



The Small-Scale Cheese Business

The Complete Guide Running a Successful Farmstead Creamery

Gianaclis Caldwell

Foreword by Jeffrey P. Roberts

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“ There has never been a better time to be making and selling great cheese. ”

Today, more than ever before, the people who choose to become farmer-cheesemakers need access to the knowledge of established cheese artisans who can help them build their dream.

Few career choices lead to such extremes of labor, emotion, and monetary challenge. In *The Small-Scale Cheese Business* (originally published in 2010 as *The Farmstead Creamery Advisor*), respected cheesemaker, instructor, and author Gianaclis Caldwell walks would-be producers through the many, and often confusing, steps and decisions they will face when considering a career in this burgeoning cottage industry.

People worldwide are consuming more high-quality, handmade cheese than ever before. The number of artisan cheesemakers continues to increase, and many of the industry's newcomers are “farmstead” producers—those who work only with the milk of their own animals.

This book fills the gap that exists between the pasture and cheese plate, and goes far beyond issues of caring for livestock and basic cheesemaking, explaining such business issues as:

- Analyzing your suitability for the career;
- Designing and building the cheese facility;
- Sizing up the market;
- Negotiating day-to-day obstacles; and,
- Ensuring maximum safety and efficiency.

Drawing from her own and other cheesemakers' experiences, Caldwell brings to life the story of creating a successful cheesemaking business in a practical, organized manner.

The Small-Scale Cheese Business will benefit the many small and hobby-farm owners who already have milking animals and who wish to improve their home dairy practices and facilities, and it will be an essential book for anyone interested in becoming a licensed artisan cheesemaker.



Gianaclis Caldwell grew up on a small family farm in Oregon, where she milked cows, ran a dairy cow 4-H club, and learned to raise organic produce and meat. In 2005, Gianaclis returned to the property with her husband and their two daughters where they now operate Pholia Farm, an off-grid, raw milk cheese dairy. Caldwell is also the author of *The Small-Scale Dairy*, a guide to producing and selling farm-fresh milk, and the award-winning *Mastering Artisan Cheesemaking*.

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