

About Peter Dixon

Peter Dixon operates the Center for Farmstead Milk Processing in Vermont, where he teaches workshops for farmstead cheesemakers. He has farmed all his life – in the late 1970s his family bottled Jersey milk in glass, and then in the 1980s Peter started making artisan cheeses in the family's Guilford Cheese Company. He earned his Masters degree from the University of Vermont with a thesis on "the effect of seasonal milk production on farmstead Cheddar cheese composition and quality."

Peter's experience includes training with fourth-generation French cheese makers; working as cheesemaker and quality control manager at Shelburne Farms and Vermont Butter and Cheese; consulting on international development projects to create farmstead cheese cooperatives, improve product quality, and develop brand recognition for local sheep cheeses; developing and operating food safety (HACCP) programs for Vermont Butter and Cheese Company and the Vermont shepherd cheese producers; and teaching workshops like this one all around the country.

Michigan State University MSU Extension Dairy Team



Workshop coordinators

John A. Partridge

Associate Professor & Dairy Food Extension
Specialist, Depts. of Food Science & Human Nutrition
and Animal Science
Michigan State University
2100B South Anthony Hall
East Lansing, MI 48824-1225
TEL: 517-355-7713 x179
FAX: 517-353-1676
partridg@msu.edu

G. William Robb

WC District Dairy Educator,
333 Clinton St, Grand Haven, MI
616-638-2594
robbsg@msu.edu

Housing can be arranged at the MSU
Kellogg Center 800-875-5090
mention ANR Week
or in the E. Lansing area

Artisan HANDS-ON BASIC CHEESEMAKING WITH PETER DIXON



*Is an Artisan Cheese
Enterprise an Option on your
Dairy Farm?*

at MSU Dairy Plant
Michigan State University

August 4-5-6, 2009
8:00 AM-5:00 PM
– SPACE LIMITED –
REGISTER NOW!

This three-day class is designed for people who have never made cheese before and those who want to improve their skills in order to enter the cheese business. Participants will learn about milk quality, ingredients, processes for making a variety of cheeses, techniques and requirements for aging cheese, and planning to establish a farmstead or artisan cheese business.

The heart of the workshop is the hands-on opportunity for participants to make a number of different cheeses including but not limited to: Gouda, Havarti, Lactic, Tomme, Romano, Ricotta, Fresh Mozzarella, Chevre and Feta goat milk cheese. A cheese tasting, featuring locally produced cheeses, will be held Wednesday evening.



**Add Value To Your Dairy Products
With Cheese!**

Learn from renowned cheesemaker Peter Dixon about how to make cheese and start a cheese business. Dr. John Partridge will add dairy product and food safety expertise. Enrollment is limited to 20 participants – register now!



**Whether you're interested in
working with milk from cows,
sheep, or goats, this is the
workshop for you!**

Registration

The registration fee of \$425 per person includes tuition, handout resource materials, all workshop supplies, lunches and refreshments for all three days. Registrations will be accepted on a first-come, first-served basis. The class must be limited to 20, so there can be **no refunds unless we can fill your space.**

Ways to Register

Phone 517-355-8474x114 to register using your VISA, MC, Disc, or AmEx Credit Cards. Ask for Cheese Workshop Registration.

Fax your completed registration form, along with your credit card information, to 517-353-8963, attention Cheese Workshop Registration.

Mail your completed registration form with payment to Cheese workshop, c/o Linda Young, Michigan State University, 236 G.M. Trout FSHN Building, East Lansing, MI 48824-1224.

REGISTRATION DEADLINE July 24, 2009.

Name: _____

Company: _____

Address: _____

City: _____ State: ____ Zip: _____

Phone: _____ Fax: _____

Email: _____

Payment Method

Check made payable to Michigan State Univ.

AmEx Disc MC Visa

Credit Card #: _____

Expiration Date: _____

Name on Card: _____

Signature: _____

Confirmation and location information will be sent via e-mail.

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