



Mobile Cheese Class

February 2021

Newsletter #4

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Where have we been?

Still staying home, but home looks a little different than this time last year!

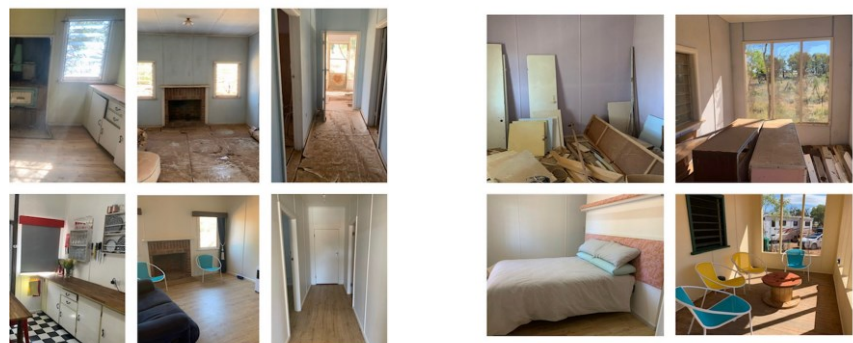
Just after our last newsletter was published in August 2020, Pete had a brilliant idea. We were staying on family property, near Baringun in the far north west of NSW. On the property there was an empty cottage. Let's renovate it he said. We can use it for a base he said. And it will be fun he said.



Our little cottage is the classic sows ear/silk purse transformation. It was pretty much a write off...without water or power, overgrown with weeds, and a thick coating of outback dust on every surface. 12 weeks of very intense work later, we have a clean, comfortable, air conditioned, 2 bedroom abode that we will call home for the next however long. And parts of it were fun. Other parts, not so much.

There is still some work to be done, but we're waiting for the full force of summer to pass before we exert ourselves too much. But the lawn and garden are thriving, and our cheese room is under construction. We are hoping to host some small classes, and use the space to store stock.

Our motorhome is parked just outside, we had a trip to the NSW North Coast in early December 2020, to catch up with family. More recently we ventured to Ballarat in Victoria to have some long overdue maintenance work done on the 'big girl'. We made it home just before Victoria entered lockdown #3, with the awareness that it is too soon to travel very far with comfort.



Featured Member

Our featured member this edition is Xavier Terrell.

Xavier lives in Cowra NSW, which is where he attended the Home Cheese & Yoghurt Making Class in 2018.

He describes himself as 40 odd, until next year when he will be 40 even! Husband to Kazz, father to Trinity, Xavier spends his workdays in the office at DTL Timbers in Cowra. His weekends are full...Parkrun, bee keeping, distilling spirits, cheese making and relaxing. He also mentioned being a Paramotor trainee...which isn't everyone's idea of relaxing!



Of his cheese life, Xavier says 'Love the therapeutic TIME it takes to make a batch. Being able to specifically slow down & take time to be mindful of what is being done & what comes next. But not forcing anything. Just let it happen. Then the best part is the feedback of a fresh batch tasted for the first time by family & friends, then them quoting that they could "never go back to the store bought stuff" ... Thank you to Lyn & Peter for the inspiration along the way and support when needed.'

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

Venue Partners

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

Classes in the Kitchen

Jenny reports that she had a very busy last half of 2020. Jen and her husband Ross hosted the ceremony of their youngest son's wedding, working within COVID 19 restrictions. The happy couple reported it was the best day ever – Jenny prepared the Bonbonnieres and took care of the catering with her brother, Steve.



Somehow in all the busyness, Jenny managed to hold some private classes at local B&B's, and taught for 2 weekends at Kim Beach's Health Retreat in the Hunter Valley.

Jen is hoping that dedicated teaching space, The Cottage Fanciful, will have full council approval by mid 2021. The venue is located in the heart of the beautiful Hunter Valley, on Hermitage Road, Pokolbin, NSW.

Jenny's class schedule in the Hunter Valley is as follows:
Sunday 21 March 2021 – Morning Fetta Class
Sunday 11 April 2021- Morning Fetta Class
Sunday 16 May 2021- Morning Fetta Class & Afternoon Camembert/Brie Class

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 Jenny direct:

m: 0407 372 657

e: jennyan1@live.com



Contact Us

m:0402 978 820

e:mobilecheese**class@gmail.com**

Facebook Public Page



Mobile Cheese Class

Facebook Closed Group



Home Cheese & Yoghurt Making Group

Instagram



Mobile Cheese Class

Products & Shipping

We will continue to post orders on Mondays, to ensure any culture purchases aren't held up in the Post Office over the weekend. Postage will remain capped in 2021 - \$10 or if the actual postage cost is less than the cap, that's what you will pay.

If you have any questions, please email Lyn at [mobilecheese**class@gmail.com**](mailto:mobilecheeseclass@gmail.com) to place your order.

And where are we going?

We're not sure. We returned from our recent trip to Victoria feeling that it too soon for any more than short trips in the motorhome. We're hoping to run some classes from our cottage for interested locals, and perhaps reach out to nearby towns for small group classes. Some more work on the e-Learning modules, and the website – it will be live very soon, so watch out for the notification.

Most of all, we want to make the most of the opportunity life has presented. Having thousands of acres to play on is a huge change after living full time in the motorhome, and while it wasn't in our 'plan', we're doing our best to get on with living in a new way. We've got some reno's to complete, a garden to tend and maybe chickens and fresh eggs when the coop is built.

It's not always easy, and we are aware that many of our members are possibly facing difficult changes. We hope that everyone is finding ways to navigate the strange times we are in. And when all else fails, there is always cheese!

Thank you for supporting us. Newsletter #5 will be out in August 2021.

Cheers

Lyn & Pete Malcolm
Mobile Cheese Class