,

WHEREAS, their cheeses have won a number of awards. In 2014, they were one of 18 trophy winners at the World Cheese Awards, which drew nearly 2,600 entries. Their Bandaged Wrapped Cheddar won a trophy for best mature traditional cheddar and received a super gold score. That same product won a trophy and gold score in 2007.

NOW, THEREFORE, BE IT RESOLVED that the Stanislaus County Board of Supervisors does hereby congratulate Fiscalini Farmstead Cheese upon being honored by the Central Valley Sons of Italy and for 15 years of successful business in the cheese industry.

[Insert vote here.]

[Insert signatures here.]