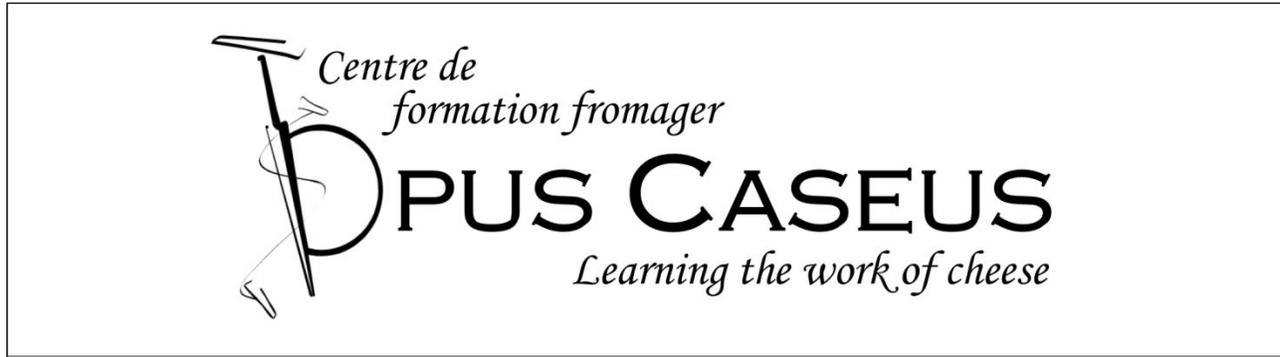


FOR IMMEDIATE RELEASE



Cheese in London: An Insider's Tour
November 1-4, 2016

The [Academie Opus Caseus](#), the center for professional development at [MonS Fromager-Affineur](#) will lead a select group of cheese professionals on a discovery of the vibrant cheese scene in London this fall. Rosie Teare, former cheesemaker for Mary Holbrook at Sleight Farm, Academie alum, and now affineur at Mons in St Haon le Chatel, will co-host the program with the Academie's Sue Sturman.

Cheesemonger visits: [Neal's Yard Dairy](#) will discuss their work to revitalize traditional UK farmstead cheesemaking, [Paxton & Whitfield](#) will explain what it means to be a purveyor to the Queen for over 100 years, [Androuet](#) and [Mons Cheesmongers UK](#) will discuss French and English mongering, [La Fromagerie](#) will share with us their experience in distribution, retailing and restauration, and [London Cheesmongers'](#) Jared Wyboe will tell us how he started with a bicycle, three wheels of Comté and a credit card....

Cheesemaker visits: On day three of the program, we'll drive to Somerset to visit ultra-traditional [Montgomery's Cheddar](#), historic [Westcombe Dairy](#), and relative newcomer [White Lake Cheese](#). We'll also visit innovative urban cheesemakers in the heart of London.

More highlights: We'll lodge in a traditional English Inn, dine at a country pub, and visit both [Borough](#) and [Spitalfields](#) Markets. We'll also visit the famed Spa Terminus, the repurposed railway arches that have become a hub of London's artisanal food production.



By Appointment to
HM The Queen



Registration is limited to 6 participants*, on a first-come, first-served basis. Cheese professionals only, please. **Registration deadline: October 3, 2016. The cost of the program is \$3000**, and includes 4 nights' hotel (double occupancy), most meals, and all ground transportation. *4 participants minimum required to run the program. *Visits may be changed, substitutions will be of equal interest.*

(continued....)

The [Academie Opus Caseus](#) is the center for professional development within the MonS Company. The curriculum evolved out of practical, daily experience over decades, in collaboration with top French dairy scientists and researchers. [MonS Fromager-Affineur](#) is widely recognized in France and internationally as one of the premier affineurs in the world, and draws from over 50 years' experience in all domains of the cheese business, from production and product sourcing through affinage, national and international distribution, wholesale, and retail.

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