

# DIRECTIONS TO PINE BUSH FIRE HOUSE

Pine Bush, NY 12566

## From Route 17:

Take Exit 116 and head east on RT-17K toward Bullville (3.4 miles).

At the intersection of 17K and Rt. 302, turn left toward Pine Bush (5.8 miles).

Make a right at the intersection of Rt. 302 and Rt. 52, continue through the next light (at McDonalds and Dunkin Donuts).

The Pine Bush Fire Hall is the third building on your right.

## From Interstate 84:

Take Exit 5 toward Walden/Maybrook. Continue for 1.1 miles until the intersection of Rt. 208 and 17K.

Turn left onto 17K through Montgomery to Bullville (8.8 miles).

Turn right at the intersection of 17K and Rt. 302 toward Pine Bush (5.8 miles).

Make a right at the intersection of Rt. 302 and Rt. 52, continue through the next light (at McDonalds and Dunkin Donuts).

The Pine Bush Fire Hall is the third building on your right.



Cornell University  
Cooperative Extension  
Orange County

18 Seward Ave., Suite 300,  
Middletown, NY 10940-1919

# INTRODUCTION TO ARTISAN CHEESEMAKING 3-DAY TRAINING



**Tuesday - Thursday, February 21-23, 2012**

**9:00 AM - 4:00 PM**

at the Pine Bush Fire House  
Pine Bush, NY 12566



Cornell University  
Cooperative Extension  
Orange County

845-344-1234 [www.cce.cornell.edu/orange](http://www.cce.cornell.edu/orange)

# Intro to Artisan Cheesemaking

Name \_\_\_\_\_

Mailing Address \_\_\_\_\_

City \_\_\_\_\_ County \_\_\_\_\_

State \_\_\_\_\_ Zip \_\_\_\_\_

Daytime Phone Number \_\_\_\_\_

E-mail \_\_\_\_\_

**Yes / NO (Please circle one)** Cornell Cooperative Extension is granted permission to use and/or publish my photograph or image (including audio, film, digital image or any other media) for educational programs, websites or promotion of Extension programs.

**Return form and fee to:**  
Cornell Cooperative Extension Orange County  
18 Seward Ave., Ste. 300, Middletown, NY 10940-1919  
Attn: Cheesemaking

**Please indicate the number attending:**

\_\_\_\_\_ attending at \$375/person

Total Amount Enclosed: \$ \_\_\_\_\_

**Make checks payable to:** Cornell Coop. Extension OC

\_\_\_ MasterCard \_\_\_ Visa \_\_\_ Disc. \_\_\_\_\_ Exp. Date (mo./yr.)

Credit Card Number \_\_\_\_\_

Signature \_\_\_\_\_

# INTRODUCTION TO ARTISAN CHEESEMAKING 3-DAY TRAINING

**Tuesday - Thursday, Feb. 21-23, 2012  
9:00 AM - 4:00 PM**

at Pine Bush Fire House, Pine Bush, NY 12566

This three-day workshop is designed for people interested in the making of artisan cheeses. This class includes two full days of hands-on cheesemaking as well as information about aging cheese, and facilities and equipment for the creamery.

Cost for this intensive, three-day training is \$375, including all materials and lunch. Deadline for registration is February 10, 2012. Space is limited, so register early to avoid disappointment. No refunds, substitutions allowed.

**About Instructor Peter Dixon:**

Peter has been making dairy foods commercially since 1983: as part-owner of the Guilford Cheese Company, Guilford, VT, makers of Brie & Camembert; as a cheesemaker at Shelburne Farms; and as the cheesemaker and quality control manager at Vermont Butter and Cheese Company, Websterville, VT. Later, as part-owner of Westminster Dairy, Westminster West, VT, he made certified organic, farmstead cheeses from Jersey cow milk. Currently he is a cheesemaker at the Consider Bardwell Farm in West Pawlet, VT, where he makes a variety of natural rind cheeses from the farm's goat milk and local cow milk. He has used cow, goat, sheep and water buffalo milk to make a wide range of dairy foods including yogurt, sour cream and Crème fraîche, butter, ice cream, and many varieties of fresh and aged cheeses.



## TOPICS INCLUDE:

- ◆ **Milk properties (sheep, cow and goat and seasonal milk production)**
- ◆ **Hands-on cheesemaking:**  
**Mozzarella**  
**Ricotta**  
**Tomme**  
**Gouda**
- Lactic curd cheese including**  
– Chèvre  
– Fromage Blanc or Quark
- ◆ **Use of starter & ripening cultures**
- ◆ **Brining**
- ◆ **Aging the cheeses made in class**
- ◆ **Equipment**
- ◆ **Facilities for small-scale commercial cheesemaking**

**For more information call Cathy Hughes at 845-344-1234, or email [cah94@cornell.edu](mailto:cah94@cornell.edu)**