



Hi!

David Asher* is coming to Belgium to give a 5-day course on **traditional and natural methods for cheese making** this summer!

The course will give an in-depth insight into how different types of cheese can be made (including Crottin, Mozzarella, Camembert, Stilton, Cheddar, Alpine cheese).

From culture propagation to rennet coagulation and on to affinage, this comprehensive and hands on course covers nearly all aspects of a natural farmhouse cheesemaking. Students can expect to learn how simple traditional methods can lead to a safe, effective, and delicious raw milk cheesemaking.

Place to be: [De Zonnekouter](#) (Bio-dynamic farm in Machelen aan de Leie, East Flanders, about 75 km from Brussels, and 30 km from Ghent), from **July 6 to July 10, 2019**.

The working language during these 5 days is English (with possibility of translation).

Max. number of participants: 16 - 20

Interested? Let us know via vrijbosterlinde@gmail.com

Then we will send you more detailed information about the content, the schedule, the price of the workshop and tips for accommodation.

* *Bio: David Asher is a cheese maker, teacher at [The Black Scheep School of Cheesemaking](#) and author of the book "[The Art of Natural Cheesemaking](#)".*

Catch a glimpse to [David Asher in Colombia](#)/soon in Belgium ;)

Looking forward to meet you this summer, surrounded by cheese!

Lotte & Leen