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Dairy training center to host cheese-making workshop series

WESTMINSTER — The Training Center for Farmstead Milk Processing at Westminster Dairy at Livewater Farm will present a series of two-day workshops in making cheese and other dairy products on the farm taught by Peter Dixon and special guests.

Through making cheese and other dairy products, and receiving classroom instruction at Westminster Dairy, a licensed Vermont farmstead milk processor, participants will learn the fundamentals of milk processing and how to set up and improve their own farmstead cheese businesses.

During the two days, participants will make butter, yogurt, starter cultures, other fresh cultured dairy products and at least four varieties of cheese. A simple raw milk tomme-style cheese will be made in all the workshops.

Lunches and course materials, including many tried-and-true recipes, will be provided. The cost will be \$250, payable on arrival. Contact Peter Dixon at Westminster Dairy, 1289 Westminster West Road, Westminster West, VT 05346 or call him at (802) 387-5110 or pdixon@sover.net for further details and to sign up.

The schedule will be as follows:

- Jan. 24-25, Alpine cheeses: Asiago, Tomme (artisanal), Swiss, butter and sour cream.
- Feb. 7-8, Italian cheeses from goat and cow milk: Romano, Toma, Provolone, fresh Mozzarella and Ricotta.
- March 6-7, Soft-ripened cheeses: Brie, Camembert, aged goat cheeses, French Tomme, butter and creme fraiche.
- April 17-18, Four blue cheeses from sheep, cow and goat milk, including Bleu de Gex (tomme-style).
- May 1-2, British cheeses: Caerphilly, Colwick, Cheddar (cloth-bound), and Cheshire.