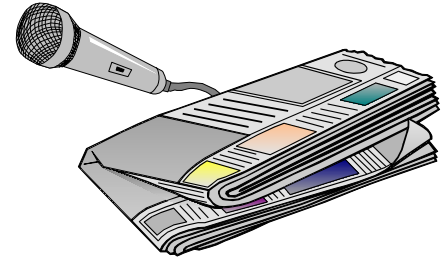




Agriculture Home Economics 4-H

GLENN COUNTY COOPERATIVE EXTENSION NEWS FLASH



February 17, 2004

Farmstead Cheesemaking Workshop to be held April 21-23 in Orland

A Farmstead Cheesemaking Workshop will be held in Orland, California, April 21-23, 2004. This program is sponsored by the University of California Cooperative Extension. Enrollment is limited to 10 participants and the \$300 registration fee includes 3 lunches, detailed class materials, and field trips to 2 cheesemaking operations. This is a 3-day workshop for novice cheese makers, focusing on commercial cheese making for dairy owners.

The course goals are to: provide dairy producers with hands-on experience in small-scale cheese production, introduce principles of safe production of a food product on the farm, highlight the demands presented by vertical integration of a dairy business, provide general information on design and maintenance of curing rooms, equipment selection and layout, plant design and cost of production analysis, and to present data on artisan cheese marketing and market research and the challenges presented in direct marketing and promotion of your own product.

Hands-on cheese making is done at Pedrozo Dairy and Cheese Company. Classroom lectures are held at the Glenn County Cooperative Extension Office, both located in Orland, CA. The third day there will be a field trip to Sierra Nevada Cheese Company in Willows. Participants make their own lodging arrangements in Orland, Willows or Chico. We usually have at least one informal no-host dinner get-together if participants are interested. The registration fee must be paid in advance to reserve space in the class.

For information, you can log on to <http://ceglenn.ucdavis.edu/Dairy/> for a registration form or call 530-865-1107 to have one mailed to you.

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