

Home Cheesemaking Workshop

Learn the art and science of making cheese in your own kitchen with easily accessible and inexpensive tools!

Workshop Topics:

Wild Harvest Creamery is a diversified family farm nestled in the shadow of the Olympic Mountain Range. We produce artisan goat's milk cheeses, both fresh and aged. Our handcrafted cheeses celebrate the natural richness of the Pacific Northwest ecosystem, and we tailor our cheeses to the changing seasons.



Suzanne Tyler, Head Cheesemaker (and "Big Cheese") at Wild Harvest Creamery teaches this full-day workshop. Space is limited to ten students to preserve a hands-on learning experience in our working creamery. Our workshops are fun, intimate and informative. We will cover a broad range of topics from the history of cheese to the tricks of the trade that you won't find in your cheese recipe book. In short, you will learn the skills and techniques required to make delicious cheese at home!



We will be making Feta, Fromage Blanc, Chevre and more!



Sign up for the Home Dairying Workshop on July 25th or Livestock Husbandry & Healthcare on August 8th and receive 10% off both your workshops!

Equipment - most of which you already have in your kitchen!
Types of Cheese - lactic curd, semi-lactic curd & cooked curd
Cultures & Rennet
Pressing & Salting - brine and dry salt
Aging - simple techniques for aging at home
Other Dairy Products - yogurt, kefir, ice cream



Lunch will be served, including a cheese course. Cheesemaking kit, workshop notebook, and of course your own handmade cheese are all included!

Class Dates

July 24th August 7th
10AM - 4PM

\$90 per student



Registration

Name: _____

Address: _____

City, State, Zip: _____

Phone: _____

Email: _____

Please tell us a little about your experience & goals: _____

CIRCLE YOUR PREFERRED DATE:

July 24th August 7th

A \$50 deposit is required to reserve your spot.

Please make checks payable to:
Wild Harvest Creamery

Send completed registration to:
Suzanne Tyler
Wild Harvest Creamery
PO Box 116
Chimacum, WA 98325

Questions? Call 360-732-0771