



Mobile Cheese Class

August 2020

Newsletter #3

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Where have we been?

We've been staying home. We rolled through February and March with classes in Victoria at Somerville, Drouin and Maryborough. We then made the decision to cancel classes at Bendigo and Rochester that were scheduled for end of March and early April, as Covid-19 lockdown commenced.



It's a challenging thing to stay put, when home is the road. We have spent winter on family property near Enngonia in far west NSW.

The break from the busyness of the business has been good for us. We have spent our time focusing on rest and relaxation, health and wellbeing, and reviewing with an eye to rebuilding once the boundaries of a 'new normal' become apparent.

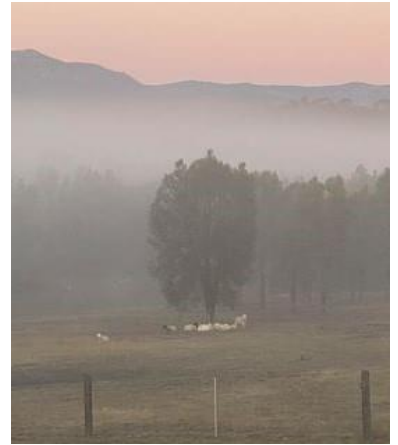
We have taken over a small building here on the farm, and developed a Covid Plan. Operating within restrictions, we have completed 4 classes of 4 participants per class during July. We have also been working on some e-Learning modules for 30 Minute Mozzarella and Camembert/Brie, which we hope to launch before 2020 is over.

In February's Newsletter, our hearts were heavy as we watched the country ravaged by drought and fire. 6 months on and we are riding the Covid-19 rollercoaster. We have been doing our best to manage the changes that continue to present – Lyn entering the rabbit hole that is Sourdough Bread Making, Pete eating the bread, and making friends with a tractor and bulldozer.



Classes in the Kitchen

Jenny was set for a big 2020, and was in full swing when Covid-19 hit. Classes came to a crashing halt... She was stood down from her work at Piggs Peake Winery and was unable to hold classes there due to social distancing requirements and 4 square metre rule. It is said there is a gift in everything, and for Jenny and her husband Ross, it was having time to settle into their new property in the Hunter Valley, clearing paddocks and spending time at home.



Cottage Fanciful also came into being. Possibly one of the key reasons Jen wanted to buy the property, the cottage is perfect for small classes. Ross thought Jenny calling the cottage a 'studio' was a bit too fanciful, and the name has stuck!

Jenny hosted her first class last weekend and is anticipating welcoming more people to Cottage Fanciful in the future.

Jen and Ross have also come across to the dark side – purchasing a Winnebago Nullabor! Their first trip is planned for late August, and we look forward to seeing them on the road!



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: jennyan1@live.com



Venue Partners



In February 2020, we held classes at Somerville Community House, in Somerville Victoria. A fabulous venue, we were well supported by management, and had good numbers for classes.

The Community Centre ordinarily hosts a variety of classes and events, however at the present time are closed due to Covid-19 restrictions.

We thoroughly enjoyed our time on the Mornington Peninsula, and our experience at Somerville Community Centre was the icing on the cake! If you are local to the area, or find yourself visiting, please support this venue!

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

p: 03 5977 8330 m: 0438 241 134

e: info@somervillecommunityhouse.com.au

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 Janelle from Janelle's Soaps and Succulents.

Janelle is located in Wellington NSW, which is where we met when she attended a Cheese & Yoghurt Making class. Janelle uses luxurious ingredients to produce hand made, cold process soaps, shampoo and conditioner bars and other body products. Janelle also sells beautiful succulents.



Janelle connected with the Buy from the Bush Campaign in 2019 and has moved from selling at markets, to a thriving online business. A fortuitous gift in light of the happenings in 2020.

You can watch Janelle making soap on her social media accounts by following Janelle's Soaps and Succulents on Facebook or Instagram. If you would like more information, or to purchase products from Janelle her contact details are as follows:

m: 0428 262 472

e: janellesoaps@bigpond.com

w: www.jsas.com.au



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

Contact Us

m:0402 978 820

e:mobilecheeseclasse@gmail.com

Facebook Public Page



[Mobile Cheese Class](#)

Facebook Closed Group



[Home Cheese & Yoghurt Making Group](#)

Instagram



[Mobile Cheese Class](#)

Products & Shipping

Thank you to everyone who has supported us by purchasing cultures and/or equipment. We've had a steady trickle of orders coming in during our lockdown and it has been wonderful to be in touch with our customers, if only via phone and email.

There is a current order form attached if you find yourself in need of any supplies.

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

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

And where are we going?

Destination unknown at this point! Hopefully somewhere with more than our current 3G internet access...we've been isolated in many ways this winter!

We anticipate making a move before summer sets in, as the far west of NSW reaches temperatures much higher than we wish to experience while residing in a motor home.

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.

We sincerely hope that each of you are finding effective ways to cope with whatever situation you find yourself meeting in the shadow of Covid-19. Regardless of the question, cheese is the answer!

Newsletter #4 will be out in February 2021

Cheers

Lyn & Pete Malcolm
Mobile Cheese Class