

Course

Artisanal dairy processing on the alp:

**working with whey culture and wooden vessels
(advanced):**



What to expect

**2.5-day (Alpine) dairy course with Anton Sutterlüty at
Vorsäß Rehenberg (Bregenzerwald).**

Focus:

*Alpine cheese & semi-hard cheese from whey culture
Working with wooden vessels (material, care, hygiene)
Cheese ripening, rennet production & butter making*

Date: September 17–20, 2026 (arrival on September 17 by 7 p.m.)

Location: Vorsäß Rehenberg, Vorarlberg

Cost: €250 (including breakfast, lunch, course materials)

Prerequisite: at least 1 summer of dairy experience

Registration:

<https://form.jotform.com/260515245239354>



Details

The Austrian Network for Shepherds and Dairy Farmers (AUFFI!) is organizing an advanced artisanal (alpine) dairy course at the Vorsäß Rehenberg in Vorarlberg in collaboration with Anton Sutterlüty (“Anton Macht Ke:s”).

The focus is on the production of alpine cheese (including “Absennen/ Ziegern”) and semi-hard cheeses from Sirten culture (“wild” cultures, no freeze-dried cultures). We will be working with Gebesen and other wooden vessels. We will also take an in-depth look at working with wood (material, care, hygiene), cheese maturation, the production of rennet from calf stomachs, and butter making.

The course is aimed at cheesemakers who already have experience in cheese making with “wild” cultures and would like to deepen their knowledge in these areas or enjoy professional exchange.

- **Course duration:** 2.5 days
- **Date:** Thursday, September 17, 2026 (arrival by 7:00 p.m.) – Sunday, September 20, 2026 (departure from 2:00 p.m.)
- **Location:** Vorsäß “Rehenberg,” Bregenzerwald (limited parking – please carpool from the Schetteregg ski lift at the latest)
- **Cost:** €250 per person (excluding accommodation; including course materials, breakfast, and lunch)
- **Prerequisite:** 1 summer of (alpine) dairy experience
- **What to bring:** Please bring your own cheese apron, cheese-making boots, and headgear. Feel free to pack your own cheese for a group tasting.
- **Accommodation:** if required, sufficient beds have been reserved at the guesthouse “Falken” in Großdorf-Egg from Thursday, September 17 to Sunday, September 20. From there, the dairy hut at Vorsäß Rehenberg can be reached in about 20 minutes by car. Please indicate when registering if you require a room – otherwise, please make your own arrangements. Unfortunately, it is not possible to stay overnight at the Vorsäß Rehenberg due to limited space.
- **Meals:** From Friday to Sunday, we will have breakfast, cook, and eat lunch together on the alp (included in the price). For the evenings, we ask everyone to bring their own snacks. There is a small Spar supermarket in Großdorf for shopping.