

OCT
30



WORKSHOP! INTRO TO HOME CHEESE-MAKING

10am - 1pm.

Westham Island Herb Farm

- Learn how to make delicious cheese at home! Paneer, yogurt cheese, cotija (Mexican taco cheese) and soft goat cheese.
- Get a handbook with easy recipes and resources to get started
- Please Sign-up at Westham Island Herb Farm. On site, email, or phone. Payment needed at registration. Cost \$50.00

ABOUT ME.

I am a Food Scientist and Home Cheese-maker eager to share my passion with others. I have been making cheese at home for over 5 years and have travelled around Spain, Mexico, USA and Canada learning about different cheese-making practices. For more details visit my blog:

www.thecheesemakingnomad.wordpress.com

