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Cannon Beach

Sign up for cheese-making workshop

CANNON BEACH — Registration is open for Introduction to Cheese and Cheese Making Workshop, a one-day event to be held from 9 a.m. to 5 p.m. April 8 at the Cannon Beach Chamber Community Hall.

The workshop includes a cheese tasting of the seven major cheese families and a hands-on session where participants work in pairs to convert milk to queso fresco. Other sessions focus on the history and categorization of cheese and learning about the key steps of the cheese-making process. A second tasting rounds out the day.

The class is offered and taught by Marc Bates, aka the Cheeseguy of the North Coast. He has 50 years of experience in the industry. He managed the Washington State University Creamery and made Cougar Gold cheese. More recently he managed the Oregon State University Creamery where he assisted with the startup and development of Beaver Classic cheese.



PHOTO BY JOSHUA BESSE
Marc Bates will teach an Introduction to Cheese and Cheese Making Workshop April 8.

Bates has taught numerous cheese-making short courses in Oregon, Washington, Idaho and California. He has served as an official judge for the U.S. Cheese Championship and World Cheese championships hosted by the Wisconsin Cheese Makers Association and at competitions of the American Cheese Society and American Dairy Goat Association. He has been an independent consultant since 2000.

The class is open to high school-age youth through adults who want to expand their love and knowledge of cheese. The cost of the workshop, including samples and materials, is \$95 per person if you register by April 3. Lunch will be on your own.

Tickets to the event are advance purchase only through Eventbrite at <https://introcheeseecb6.eventbrite.com>

Full refunds will be given for cancellation prior to April 3. Planning and supply purchasing requires a \$25 cancellation fee after April 3. Transferring your ticket to another is welcome up to the start of the event.

Upon completion of this class, attendees are offered continuing classes on specific cheese types such as fresh mozzarella, feta, ricotta, fromage blanc, chevre, havarti and others.

If you have questions about the workshop, email cheeseguy@charter.net, or call Bates at 509-595-8652.

Dining

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Raymond Roundup rustles up some fun, grub

RAYMOND, Wash. — Polish your boots and shine your spurs for the Raymond Roundup Fundraiser at the historic Raymond Theatre on starting at 4:30 p.m. Saturday, March 25.

Featuring a chili cook-off with prizes, this family-friendly event is filled with gunslingers, home on the range cowpokes and Western dancing. Along with live entertainment and audience participation, enjoy Mum's Saloon and a Olde West movie.

All proceeds benefit the Raymond Theatre. Tickets are \$15 and are available at the door, the Raymond Pharmacy or South Bend Pharmacy. Can't get into town and pick up your tickets? We'll hold them at the door for you.

