



Mobile Cheese Class

February 2020

Newsletter #2

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Where have we been?

We've been everywhere! Well...not quite, but it feels that way! We are now an interstate business, having ventured through New South Wales and Queensland in 2019, and 2020 finds us underway in Victoria!

We've had our logo transferred to the rear end of our trailer, and some work done to our big girl to improve our day to day comfort. A couple of big recommendations for great service from Tariq at [Signmo](#) in Belmont NSW, and Nigel at [Plush Sofas Newcastle](#).



Since our previous update we've held classes in Wauchope NSW, Maudsland QLD, Woombye on the Sunshine Coast QLD, Tinonee NSW, Swansea NSW and Richmond NSW. We've spent a lovely Christmas/New Year at Stony Point on the Mornington Peninsula...by far the mildest summer either of us has ever experienced. Down to 12 degrees some nights, and the heater and knee rug getting a work out. Out our front door is Westernport Bay and the ferry to Phillip Island. We're enjoying the exploration of new territory.

We've gained quite a few new members in our closed Facebook group - Home Cheese & Yoghurt Making. If you are not a member, please consider joining. From time to time we have give aways, and our members are very generous in sharing their cheese achievements.

Our hearts have been heavy as we've watched the country ravaged by drought and fire. It's an odd thing to travel and 'live' in many places, and to then see those places and the people we have met under threat. We are grateful to be safe, and wish the same for everyone.



Classes in the Kitchen

Lyn had a special day last October, with Classes in the Kitchen with Jenny, riding shotgun for a Home Camembert, Brie & Mozzarella class at Piggs Peake Winery in the Hunter Valley.

Jenny's calendar for Home Cheese & Yoghurt Making Classes 2020 as follows:

Sunday 16 Feb 2020

Sunday 15 March 2020

Sunday 19 Apr 2020

Sunday 17 May 2020

Classes are conducted at Piggs Peake Winery, 697 Hermitage Rd, Pokolbin. 10am-1pm and include matched wine, \$140 per head.

If you are interested in attending a class with Jenny in the Hunter Valley, or perhaps organising a private event with a group of your own making, you can contact Jen as follows:

m: 0407 372 657

e: jenny1@live.com



If you'd like more info about Piggs Peake Winery, click [here](#)



Venue Partners

At the end of October 2019, we conducted classes in Swansea NSW. Our venue was the beautifully restored St Peters Anglican Chapel, located at the rear of ARTea's Garden & Gallery, 28 Josephson St, Swansea.

ARTea's is a community space that incorporates a giftshop, art space for display and sale of works, Grubb @ ARTea's for a cuppa and a chat, and a community garden where a variety of plants and vegies are available – straight from the garden!! This thriving social enterprise is overseen by the Swansea Community Cottage Inc.



If you'd like know more, you can contact ARTea's as follows, or find details [here](#)

p: 02 4971 1229

e: arteesgalleryandgarden@gmail.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

Our featured member is Sarah Johnston. We first met Sarah at one of our classes in Wauchope, as she was getting her business WaxPax started.

Sarah makes Beeswax Wraps and Beeswax Bags in a few different sizes and a wide range of patterns. You can buy from Sarah online - \$3 flat rate shipping for orders over \$100.

If you would like more information, or to purchase products from Sarah her contact details are as follows:

e: info@waxpax.com.au
w: www.waxpax.com.au/



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

Flocculation Test for Rennet

One of the mysteries of life has been 'is my rennet still good, and how do I know *before* my curd doesn't set?' (Yes, yes, I need to get out more).

Here is a coagulant test, that you can employ quickly to test your rennet if you think it might be losing strength.

You will need:

- 60ml milk (homogenised is fine if you have calcium chloride)
- 2 x 60ml cooled boiled water
- 1.25ml rennet
- 1.25ml calcium chloride (if using homogenised milk)
- A transparent glass
- Syringes

Warm the milk to 32 degrees and place in the glass. I did mine in a clean coffee cup for 15 seconds and it was the perfect temp.

If using homogenised milk, dilute 1.25ml calcium chloride in 60ml cooled boiled water and add 10ml of this solution to the milk. Then dilute 1.25ml suspect rennet in 60ml of cooled boiled water and add 10ml of this solution to the milk.

Immediately start your timer and begin swirling the milk in the glass. If your rennet is good, you will see 'flocs' or tiny white specs form and stick to the sides of the glass within 20 seconds.

If not, your rennet may have lost too much strength and you will need to refresh your stock, or experiment with adding a little more rennet to set curd.

Before



After 20 seconds



Contact Us

m:0402 978 820

e:mobilecheeseclash@gmail.com

Facebook Public Page



[Mobile Cheese Class](#)

Facebook Closed Group



[Home Cheese & Yoghurt Making Group](#)

Instagram



[Mobile Cheese Class](#)

Products & Shipping

We now have 1 Litre Yoghurt Makers in stock, in addition to our regular 2 Litre model. Same operating procedures – fill it, plug in, turn on and come back later! The 1L model is \$45, and we are taking orders if you'd like one.

If you are in need of cultures or equipment, our order form is attached.

We post orders on Mondays, to ensure any culture purchases aren't held up in the Post Office over the weekend. Postage charges in 2020 will be capped at \$10 or the actual postage cost is less than the cap, that's what you will pay.

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



And where are we going?

We will continue to enjoy the Mornington Peninsula for a few more weeks. We have classes coming up nearby at Somerville on 1/2 February, and then we are heading north east to Drouin for classes on 15/16 February. After that, it's destination Eaglehawk Bendigo for classes on 28/29 March.

Our business doesn't exist without our customers, so if you have any comments of feedback, we are open to hearing you! If you don't wish to receive further emails, please choose the unsubscribe option on the email.

Newsletter #3 will be out in August 2020, who knows what we might report. Happy cheese making everyone.

Cheers

Lyn & Pete Malcolm
Mobile Cheese Class