

# **QUESO DIEGO**

**THE SAN DIEGO CHEESE CLUB**

Where Cheese Education Meets Cheese Gastronomy

## **The November 2017 Newsletter**

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## **Queso Diego November Meeting Announcement**

The not-to-be missed, November meeting will be held at 6:30pm on Tuesday, 11/21 at our usual spot, AleSmith Brewery. Award-winning cheesemaker, Marci Richards, will present on Alpine cheeses. Be sure to bring your Cheese of the Month effort. This month's theme is Holiday Cheeses, which means anything flavored. In other words, your imagination is the only limitation. And we don't mean the proverbial cheese ball or cheese log. Nope, we mean flavored cheeses. Give it your best shot! .

### **Recipe ideas for the November Cheese of the Month**

#### ***Herbed Farmers Cheese***

Skill level: easy

<https://www.macheesmo.com/homemade-farmers-cheese/>

#### ***Beer-Infused Cheese***

Skill level: intermediate

<http://www.cheesemaking.com/beerchs.html>

#### ***Pont l'Eveque Cheese***

Skill level: advanced

<http://www.cheesemaking.com/pontLeveque.html>

## Cheesers Visit Julian Ciderworks for a Cheese and Cider Pairing

On Sunday, October 15<sup>th</sup>, Queso Diego visited Julian Ciderworks on Kenner Ranch for a special cheese and cider pairing.



Curt Wittenberg, with help from Stan Sisson, chose six cheeses and paired them with six ciders, chosen by Brian Kenner. Sabine Friedrich-Walter provided her stupendous sourdough breads, Venissimo Del Mar prepared professionally catered platters of cheese, dried and fresh fruit, and charcuterie made by Jack Ford of Taj Farms. From Boucherondin – aged bloomy-rind chevre -- paired with Manzana Intrigante, a dry cider, to Ewephoria Mature Sheep Gouda paired with Harmon Pear Melomel, the offerings didn't disappoint. No one walked away hungry, to the contrary, everyone slowly waddled to their cars, full and happy.

## December – Queso Diego Annual Holiday Party

Date: December 12th

Location: Private

Members Only. Details and RSVP will be announced to paid members.

### Cheesy News

American craft cheeses worry the Italians

<https://tinyurl.com/ycufju9s>

### Our Library of Cheesemaking

#### *Culture library*

20 bacterial and fungal cultures, (covering all of the major styles of cheese from bloomy and washed rind to blue, cheddar, alpine, etc).

4 enzymes (rennets, lipases)

*Other expendable supplies* (cheesecloth; annatto, CaCl<sub>2</sub>, etc)

#### *Equipment Library*

3 cheese presses of different styles (more on the way), 133 cheese forms (molds) of 58 different sizes and/or styles.

Other equipment includes utensils and thermometers (hope to get some pH meters)

#### *Books*

Currently have two, but will presumably grow to a couple dozen.

### And Now a Word from our Esteemed Leader, aka President Earl Itrich

Welcome to the resurrection of the Queso Diego newsletter. This occasional publication will convey club information, highlight activities, share cheese info, and have some fun.

An important item at our November meeting will be presenting the slate of folks who have stepped forward to fill club positions for the upcoming year. These members have expressed interest in devoting time and energy to make Queso Diego the great club that it is, and take it to even greater heights. After we present the slate, assembled members will vote – just one more reason to attend this meeting.

So—if you have an interest in helping, a little time to devote, and cheesy ideas to share, then contact any of the current officers and let us know.

As we do every year in December, we will hold our annual Holiday Party, a real humdinger, which you already know if you've attended in the past. This year it will take place on December 12<sup>th</sup>. If you haven't attended previously, and you think the food sharing at our meetings is something to behold,

then the pot luck at the Holiday Party will astound you. Great food and drink, matched with outstanding homemade cheese and warm company makes for a grand time. Be sure to bring a little cash for our legendary raffles: the officers arrange for donations of impressive raffle prizes, and the proceeds go directly for financing the club activities for the ensuing year.

Til next time,

Earl

## Are You a Cheese Whiz?

Can you answer all the following questions correctly? Check the last page for answers, and don't peek until you've finished.

1. What U.S. state produces the most cheese?



2. True or false: Shredded cheese is generally more expensive than a block of cheese.



3. Which of these well-known cheese types is NOT generally made from sheep's milk? Feta, Pecorino Romano, Manchego or Havarti?



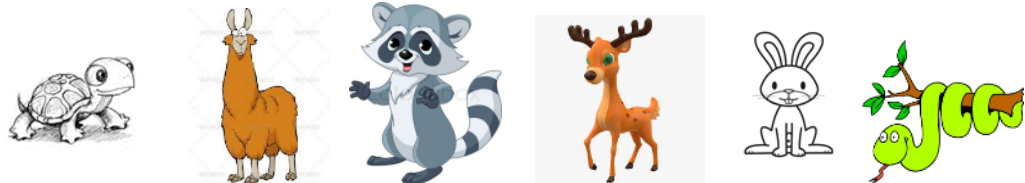
4. Bandel, Paneer, and Chhena are cheeses produced in what country?



5. What country consumes the most cheese per capita?



6. The Älgens Hus farm in Bjurholm, Sweden, is the world's only known producer of cheese from what animal?





## **Cheese Whiz answers (you didn't peek did you?)**

1. Wisconsin produced 2.8 billion pounds of cheese in 2013, and pretty much hovers in the 2B - 3B range annually.
2. True, shredding adds to the cost.
3. Havarti
4. India
5. Greece is the world's top, per capita, cheese-eating country at 68.5 lbs., followed by France at 57.5 /per year. Americans consume approximately 32.6 lbs. of cheese each year. We're such lightweights.
6. Moose. Yep, as in Bullwinkle, except he was a male, and only females, called cows, produce milk. But then, you knew that. The farm produces three varieties, a rind-style moose cheese, a blue moose cheese, and a feta-style moose cheese. It retails for about \$1,000 per pound. Yikes!

