

Pennsylvania Farmstead and Artisan Cheese Alliance

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Check us out online!

www.pacheese.org

At the PA FACA web site you'll find:

Upcoming Events

All Newsletters

Membership Info

In the coming year, we hope to expand the site to include resources for cheesemakers as well as a directory of cheesemakers in the state.

Help Save Resources

If you would like to receive the PA FACA newsletter via email as a PDF, please send an email to sandra@pa.net

New Book Cheese: A Connoisseur's Guide to the World's Best

By Max McCalman, David Gibbons

Hardcover, 304, cover price \$32.50

Released in August 2005, Max McCalman and David Gibbons, who co-authored the widely acclaimed "The Cheese Plate," have just come out with the extraordinary new book. McCalman is renowned as one of the world's experts in artisanal cheeses.

Annual Meeting

The annual meeting for the Pennsylvania Farmstead & Artisan Cheese Alliance will be held on Monday, February 27, 2006 starting at 10:00 AM. The meeting will be held at the Pennsylvania Department of Agriculture (Room 202) on Cameron Street across from the PA Farm Show Complex.



Workshop with Kathy Biss

For the last 19 years, Kathy Biss, along with husband David, has run a small seasonal commercial dairy that produces a wide variety of cheeses, yogurt and ice cream from a range of milks. Situated in the scenic highlands of Scotland, the dairy maintains a seasonal schedule of manufacturing that allows Kathy time to undertake advisory work in the industry, including overseas. Until recently, the dairy included a flock of Frieslands milk sheep whose milk was made into a range of products, including an award-winning long maturing hard cheese that took the Best British Cheese and a Gold Award in the World Cheese Awards. The dairy now purchases goats and cows milk locally and specialized in mould-ripened cheese and soft cheese. Kathy Biss is the author of Practical Cheesemaking, first published in 1988 and she regularly hosts cheesemaking classes at her farm. Cheesemaking Courses with Kathy Biss at Keswick Creamery/ Carrock Farm in Newburg, PA

Offered in partnership with the Pennsylvania Association for Sustainable Agriculture (PASA). Registration is limited and must be paid in full seven days in advance. Includes breakfast and lunch on all three days as well as technical reference materials. Lodging list available upon request.

Basic Cheesemaking Course

March 22-24, 2006 9am - 5pm

Cost: \$300 for members of PA FACA and PASA; \$375 for non-members

For over 30 years, Kathy Biss has taught hundreds of aspiring cheesemakers how to blend the craft and science of cheesemaking. This course is designed for the novice cheesemaker considering commercial production. Kathy emphasizes a hands-on experience so that all class participants are empowered to make a simple cheese by the end of the course. You will leave with a foundation on which you can build skills to make cheese for sale to the public.

Advanced Cheesemaking Course

March 25, 2005 9am-5pm

Cost: \$85 for members of PA FACA and PASA; \$105 for non-members

This troubleshooting session is strictly for the advanced cheesemaker. Kathy will facilitate a discussion among experienced cheesemakers as they share their challenges and triumphs in commercial cheese production. Discussion will include production, aging, storage and marketing issues.

Recent Events

Pennsylvania Farm Show

Although the PA FACA booth was fairly simple, we were given a fantastic location—the end-cap booth along side the PA Wineries' row and members who manned the booth provided samples of their cheese to the public which was a huge draw.

Questions came from dairy owners considering adding a cheesemaking operation for value-added products to chefs asking about a state-wide directory. Several teachers also inquired as to whether we provided educational presentations for both elementary and secondary students.



The Art of Cheese at PASA

This day-long pre-conference track filled up so fast more space had to be added to meet the demand. The day began with two concurrent workshops for Beginning & Advanced Business Planning with Jeff Hyde Assistant Professor of Agricultural Economics at Penn State University's and Beginning & Advanced Cheese Affinage with renown artisan cheesemaker, Peter Dixon of Dairy Foods Consulting. The groups then came together for a session with Nina and Jonathan White of Bobolink Dairy in New Jersey to hear about their cheesemaking experiences. The Whites also graciously provided everyone with samples of their farmstead cheses and rustic breads. In the afternoon, concurrent workshops included tips from Tim Harris, the Coordinator of the Culinary Institute at Harrisburg Area Community College and a cheese plate (yes, cheese included) with Amy Sisti of Sprout Creek Farm. In Amy's session, attendees were treated to Wabash Cannonball from Capriole in Greenville, Indiana, Camembert from Old Chatham Shepherding Company in the Hudson Valley, New York, Hooligan, a washed-rind cow's cheese from Cato Corner Farm, Connecticut, Toussaint from Sprout Creek Farm, Poughkeepsie, New York and Bayley Hazen, a strong, rich blue from Jasper Hill Farm in Vermont. The ended with a marketing discussion/panel Q & A session featuring Melanie Dietrich Cochran of Keswick Creamery, Brian Kelly, Dairy Educator for Penn State Cooperative Extension, a most entertaining John Lohac of Green Valley Dairy along with Peter Dixon and Amy Sisti.

At the close of the sessions, PASA held a cheese tasting during the social hour where many of the attendees and presenters offered samples of their cheeses to everyone attending the conference. A big thanks to Green Valley Dairy, Keswick Creamery, LeRaysville Cheese Factory, Highland Farm, Wil-Ar Farm, Otterbein Acres and Bobolink Dairy, Sprout Creek Farm, Stone Meadow Farm and Connie Wenger for providing all their wonderful cheeses.



(left to right) Martha Pisano, Highland Farm, chats with Tim Harris, HACC, while at the cheese tasting Thursday evening. Amy Sisti and the cheeses she featured in her Cheese Plate session. Jim Amory, LeRaysville Cheese, enjoys the Cheese Plate session with Brian Snyder, Executive Director of PASA.