

KATE JOHNSON

CHEESEMAKING/GOATKEEPING GURU



ABOUT ME

I am the owner and lead instructor for The Art of Cheese, one of the busiest cheesemaking schools in the country. My brick-and-mortar classroom is located on my own working dairy goat farm in Longmont, Colorado, but I also travel throughout the world teaching in beautiful locations. In addition, I now offer classes virtually On Demand and have a 6-course DVD.

I am the author of two books and write regularly for a national journal on cheesemaking and goatkeeping. I am currently working on a Cheesemaking How-to book.

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CLASS OPTIONS

ON-THE-FARM

My state-of-the-art classroom is located on my working dairy goat farm. I feature hands-on cheesemaking and cheese tasting classes followed by a tour of the farm to meet the goats!

DVD

My professionally produced DVD was filmed by a James Beard Award-Winning videographer and covers the science behind cheesemaking as well as step-by-step instruction for 6 different cheeses.

VIRTUAL/ON DEMAND

Using the Zoom meeting platform, I offer live and interactive classes you can take right from your home kitchen and these are also available On Demand. With downloadable recipes and live question & answer time, as well as recordings to refer back to after the class ends.

REMOTE LOCATIONS

I am also available to travel to offsite locations and have run retreats and tours in Hawaii and Italy, as well as at other popular travel destinations around the world.



THE ART OF CHEESE



TESTIMONIALS

"If you love cheese, you HAVE TO take Kate's classes! The side benefit we didn't anticipate was that all our friends are really impressed with the incredible cheese we're making, thanks to Kate. The classes are so much fun – packed with great information, stories, and key tips that you just can't get from reading a recipe. I can't recommend Kate's classes highly enough. Go sign up. Right NOW!"

"I have taken almost all of Kate's classes and have even repeated a few. They are interactive and hands-on with tons of information for the hobbyist or professional. The format makes cheesemaking fun and non-intimidating. Cheesemaking might be as addictive as cheese!"

"Kate is such a friendly, knowledgeable and talented teacher. Her classes and recipes are thoughtfully prepared making the process very accessible. She sets you up for success!"

"Kate's online cheesemaking classes are lively, fun, and informative. She will inspire you in the art of crafting your own artisan cheese, as well as teach you the science behind successful cheesemaking. I highly recommend this class!"

WEBSITE STATS

(JAN.-DEC. 2022)

Total Pageviews - 65K

Total Unique Views - 51K

Total Session: 22K

Time on Site: 2:26

86% US/58% Colorado

DEMOGRAPHICS

71% Female

29% Male

25-34 = 27%

35-54 = 34%

55+ = 30%

STATISTICS



2.1k+

89% US



2.0k+

84% US

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LINKS TO RADIO AND VIDEO:

[The Rachael Ray Show](#)

[Cheesemaking Demo on](#)

[Loving Living Local](#)

[Cheesemaking 101 Video](#)

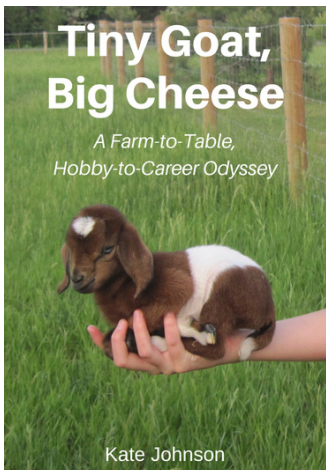
[Teen Kid News](#)

[Cheesemaking Demo](#)

[FarmHer Television Trailer](#)

[Cutting the Curd Podcast](#)

MY BOOK



Tiny Goat, Big Cheese isn't just about how a tiny, fist-sized goat helped inspire the creation of one of the busiest cheesemaking schools in the country. It's also about how tiny ideas can turn into big adventures if you let passion, purpose, and persistence take the helm.

WHAT PEOPLE ARE SAYING

"Kate Johnson is a beautiful story teller...I highly recommend this book to anyone who is looking for a unique, inspiring story of a journey well told." ~ Suanne Miller, Owner/Cheesemaker at Western Culture Creamery

"Move to the country. Buy a goat. Make cheese. For some, this path will remain an American dream, but for Kate Johnson, it was just the beginning." ~ Marissa Ames, Editor of Goat Journal and Backyard Poultry

"For anyone who has ever dreamt of sharing their life and love with animals, Tiny Goat, Big Cheese is a must read! Her heart-felt memoir will inspire you to never give up..." ~ Linda Fallaice, Co-owner of Three Shepherds Cheese and author of Mad Sheep: The True Story Behind the USDA's War on a Family Farm

ARTICLES ABOUT KATE JOHNSON:

[Business Profile in New England Cheesemaking Supply Company's Newsletter - December 2019](#)

[Article in Longmont Times-Call about Book Release/Business Anniversary Party - November 2019](#)

[Cheesemaking Class Review in The Denver Post - October 2018](#)

PRESS RELEASE

The Art of Cheese Debuts the 7-Day Cheese Challenge via Zoom

After teaching in-person classes to thousands of students for the past five years, Kate Johnson at The Art of Cheese is now teaching students how to make cheese virtually.

April 1, 2020 – The Art of Cheese cheesemaking school located on Briar Gate Farm in Longmont, Colorado, announced the launch of their first live, in-person, virtual cheesemaking course using the Zoom conferencing platform. This new course will teach students how to make 7 different homemade cheeses on 7 consecutive days from the comfort of their own kitchens.

To date, Kate Johnson with The Art of Cheese has taught thousands of students how to make delicious and nutritious cheeses at her on-farm classes as well as at other locations around the country. She also produced an online course and a DVD course in 2017, but this is the first online live class to be offered.

Upon release of the course registration information, over 100 students from around the world signed up to participate. The classes were offered April 13-19, 2020 and included Paneer, Mascarpone, Chevre & Fromage Blanc, Quark, Cottage Cheese, Feta, and Guido's Italian Hard Cheese.

"When the Covid-19 crisis closed our in-person classes at the same time that people were ordered to stay at home, I saw this as the perfect opportunity to begin offering live classes via web conferencing," said Johnson, founder and lead instructor for The Art of Cheese. "Many people were turning to cooking, baking, and making their own jams and jellies as a way to not only nourish their families, but also to fill their days as they were confined to their homes. I saw this as a great time for people to also learn the joys of making their own cheese! And who doesn't love a challenge?"

What Students are Saying

"I came into these classes as a complete cheese novice and now can proudly call myself a "cheesemaker"! Kate's recipes, videos, and wealth of knowledge have given me the confidence to make cheese for the first time on my own. It's also reassuring to know that I can refer back to the recorded videos or send her questions via email if I find myself in trouble along the "whey!" ~ Tiffany in Alabama

"What a wonderful class! The recipe and video were easy to follow, Kate was very relatable, and it took cheesemaking from intimidating to doable! I look forward to participating in more classes in the future." ~ Laura in Estes Park, CO

"The classes were clearly explained and very helpful! I thoroughly enjoyed them and look forward to using all my new knowledge. I highly recommend taking these classes! ~ Justin in Arvada, CO

Other On Demand Classes

During the pandemic, Johnson and her team taught over 70 cheesemaking classes via Zoom and now you can take as many as you'd like with their On Demand format. The classes cover Beginner, Intermediate & Advanced Cheeses and Bonus Classes cover topics such as Setting up a Cheese Cave and 9 Ways to Age Your Cheese.

About The Art of Cheese

The initial inspiration for The Art of Cheese began with a childhood activity for Johnson's daughters, who began raising dairy goats through the local 4-H program in 2008. Once their goats had babies, they had milk. Not knowing what to do with all that extra milk, she learned to make cheese. Eventually she furthered her knowledge with classes from several professional cheesemakers and began teaching her own cheesemaking classes as a hobby. Inspired by the enthusiasm she was seeing in her many students, Johnson decided to open a brick-and-mortar cheesemaking school in 2014. She is now an award-winning cheesemaker, dairy goat breeder, and writer/author about cheesemaking and goatkeeping. The Art of Cheese is dedicated to teaching people from all walks of life that they can make their own artisan cheeses at home. Johnson tries to make the process simple, fun, educational and entertaining. Her classes help people to source the best milk and supplies for their cheesemaking, even if that means just a trip to the local grocery store.

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