



"How to make Chevre cheese"

A Demonstration & Chat with Megan!



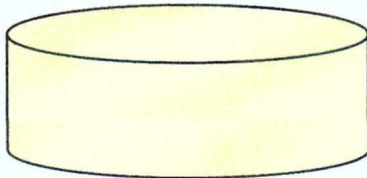
at **The Grange Hall**

51512 Morson Street (near 3rd)

La Pine, OR 97739

SATURDAY January 17th, 2026

1:00PM



All are welcome!

- Bring a note pad and pen and your questions!
- Ask a friend to come with you!

Do you ever wonder what it takes to make cheese?

Come join the conversation. See samples and materials needed.

DID YOU KNOW??

- Health Benefits of cheese: Strong bones (calcium), muscle health (protein), and a healthy gut (probiotics).
- Cheesemaking involves a learning curve so many start with simple recipes and progress to more complex aged cheeses over time.
- A core tenet of homesteading is self-sufficiency, and processing milk into cheese. There are large online communities and resources dedicated to teaching homesteaders how to make cheese.
- While cow's milk is most common for making cheese, other sources include goat, sheep and other animal milks.

For more information:

EMAIL: Events@LaPineGrange.org

Website: www.LaPineGrange.org

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