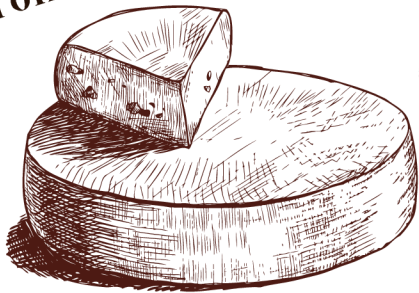




Learn how to craft cheese  
from artisans



# ARTISAN CHEESE

## Workshop

This 3-day workshop will teach participants the science and art of cheesemaking of hard and soft cheeses.

The instructors for this hands-on workshop are Gary Smith & Joshua Hall, proprietors of Leelanau Cheese of Suttons Bay, MI.

This workshop is for both non-experienced and experienced cheese makers.

Registration includes lunch each day, an extensive 3-ring notebook of all class materials and reference materials, all materials needed for the cheese-making, packaging to take home, and a cheese-tasting event on Tuesday evening with cheeses brought by participants.

**Looking for further information? Wanting to register?**

<https://events.anr.msu.edu/cheese25/>

Or Scan the QR Code!



Scan me!



**March 3 - 5, 2025**

Day 1 - 10 a.m. to 5 p.m.

Day 2 - 8 a.m. to 7 p.m.

Day 3 - 8 a.m. to 3 p.m.



**MSU Dairy Plant**  
474 S. Shaw Lane  
East Lansing, MI 48824



**\$580 Per Person**

\$375 if retaking course

Limited to 24 Participants

Lodging Not included



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