

SPORTS

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FOOD TALK

Say Cheese, Please

Everything you've ever wanted to know about cheese – and even things you didn't know you wanted to know – will be part of the "cheese education" programs planned for the new Artisanal Cheese Center scheduled to open next month at 500 W. 37th St., Manhattan. Along with courses of study, demonstrations, tastings and other special events, the 10,000-square-foot facility, said to be the first of its kind in the United States, will accommodate the importing, aging and storage of what is termed "a world of cheeses." They will be available wholesale to specialty food purveyors and restaurants, and for mail order retail sales by Web site or catalog. The center is the fruition of a longtime ambition of Terrance Brennan, New York chef-proprietor of Picholine, which became known for its fine cheeses courses since opening in 1993; 2 year old Artisanal, the first U.S. "cheese restaurant," and Terrance Brennan's Seafood and Chop House, his recently opened eating place. For information on orders, courses or events, visit www.artisanalcheese.com (to be launched this month); tours and private events can be arranged by calling 212-239-1200 in May.