



YOGURT CLASS SERIES

Class # 2 - Bulgarian/Greek Yogurt!

(Note: You do not need to have attended any other of our classes to participate in any of the series.)

Kristie Olsen of C'est Naturelle Farms is teaching a series of classes on yogurt and other cultured foods. Kristie is an integral part of the vision and purpose at C'est Naturelle Farms as she has a wealth of experience in the healing and nourishing power of food. She helped recover and heal her husband from his death bed with food, and continues to bless her family by nourishing them. Her hard work and passion for truly good food and sharing it with others through teaching is her mission.

Come join the fun!

Class #2: Bulgarian/Greek Yogurt!

When: Saturday, April 9th 10am – 11:30am

Where: Class will be held in Mulino (about 5 minutes south of Oregon City)
26022 S Eldorado Rd. Mulino, Oregon 97042

What:

- Learn how to make Bulgarian and Greek yogurts, the methods of raw and pasteurized processing.
- Learn how to make a “mama culture” to keep your yogurt alive
- Taste samples of yogurt and other delicious, nourishing goodies made with these amazing foods.

Cost: Pre-pay \$35 class fee

*\$11.99 each for either Bulgarian or Greek Yogurt culture.

(Each packet contains 2 ½ tsp. of dehydrated yogurt starter. You will learn exactly how to use it.)

Make checks out to: Kristie Olsen, 30273 S. Hwy 213 Molalla, Or 97038

If you have any questions please email info@cestnaturellefarms.com

Look for dates and times for the classes coming up, which will include Filmjolk, Matsoni, Piima, Villi, and the Magic of Whey.

Thanks!