

PAPER PALACE PRODUCTIONS PRESENTS

CHEESE SHOW

AN ADVENTURE FROM PASTURE TO PLATE



CHEESE!

From the shores of Lake Constance to the peaks of the Swiss Alps, embark on a delicious adventure as we taste through the canon of traditional alpine cheese led by notable female fromager and expert cheese freak, Lydia Burns.

Meet the personalities behind some of the world's most amazing cheeses, walk with the cows for the ritual of Transhumance, feel the chill of aging caves, and taste the unique terroir that true craft evokes.

We will explore the biodiversity of small farming and how it fosters sustainability, impacts environmental health, and, best of all, creates awesome cheese!

UNIQUE ACCESS

We are uniquely positioned with access to remote cheese makers

EXPERTISE

Global experts in the world of cheese guide us

FEMALE LED

Creators, Producers, Directors, Hosts

SUSTAINABILITY

An inspiring example of healthy agriculture

INFORMATIVE, FEEL GOOD, AND FUN

A cheese adventure with a passionate, quirky, fun-loving host



THE HOST

Lydia “Stinky Squirrel” Burns is a theater kid turned cheese professional with an infectious fun-loving personality. “Pee-Wee Herman is my personal hero,” says Lydia. With a contagious laugh, quirky cadence and earnest passion for cheese, she will lead us on a delightful adventure into the heart of Alpine cheesemaking.

As an educator, Lydia will guide the audience through the process of cheesemaking with “bite size cheese classes” that will give a detailed-yet-fun introduction to essential cheese knowledge and answer all of the little nagging cheese questions you didn’t even know you had.

Over her 17 years in the field, Lydia has forged relationships all over the world. Through her connections in the cheese industry, we have the unique honor of visiting a range of traditional cheesemakers in the Alps. With our unique access and dynamic host, Cheese Show is guaranteed to be the most loveable cheese adventure that television has ever seen.

Head of Education for Rogers Collection

**Adjunct Professor of Cheese
at Kendall Culinary School**

**Recognized by the *Guilde Internationale
des Fromagers* as Garde et Juré**

THE PHOTOGRAPHY



Meet Taylor John Turner, an Emmy nominated Director of Photography ready to capture the magic of the alpine cheesemaking world. Taylor brings over a decade of experience delivering jaw-dropping footage for broadcast television on the industry's most prestigious networks. His body of work speaks volumes. Ever seen a lion take down a gazelle on Nat Geo? Yup, that's Taylor's work. He's on our team, poised to honor the cheese gods with his cinematography in one of the most beautiful places on Earth.

Catch his latest release, *Our Living World* narrated by Cate Blanchette, which was just recently released on Netflix.

See for yourself: www.taylorjohnturner.com



TONE & FORMAT

MONGER EXPERTISE WITH PERSONALITY

Lydia Burns is an expert and educator. She will give us a crash course in cheese, from field to plate, by taking us straight to the source. Her knowledge and experience will help us uncover all the juicy particulars that epitomize cheesemaking in the Alps.

INFORMATIVE, FEEL GOOD, AND FUN

We want the show to be informative and it will be. But equally as important—we want the show to feel good. The program will be a respite from the crazy over-digitized robot world. It will take you out into the grass and fresh air, get your hands in the dirt. This is a show where you could sit down with a notepad and walk away with an understanding of how milk becomes cheese, or you could let it play in the background while you cook spaghetti and feel warm and wholesome and good.

NATURAL GRANDEUR IS FRONT AND CENTER

Through the photography, guided by Taylor John Turner and Ian Stout, the staggering beauty of the Alps mountain range, breathtaking Lake Constance, and lush local countryside will jump out of your television and knock your socks off.

FORMAT

The show's season will consist of six, half hour episodes.
Season One will focus on cheesemaking in the Alps.

STYLE

Cinéma vérité

Conversational, non-narrated

Immersion in the culture and environment, no talking heads

COMPS

Menus-Plaisirs—Les Troisgros

Anthony Bourdain—No Reservations



EPISODE 1

MILK

Cheese is milk’s leap towards immortality.

All cheese begins with milk and we will visit one of the best alpine milk producers Andreas Aufmuth. He will take us to Bio Hof Aufmuth where we will learn about his unique approach to farming. He is dedicated to the indigenous breed of cow, which has over time adapted to the local environment. We meet his herd of cows, with their horns intact, and learn about his biodynamic practices, commitment to his animals, and the stewardship of the land. We engage in some of the daily farm chores including gathering and milking the cows under the tutelage of Andreas’ eager son.

Lydia gives a cheese class about farming fundamentals: the milk, the cows, and the importance of the feed.

EPISODE 2

ALONG THE ALPINE TRAIL

This is the Alps: where the major cash crop is cheese and traditions run deep.

In this episode we meet Norbert “Norby” Sieghart. Based in the region of the Allgäu, he is a champion of the cheeses of his region, an important cheese exporter, affineur, and broker of distinctive alpine cheese producers. He specializes in unearthing the hidden gems that dot the roads that wind amongst that majestic Allgäu Alps of Bavaria and the Bregenzer Forest in Austria.

Next we will accompany Norby in his refrigerated truck as he picks up cheese and introduces us to the small-scale producers along his daily route. All of the producers work with the local hay milk from cows who graze exclusively on the grass from the lush mountainsides. On this journey we will spelunk subterranean cheese caves, talk and taste through the alpine dairies, learn the intricacies of the trade, and begin to get a real sense of the range and scale of the region.

Lydia gives a bite-size cheese class on how milk transforms into cheese.





EPISODE 3 FROM HUMBLE TO HAUTE

The journey of cheese to its most humble and most elevated dining experiences.

In this episode we visit with Emma Fuchs and her husband Richard, as they guide us through their cheese making process from pasture to milk to cheese while crafting their uniquely singular cheese, Alpe Loch. A cheese with a fruity and grassy complexity that is as hyper local as it gets. Rounding off the visit, Emma will make her signature käsespaetzle.

Next we head to Shattbuch, a Michelin starred restaurant, where we will sample many of the cheeses we will follow in this show while Lydia and Norby will discuss the challenges faced by artisan small scale traditional farmers.

Lydia gives a cheese class on how to make käsespaetzle at home.

EPISODE 4 SWITZERLAND OLD AND NEW

Explore the alps most ancient and innovative cheeses.

We visit renowned Swiss cheesemaker Walter Rass, who shifted from being a top producer of Appenzeller, one of the most ubiquitous alpine cheeses, to his signature cheese, Challerhocker. A toothsome cheese that is marked by deep nuttiness, complemented by notes of caramelized onion and savory brothiness.

We will spend a day in the life of Walter. He makes cheese once a day, using milk sourced by dairy farmers within a mile of his facility and which is dropped off twice daily. We enjoy a fondue crafted from his cheeses and talk about the emblematic label that adorns his trademark product.

We then head west to central Switzerland to witness the making of Sbrinz—a firm and granular ancient alpine cheese that's been mentioned as a style as early as 70 AD, and a cheese that may have influenced one of Italy's most famous exports, Parmigiano Reggiano.

Lydia gives a cheese class on how to make fondue.

EPISODE 5

ALPAGE PRODUCERS: RUSTIC AND REMOTE

Get to the heart of ancient alpine cheesemaking.

We'll visit two remote producers of Alpage Gruyere. These families spend the summer in the high altitude Alps—living and working without electricity—employing centuries old techniques that have been passed down through countless generations. We'll explore succession, success and crisis, dive into dank cheese caves, follow donkeys to gruyere, and scoop raw fresh cream for a traditional Alpage breakfast with the family.

Lydia gives a cheese class on the various designations and how to decode your alpine cheese label.

EPISODE 6

TRANSHUMANCE—COWS ON PARADE

A feast for the eyes! Follow the Transhumance Festival from the mountaintop to the village foothills.

In the culmination of our travels and ruminations, we witness the traditional Alpine festival of Transhumance that signifies the end of Alpage season. This iconic festival celebrates the return of the cows from high alpine pastures to the village foothills. As part of cheesemaking culture and tradition, cows are adorned with ceremonial bells, ornamental flowers, alpine shrubbery, and paraded back home in front of welcoming crowds. We will mingle with farmers and party with the locals.

Lydia raises a glass to alpine cows and gives a taste of what's to come in season two.





CHEESE SHOW

WHY THIS, WHY US, WHY NOW

SUSTAINABILITY

Modern industrialized agriculture is harming the earth. This series is an opportunity to show what healthy agriculture can look – and taste – like. So much needs to change world-wide to combat global warming, and there’s a real fatigue with negativity and defeatism. This show will serve as a balm to this exhaustion we are all feeling and provide inspiration to remind us why we continue to fight for a better world. Bio-diverse, humane, small farms are the path forward. The origins of cheese predate recorded history; it’s a connection with our earth and animals.

PEOPLE LOVE CHEESE

As we have been developing this show, we have watched people’s eyes light up at the word “cheese” before asking to come along on the trip. Why do people love cheese so much? Something about the combination of fat and salt makes people go crazy. “You’re making me hungry!” is a phrase we’re hearing a lot. There’s something very comforting about cheese. Similar to wine, you can go as deep as you want into its complexity, or you can just enjoy it on a sensory level. We are excited to showcase something that so many people dearly love.

ACCESS

Through Lydia’s personal connections with an array of cheese masters, we are uniquely positioned to unearth hidden small scale operations and offer our viewers a special opportunity to explore far-reaches of the Alps mountain range. We will shine a light on the sources of some of the world's most delicious cheeses, overturning rocks that have lain unturned for generations.

SLICE-OF-LIFE

It often feels hard to keep up with today’s world in the barrage of information that is thrown at us each day. While technology advances around us, it is easy to feel burned out, exhausted, and – ironically – disconnected. Now more than ever we strive for fulfilling human interaction, to tap back into tradition, and to immerse ourselves in the real, tangible elements of our world. *Cheese Show* offers this immersion through a thrilling travel adventure with a slice-of-life simplicity. This show should feel like a deep breath.

SUCCESSION/EXTINCTION

We have an urgent duty to document the stories of these farmers and artisans. There are real threats to small sustainable farming, as many of these products are threatened with imminent extinction as a result of environmental changes, economic competition from industrial producers, and/or succession issues. It feels incredibly important at this moment to immortalize these cheeses that have been passed down from generation to generation for hundreds of years, before they go away forever.

SERIES OVERVIEW

THEMES

Cheese	Passion	Reality TV
Food	Friendship	Discovery
Farming	Photography	Slice of Life
Agriculture	Documentaries	Comedy
Craftsmanship	How-it’s-made	Inspiration
Sustainability	Fun	Farm To Table
Biodynamics	Women	Cooking
Travel	Authenticity	Indulgence
Culture	Dynasty	Adventure

TARGET AUDIENCE

Adventure Seekers	Cheese Lovers
Foodies	Wine Enthusiasts
Cooks	Documentary Fans
Connoisseurs	Backpackers
Holiday Shoppers	Environmental Scientists
Environmentalists	Eco Conscious Consumers
Travelers	Academics
Farmers	Homesteaders
Party Hosts	Animal Lovers
Millennials	Cultural Anthropologists
Life Long Learners	History Buffs
Cultural Heritage	Couch Potatoes





Lydia Burns



Molly Muse



Britt Harris



Taylor Turner



Ian Stout



John Eckenrode

CREW

LYDIA BURNS—Expert, Producer, Host, Squirrel. Lydia's cheese journey began in 2006 when she stumbled upon a side gig at her local cheese shop in Brooklyn. Soon after, cheese took her to Chicago, where she carved out a path for herself as a monger, buyer, restaurant wholesaler and educator for various independent cheese shops about town; she has been chewing and chatting up cheese within the local culinary scene going on 17 years. Currently, Lydia works as the Head of Education for Rogers Collection, a boutique importer of traditional specialty foods. She is also an Adjunct Professor of Cheese at Kendall Culinary School, where she teaches a cheese curriculum she personally crafted for chefs. Lydia's commitment to cheese is recognized by the Guilde Internationale des Fromagers as Garde et Juré. Cheese has proven the great connector in Lydia's life, taking her to the most awe-inspiring places and putting her in the orbit of the most incredible people. In humble gratitude, it is her distinct honor to share good curd culture with any and all who abide.

MOLLY MUSE—Director, Producer. Molly is a filmmaker, actor and proud co-founder of Paper Palace Productions. She has a B.A. in Theatre Arts: Performance from Portland State University. Film Highlights: *Jump the Fence: Brazil* (Director, Producer, Host) Best First Feature—The Arizona Intern'l FF; *Wrap Me in a Sheet* (Co-Director, Writer, Producer, Actor) Best Drama—Dam Short FF and Best Dramatic Short—Arizona Intern'l FF; *Ghost Town* (Director, Producer, Actor) Best Narrative Short—Four Corners FF and Best Art Direction—Spooky Empire FF; *Birds of Neptune* (Actor) Slamdance 2015.

BRITT HARRIS—Creator, Producer. Britt Harris is an filmmaker, SAG-AFTRA actor, singer and songwriter. She is a proud co-founder of Paper Palace Productions. Cinema Awards include: *Wrap Me in a Sheet* (Co-director, Writer, Producer, Actor) Best Drama—Dam Short FF, Best Short Film—Arizona Int'l FF; *Ghost Town* (Writer, Producer, Actor) Best Short Film—Four Corners FF, Best Production Design—Spooky Empire FF; *Jump the Fence: Brazil* (Co-Creator, Producer, Host) Best First Feature—Arizona Int'l FF; *Birds of Neptune* (Actor) Best Performance in a Leading Role—Arizona Int'l FF. Theatre awards include: *Radiant Vermin* (Producer, Lead Actor, Door Number 3 Theatre) Best Acting Ensemble nomination (Ovation Awards), Top 10 recommended show in Los Angeles (Stage Raw), to which Broadway World called Britt's portrayal a “virtuoso performance.”

TAYLOR TURNER—Director Of Photography. Taylor Turner, is an award-winning Director of Photography with over a decade of experience telling impactful stories around the globe. He is known for crafting visually stunning narratives in cinematic feature documentaries and a deep commitment to elevating environmental, social, and cultural stories. Recipient of the Best Cinematography Award at the New York Cinematography Awards, a Sundance Official Selection, and an Emmy-nomination for *Okavango: River of Dreams*, Taylor consistently pushes the boundaries of nonfiction visual storytelling. His impactful work extends beyond accolades, notably in *Last of The Rhinos*, a film that raised over a quarter-million dollars for rhino conservation in Southern Africa and helped revive a once-extinct species in Botswana. His work has been showcased by Netflix, BBC, National Geographic, PBS, the Sundance Institute, Terra Mater Factual Studios, and GoPro.

IAN STOUT—Camera Two. Ian Stout is a critically acclaimed cinematographer who has been well awarded for his work on *Love in Dangerous Times* (2020), *Jump the Fence* (2021), *Not So Square* (2021), *To No End* (2020). *Wrap Me in a Sheet* (2022) and *Ghost Town* (2023). He earned a Bachelor of Fine Arts in Digital Film and Video and co-founded Vertica Productions LLC in 2008. His work is distributed by Darstar Pictures and The Ovation Channel. Ian is currently working on *The Way Through*, a feature length narrative drama about the healing potential of MDMA assisted therapy for PTSD.

JOHN ECKENRODE—Producer, Editor. John has collaborated with Paper Palace as the co-producer and editor of *Jump the Fence: Brazil*, as the editor of *Ghost Town*, and as contributing editor for *Wrap Me in a Sheet*. He spent 14 years as a Senior Graphic Designer for Nike where he produced a diverse array of projects ranging from the NHL to the Olympics to NCAA March Madness. As a filmmaker, John was the co-director and producer of *El Inmigrante*, a feature-length documentary that screened at over 60 film festivals, won eight awards, and was honored with a grant from the U.S. State Department to present the film in Saltillo, Mexico.



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