



# 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)  
TBA

**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)  
TBA

**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*

12:00 Buffet Lunch

### 1:15 BREAK-OUT SESSION 3

**Technical Session No 3 – Cheddar** (Room A)  
TBA

**Selling your Cheese to Chefs** (Room B)

TBA

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*

**The World of Cheese Pairings - The Concepts** (Room B)

TBA

**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 - Advanced** (Room B)

TBA

**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

7:00 till 2:00 **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)

### 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?  
*Peter Dixon*

Hands on session - testing the milk cultured overnight  
*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)

*Peter Dixon*

**Yogurt Making Session No 3** (Room B)

*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)

*Peter Dixon*

**Managing People – Session No 1** (Room B)

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)

Where do you fit in salty, sour, bitter taste ranges?  
TBA

**Managing People – Session No 2** (Room B)

Setting the stage for good performance  
*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

Main meeting room – Room A

**Small Group Discussions** (Room C)

Join your choice of hot topic discussion groups  
*Various Moderators*

**Managing People – Session No 3** (Room B)

Turning lemons into lemonade  
*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