

Fairview Junior Cheese Master

It's that time of the year again ... school holidays. Keeping children amused for six weeks or more can be a challenging task for any parent.

An activity that will surely keep your child entertained is the newly launched Junior Cheese Masters at Fairview Wine and Cheese in the Paarl Winelands. Junior Cheese Masters is a fun and educational experience that will teach children how cheese is made, while filling up those little bellies too.

Each session will guide your child through the cheese-making process, from seeing how a goat is milked and tasting the fresh milk, to adding the rennet and cutting the curd. The creative corner will supply endless entertainment, including decorating their own cheese container with paint and glitter. The course also includes a baking area where children will be given the opportunity to roll out their own Pita bread dough and have it baked to enjoy with their cheese.

To make a booking, simply email tasting@fairview.co.za or visit the farm. Each session lasts one - one and a half hour and payment can be made at the Fairview Tasting Room.

While the kids are occupied why not enjoy an award-winning Master Tasting or indulge in an artisanal cheeses and wine tasting.

Junior Cheese Masters is open Wednesday - Sunday from the 15 December 2012 until the 6 January 2013. Thereafter only every Saturday and Sunday. Please note these dates are subject to change. BOOKINGS ARE ESSENTIAL!

Cost: R50 per child (age 3 - 14 years old)

Session times: 10:30, 12:30 and 14:30.

To book or for more information on Junior Cheese Masters email us at tasting@fairview.co.za or call us on +27 21 863 2450

Please note as this is an out-door offering, it is weather dependant.

What you need to bring:

- Sunscreen
- Hat
- Cooler bag for the cheese
- Clean set of clothes (just in case)

To receive the latest news and updates from Fairview Wine and Cheese follow us on Twitter @FairviewWine and Facebook at FairviewWine

Date: 15 December 2012 to 06 January 2013

Venue: Paarl Winelands, Paarl