

Organization

I will rely on the host to find the students and handle payment. I can assist in getting the word out through social media, and other channels. The host is responsible for planning the logistics of milk allocation, arranging for coffee/tea before class, as well as lunch. Providing lunch is generally biggest expense in host in hosting, and can be accomplished several ways which we can discuss.

- I charge a daily fee, contact me for details. I will come 2 - 4 days before the workshop.
 - I only require payment for the 5 teaching days.
- Travel costs: usually 100 - 400\$ to cover the cost of gas for my van, or a one way flight to your area.
- I also ask for the host to arrange housing and meals/ access to food for me for the week. (2-4 nights before class, 5 nights of class)
 - It is ideal to stay onsite where the workshop is held, or nearby if there is a room for me, and access to a restroom.
 - I may be able to drive to the site in my camper van, and can sleep in it if that works best. I would just require a place to park, and access to a restroom.
 - Being close to where the event will be is crucial. I would like to have access to the teaching space at all times in case I need to check on things.
 - Meals can also be modest, and I am highly omnivorous. I am happy to cook for myself, or collaborate on meals shared communally.
 - This is all flexible, and can be worked out specifically for each workshop. I don't require much in the way of lodging, but do need a relatively quiet place to relax and sleep so I am at full capacity to teach.
- The teaching space could be a large room or kitchen, a creamery, a rented community kitchen or grange hall, or covered outdoor space with electricity and running water.

Student pricing

- The ideal class size is 6 - 15 people.
 - I like to leave open the option for the host to invite a few guests/ staff. **15 students is the maximum.**
 - It would be great to have a few reduced price seats available, to allow some lower income folks to participate. Perhaps some of these costs could be covered by scholarship sponsored by local non-profits, farmers market associations, etc.
 - The min/ max class size and guest or reduced price students can be agreed upon between the host and me.
- **I ask the host to leave 1 spot reserved for me to invite a non-paying guest.**
- I recommend against allowing students who can only attend single days, or who would miss the first day and start in the middle. If someone has to miss the last day or two that is fine, but to start in the middle or skip a day could be problematic as the content really builds from one day to the next.
- **The cost of attendance would be set by the host, 100 - 200\$ per student, per day seems reasonable. 700-900\$ for the full 5 days is typical. Any proceeds after covering costs and my fee would be kept as profit by the host.**
- I will help with advertising, but it is up to the host to fill the seats and handle the payment process. It is good to have the class planned, and be getting the word out 6 - 12 weeks prior to the start date.
- It is ideal to have the option of offering out of town students lodging/ camping onsite, or to have suggestions for where they may find lodging during the workshop.

Class Format

- 6 hours of instruction a day.
- Coffee/ tea and snack should be provided before class at 9:30-9:45, and students encouraged to arrive early.
- Block One: 10:00 - 1:00
- 1:00 - 2:00: one hour break for lunch. It could be catered, prepared by

volunteers or employees, etc. I'd prefer for it to be fairly wholesome and include local farm produce.

- Block Two: 2:00 - 5:00
- I prefer to teach in a large room, with chairs set up in front of a teaching table, and two extra tables on the sides, one for supplies, one for a fermentation station.
- It is necessary to have a kitchen or at least sink with hot water nearby, for washing up, access to refrigeration, etc. I generate a lot of dirty spoons and mason jars that often need to be washed or rinsed during class.
- If it works, I am in favor of having a cheese and beverage closing event at the end of the 4th or 5th day, and encourage participants to bring their own cheeses, home-made or commercial, and other ferments, breads, beverages.

Milk sourcing

I will require 16 - 20 Liters per day of raw, never cooled or refrigerated milk, from animals not fed on silage. This milk is ideally still warm from milking, or no more than 6 hours old. This is crucial for the success of the methods, and ensuring we are making safe cheese.

- I would also require 1 - 4 liters per day for the 2 days prior to the start of the workshop. This will allow me to make and/or feed starters, and perhaps an experimental batch.
- Ideally we can work with milk produced onsite, but sourcing it super locally is feasible. We just need to be highly particular.
- We can work with cow, goat or sheep milk, or a combination of these.

Equipment needed

2 large folding tables or equivalent.

portable cooktop + extension cord, or propane stove that can accommodate a large pot.

plug-in water kettle for hot water for mozzarella stretching

Five-gallon pot (20 L): 1 or 2 (preferably stainless)
Two-gallon pot (8 L): 1 or 2
5-gallon plastic buckets with lids for milk and whey: 2
cooler for incubation of starter and yogurt: 1
large stainless bowls: 3
large wooden spoons: 2
long handle stainless stirring spoon
perforated ladle
large soup ladle
long bladed knife

1. stainless hotel pans or deep baking dishes around 50cmx30cmx15cm: 2
 2. perforated hotel pan, or cooling rack for baking: 2
- *(these last two items should fit inside one another to serve as draining tables for cheese)

Glass Mason Jars

- regular mouth 1/2 cup (4 oz) jelly jars: 24 Each student will be given one to take home full of our lactic cheese or feta to age themselves.
- regular mouth half pint, (8 oz) : 8
- wide mouth quart (32oz) : 6
- wide mouth half gallon (64oz) : 4

plates, spoons, knives, forks, and glasses, enough for all to taste.
lots and lots of spoons for tasting! At least 50, preferably more.
bread knife, chefs knife, and cutting boards
lots and lots of kitchen towels
2 dish tubs or buckets for storing dirty and clean dishes
blackboard or whiteboard + chalk/markers