



Cheese Lottery

Spring Cheese Classes are available by lottery only.

Your Name: _____

Your Phone or Email: _____

◆ **You may enter the lottery for 4 seats only.**

- ◆ **Write the number of seats in the blank before the date of the class you want.**
- ◆ **Divide seats however you like – 1 seat in each of 4 classes, 2 seats in 2 classes, etc.**

Intro to Artisan Cheese Making

Join Sacha Laurin to explore techniques and recipes for making your own cheese at home. Each student will take home a cheese from each class – and the knowledge to make it again! \$30 each class

_____ **Seats** Tuesday, March 16, 6:00: Camembert

_____ **Seats** Thursday, March 18, 6:00: Goat Cheese

_____ **Seats** Thursday, April 22, 6:00: Blue Cheese

_____ **Seats** Thursday, April 29, 6:00: Mozzarella

Hands-on Havarti

_____ **Seats** Saturday, May 8, 2-5

_____ **Seats** Saturday, May 15, 2-5

Learn how to make semi-soft pressed cheese with Sacha Laurin in this 3 hour hands-on Havarti workshop. Havarti is a delicious mild Danish cheese - take away your own Havarti made in class, and all instructions on how to wax and age it at home. (Sessions are identical.) \$40 each class

Science and Permutations of Camembert

Saturday April 24, 2010

_____ **Seats** Session 1, Saturday, April 24, 9am - Noon

_____ **Seats** Session 2, Saturday, April 24, 2-5pm

We are delighted to have Steve Shapson, www.thecheesemaker.com, teaching with our own Sacha Laurin. Steve is a national expert on artisanal cheese. We expect this to be a unique and rewarding class, covering the art, science and alchemy of cheese-making. Every student may make their own permutation of a classic camembert; traditional, cambozola, ash-ripened, herbed-rind or B-linens washed-rind camembert to take home and age, as well as tasting camembert variations. (Sessions are identical.) \$60 each class

We will draw for each class separately on March 2. We'll email or call if you get seat(s).

Place this form in the class drop box on the demo counter, OR mail it to the Davis Food Co-op, Attn. Julie Cross, 620 G Street, Davis CA 95616 OR email it to jcross@davisfood.coop