



Agenda CHEESE MAKERS' RESOURCE CONFERENCE 2019

Day 1 - Tuesday, February 12

8:00 **Registration & Making New Friends**

Agri-Service Staff

8:30 **Welcome & Introductions** (Room A)

Dale Martin, President, Agri-Service LLC, Hagerstown, MD

9:00 **Opportunities in the air** (Room A)

Where is the market heading?

Gordon Edgar, Cheese Buyer, Rainbow Grocery Cooperative, San Francisco, CA

9:45 Cheese Break

10:15 BREAK-OUT SESSION 1

Technical Session No 1 – Cheddar (Room A)

Steps to control the cheddar cheese make

Dave Potter, Dairy Connection

Madison, WI

Farmers Markets, Farm Stores and Agri-Tourism (Room B)

Sharing Ideas

Misty Meadow Farm Creamery, Smithsburg, MD

P.A. Bowen Farmstead, Brandywine, MD

Cherry Grove Farm, Lawrenceville, NJ

11:00 Break

11:15 BREAK-OUT SESSION 2

Technical Session No 2 – Cheddar (Room A)

Adjunct cultures for flavor enhancement

Dave Potter

Farmers Markets, Farm Stores and Agri-Tourism (Room B)

Misty Meadow Farm Creamery

P.A. Bowen Farmstead

Cherry Grove Farm

12:00 Buffet Lunch

1:15 BREAK-OUT SESSION 3

Technical Session No 3 – Cheddar (Room A)

Dave Potter

Marketing it in America - No 1 (Room B)

Guiding Cheese from Farm to Plate

Zoe Brickley, Jasper Hill Farm, Greensboro Bend, VT

2:00 Break

2:15 BREAK-OUT SESSION 4

Technical Session No 4 – Blue Cheese (Room A)

The basics, and the more complex aspects

Peter Dixon, Dairy Foods Consulting

Westminster West, VT

Marketing it in America - No 2 (Room B)

Zoe Brickley

Hands on cheese making - Washed Curd (Receiving Bay)

Introduction (classroom session)

Fons Smits, Tulip Tree Creamery

Indianapolis, IN

3:00 Break

3:15 BREAK-OUT SESSION 5

Technical Session No 5 – Blue Cheese (Room A)

Peter Dixon

The World of Cheese Pairings (Room B)

What tastes good together and why?

Zoe Brickley

Hands on cheese making - Washed Curd (Receiving Bay)

Learning the Basics (classroom session)

Fons Smits

Yogurt Making Session No 1 (Room C)

Hands on session - basic principles, getting milk ready to culture overnight

Emily Harbison, Dairy Connection

Madison, WI

4:00 Final comments and instructions for the Cheese Extravaganza (from each room)

5:30 Cheese Extravaganza Dinner – SEPARATE TICKETS REQUIRED



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Day 2 - Wednesday, February 13

8:00 till 11:30 **Hands on cheese making – learning the basics** (Receiving Bay – Yoder's Processing Plant)
Fons Smits, Tulip Tree Creamery, Indianapolis, IN

7:55 **Welcome and any additional introductions**

8:00 **FDA update – FSMA enforcement** (Room A)
Carl Espenshade, Milk Inspector, PA Department of Agriculture

9:00 BREAK-OUT SESSION 6

Technical Session No 1 – Affinage, the Principles (Room A) **Yogurt Making Session No 2** (Room B)
How? What type of facility? What's important? Hands on session - testing the milk cultured overnight
Peter Dixon *Emily Harbison*

Branding & Labeling for Success – Session No 1 (Room C)
What will help me stand out?
*Trevor Roberts, Cross & Crown
Chambersburg, PA*

9:45 Cheese Break

10:15 BREAK-OUT SESSION 7

Technical Session No 2 – Affinage, the Place (Room A) **Yogurt Making Session No 3** (Room B)
Peter Dixon *Emily Harbison*

Branding & Labeling for Success – Session No 2 (Room C)
Trevor Roberts

11:00 Break

11:15 BREAK-OUT SESSION 8

Technical Session No 3 – Affinage, the Process (Room A) **Managing People – Session No 1** (Room B)
Peter Dixon Recruiting good people
*Karen Ziska-Beckley, Director of HR,
Trickling Springs Creamery, Chambersburg, PA*

12:00 Buffet Lunch

1:15 BREAK-OUT SESSION 9

Technical Session No 4 – The World of Taste (Room A) **Managing People – Session No 2** (Room B)
How can you train your palate? Setting the stage for good performance
Zoe Brickley *Karen Ziska-Beckley*

Small Group Discussions (Room C)
Join your choice of hot topic discussion groups
Various Moderators

2:15 BREAK-OUT SESSION 10

Technical Session No 5 – The Labyrinth of Certifications (Room A) –
Organic, Non-GMO, Gluten Free, Animal Welfare, Fair Trade, 3rd party...
Joe Miller, Trickling Springs Creamery, Chambersburg, PA

Small Group Discussions (Room C) **Managing People – Session No 3** (Room B)
Join your choice of hot topic discussion groups Turning lemons into lemonade
Various Moderators *Karen Ziska-Beckley*

3:15 **CHEESE TASTING** (Room A)
Learn how to taste cheeses from a panel of cheese tasting experts
Moderator – Peter Dixon... with Kerry Kaylegian, Gordon Edgar, and Lee Smith, Cheese Connoisseur

4:30 Final comments & Adjourn