

# 2019 Cheese-Making Classes

**Sessions begin at 10 am and conclude at 3 pm**

Registration is \$35 per person which includes lunch and snacks throughout the day  
*A special price of \$25 is offered to all Northwest Montana Goat Association members*

**Instruction provided by Sue Cummings, Certified Artisan Cheese Maker  
1150 N. Somers Road, Kalispell, MT 59901  
Please call to pre-register at 250-7237 or email to [soc@montanasky.us](mailto:soc@montanasky.us)**

**June 14** *Feta* – An easy and simple but very salty fresh cheese made in Greece since the 15<sup>th</sup> century.



**June 21** *Finnish Squeaky Cheese* – Known in the U.S. as Bread Cheese, this unusual but easy-to-make cheese is baked in the oven. Also called Leipäjuusto.



**July 12** *Cheddar* – A hard, aged cheese. One of the most popular cheeses in the country. We make what is technically called Farmhouse Cheddar. Come find out why.



**July 19** *Colby* – A relative of Cheddar, it is softer and milder and will be an introduction to washed curd cheeses.



**August 9** *Halloumi* – A semi-hard, unripened, brined cheese. Halloumi cheese originated in Cyprus in the Medieval Byzantine period (AD 395-1191) and was subsequently eaten throughout the Middle East.



**August 16** *Florentine* – My own creation. This cheese mimics cheese made near Florence, Italy. This cheese needs no special equipment or presses and can easily be made at home.



**August 23** *Parmesan* – A hard, aged cheese. Many Italian cheeses are named for their place of origin: Parmesan comes from the area near Parma. It has been made since the 14th century.

