



The Art of Cheese Presents An Evening with Three Cheesemakers

Thursday, November 17, 6:30 pm

Join us for a delightful evening of cheese & wine pairings featuring artisan cheeses made by three fabulous local home cheesemakers! Registration is required at www.theartofcheese.com.



Ripley Casdorff – Greeley Home Cheesemaker since 2014

After years of traveling to cheese festivals, Ripley took an Alpine cheese class at The Art of Cheese and got hooked on cheesemaking! Now he makes over 25 different cheeses including Jarlsberg and Swiss. Ripley is a home cheesemaker on the go – he was spotted recently at the Weld County Fair demonstrating cheesemaking and at The Colorado Cheese Festival in The Art of Cheese booth!

Denise Milligan – Longmont Home Cheesemaker since 2014

Denise loves to cook, so when her husband suggested ‘they’ learn to make cheese, it seemed like a great opportunity to take some classes at The Art of Cheese. Her favorite cheeses to make are Spanish-style cheeses, an interest that grew out of her visits with artisan cheesemakers in Spain. She’s pictured here with her Nubian doeling, nicknamed “Cheese”! Denise is also learning to milk and care for dairy goats and dairy sheep at two local farms.



Karen Ragland – Niwot Home Cheesemaker since 2013

Karen’s interest in cheesemaking comes from her love of science, food, cooking and entertaining. Her favorite cheeses to make are aged Parmesan-style cheeses and bloomy rind cheeses, like Brie. Karen loves to experiment and makes cheese with fresh goat, sheep and cow’s milk from local herd share programs.

