

SUSTAINABLE BUILDING and LIVING WORKSHOPS CHEESE MAKING WORKSHOPS

Instructor: Charissa Coyle
July 20, 2013 or August 10, 2013
10AM-? (wine time variable per consumer)
Yogurt - Yogurt Cheese - Mozzarella - Ricotta

Paneer - Queso Blanco



Workshops include a hands on experience with instructional handout; Supply Reference Guide, and a copy of the amazing "Home Cheese Making "Book .

A delicious garden fresh lunch will be provided and after class a caravan drive in the country to the local winery





http://www.belmontvineyards.com/ for a taste sampling and even a bottle to take home.

A special gift for you, made by a local crafter- Kella Unnerstall



Elegant Wine Bottle Cheese Tray (includes cheese spreader)

COME TO THE COUNTRY FOR NOT JUST A WORKSHOP "AN EXPERIENCE"

Garden Fresh Lunch Provided
Workshop Cost: \$125 per participant (Limited scholarships available, please inquire)
Space is Limited- Register today at: http://www.EnvironmentalEnergyConsultants.com