

APPLETON CREAMERY WORKSHOP REGISTRATION – 2018

A non-refundable deposit of \$50 is required on registration, balance payable at the workshop. *(If a workshop is cancelled due to weather, lack of sufficient registrations or other reasons beyond our control, workshop is refundable or rescheduled.)*

- Each workshop must have at least two students to be held, (Day at the Dairy is negotiable) and is absolutely limited to 6 people, due to the size of our dairy. Resource list and basic recipes supplied for all workshops.
- For all-day workshops, lunch is provided. Please wear clean, light-colored clothes, waterproof footwear and a hair covering. For farm visits, please wear clean waterproof boots.
- No phone registrations! Due to our busy schedules on and off the farm, we are extremely hard to reach by phone, so email is our preferred method of communication.
- **Please email appletoncreamery@gmail.com for further details and to arrange dates for Day at the Dairy or Design Your Own Class.**

Name _____

Address _____

Town, State, Zip _____

Phone _____ Email _____

Circle your choice of workshop

Intro to Goat Cheese: April 29, 2018

Italian Fun: March 11, 2018

Basics of Hard Cheese: January 15 and March 5, 2018

_____ Second Choice: _____

Home Cheesemaking: Feb 20 & 21, April 16 & 17, 2018

Preferred date: _____ Second choice: _____

A Day at the Dairy: please email appletoncreamery@gmail.com directly to arrange a date.
Available April through October

Please reserve a cheesemaking kit: _____

Send to: Caitlin Hunter, Appleton Creamery, 780 Gurney Town Road, Appleton, ME 04862

For your convenience, we now accept MasterCard, Visa, Discover & American Express, as well as your personal check.

Amount: \$ _____ Check: _____ Credit/Debit : _____ Signature _____

CC #: _____ Expiration date: _____ CVV: _____