



**PRESS RELEASE**  
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FOR IMMEDIATE RELEASE

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## **Two Goat Cheesemaking Workshops Set for May in North & Central Wisconsin**

SPOONER, Wis. – Interested in learning how to make goat's milk cheeses? The Dairy Business Innovation Center will host two hands-on cheesemaking workshops in May for aspiring and at-home cheesemakers.

The workshops, set for 9 a.m. to 4 p.m., will be led by Don Dahlstrom, a Wisconsin licensed cheesemaker with more than 40 years of experience in industrial and academic dairy technology development. Each session will include lectures on cheesemaking, ingredients and equipment, as well as a hands-on portion making goat cheese curds. Participants will also learn how to make goat's milk ricotta. Lunch is included.

The sessions are intended for aspiring cheesemakers and for those interested in learning how to make goat's milk cheeses for at-home consumption. Each session is limited to 14 participants. Cost is \$30 and pre-registration is required.

Workshop dates and locations are:

- **Monday, May 3:** Spooner Research Station, W6646 Hwy 70, Spooner, Wis.
- **Friday, May 7:** Clark County Extension Office - Auditorium, 517 Court Street, Neillsville, Wis.

Registration forms are available for download on the DBIC website: [http://www.dbicusa.org/goats\\_milk.php](http://www.dbicusa.org/goats_milk.php)

For more information, contact Jeanne Meier, 608-219-4081 or email [jeannemariemeier@gmail.com](mailto:jeannemariemeier@gmail.com)

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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.*