



Say Cheese is a local producer of artisan cheese. Using the best locally sourced sheep dairy to produce authentic cheeses such as, Feta, Stuffed Olives, and their special Vasey Sheep Cheese. Seasonally Say Cheese will produce freshly made yogurt which can be found at select locations in the region.

# Make Your Own Cheese & More

Enjoy an evening of cheese making, cheese tasting and pairing from Moondance Organic Gardens in Angus. Brought to you by Say Cheese and Moondance Organic Gardens, this 3-hour course will show you how you can make your own Feta and Ricotta cheese. You will learn from an experienced cheese producer on how you can produce your own cheese using household utensils, and walk away with your own cheese once the evening is over.

The evening will start with an introduction about Say Cheese and the history behind cheese making, followed by a hands-on personalized cheese making workshop where you will produce your own Feta and Ricotta. During the workshop you will be offered special pairing brought to you by Moondance Organic Gardens. Once you finished making your cheese you will have your own Feta cheese and Ricotta cheese to take home and enjoy at a later date.

**August 7<sup>th</sup> 6:30pm – 9:30pm**

**Price per attendee \$75 (HST included)**

**For more information and to book your spot, please contact by email:  
[info@justsaycheese.ca](mailto:info@justsaycheese.ca)**

**Location: Moondance Organic Gardens 8463 5<sup>th</sup> line Angus ON**