

Hickory Hill Smokehouse

(518) 875-6048

3 Courtney Dr, Delanson, NY 12053

How to Make FRESH Mozzarella

Topics include: Making Fresh Mozzarella from curd, forming, brining & wrapping

Note: This class doesn't include making the curd, we start with a premium curd.

Write -in Class date of interest:

Time: 10:00am to 12:00pm

customerservice@hickoryhillsmokehouse.com

Registration Form (please print):

Your Name: _____

Phone Number: _____

Email Address: _____

Address: _____

City

State

Zip

Special Needs or Accomodations:

*Mail this form & \$99/per person registration fee payable to:

Hickory Hill Farm

* Fee is non-refundable, but may be applied as a credit for another workshop.

Things to consider:

Class size is limited to 6 participants - don't wait to sign up!

You must be 18 years old to participate.

While chairs will be available, you will be on your feet for most of the time and should wear comfortable shoes.

Complimentary coffee, bottled water & snack is included.

You will take home the mozzarella we make, about 2 lbs per person!

Note: You will be working around commercial equipment. Hickory Hill Smokehouse assumes no liability for injury. By virtue of remitting payment you agree to the terms and conditions stated herein. Rev. 8-27-16