



IN-PERSON PRIVATE TASTING SESSIONS

Guided tastings are perfect for team building, client appreciation, or connecting with family & friends.

Cheesemonger/Wine Specialist Beth Falk can host your group at our Western Ave. Studios tasting space in Lowell or come to you at your home, workplace, or other venue.

CAPACITY:

Our Western Ave. tasting space comfortably seats up to 16 people or combines seating/standing room for up to 30. For offsite events, we're limited only by your space and imagination!

TIMING:

Tasting events usually last about an hour: 45 minutes for tasting, followed by 15 minutes of Q&A/informal discussion.

PRICING:

In person tastings start at \$40 per person, with a minimum of 10 participants. (We can accommodate smaller groups, but private events do need to reach certain minimums. We'll work with you on this.)

CONTENT:

These are our most popular themes (detailed descriptions on the following pages). We're always happy to talk about your ideas and special requests, too!

- Cheese 101
- Build a Board
- Perfect Pairings
- How to Taste Wine and Cheese
- New England History Through the Eyes of Cheese
- Sensory Analysis: the Ultimate Experience for Curd Nerds

CLASS DESCRIPTIONS

CHEESE 101

This is a tasting for people who love to learn about food. We'll review the seven basic families of cheesemaking styles, from fresh to Alpine to blue, with a bit of cheese science and history to boot.

This class will introduce you to the tremendous variety of artisan cheeses made worldwide and give you some tools to help you navigate your exploration of cheese wherever you encounter it. We'll also include a pairing bite for each cheese (jam, honey, nuts, olives, etc).

\$40 per person; includes 6 cheeses, accompaniments, and crackers.

NEW ENGLAND: HISTORY THROUGH THE EYES of CHEESE

The first dairy cows to set hoof on North American soil reached the Massachusetts Bay Colony in 1624, and the tradition of American artisanal cheesemaking was born. The United States was born in the following century, and cheese was there to witness it all.

We will taste a variety of artisan cheeses made in New England, each with a unique connection to some part of the region's history from the early colonies through the 20th century. You'll learn about the myths and methods behind Cheddar, the "Goat Ladies" rise to power, and some other delicious historical trivia that's sure to make you the star of your next gathering.

\$40 per person; includes 5 cheeses, accompaniments, and crackers.

PERFECT PAIRINGS

These tasting events focus on combinations of flavors, textures, and regional specialties. Taste cheese along with some of the world's most delicious foods, side by side! We'll start with some food science to learn why these bites work so well together, and we'll do a little sensory analysis of some basic flavor compounds you may notice in the pairings. Pairing options include:

Cheese & Honey/Maple
Cheese & Preserves

Cheese & Chocolate
Cheese & Charcuterie

\$50 per person; includes 4 or 5 pairings with crackers/nuts.

BUILD A BOARD!

Beautiful, elaborate cheese boards are everywhere – in colorful images on social media, on the table at parties, even in the background on your favorite Netflix shows. But looks aren't everything; if you want to really impress your guests, you need great cheese with great pairings.

In this class, you'll learn how to:

- select cheeses and accompaniments that taste as good as they look
- cut and plate different styles of cheese
- pair cheese with accompaniments for color and flavor, creating a "road map" for guests

Each participant will create their own cheese board to take home, and will also receive a guide with cutting instructions, presentation tips, and pairing suggestions.

Pricing starts at \$75 per person.

HOW TO TASTE WINE AND CHEESE

Sound silly? Of course you know how to eat and taste. But - in this class, we'll take taste from simple to scientific. Learn about the basics of sensory analysis, flavor profiles, and what it really means when someone says a wine is "dry" or a cheese is "sharp." We will taste a variety of different combinations and work with a flavor wheel to create the beginnings of a tasting journal.

Never fear – we won't take ourselves too seriously. This session addresses compelling questions like:

- Does wine taste different when you slurp?
- Does cheese taste different when you hold your nose?
- Can something that smells like a damp basement really taste good?

\$50 per person (4 cheeses/2 wines) or \$80 per person (6 cheeses/4 wines)

SENSORY ANALYSIS OF CHEESE: The Ultimate Experience for Curd Nerds

Good food engages all of our senses. We love cheese for its aromas, its texture (what's better than a satisfying mozzarella stretch or a bite of crystalline cheddar?), its colors, and of course the way it tastes.

But it can be hard to describe the difference between cheeses, or to come up with words besides "sharp," "creamy," or "nutty." Never fear - we're here to help!

In this 3-hour workshop, you will:

- learn some of the basic science behind the way we experience food
- participate in hands-on exercises to evaluate the sensory qualities of cheese
- taste some **really** delicious cheese
- have a lot of fun

You'll leave the event with a tasting journal and a collection of your favorite cheeses to enjoy in a new light.

\$100 per person; includes a take-home box of 4 artisan cheeses.