

QUESO DIEGO

THE SAN DIEGO CHEESE CLUB

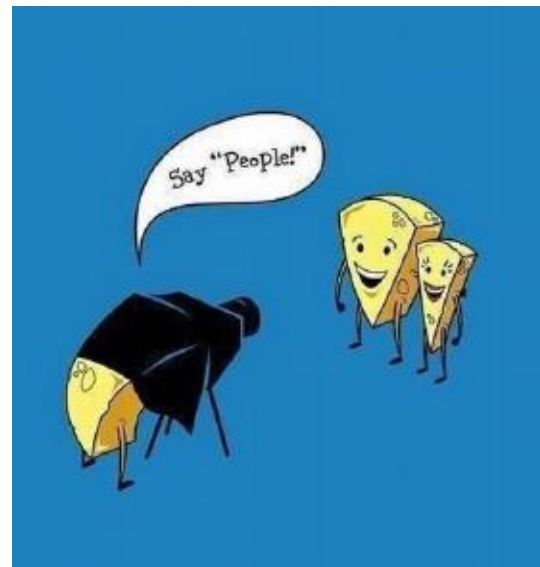
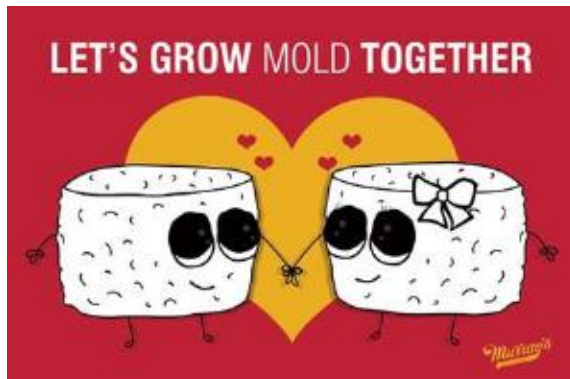
Where Cheese Education Meets Cheese Gastronomy

The February 2018 Newsletter



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From the desk of our esteemed President, Curt Wittenberg:

The year started out with the pop of a cork, or several corks, at our Anniversary Cheese and Bubbly event celebrating 7 years of cheesy fun with Queso Diego. It was the first official event for the new board members, Olaf Walter and Marci Richards, and the first for many of us in our new positions. The pairings were well-received and just as tasty for all of us who organized the event as they were the night we got together to set them up. I want to thank Earl and Sabine for their collaborative spirit and the entire board for their energy and enthusiasm in making it happen. I hope you all loved it as much as we did and that those of you who couldn't make it consider changing that when January comes around again.

We are looking forward to our first "traditional" meeting for 2018 on February 20th and I am looking forward to seeing many of you and tasting your cheesy creations. We will continue our tradition of cheese sharing, cheese education and cheesy goodness all around. We're excited to have **Peter Zein of AleSmith** speaking about the development of his new upcoming venture, CheeseSmith, right there on the same premises as our meetings. It should be an interesting and informative presentation.

Don't forget, we are now on a January to December membership, so remember to join up for the upcoming year, if you haven't done so already. Olaf will be at the meeting to help you in his new Membership position.

February is also the San Diego Fermentation Festival, held this year on the 11th at the Leichtag Commons in Encinitas. This will be our first volunteer activity of the year so, if you haven't volunteered at one of our community events, please think about doing so. It is a fun way to spend the day, see the Festival and share the joys of cheesemaking and cheese eating. Larry and Sabine are managing that event this year and will be sending out information soon.

I hope to see you at the meeting on February 20th where we will have much more information on the year ahead. Please bring something to share, bring a chair and join us at Alesmith.

REMINDER: Remember to request items from the Library of Cheesemaking at least 5 days before the meeting so we have time to arrange to get them to you. Decide what you want by looking at the library catalog at:

https://docs.google.com/spreadsheets/d/19fLvqk26dKyUlf1Ay5E_IFhULYZ1rt8nk0SXiR2R720/edit?usp=sharing

and then send a message to:

qd-library-request@googlegroups.com

They will be delivered to you at the next meeting.

Till next time,

Curt

Was the QD Anniversary Party the Bomb or What?

On January 16th, Queso Diegans celebrated the club's seventh anniversary. And what a rockin' party it was. The new venue was awesome! The pre-party appetizers brought by all of you, Don Rutherford's table of caviar and vodka, the music by Chad, catering coordination by Sabine Friedrich-Walter, elegant table settings, flowers, plus Sabine's addictive bread and sublime ricotta torta dessert, and a bunch of fun door prizes made for a phenom evening. Oh yeah, and the bubbly wasn't bad either – to the contrary, the perfect accompaniment to the cheese. No one went away disappointed or hungry. Thank you to Curt, Earl, Sabine and the tasting committee for coming up with the perfect mouthwatering cheese and bubbly pairings. If you missed the party, check out what a gastronomic time everyone had and be sure to join us next year.







If you swooned over Sabine's dessert at the party, and who didn't, you're in luck. She shared her recipe with us!

Sabine's Ricotta Torta

TORTA:

2 large eggs , room temperature
4 Tablespoons unsalted butter, room temperature
2/3 cup sugar
1 1/4 whole milk ricotta , home made or store bought room temperature
3/4 cup finely ground almonds. almond meal
Zest and juice from 1 lemon



1. Preheat oven to 350 F, Place a circle of parchment paper in the bottom of a tart pan with removable bottom; grease bottom and the side of the tart form.
2. Separate eggs. Beat the whites until they form soft, shiny peaks.
3. In a mixer fitted with the paddle attachment, mix the butter with sugar and ricotta until the mixture is fluffy. Add egg yolks , almond meal, lemon juice and zest and beat for 1 minute.
4. With a spatula fold in the egg whites. Pour mixture into the tart pan and bake for 40-45 minutes, until the crust (edge) is golden brown. Cool before serving and top with salsa al limone.

SALSA al LIMONE:

6 Tablespoon unsalted butter
1/2 cup sugar
1/2 cup Lemon juice, Juice and zest from 3 lemons
1 teaspoon cornstarch

1. In a small pan over low heat combine butter, sugar , and lemon juice and zest. Cook until butter is melted.
2. Dilute the cornstarch with 1 tablespoon water, combine until smooth, and pour into the lemon mixture, whisking constantly. Bring to a boil and simmer for couple of minutes. Keep warm until ready to serve with the torta.

Bon Appetit / Gutes Gelingen
Sabine

A few of you have met the Kane-Groce family at our meetings and know that several QD members have acquired goat's milk from their farm. Thought you might want to learn a little about these great folks, the farm, and their oh-so-cute goats. Interested in visiting the farm? Talk to them at the next meeting.

Tidbits from Kane-Groce Farm

By Dennise Kane

Welcome to the Kane-Groce Farm! Located in Lakeside, we're happily raising a backyard full of dairy goats, rare turkeys, ducks, chickens and a mini horse. Additionally, we're organic gardeners, cheese and wine makers, and teach both Robotics and a year-round Farm to Table Gardening and Foodie class for 4H.

From kidding season and milking lessons to turkey raising and building duck ponds, every day is an adventure on the farm. You may be wondering if we've always been farmers or if this is new for us. It all started five years ago when our daughter, Lindsey, asked if she could have a goat for her birthday. Just a little one she said. Well, maybe two, since they don't do well on their own. She showed us a photo of a Nigerian Dwarf goat. They're only knee high. How much work could a mamma goat, with a daughter alongside, possibly be? What we didn't understand at the time is that Nigerians are a 'gateway' goat. Before that year was out we had joined the American Dairy Goat Association, and after researching the milk quality of the various dairy goat breeds, expanded our herd to include a new, larger breed, the Oberhasli.



We thought that we were ready to be cheese makers, but quickly learned that not only can goat milk be used in almost every cheese recipe, it is ideally suited for drinking, baking, yogurt, kefir, ghee, ice cream, and of course, the most amazing caramel sauce, cajeta!

As time went by, and our herd grew, we continued to learn more about the benefits of goat milk. Did you know that the fat globules in goat milk are much smaller than those in cow's milk? This makes goat milk far more digestible. It is also lower in lactose, or milk sugars. For those who have trouble digesting cow's milk, but aren't actually allergic to lactose, goat milk is a great option. Additionally, the calcium level in goat milk is substantially higher than that of

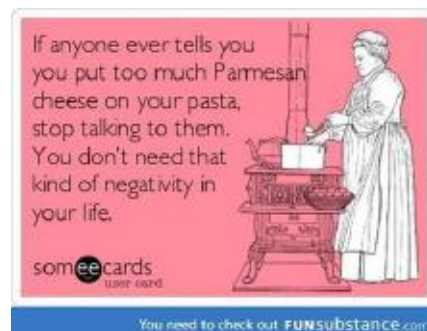
cow's milk. It has also been shown to increase "good" cholesterol levels while reducing the bad.

But back to the farm. Those first two goats we bought for Lindsey so many years ago are still with us. We took them both to the San Diego County Fair that first year and Briar Rose, the mamma, competed in a milking contest. She produced more milk than any other goat in her division and received a Milk Star and Outstanding Producer award from the American Dairy Goat Association. A couple years later her daughter, Rosemary, earned a Double Milk Star at the same show. Last April, Rosemary gave us a beautiful black and white, blue-eyed daughter ~ Thyme ~ and we're looking forward to showing her next summer as a yearling. We don't breed 'does' before they're a year and-a-half old so she won't be shown in-milk until 2019.



Thyme, like her mom and gram, is an affectionate, outgoing, inquisitive and adventurous little soul. She flies around the property ever in search of something new to explore and possibly destroy. Like all of our goats, Thyme was given a bottle, as well as allowed to nurse. We've found that this combination produces a healthy, happy baby that enjoys the security of being mom-raised while still appreciating human attention. Currently Thyme is about a foot tall and weighs in at about 30 lbs. Since she's a Nigerian Dwarf, she'll only grow about another 10 inches and should finish out at about 50 lbs.

The photo is Thyme sharing a treat with our son-in-law, Jason. Come see us ~ we love visitors and the goats do too!



Now Thatsa Mozzarella!

In case you missed the last mozzarella making class now's your chance to learn from an expert. On February 25th, 2018 at Ascension Lutheran Church, 5106 Zion Ave. San Diego, CA 92120, 1:00 – 3:00, Queso Diego's Larry Stein will teach how to make REAL mozzarella. Yep, the real deal. Not only will you learn how to make it, you'll take home your own mozzarella to share with family and friends. Or eat it all by yourself.

Cost: \$35.00, payable either through PayPal or at the class. **BUT reservations are required to attend.** Class size 12 max. As an incentive, there will be two door prizes. Your fee will include all equipment, instruction, ingredients, and samples. Just bring yourself and something to take notes.

To sign up/RSVP email donaldrutherford@hotmail.com

PLEASE NOTE: This is a NON-alcohol event, beverages will be provided.

Adventures in Cheesemaking

By Curt Wittenberg



It's time to get creative. I have about three pounds of chèvre that I made from fresh local milk. It is tasty and tart. However, I want to give it a rind like that of the Tricycle that we had from Creamery 333 at the Anniversary Cheese and Bubbly event. That beautiful crenulated brain-like texture and the creamy layer of rich fatty paste dissolved by the rind overlaying the drier solid paste. The key to that is a bloomy rind comprised primarily of *Geotricum candidum*, a yeast prevalent in cheeses of France's Loire Valley.

The thing about *Geotricum* and its frequent companion, *Pennicilium candidum*, is that they thrive in a more neutral than acidic environment and they need oxygen and high humidity to grow well. Time to crank up the humidity in the cheese cave to more than 90%. *Geotricum* helps neutralize the surface once it gets a grip on the cheese, which is encouraged by humidity and also by a coating of ash. But I don't want a black cheese. The other big thing is to avoid a bloom of *mucor*, that black fuzzy mold that is a common contaminant in similar environments.

So, the plan is to form some nice, camembert-sized rounds of the chèvre and spray them with a suspension of the *Geotricum* culture, then put them in the cheese cave at 92% humidity in a clean container, isolated to the extent possible by other microbes. Then, turning daily, wait a week or two and see what happens. Perhaps you will be able to taste this cheese and admire its delectable paste and rind. On the other hand, I might just be telling you the story of its demise at the next meeting.

CHEESEY TRIVIA

- The Pilgrims included cheese in their supplies onboard the Mayflower in 1620.
- The United States produces more than 25 percent of the world's supply of cheese, approximately 9 billion pounds per year.
- Because of their ability to produce large volumes of milk, butterfat, and protein, black-and-white (or sometimes red-and-white) Holsteins are the most popular dairy cows in the United States, making up 90 percent of the total herd.
- The only cheeses native to the United States are American, jack, brick, and colby. All other types are modeled after cheeses brought to the country by European settlers.
- In 1886, the University of Wisconsin introduced one of the country's first cheese-making education programs. Today, you can take cheese-making courses through a variety of university agricultural programs, dairy farms, and cheese factories.
- The Cheese Days celebration in Monroe, Wisconsin, has been held every other year since 1914. Highlights include a 400-pound wheel of Swiss cheese and the world's largest cheese fondue.
- Founded in 1882, the Crowley Cheese Factory in Healdville, Vermont, is the nation's oldest cheese maker still in operation.
- The Chalet Cheese Co-op in Monroe, Wisconsin, is the only cheese factory in the country that still makes the famously stinky Limburger cheese.
- Maytag Dairy Farms, maker of the award-winning Maytag Blue cheese, was founded by the same Iowa family that manufactures the popular home appliances.

May the cheese be with you!!