

Simple Cheesemaking

with Carol Lake

November 2, 2013 • 9 AM to 12 PM • \$55 at the Pfeiffer Center, Chestnut Ridge, NY

Join organic farmer and expert cheesemaker Carol Lake for a half-day workshop on the ancient art of turning milk into cheese. Attendees will learn the simple, super cool (and yummy!) science of soft cheesemaking. We'll cover chevre or fromage blanc, labneh, ricotta, paneer and a lemon dessert cheese. Following an interactive discussion, we'll dive in and learn ingredient selection, proper stirring and draining techniques, temperature controls, culture and salt selection, which seasonings work well for each cheese, and best of all, taste all the cheeses we make!

Carol Lake founded and was the executive director of two educational farms in New Hampshire. While there, she started and ran a small grassfed raw milk dairy with both goats and cows and perfected her cheesemaking skills. An organic farmer and cheesemaker for over 20 years and a lifelong artist, Carol is a passionate educator. "Basic, simple foods are what we have thrived on as a species for hundreds of generations", she says. "It's time to bring back that instinctual knowledge of simple things, like how to make cheese from good, fresh milk and other pronounceable ingredients."

Contact Carol Rosenberg 845-352-5020 x20 • info@pfeiffercenter.org Register online at www.pfeiffercenter.org/workshops

Please fill out the form below completely and send with payment (check or credit card) of \$55 to:

The Pfeiffer Center, 260 Hungry Hollow Rd., Chestnut Ridge, NY 10977

Your cancelled check is your receipt. A reminder will be sent out via email the week before the workshop.

Housing arrangements are the responsibility of the participants. Reserve your place at *www.threefold.org/housing* at least one week in advance of the workshop, or contact the dormitory manager: *holderhouse@threefold.org/845-352-9660*.

CANCELLATION POLICY:

Cancellations received at least two weeks before the workshop date can choose a refund (less a \$10 administrative fee) or full credit toward a future workshop. Refunds are issued in the same form as the original payment (check or credit card). Cancellations received up to one week before the workshop date will receive full credit toward a future workshop. There are no refunds for cancellations received less than one week in advance of a workshop. Credit must be used within one year of the original workshop.



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Name				
How did you hear	about this workshop?	?		
Credit Card No			Exp	CSC
Amount \$	Name on Card			