

## SELF SUFFICIENT FOOD WORKSHOPS

<p><b>WORKSHOP 23</b></p> <p><b>Price - \$140</b></p> <p>This includes lunch</p> <p><b>Length - 7 hrs</b></p>	<p><b><i>Smoking and curing</i></b></p>	<ul style="list-style-type: none"> <li>- Sausage making</li> <li>- Smoking eggs</li> <li>- Smoking small goods</li> <li>- Using different woods</li> <li>- How to make a small smoker</li> <li>- How to smoke in a wok</li> <li>- Smoking fish</li> <li>- Smoking pork, lamb, goat and chickens</li> <li>- Using brines</li> </ul> <p><b><i>TAKE AWAY</i></b> – a smoked product</p>
<p><b>WORKSHOP 24</b></p> <p><b>Price - \$140</b></p> <p>This includes lunch</p> <p><b>Length - 6 hrs</b></p>	<p><b><i>Cheesemaking</i></b></p>	<ul style="list-style-type: none"> <li>- Using different milks – cow, goat, and others</li> <li>- Starters</li> <li>- Soft everyday cheese</li> <li>- Camembert</li> <li>- Hard cheese</li> <li>- Herbs for cheesemaking</li> <li>- By-product use</li> <li>- Tools and equipment</li> <li>- Cheese tasting</li> </ul> <p><b><i>TAKE AWAY</i></b> – soft cheese and recipes</p>
<p><b>WORKSHOP 25</b></p> <p><b>Price - \$120</b></p> <p>This includes lunch</p> <p><b>Length - 6 hrs</b></p>	<p><b><i>Milking – theory and practical</i></b></p>	<p>So you want to have your own milk.....</p> <p>Theory</p> <ul style="list-style-type: none"> <li>- The house cow</li> <li>- The house goat</li> <li>- Other stock you can milk</li> <li>- Uses of spare milk</li> <li>- Feeds</li> <li>- Organics and conventional</li> <li>- Rare breeds and other breeds</li> <li>- Am I the vet or do we call one?</li> </ul> <p>Practical</p> <ul style="list-style-type: none"> <li>- Hand milking</li> </ul>