



**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](mailto: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](mailto:president@quesodiego.org)

Vice President  
Curt Wittenberg

Treasurer  
Chuck West  
[treasurer@quesodiego.org](mailto:treasurer@quesodiego.org)

Secretary  
Lisa Chamberlain

Membership Chair  
Larry Stein  
[membership@quesodiego.org](mailto:membership@quesodiego.org)

IT Chair  
Chris Banker  
[cbanker@quesodiego.org](mailto:cbanker@quesodiego.org)

Historian  
Kristin Pearey  
[historian@quesodiego.org](mailto:historian@quesodiego.org)

Quartermistress  
Joanne West

Education Coordinator  
Don Rutherford

Newsletter, Editor-in-Chief  
Alyssa Humbert  
[newsletter@quesodiego.org](mailto:newsletter@quesodiego.org)

To contact all of us with questions, concerns, suggestions, email us at:  
[officers@quesodiego.org](mailto: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!

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## 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.venedcommerce.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 Valle  
Del Mar, CA 92014

Buy tickets

here: <https://venissimo.venedcommerce.com/class-schedule/products/01-11-get-to-know-cheese-del-mar>

January 11, 7:00PM  
Queso Diego Officers meeting  
Open to all Queso Diego members  
Please email [officers@quesodiego.org](mailto:officers@quesodiego.org) for meeting location

January 12, 6:00PM - 8:00PM  
Whisky & Cheese - \$60  
Edgewater Grill with Venissimo  
861 W. Harbor Blvd.  
San Diego, CA 92101

Roy's Restaurant  
The Spice Way  
Julian Ciderworks  
Witt's Pickles  
San Pasqual Winery  
Don Rutherford  
New England Cheesemaking Supply Company  
Edible San Diego  
Hawthorne Country Store  
BOSKA

Thank you Chuck and Joanne West for hosting our holiday party!

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## 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

Buy tickets  
here: <https://venissimo.vendecommerce.com/class-schedule/products/01-12-whisky-cheese-san-diego>

January 14, 1:00PM - 4:00PM  
Cheesemaking Fundamentals  
Class - \$75  
Curds and Wine  
7194 Clairemont Mesa Blvd.  
San Diego, CA 92111  
Buy tickets

here: <http://www.curdsandwine.com/products/cheesemaking-class/cheesemaking-fundamentals-class-saturday-january-14-2017>

January 17, 6:30PM  
Queso Diego Cheese &  
Bubbly Anniversary Pairing  
Invitation already emailed to  
paid members

January 17, 6:00PM - 7:00PM  
Goats & Hops - \$30  
Venissimo North Park  
(Bottlecraft)  
3007 University Avenue  
San Diego, CA 92104  
Buy tickets  
here: <https://venissimo.vendecommerce.com/class-schedule/products/01-17-goats-hops-north-park>

January 18, 6:00PM - 7:30PM  
Italian Formaggio - \$50  
Venissimo downtown  
789 W. Harbor Blvd.  
San Diego, CA 92101  
Buy tickets  
here: <https://venissimo.vendecommerce.com/class-schedule/products/01-18-italian-formaggio-san-diego>

January 19, 3:00PM - 6:00PM  
Cheese Feast - \$25  
Venissimo Del Mar  
2650 Via de la Valle  
Del Mar, CA 92014  
Buy tickets

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

here: <https://venissimo.vendecommerce.com/class-schedule/products/01-19-cheese-feast-del-mar>

January 21, 1:00PM - 4:00PM  
Cheesemaking Fundamentals  
Class - \$75

Curds and Wine  
7194 Clairemont Mesa Blvd.  
San Diego, CA 92111  
Buy tickets

here: <http://www.curdsandwine.com/products.php?product=Cheesemaking-Fundamentals-Class-Saturday-January-21%2C-2017>

January 21, 5:00PM - 6:30PM  
Beer & Cheese - \$55

Coin House  
8361 Allison Ave.  
La Mesa, CA 91942

Buy tickets  
here: <https://venissimo.vendecommerce.com/class-schedule/products/01-21-beer-cheese-la-mesa>

January 23, 6:00PM - 8:00PM  
Chef Showcase - \$55

Venissimo Liberty Station  
2820 Historic Decatur Road  
San Diego, CA 92106  
Buy tickets

here: <https://venissimo.vendecommerce.com/class-schedule/products/01-23-chef-showcase-liberty-station>

January 25, 6:00PM - 7:30PM  
Wonderful Wines - \$60

Venissimo Del Mar  
2650 Via de la Valle  
Del Mar, CA 92014  
Buy tickets

here: <https://venissimo.vendecommerce.com/class-schedule/products/01-25-wonderful-wines-del-mar>

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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!  
Jeffrey Itrich

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Get 10% off your purchase with your Queso Diego membership

Curds and Wine  
7194 Clairemont Mesa Blvd.  
San Diego, CA 92111

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**smallgoods**

CHEESE & PROVISIONS

Get 10% off your purchase with your Queso Diego membership

Smallgoods Cheese & Provisions  
La Jolla Open Aire Market  
7335 Girard Ave.  
La Jolla, CA 92037

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Get 10% off your purchase with your Queso Diego membership

Venissimo  
Locations throughout San Diego County

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## 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](mailto: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!



Get 10% off your purchase with your Queso Diego membership

AleSmith  
9990 AleSmith Court  
San Diego, CA 92126

Thank you to Peter Zien, the owner of AleSmith, and his amazing employees for generously letting us use their space for our meetings!



Get 10% off your purchase with your Queso Diego membership

Brothers Provisions  
16451 Bernardo Center Road.  
San Diego, CA 92127



Get 10% off your purchase with your Queso Diego membership

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:



Bice San Diego  
425 Island Avenue  
San Diego, CA 92101

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Your ad here!  
Become a Queso Diego  
sponsor!

Cost: Discount at your  
business for Queso Diego  
members (usually 10%)

Benefits:

- Listing on the Queso Diego website
- 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)

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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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