



**SHERIDANS**  
CHEESEMONGERS

## **Cheese Course Schedule 2012**

# **Learn about Cheese with Sheridans Cheesemongers**

**DUBLIN** (City Centre Venue)

**8<sup>th</sup> – 29<sup>th</sup> February** (Wednesdays)

**2<sup>nd</sup> – 23<sup>rd</sup> May** (Wednesdays)

**3<sup>rd</sup> – 24<sup>th</sup> October** (Wednesdays)

**GALWAY** (Churchyard St, Shop - Wine Shop Upstairs)

**16<sup>th</sup> – 30<sup>th</sup> April** (Mondays)

**WATERFORD** (Ardkeen Food Store, Dunmore Rd - Café Upstairs)

**24<sup>th</sup> April – 8<sup>th</sup> May** (Tuesdays)

**MEATH** (Old Station, Virginia Road, Pottlereagh, Kells)

**10<sup>th</sup> – 24<sup>th</sup> May** (Thursdays)

The aim of the cheese course is to give the participants a good grounding on; how cheese is made, different types of cheeses from around the world, a focus on Irish farmhouse cheese, specific comparative tasting and matching cheese with wines and other foods.

The format of the evenings are based around a talk and tutored tasting of at least six different cheeses.

- All course dates are subject to minimum participation numbers being reached

## Details / Bookings:

eryan@sheridanscheesemongers.com / 046 924 5110

Places are confirmed by paying in advance, either by credit card over the phone or by sending a cheque. Cash payments in one of our stores is also possible, and we will have vouchers available for the cheese course if it is a gift!

## Sample Course Schedule (based on Dublin February 2012)

Other locations in three parts will combine Irish Cheese with Cheese maker tasting

### February 2012

Venue: Café Joly in the National Library of Ireland 7 Kildare St, Dublin 2

Wednesdays 6.45- 8pm

Cost: €80\* (where a 3 part course; cost is €65)

#### Class 1 (Wed 08/02/2012) – Introduction to Cheese with Elisabeth Ryan

An introduction to how cheese is made, cheese made from the milk of different animals and the different cheese types found around the world, and in Ireland.

#### Class 2 (Wed 15/02/2012) – Irish Farmhouse Cheese with Kevin Sheridan

Kevin will speak about the history of Irish Farmhouse cheeses and elaborate on all the cheeses available now in Ireland as well as stories about the Cheesemakers and their cheeses.

#### Class 3 (Wed 22/02/2012) - Cheese and Wine with Enrico Fantasia & Elisabeth Ryan

Enrico Fantasia of GrapeCircus wine, with whom we work in partnership to import a wide range of European wines will be looking at cheeses and wine matches. Elisabeth will further examine these partnerships as well as looking at cheese matches with other interesting foods and ideas on how to make the most of your cheeses.

#### Class 3 (Wed 29/02/2012) – Guest Cheesemaker Breda Maher, Cooleeney

We will be joined by Irish cheesemaker Breda Maher from Cooleeney Farmhouse Cheese. Breda and her husband Jim make a wide range of cheeses, both from the cow's milk produced on their own farm in Tipperary as well as a number of goat's milk cheeses. Breda will tell us their story and taste through their different types of cheeses and compare differing age profiles, as well as comparing pasteurised and raw milk cheese.