



Mobile Cheese Class

August 2019

Newsletter #1

In This Issue

- Why a newsletter?
- Where have we been?
- Classes in the Kitchen
- Venue Partners
- Featured Member
- Product Information
- Where are we going?

A Newsletter?

We are pleased to present you with our first Mobile Cheese Class newsletter. While many of you are members of our Closed Facebook Group – Home Cheese & Yoghurt Making, we recognise that some of our past students are not connecting through social media.

So, we thought a biannual email newsletter might be a good way to stay connected. It's our intention to send out a newsletter in February and August...a little bit of our travel news, a little bit of our cheese class news, and a glimpse of what's coming up for the half year ahead.

Where have we been?

You may be aware that we have had a few big changes recently. Our house in Wellington sold in November 2018, and we purchased our dream vehicle! Our 'Big Girl' is a 2008 Winnebago Longreach – she tows a long trailer that carries our car and business equipment.

There's been some adjusting during the process of bringing Mobile Cheese Class from a concept to a reality, but we're doing it! Somedays it feels like we're doing it well, and others...we all have those days!!

In our new guise, we've delivered classes in Wauchope, Kempsey, Morisset, Warren, Forbes, Muswellbrook, Tinonee and South West Rocks. We've found a logo that says it all in an image, and we now deliver our classes with some visual support – a camera over the pot that display screen so it's easy for everyone to see what's going on with the curd!



Classes in the Kitchen

We've gained a new partner in cheese. Jenny Nicastri, aka Classes in the Kitchen with Jenny, is delivering Home Cheese & Yoghurt Making Class from Piggs Peake Winery in the Hunter Valley.

Jen is an accomplished cheese maker, and she has been with us over recent months for a few classes. We were her support team for her first class at Piggs Peake in May, and she's going great guns!

We know the cheese part is good, but combined with great wine - it's an even bigger winner!

Jen is an amazing foodie, and has some plans for diversifying her classes in the future. She's very open to catering to groups and events, so if you'd like to attend her class or recommend it to a friend, you can contact Jen as follows:

m: 0407 372 657

e: jennyan1@live.com



And if you'd like more info about Piggs Peake Winery and can't do a walk in, click [here](#)



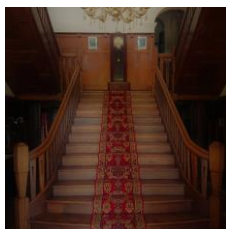
Venue Partners

We've partnered with a couple of good venues so far this year.

In March, we held six classes across two weekends at Carrawobitty Rural Retreat, Forbes. Carrawobitty is a magnificent place – hosts Ken and Monica Wren offer accommodation and event space. If you'd like know more, you can contact Ken and Monica as follows, or find details [here](#)

p: 02 6851 2050

e: contact@carrawobitty.com

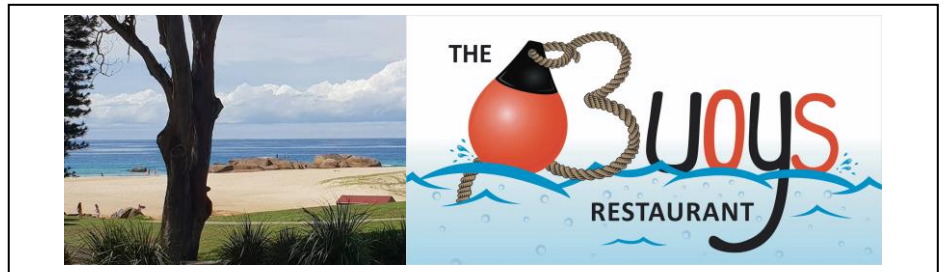


In July we partnered with Chris and Jen at the Buoy's Restaurant in South West Rocks for an afternoon of fun. We delivered our class in the usual format, and the Buoy's team provided matched wines along the way. The day wound up with tapas plates and a cocktail, and we can confidently say that everyone who attended had a fabbo time.

You can contact Chris and Jen as follows, or find details [here](#)

p: 02 6566 7673

e: thebuoysrestaurant@outlook.com



If you are interested in partnering with us for an event, or would like to host or organise a class, please email Lyn at mobilecheeseclub@gmail.com

Featured Member

We meet lots of very talented people at our Cheese Making Classes, many of them making their way into the world of small business! So we have decided to feature one 'business' member in each newsletter.

Our first featured member is Brett Ruxton. Brett lives in Muswellbrook and is turning his commitment to a more sustainable, self sufficient lifestyle into a small business – Rucko's Farm. Brett keeps bees, and produces bee keeping products, beautiful honey and the best lip balm ever! If you would like to purchase products from Brett (he will post), or follow along on his journey, his contact details are as follows:

m: 0404 725 126



Rucko's Farm



If you would like it to be our featured member, please email Lyn at mobilecheeseclub@gmail.com

Contact Us

m:0402 978 820

e:mobilecheese@gmail.com

Facebook Public Page



[Mobile Cheese Class](#)

Facebook Closed Group



[Home Cheese & Yoghurt Making Group](#)

Instagram



[Mobile Cheese Class](#)

Products

The 2L yoghurt containers have been on back order, we expect them to be back in stock by the end of August.

There is a current order form attached to this newsletter, so if you have motored through you culture supplies, or need more equipment items take a look. We have a few new kit combos that might be of interest – a great starter to give as a gift to a motivated friend or family member! Orders are sent on Mondays, to ensure any culture purchases aren't held up in the Post Office over the weekend. We will continue to offer \$5 postage for all orders until the end of 2019.

Please email Lyn at mobilecheese@gmail.com to place your order!

New Products

We are carrying a couple of new items that might be of interest.

Using our Square Fetta Jars has been an epiphany for me! Why aren't ALL jars square – they fit so well into everything. Square cupboards, square fridge, square esky etc.

Large Square Fetta Jars (400ml) are \$1.50, Small Square Fetta Jars (200ml and will hold exactly one wheel of marinated fetta) are \$1.30.

We are also now offering laminated recipe cards for \$2 each. There are four to choose from – Fetta & Persian Fetta, Haloumi, Ricotta & Paneer and Yoghurt, Labna, Mascarpone & Quark.

Our final new product is Pocket Scales, which are priced at \$12.

Where are we going?

We are currently in Wauchope on the NSW Coast, with classes booked here for Saturday 10 & Sunday 11 August. After that we are heading north to the Gold Coast to deliver classes at Maudsland on Saturday 24 & Sunday 25 August.

Then it's south to Newcastle and we are open to bookings if you have a group or event that might fit with our class.

And finally

Your feedback is a valuable part of our business, and that now includes your thoughts on our newsletters. Please contact us to make comments and/or suggestions. If you don't wish to receive further emails, please choose the unsubscribe option on the email. We will get busy gathering experiences to report in Newsletter #2, due February 2020!

Cheers

Lyn & Pete Malcolm
Mobile Cheese Class