

REGISTRATION

- Theory & Manufacturing Two Days: \$550.00
- One Day – Aging Room Design \$300.00
- All Three Days: \$750.00

Ways to Register

Phone {314} 517-4397 to register using Credit Card.
Ask for Cheese Workshop Registration.

Fax your completed registration form, along with credit card information, to {314} 647-5361, attention Cheese Workshop Registration.

Mail registration with payment to Cheese Workshop, Brenda McNaughton / 4207 McCausland Ave. / St. Louis MO 63109 / Email: Brenda.cheezsorce@gmail.com

Registration

Name: _____
 Company: _____
 Address: _____
 City: _____ State: _____
 Zip: _____
 Phone: _____
 Fax: _____
 Email: _____

Payment Methods

Check payable to CheezSorce,L.L.C.
 AmEx Disc MC Visa
 Credit Card #: _____
 Exp.Date: _____
 Name on Card: _____
 Signature: _____

Ask about Hotel discounts when you register!

Conference Organizers

Brian Richter

CheezSorce Consultant
2909 Hill Street, SE
Albany, OR 97322
Tel: 541-619-3845
artisancheeseguy@gmail.com

Brenda McNaughton

CheezSorce LLC
Culture Sales/Customer Service
4207 McCausland Avenue
St. Louis, MO 63109
Tel: 314-517-4397
Fax: 314-647-5361
brenda.cheezsorce@gmail.com

Our Sponsors

- Oregon State University
- Chr Hansen
- Dairy Fab
- Dairy Heritage
- Cheese Labels.com
- Qualtech
- Rubber Fab
- Hanna



100 Wiegand Hall
Corvallis, OR 97331



6 WAYS TO MAKE CAMEMBERT WHICH IS RIGHT FOR YOU?

Nov. 30, Dec. 1 & 2
Oregon State University



Day 1:

The theory behind the camembert process.

Day 2:

Hands on cheese making day, making all six methodologies.

Day 3:

How to design an aging room.

Take aways will include:

Full notes on each method, comparative notes showing how each type differs. Make sheet format for keeping records. Design detail for your Aging room.



CAMEMBERT WORKSHOP

NOVEMBER 30TH, DECEMBER 1 & 2



Neville McNaughton

McNaughton has been a cheese maker since 1974. He is a graduate of Massey University with a Diploma in Dairy Technology in Palmerston North New Zealand. He is experienced in Exotic Cheese Manufacture. An experienced Entrepreneur, McNaughton co-founded Kapiti Cheeses Ltd (New Zealand) in 1983. He established CheezSorce, LLC in 2001. He is a Dairy Business Innovation Center Contractor, a Board Member American Cheese Society, and International and Domestic Cheese Judge.

Brian Richter

Richter has a background in Business Management, and dairy sanitation. He has owned and operated several small businesses before he began his cheese-making career in 1995. Brian apprenticed with award winning Cheese-maker Fred Leppin at Top Paddock Cheeses in Victoria, Australia. He returned to Australia in 1999, to obtain his Australian Cheese-makers certification at Gilbert Chandler University in Melbourne.

Along with an Aunt and Uncle, he co-founded Oregon Gourmet Cheeses in Albany, Oregon. With a degree in Supervisory Management, he took over creamery operations and cheese-making duties in 2004, and served as creamery manager until the family sold the creamery in 2008. Richter remained with the creamery as lead cheese-maker until the business was closed in 2009. He is a founding member of the "Oregon Cheese Guild".

Brian's Cheesmaking specialties are White Mold, Surface Smear Ripened and Havarti to name a few. Brian consults for CheezSorce.