



# “How to make Chevre cheese”

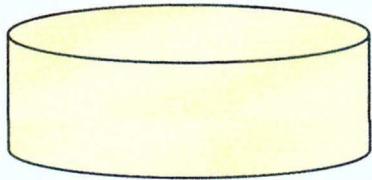
A Demonstration & Chat with Megan!



at The Grange Hall  
51512 Morson Street (near 3<sup>rd</sup>)

La Pine, OR 97739

**SATURDAY January 17<sup>th</sup>, 2026**  
**1:00PM**



All are welcome!

Do you ever wonder  
what it takes to  
make cheese?

Come join the  
conversation. See  
samples and  
materials needed.

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

## 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](mailto:Events@LaPineGrange.org)

Website: [www.LaPineGrange.org](http://www.LaPineGrange.org)

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