

Making Cheese at Home

Presented by Peter and Doreen Sullivan

This workshop is designed to show the basic principles of artisan cheese making. Participants will learn how to make a Camembert style cheese and a Roquefort style cheese using your own kitchen facilities and equipment. You will participate in the production of these cheeses and take home a sample of each to finish and age at your own home. Included in the workshop is a folder with instructional information, equipment list, cheese journal and recipes. Also available is a starter kit including ripening bins, cheese mats, cheese forms, rennet, starters, curd cutting spatula and milk ladle.

Workshop requires 4 participants and is limited to 8.

A gourmet lunch followed by a cheese tasting is included.

2016 - Mar. 19, Apr. 16, May 21, June 25, July 9, Aug. 13, Sept. 24, Oct. 22, Nov. 19

Check website: www.makingcheeseathome.ca for addition dates.

Time: 9:00 - 4:30

Held at our home in Niagara Falls.

Other dates can be arranged upon request. Check website for available bookings.

Prerequisite: A love of good cheese and an interest in creative cooking!

Cost: \$190.00 per person

For more information contact: Doreen or Peter Sullivan

Phone: 905-354-8873 E-mail: 4doreensullivan@gmail.com

Website: www.makingcheeseathome.ca

To apply fill in the form below including full payment and mail to the address below.

Workshop Date: _____

Name: _____

Address: _____
Street City Postal Code

Phone: _____ **Email:** _____

Please detach and return making cheque payable to:

**Doreen Sullivan
4204 Linwood Cres.
Niagara Falls, ON
L2E 6J8**