



**PRESS RELEASE**  
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FOR IMMEDIATE RELEASE

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## **DBIC Hosts Two Cheesemaking Seminars in April with French Expert Ivan Larcher**

MADISON, Wis. – Cheesemakers interested in learning more about crafting European and sheep milk cheeses are invited to attend one of two workshops sponsored by the Dairy Business Innovation Center in April with French cheesemaker Ivan Larcher.

Larcher, a highly-respected technical advisor for cheesemakers in the United States, France, Slovenia, Israel, United Kingdom, Croatia, and Spain, will travel to Wisconsin in April and provide lectures and technical hands-on training at two separate all-day seminars. The workshops are intended for cheesemakers or aspiring cheesemakers and each session is limited to 15 participants. Cost for each seminar is \$125.

Workshop dates and locations are:

- **Saturday, April 24 at UW-River Falls:** this hands-on technical workshop will cover “European Cheeses Not Yet Discovered by American Cheesemakers” and will focus on crafting a soft, Alsatian Munster-style cheese with cow’s milk. Seminar runs from 9 a.m. to 3 p.m.
- **Tuesday, April 27 at Cedar Grove Cheese in Plain, Wis.:** this hands-on technical workshop will focus on “Soft, Lightly-Washed Sheep’s Milk Cheeses.” Seminar runs from 9 a.m. to 3 p.m.

Those interested in registering for the workshops should contact Kathy Brown, DBIC Administrator. Call 262-740-0705 or email [planningoptions@charter.net](mailto:planningoptions@charter.net).

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*The **Dairy Business Innovation Center** offers technical assistance to dairy producers and processors in developing value-added dairy products, business planning and market development. For more information, visit [www.dbicusa.org](http://www.dbicusa.org) or contact Jeanne Carpenter, 608-358-7837.*