



Mobile Cheese Class

February 2022

Newsletter #6

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What's new?

We've moved!

Our time at the outback cottage near Barringun in far west NSW came at the end of September 2021.

We are now based near Dubbo in central west NSW – enjoying life in a beautiful old farmhouse, surrounded by undulating green hills!

Our motorhome is parked up waiting for the next trip, but life seems to have other plans. We've had a couple of quick trips to the coast to visit family, and we enjoyed a long stream of guests over the Christmas/New Year period.

Our Camembert/Brie e-Learning Module was released in mid February, and there has been a great response. We have plans for further e-Learning works in the coming months, and having a 'home base' really works for that purpose. If you missed the Camembert/Brie e-Learning class you can find it [here](#).



Our 'family' has grown – life has bestowed upon us - a cat. She wandered in on Pete's birthday last November, and promptly had 4 kittens! We've named her Ash, and it seems she is keen to stick around. We've also kept one of the kittens – little Yoda. Both lovely company, and if there is another mouse plague, their status will be upgraded. We've also added a couple of

gorgeous black Australorp hens to the brood – loving the fresh eggs and that they listen intently without judgement.

Featured Member

Wayne Moon is our featured member for this newsletter. Wayne lives in Tatura, Victoria, and attended Home Cheese & Yoghurt Making Class at Eaglehawk, near Bendigo, in May 2021.

Wayne was booked in for class in March 2020 – that session was cancelled due to the initial Covid-19 wave. Patience is a virtue, and we were pleased that we could revisit the Bendigo district in 2021.



Wayne lives with his partner Kerry – the brains trust behind getting him off to cheese class. They have 4 kids – Wayne's son Joseph is 25, and his daughter Annalei is 20. Kerry's son Oscar is 19, and her daughter Zoe is 17. Here's betting they all like cheese.

Wayne works for Tatura Milk, which is part of the Bega Group. His role is processing whey from cream cheese. The layman's version of how it happens is as follows ... the whey is put through an ultra and nano filtration systems, removing minerals from the whey so it can be evaporated and dried into a whey powder.

Relaxation for Wayne is camping and fishing nothing better than sitting around a camp fire with a couple of beers. And cheesemaking – his cheeses always look outstanding and he has recently mastered the art of Mozzarella making, via our 30 Minute



Mozzarella e-Learning Module. He also makes Kransky and Cabana!

Wayne is a frequent poster in our Facebook Home Cheese & Yoghurt Making Group – perhaps he could be known as Wheyne from this point forward!

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

Classes in the Kitchen

Here is Jenny's update, from Classes in the Kitchen central in the Hunter Valley!

My biggest news for this year is the birth of my first grandchild - a little girl named Mia Grace. Ross and I were lucky enough to be out visiting Lyn and Peter when we heard of the birth, so it was such a special celebration for all of us.



Seeing both Lyn and Peter was wonderful - we had a really great catch up.



It was also a great opportunity to take our new motorhome for a run and pull up with plenty of room to park up in the paddock.

The lifting of Covid restrictions in recent months was timely - it was a busy holiday period with people out and about when I resumed classes. I have found in the Hunter, that visitors are looking for experiences, so I have developed a Mozzarella Class that is paired with some fabulous food and wine tasting. It's a real hit and works well for private group bookings like Team Bonding and Hens Day Parties.

I've also been "back to school" - our local council ran some great business classes at the end of last year. I've made some changes that have helped me get small business into the marketplace. All my classes are now on my Facebook page "Classes in the Kitchen" and ticket purchase are happening via Eventbrite. My business can now be found on google search, making it easier for visitors to find me. The whole process is more manageable and leaves me more time for 'hands on' in the kitchen.

So after a busy start to the year, we are heading off for a bit of a break - a visit to Victoria, with the itinerary including a stopover in Daylesford and visit the wineries of the Yarra Valley.

Classes will be back on from 16 March 2022. If you'd like to attend, or plan an event, please get in touch!

Cheers

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Facebook Public Page



Mobile Cheese Class

Facebook Closed Group



Home Cheese & Yoghurt Making Group

Instagram



Mobile Cheese Class

Products & Shipping

We've been enjoying lots of traffic on our website, particularly purchases of the e-Learning Modules and associated equipment and ingredients. Thank you for your purchases. If you are yet to visit, our shop can be found [here](#).

We will continue to post orders on Monday or Tuesday, 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)

And where are we going?

We're considering classes in the near future, in our local area near Dubbo. And maybe a trip to Cobar and Broken Hill for classes mid-year. It seems that every time we make a plan, life comes up with a different one! We'll see how it goes.

We will be continuing with the development of e-Learning Modules, with Cheddar and Havarti on the list. It's a bit of a production (haha) to get them together, but we've managed two now without loss of life or limb, which brings encouragement to do more.

We'd like to say a big thank you. To those of you reading this newsletter, following our social media activities, purchasing products from the online store. Our business depends on your support, and we are so grateful to have so much of it.

Take gouda care!!

Cheers

Lyn & Pete Malcolm
Mobile Cheese Class