



Cornell University
Cooperative Extension
Sullivan County

sullivancccce.org
845-292-6180

Artisan Cheese-Making Training



December 13–15
9:00 am - 4:00 pm
\$250 per person
Catskills Kitchen
Extension Education
Center, Liberty

Hands-on techniques for “sharp” cheese-making!

Peter Dixon of Parish Hill Creamery, Westminster Artisan Cheese-Making, and Dairy Foods Consultant presents:

- Milk properties of sheep, cow, and goat
- Seasonal considerations of milk production
- Starter and ripening cultures, brining and aging
- Equipment and facilities for small-scale production



Make mozzarella, ricotta, tomme, gouda, and a lactic curd cheese

This class is intended for personal not business use.

Paid registration is required in advance:

Call 845-292-6180 • E-mail sullivan@cornell.edu • Visit sullivancccce.org

Artisan Cheese-Making Training | CCESC | Dec 13, 14, 15 | 9:00 am

Please submit registration with non-refundable payment to 64 Ferndale-Loomis Rd., Liberty, NY 12754

Name(s) _____

Address _____

Phone _____ email _____