

Advanced Cheesemaking with Peter Dixon

Date: Tuesday to Thursday, August 18-20 Time: 9:00 am - 5:00pm (each day) Location: Hidden Hills Jerseys ~ Everett, Bedford County Cost: \$300 PASA Members, \$375 all others (lunch will be provided)

Are you an established cheesemaker?

Take advantage of this hands-on practicum, designed specifically to help you improve your skills and expand your product line.

- * Choosing starters and ripening cultures
- * Cheese chemistry and groupings
- * Conditions and techniques for successful affinage,
- * Ripening biology
- * Facility design
- * Equipment
- * Business planning & operations
- * Marketing

Get constructive feedback on your cheeses and sample and critique classmates' cheeses during a facilitated tasting.

For more information including daily agendas, directions, and a list of convenient lodgings this event, visit <u>www.pasafarming.org</u>, or call Rachel at (814) 349- 9856

