



Valerie Sutton

Cheese Making Instructor

My accounting career requires me to be very linear and logical. I express my creative side in my hobbies, cooking, gardening, soaps, candles, and of course, cheese making. I enjoy cheese making because it is scientific, yet gives you the ability to be creative at the same time. I enjoy experimenting with different recipes and seeing the end results. I have 3 daughters that are in 4H. My oldest daughter raises meat goats, and after a couple of years, we decided to venture into breeding a dairy goat. The goat gave us more milk than we could drink, so I went to the library and searched the internet for all the information I could find on cheese making. Through trial and error, and many batches of cheese, I got the basic techniques down. I have been making cheese at home for about 4 years now, both with our own goat milk and store bought cow milk. When I share my cheese with friends, or mention to people that I make my own cheese they are often intrigued by the idea. Since so many people seem interested when I tell them about it, I thought I could share my knowledge through this class.



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