

# The Queso Diego

## “Cheese of the Month”

- This program is being developed to provide an aid and a guide for new cheesemakers to get started.
- This schedule is designed to help you ease into the making process with some simple yet flexible cheeses, and then work into some more difficult or adventurous cheeses through the year.
- This is not a contest. No winners, no losers. Just an opportunity to share your experience and cheese with fellow makers and to get some feedback and provide support to others.
- You can go to “<http://quesodiego.org/cheese-of-the-month/>” and download a sample recipe. Don’t feel obligated to use it though. Some of the fun of making cheese is to research different recipes and approaches and see what fits best with what you want to do.
- We only ask that you give it a try and share your recipe and results with others.

# A Year of Cheesemaking

- Aug Fresh: Chevre, Queso Blanco
- Sep Fresh: Panela, Paneer
- Oct Brined: Feta, Halloumi
- Nov Holiday cheese: anything flavored
- Dec None, Holiday party, but anything is welcome
- Jan None, Anniversary party, but anything is welcome
- Feb Bloomy Rind: Brie, Camembert
- Mar Washed Rind: Munster
- Apr Blue cheese
- May Aged: Gouda, cheddar
- June Aged pressed: Parmesan
- July Bring your favorite

# **Coming Soon: Queso Diego Lending Libraries**

- **Cheese Forms and Presses**
- **Cheese Cultures and Rennets**
- **Cheesemaking Books**

Formal introduction at the August meeting:

- Cataloging all items (type of form, size, photo, amount of cheese per form)
- Hammering out terms (Deposit for membership; small cost for some items)
- Working out logistics (how distribute and how recover)

# Special Preview for Cheese of the Month

## **Culture and Rennet for 1 gallon of goat or cow milk:**

- 1/4 tsp of Flora Danica and 1/2 drop of rennet (actually providing 1 whole drop)

## **Instructions:**

- Empty the tube of Flora Danica (labeled FD) into 1 gal of milk. Wash the tube several times with milk (Flora Danica is very sticky)
- Shake Rennet to bottom of tube (labeled R). Fill tube with chlorine-free water, empty into 1/4 cup of chlorine-free water. Rinse tube with same. Use 1/2 of that amount for 1 gal of milk.

# The Queso Diego Cheesemaker's Rodeo



**The Cheeses**

# The Judging:



# The Ribbon Winners:

***Congratulations!***



# Best of Show



**Jessica Voytek: Blue Cheese**

*Thank you Michael Eastwood  
and Jeffrey Itrich*





# American Cheeses

*by Jenny Eastwood*

smallgoods

CHEESE & PROVISIONS

