Farmstead Cheesemaking Workshop

A 3-Day Hands-On Workshop for Novice and Experienced Cheesemakers
Sponsored by University of California Cooperative Extension

Pedrozo Dairy and Cheese Company - Orland
April 8 - 10, 2002

April 8 • 10:00 a.m. to 4:00 p.m.
April 9 • 9:00 a.m. to 4:00 p.m.
April 10 • 9:00 a.m. to 4:00 p.m.

Hands-on cheesemaking will be done at Pedrozo Dairy and Cheese Company. Classroom lectures will be held at the Glenn County Cooperative Extension Office, Orland, CA.

Program
- Review of Make Procedures
- Working with Non-standardized Milk
- Milk Quality and Sanitation
- Setting Up a Quality Assurance Program (HACCP) on Your Farm
- Hands-On Cheesemaking
- Cheese Tasting • Share and Compare
- Pasture Walks
- Effects of Grazing on Milk Composition and Flavor
- Affinage: Techniques Used in Curing Cheeses
  For example: Washed/Smeared Rind, Bloomy Rind, High Density Rind
- Design and maintenance of Curing Rooms
- Equipment and Plant Design
- Cost of Production Analysis

Cost is $100.00 per person.

Participants will make their own lodging arrangements in either Orland, Willows, or Chico. There are no formal activities scheduled in the evenings.
Registration Form

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April 8-10, 2002
Pedrozo Dairy - Orland

$100.00 per person
Payment Confirms Space

Please make checks payable to:
U.C. Regents
Mail to:
Glenn County Cooperative Extension • P.O. Box 697 • Orland, CA 95963

Class Size is Limited to 10 People

Business Name: 
Attendees:
Name: 
Address: ____________________________ Phone: __________________
Name: 
Address: ____________________________ Phone: __________________
Name: 
Address: ____________________________ Phone: __________________
Name: 
Address: ____________________________ Phone: __________________

Please Mail This Form With Your Remittance.