



## Fall 2010: Massachusetts Cheese-making Workshop Series

### Northeast Organic Farming Association/ Massachusetts Chapter

Cheese-making is a fun and rewarding craft, whether for home consumption or a small business. This series provides instruction and training on making a wide variety of cheeses & dairy products on a small scale without a lot of investment in equipment.

These workshops are led by professional cheese-makers and dairy producers. Whether you are a newcomer to cheese-making or you want to further hone your skills and knowledge, these workshops are for you.

Each workshop provides an opportunity for you to ask questions and gain direct experience with making cheese. Instruction is hands-on, and participants will be grouped into teams to do the work of making each cheese we learn. Milk will be supplied to each participant so that they can take home the cheese they make during the workshop. Instructors will also provide a general understanding of the cheese-making process.

Appropriate footwear for long standing and wet floors, hair restraint, and smooth clothing (no fuzzy sweaters) are all advised. These workshops take place in the cheese-rooms of functioning cheese-making operations. If you prefer not to stand, it is advised to bring a stool or camp chair.

----- Registration Form -----

- **Register** online with credit card or Echeck at [www.nofamass.org](http://www.nofamass.org)
- **Or, mail** this registration form (*Please print neatly!*) to **Ben Grosscup, 67 North Whitney St #4, Amherst, MA 01002**
- **Checks payable to:** "NOFA/Mass."
- **Pre-registration** is requested, but onsite registration is available for an extra \$5 charge with on-site registration form. (If you register onsite -- even on the day of the workshop -- call Ben Grosscup (413-658-5374) to check availability.)
- **Cancellations** will be honored and refunds issued (except \$10 processing fee) with notice made within 10 or more days of the workshop. After that, you may designate someone else to attend in your stead, but refunds will not be available.
- **Potluck Lunches** will be shared at all workshops except workshop D) in Sterling. Bring utensils & plate and something to share, or bring your own lunch.
- **Contact:** Ben Grosscup, 413-658-5374. By email, [ben.grosscup@nofamass.org](mailto:ben.grosscup@nofamass.org); put "Cheese-Making" in subject.

Name		Email: (Get event updates and save paper by including this)	
Address		City/Town	State
Phone		How did you hear about this workshop?	
Registering for NOFA/Mass events includes you in our monthly Electronic News, updating you on events and other info. Check box if you want to be excluded from this: <input type="checkbox"/>			

### Membership

Check one:  I'm not a member of NOFA;  I'm a member of the (what state?)  NOFA Chapter.

To sign up for or renew your NOFA/Mass Membership, check the box for the membership type you want.

<input type="checkbox"/> Individual - \$35.00	<input type="checkbox"/> Low Income - \$25.00	<input type="checkbox"/> * Family, Farm or Organization - \$45.00
<input type="checkbox"/> * Business \$75.00	<input type="checkbox"/> * Supporting - \$150.00	(* Entitles members to 2 reduced rates at NOFA/Mass events.)

### Registration

Check boxes of the workshop(s) you're registering for (letters & descriptions on back). Then, sum up the total cost and enter it on the right.					
<input type="checkbox"/> A) \$80.00	<input type="checkbox"/> B) \$80.00	<input type="checkbox"/> C) \$80.00	<input type="checkbox"/> D) \$60.00	<input type="checkbox"/> E) \$70.00	<input type="checkbox"/> F) \$70.00
Members Discount – <i>NOFA and MOFGA members subtract \$5/workshop:</i>					-
Early bird discount – <i>If sent 14 days before the workshop, subtract \$5/workshop:</i>					-
Series discount - <i>If registering for 2 workshops, subtract \$5; \$10 for 3 workshops:</i>					-
NOFA/Mass Membership Payment – <i>Add figure from membership scale above:</i>					+
Donation for Farming Education Fund – <i>Optional extra contribution:</i>					+
<b>TOTAL AMOUNT OF ENCLOSED PAYMENT</b>					=

# List of Cheese-Making Workshops in Fall 2010

## Upinngil Farm, 411 Main Road, Gill, MA ~ Limit: 10 Participants



- Instructor: Cliff Hatch of Upinngil Farm is a diversified farmer who runs a raw milk dairy and is a cheese-maker.

**A) Saturday, September 18, 8am-5pm, Making soft Cheeses, \$80**

Cheeses we can learn to make: Camembert, Farmer's cheese/ Cream cheese, Brie, Blue, Chèvre.

**B) Saturday, October 16, 8am-5pm, Making Hard Cheeses, \$80**

Cheeses we can learn to make: Cheddar and Monterey Jack.

**C) Saturday, November 13, 8am-5pm, Making Dipped Curds and Italian and Swiss Cheeses, \$80**

Cheeses we can learn to make: Parmesan, Swiss.

Cliff's three separate day-long workshops will train you to take raw milk and create a variety of cheeses using different recipes and cultures. The content of the workshops is cumulative, and participants wanting training in each type of cheese-making are encouraged to sign up for all three workshops in the series. Participants will learn to select the right quality milk, to discern what kinds of milk are appropriate for each type of cheese, and to choose what kind of bacteria to use as a starter for each cheese.

We'll cover as many cheeses as possible during each workshop period. The types of cheese that will be selected for demonstration depend on the interests of the participants, so if you know what cheeses you're most interested in, come prepared to state your preferences. Cliff invites people who would like to learn more about working with the milk of their own animals to bring 2 gallons of milk to make cheese with at the workshop.

## Crystal Brook Farm, 192 Tuttle Road, Sterling, MA ~ Limit: 10 Participants



- Instructor: Ann Starbard has operated Crystal Brook Farm and an award winning cheese operation since 1998. Her herd of 70 Saanen and Alpine goats produce all the milk used for the cheese.

**D) Saturday, September 25, 1pm-5pm, Making Fresh Goat Cheese, \$60**

Cheeses we will learn to make: Chèvre

This workshop starts by discussing how to discern milk quality and cleanliness. We'll demonstrate each of the key stages of the cheese-making process:

- Stage 1. Pasteurization. Setting the culture, adding the rennet
- Stage 2. Hanging the curd.
- Stage 3. Forming the cheese and adding herbs to make the end product. Tips on food safety and storing the cheese.

## Homestead of Rebecca Buell, 196 N Main St, Petersham, MA ~ Limit: 10 Participants



- Instructor: Rebecca Buell makes dairy foods with the raw milk from a small herd of Saanen and Toggenburg goats, using experimentation, observation, improvisation, and simple tools.

**E) Saturday, October 2, 9am-3:30pm (come at 8:30am for a milking demo), Cultured Dairy Products, \$70**

Cultured dairy products we will learn to make: Goat's milk yogurt, Kefir, Chèvre, Feta, and Ricotta

In this workshop, we will make a variety of products from goat's milk, including yogurt, kefir (with live grains), a soft, herbed cheese (Chèvre), Feta, and Ricotta. I will discuss the basic cheese making process and will show how to prepare a mother culture and share other methods for culturing cheeses.

## Oake Knoll Ayrshires At Lawton's Family Farm, 70 North St, Foxboro, MA ~ Limit: 10 Participants



- Instructor: Terri Lawton operates a dairy and cheese-making operation on her family's 25 Acre farm, which has been in the family since 1730.

**F) Saturday, November 20, 9am-3:30pm, Fresh Mozzarella and Queso Blanco, \$70**

Cheeses we will learn to make: Fresh Mozzarella and Queso Blanco (a fresh Spanish cooking cheese, usually eaten fried)

We'll start by getting a general understanding of how milk is made into cheese and learn what to look for when selecting milk for cheese-making. The workshop will be primarily hands-on, demonstrating ways to use ingenuity to take available household items (like a coffee can) and use them instead of more expensive cheese-making equipment.

NOFA/Mass Premier and supporting sponsors:

