

Safety and liability, 13-14, 33
Safety, active cold keeping, 51-52
Safety, marine batteries, 51-52
Safety, sampling, *see Food safety*
Safety, thermoelectric coolers, 51-52
Safety, ventilation, 51-52
Salmonella, 61, 65
Sampling, 36, 37-38, 59-64
Sampling, hard or mold-ripened cheese, 63-64
Sampling, tasting apparatus, 37-38
Sampling, tasting spoons, 36, 38, 61-62
Sanitation, avoiding contamination, 53, 57-59, 60-65
Sanitation, cleaning coolers, 56
Sanitation, gloves, 57-69
Sanitation, sanitizers, 56
Signage, 30-32
Signage, display signs, 31-32
Signage, logo signs, 30-31

T

Tables, 34-36
Tables, high cheese bar, 35-36
Tables, tablecloths, 36
Tasting apparatus, 37-38
Temperatures, ideal for dairy products, 47
Tents and canopies, 13, 32-34
Tents, repair and maintenance, 32-33
Thermoelectric (TE) coolers, Coleman, 50
Thermoelectric (TE) coolers, safety issues, 51-52
Thermometers, 49

V

Value-added products, 5
Value-added products, USDA definition, 5
Ventilation of TE coolers, 52

W

Water, for making ice, 53



About the Author

Courtney Haase was born and raised in New Orleans and as an adult moved to a small New Hampshire town. In 1978 she bought two Toggenburg goats. From these two goats grew Nunsuch Dairy and Cheese, a licensed, grade-A commercial dairy renowned for the quality of its milk and farmstead cheeses. Courtney retired from active dairy farming in 2004.

During the years Courtney ran Nunsuch the farm was named a New Hampshire Farm of Distinction, showcased on several national TV shows and featured in the pages of national magazines and travel guides. Her cheese was voted "Best in NH" by *New Hampshire Business Magazine*. In 2001 Courtney was a candidate for an Ashoka fellowship.

Her commitment to sustainable agriculture led Courtney to initiate the design and development of the first US small-scale dairy pasteurizer and bottling equipment. She sells small-scale dairy equipment and has developed a pasteurizer loaner program to enable farmers to try out farmstead cheese production prior to making a full-scale financial commitment. She runs the Small Dairy Project, which educates farmers about value-added production and other options for sustaining their farms and serves as a SARE Northeast Region Farmer/Educator.

Courtney continues to share what she has learned about processing and adding value, direct marketing, licensing and issues relating to dairy products and goat milk production by speaking at workshops and conferences and via her website <http://www.nunsuch.org>.