SAY CHEESE! ARTISANAL TASTING AND PAIRING AT THE COOP

February 10, 2026



Courtesy of venue

The Park Slope Food Coop Cooking Squad Presents

SAY CHEESE!

Tastings and pairings from the Coop's own cheese buyer, Yuri Weber



Learn about cheese sourcing, seasonality, and selection.

Yuri Weber has been the coop cheese, olive, bulk, and fine foods buyer for 16 years. He enjoys cooking and singing (not always at the same time).

TO REGISTER:
foodcoopcooks.org/rsvp
IG: foodcoopcooks

Note: In-person attendance is limited to 30 seats.

Feb 18th
7:30 pm EDT

upstairs at the Park Slope Food Coop
$10 cash fee for
the in person class
(online is free!)

Courtesy of venue

Ever wonder how the Coop selects cheeses? Or, wish you knew how to shop the case like a pro? Join the PSFC Cooking Squad for **a practical, approachable cheese class** with our very own cheese buyer, ***Yuri Weber***, on **Wednesday, Feb. 18**, **at 7:30 p.m. EST** as part of the Coop's monthly cooking series. This Cheese 101–style session offers a behind-the-scenes look at sourcing, seasonality and selection, along with practical advice for choosing cheeses for different occasions and budgets.

The class will focus on artisanal regional cheeses with an emphasis on standout producers from Wisconsin and Vermont. From understanding flavor profiles to creating thoughtful pairings with what's currently available, Yuri will share tips for building a seasonal cheese board and delve into the many practical facets of cheese—like which ones melt best and how to avoid quesadillas that drip!

DID YOU KNOW THE COOP SELLS OVER 5,000 POUNDS OF CHEESE EVERY WEEK?

Join us for an hour filled with practical advice from someone who knows the cheese case inside and out. Class will be **in-person at the Coop** *and* streamed **online via Zoom**. For in-person attendees, there is a $10 cash-only fee taken at the door to help cover the cost of ingredients. Attendees will get to ask questions, meet Yuri and eat cheese! This class is perfect for anyone looking to elevate everyday snacking or hosting without overcomplicating things.

ABOUT THE CHEF

Yuri Weber has been the Coop's cheese, olive, bulk and fine foods buyer for 16 years. He enjoys cooking and singing (but not always at the same time). Yuri is also full of useful and interesting tips and facts about cheese! ***Did you know the Coop sells over 5,000 pounds of cheese every week?***

RSVP, PARTICIPATE, AND FOLLOW

Sign up for classes, download recipes and find shopping lists to cook along from home at foodcoopcooks.org. As classes are added, they will show up on the Squad's home page. Check back regularly for updates! Follow the Cooking Squad on Instagram for more content, including shopping sessions with guest chefs!

TEACH A CLASS

Though cooperation is at the heart of the Coop's mission, so is food! The Cooking Committee is looking for guest chefs to share their food expertise, traditions, and special treats. Members receive FTOP credit for preparing and delivering classes. Tell us what you want to teach!