



Got Milk? Let's Make Cheese

Instructor: [Britanny Gill](#)

Culture, coagulate, cut, and condense curd in this hands-on cheese making class. Using various cheeses to demonstrate technique and process, you will leave with the confidence to try others on your own.

<u>Required Supplies List:</u>	A notebook
<u>Minimum Class Size:</u>	4
<u>Maximum Class Size:</u>	8
<u>Minimum Age without Adult:</u>	14
<u>Course Dates & Times:</u>	Monday, November 7 th , 6pm to 9pm
<u>Tuition Price:</u>	\$35 per person
<u>Materials Price:</u>	\$7 per person
<u>Total Course Price:</u>	\$42 per person
<u>Deposit due upon registration:</u>	\$42
<u>Registration Deadlines:</u>	Call or email the school

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