



# Westminster Artisan Cheesemaking

## Registration Form

### Affinage: Techniques, Microbes and Facilities

April 1 - 3, 2023

Name \_\_\_\_\_

Address \_\_\_\_\_

\_\_\_\_\_

Phone: \_\_\_\_\_ e-mail: \_\_\_\_\_

**Workshop Fees:** \$750

**Registration Policy:** To reserve a space in class email a completed copy of this form to [westminsterartisan@gmail.com](mailto:westminsterartisan@gmail.com). Registration will be confirmed up on receipt of \$500 deposit and completed registration form. Deposits are refundable with at least 30 days notice. *In case of class cancellation, all deposits will be refunded.*

**Safety/Insurance Waiver:** Safe practices are taught in all sessions. Participants should have insurance or medical coverage in case of accident.

If you have been recently exposed to or are exhibiting symptoms of Covid 19, please take appropriate precautions and let us know.

Please read the above paragraph and sign and date that you understand and agree.

Name: \_\_\_\_\_

Date: \_\_\_\_\_

**Release Form:** Are you willing to have your photo on the website or other promotional materials? (No names or other information will be shown.)

Agree \_\_\_\_\_ No Thanks \_\_\_\_\_

### **Deposit:**

Please send a check for \$500/spot to

Dairy Foods Consulting

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