Join us for a stellar Cheesy-Versary Celebration

Cheesy + Bubbly Celebration

Tuesday, January 17, 2017
6 PM – 9 PM

January Anniversary Party
This month, we'll celebrate our 6th Anniversary and really kick the New Year off right with a Cheese and Bubbly pairing. We'll explore a variety of pairings with cheeses and sparkling beverages such as sparkling wines, cider, and beer brought to you by outgoing President Alyssa Humbert and incoming President Earl Itrich.

The Bubbly and Cheese Party is a special annual event in lieu of our regular meeting. We have selected a special location for this meeting to better accommodate the format of the meeting and to allow everyone to be seated at tables. It's on the same Tuesday Night and at the same time as our regularly scheduled meeting.

Payment instructions were emailed to Queso Diego members whose dues are paid and up-to-date. This event is already 50% sold! Please note that space is limited for this event and once we reach capacity, we will send out an announcement that the event is closed. If you haven't received your invitation, please email me so I can check your membership status: president@quesodiego.org

The club will be providing a guided flight of beverage and cheese pairings, along with some bread, crackers, and fruit to accompany the pairings. Members are encouraged to bring snacks (alcohol is allowed!) to share at the start of the meeting.

Parking can be found on the street or in the UCSD medical center parking lot (next to the church) for $5.
Street parking is very limited, as this area is almost entirely residents-only. Ridesharing is always encouraged.

Thanks to our amazing club Officers:

President
Earl Itrich
president@quesodiego.org

Vice President
Curt Wittenberg

Treasurer
Chuck West
treasurer@quesodiego.org

Secretary
Lisa Chamberlain

Membership Chair
Larry Stein
membership@quesodiego.org

IT Chair
Chris Banker
cbanker@quesodiego.org

Historian
Kristin Pearey
historian@quesodiego.org

Quartermistress
Joanne West

Education Coordinator
Don Rutherford

Newsletter, Editor-in-Chief
Alyssa Humbert
newsletter@quesodiego.org

To contact all of us with questions, concerns, suggestions, email us at: officers@quesodiego.org

Upcoming Events

January 8, 1:00PM - 2:30PM
Fermenting with Spices 101 -
This is always a fun event, so I hope to see you there!

December Holiday Party

Thanks to all the Queso Diego Officers who solicited donations and our donors who provided items for our opportunity drawing, we were able to raise $525 for the club to use in 2017!

These funds are used to purchase cheeses for our monthly meetings, offset the cost of the January and December parties, the cost of our name badges, paper goods and other supplies, and other club-related costs. Thank you to everyone who purchased raffle tickets!

A special thank you to our club sponsors who support us every day AND donated to the opportunity drawing:
Curds and Wine
Smallgoods Cheese & Provisions
Venissimo
AleSmith
Brothers Provisions
Bice

And thanks to all who donated items to our December opportunity drawing:
Aniata Cheese Co
Baron's Market
Sabine Friedrich-Walter
Joanne West
Sublime Alehouse
Duck Foot Brewing Company
Westfall Vineyards
Vom Fass
Wash'n Wag'n Mobile Dog Washing
Bristol Farms
BJ's Restaurant and Brewhouse

FREE
The Spice Way with Dr. Curt Wittenberg
260 North El Camino Real
Encinitas, CA 92024
RSVP here: https://www.eventbrite.com/e/fermenting-with-spices-101-tickets-29724893958

January 9, 6:00PM - 8:00PM
Make Mozzarella & Ricotta - $50
Venissimo Liberty Station
2820 Historic Decatur Road
San Diego, CA 92106
SOLD OUT

January 10, 6:00PM - 8:00PM
Tasting Trio - $40
Venissimo Liberty Station
2820 Historic Decatur Road
San Diego, CA 92106
Buy tickets here: https://venissimo.vendecommerce.com/class-schedule/products/01-10-tasting-trio-liberty-station

January 11, 6:00PM - 7:30PM
Get to Know Cheese - $50
Venissimo Del Mar
2650 Via de la Val
Del Mar, CA 92014
Buy tickets here: https://venissimo.vendecommerce.com/class-schedule/products/01-11-get-to-know-cheese-del-mar

January 12, 6:00PM - 8:00PM
Whisky & Cheese - $60
Edgewater Grill with Venissimo
861 W. Harbor Blvd.
San Diego, CA 92101
Thank you Chuck and Joanne West for hosting our holiday party!

Unusual Food Ways to Ring in the New Year

By Jeffree Itrich

Each year the Plymouth Arts Center in Plymouth, Wisconsin presents a most unusual way to ring in the New Year. They drop a giant wedge of cheese at a New Year’s Eve party called the Big Cheese Drop. New York’s ball drop ain’t got nothin’ on this town! Looks like a grand way to usher in 2017. Get this – free smores and pudgie pies (a sort-of grilled sandwich made in a pudgie iron over a campfire), free wedges of Sartori cheese (the sponsor) to the first 250 families, a complimentary cheese-tasting table and bluegrass music by several local bands including the Honey Goats. Yep, looks like a wheel...
of fun.

While a cheese drop may seem unusual, food traditions abound when it comes to celebrating the New Year. All of the following traditions share recurring themes that denote prosperity, moving forward, long life and other goodness that might be bestowed on a person in the coming year.

For example, in the Philippines wearing polka dots and eating round-shaped fruits is supposed to guarantee success in the coming year. Round items simulate coins and eating/wearing clothing with round shapes is supposed to promote wealth.

Now in Spain they devour grapes just as the clock strikes midnight, to ensure a prosperous year ahead. Here’s the kicker to that good luck: You have to stuff 12 grapes, all at one time, into your mouth. That could be tough depending on the size of the grapes.

In Greece, residents smash a pomegranate on the floor in front of the door. The objective is to break it open and reveal seeds symbolizing prosperity and good fortune. The more seeds, the more luck. Yeah, but that could be messy.

Do you think you can slurp soba noodles without breaking them? In Japan, long buckwheat noodles symbolize long life, and are considered a sign of luck, but only if you eat them without chewing or breaking them. Might be safest to try this with someone around who knows the Heimlich maneuver.

Down south on New Year’s Day they cook up Hoppin’ John, a dish of black-eyed peas and rice. Southerners consider black-eyed peas to be promising because of their resemblance (shape) to
coins.

In Switzerland they drop a scoop of ice cream or a dollop of cream on the floor to promote abundance.

In Belgium farmers wish their cows a happy new year so they will provide lots of fine milk in the coming year.

Cooked greens, including cabbage, collards, kale, and chard, are consumed at New Year’s in different countries for the same reason — their green leaves look like folded money, symbolic of economic fortune. The Danish eat stewed kale sprinkled with sugar and cinnamon, while Germans consume sauerkraut (cabbage).

In Italy families place pig’s feet and lentils on the dinner table. A traditional peasant dish, it signifies saving money, the lentils representing coins. This association with good luck goes back to Roman times. Lentils are also traditional New Year’s fare in Brazil for the same reason.

In Ireland they throw bread at the walls to rid the homes of evil spirits. Really? Who knew that bread was so powerful?

And finally, in Estonia, people eat seven times on New Year’s Day to ensure abundance in the new year.

Whatever you decide to eat to celebrate the new year, we wish you a year of good health, the love of family and friends, and of course, fine cheese.

Bon Appetit!
Jeffree Itrich
AleSmith Brewing Company is Queso Diego's newest sponsor

AleSmith Brewing Company is the newest sponsor of Queso Diego, which means Queso Diego members can now receive a 10% discount from their tasting room in Miramar when you present your current and valid Queso Diego membership ID!

This will come in handy when we return to AleSmith in February for our monthly meetings!

If you need a replacement membership ID, please talk to Larry at the January party or email him at: membership@quesodiego.org

Cheese Recipe of the Month

If you partied too hard in December and need to detox or set a New Year's resolution to eat healthier and lose weight, you can still have your "mac" n cheese!
Try this [Skinny Cauliflower Mac and Cheese](#) which uses Gruyere, Cheddar, and Parmesan cheeses, but replaces the pasta with cauliflower for a low-carb dish:

![Skinny Cauliflower Mac and Cheese](image)

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**Writers needed**

We're looking for writers to contribute a one-time or monthly article to the new Queso Diego newsletter. If you would like to submit an article or idea for future articles, please send your suggestion to: [newsletter@quesodiego.org](mailto:newsletter@quesodiego.org)

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**Bice San Diego**

425 Island Avenue
San Diego, CA 92101

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- Free ad in our monthly newsletter
- Mention at every monthly Queso Diego meeting
- Special posts on Facebook
- Opportunity to present at Queso Diego meetings
- Featured articles in Queso Diego newsletter

To become a Queso Diego sponsor, email: [newsletter@quesodiego.org](mailto:newsletter@quesodiego.org)