

THE SOUR MILK SCHOOL

April 4-8, 2023



The Sour Milk School is a mobile educational endeavor to teach methods of natural cheesemaking. Trevor has spent ten years as an artisan cheesemaker in the US, followed by three years of traveling and volunteering with cheesemakers and pastoralists in many countries, documenting their practices. He is now offering a five-day workshop, focusing on the following Core Curriculum:

Basics of Cheese Science and Milk Microbes	Making Natural Starters	Making Fresh and Ripened Cheeses
<p>Students will build a base of knowledge about the constituents of milk, how microbes ferment milk, and what coagulation is. We focus on sourcing the highest quality, fresh raw milk. <i>Great cheese starts on the farm.</i></p>	<p>The crux of the course is sharing methods of making and maintaining starter cultures from the microbes indigenous to healthy raw milk. Essentially any general category of cheese can be made from clabber or kefir.</p>	<p>The workshops are geared towards those who want to make cheese in their homes, on farms, or in restaurants. <i>The methods demonstrated empower students to make and age cheese without a lot of expensive equipment.</i></p>

The upcoming course will be a collaboration with Bramble Tail Homestead, utilizing raw milk from their pastured-based, lovingly-raised Jersey cows. Bramble Tail is nestled within a larger collective land project called Green Valley Farm + Mill; it is here in Green Valley's historic Farmhouse that this course will take place. Hands-on cheesemaking will be in the Catering Kitchen, overnight accommodations in one of the Farmhouse's eight bedrooms or tent camping on the lawn, and three meals a day provided featuring beef, dairy, eggs and veggies from the land.

Sliding Scale \$800 to \$1,200 for the 5-day experience. Worktrade opportunities available. Email brambletailhomestead@gmail.com to sign up! www.sourmilksschool.com :: www.gvfam.com

