

Queso Diego October 2016 newsletter with meeting RSVP link inside

[View this email in your browser](#)



Message from the President Have a cheesy Thanksgiving!

Wow, we only have 2 more months left in 2016?! With the major (food) holidays coming up, I hope you've found some inspiration for your table from our Sweet & Savory Cheesecakes meeting, our Homemade Cheese Show and Tell, and our other meetings throughout this year.

I'm thankful for this past year of cheese:

- I've gotten so much great and positive feedback as your President
- I've had enormous amounts of goat milk which allowed me to experiment with new cheeses



Thanks to our amazing club
Officers:

President
Alyssa Humbert
president@quesodiego.org

Vice President
Earl Itrich

Treasurer
Chuck West
treasurer@quesodiego.org

Secretary
Don Rutherford

Membership Chair

- I've seen our members encourage each other to advance their cheesemaking skills and come to the meetings with amazing creations

Thanks for being a part of Queso Diego and furthering the love of cheese and cheesemaking!

Alyssa Humbert

(pron: [uh-LEE-shah](#))

2016 Queso Diego President

Queso Diego Newsletter Editor-In-Chief

Next meeting: November 15

The November meeting of Queso Diego will feature a presentation by Queso Diego President, Alyssa Humbert, on Italian Cheese, based on her recent trip to Italy. She will talk about Italian cheeses, including the cheeses she found in Italy, and share samples of Italian cheeses. This is our final regular meeting of the year, as December is our special holiday party, which we will discuss at the meeting. Attendees are welcome to bring cheeses and snacks to share, and Italian cheeses and foods are especially encouraged.

Queso Diego November Meeting
 Tuesday, November 15 @ 6:30PM
 AleSmith Brewery
 9990 AleSmith Court
 San Diego, CA 92126

We'll be in a room off to the side of the Tasting Room - you can enter through an exterior door on the left of the main entrance. Meetings are free, but we highly recommend bringing something tasty to share and joining as a member for only

IT Chair

Chris Banker

cbanker@quesodiego.org

Historian

Curt Wittenberg

historian@quesodiego.org

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



Upcoming Events

November 5, 1:00PM - 3:00PM
 Beer & Cheese Sampling - \$30
 Thorn Street Brewery
 3176 Thorn Street
 San Diego, CA 92104
 Buy tickets here: <https://venissimo.ventcommer.com/class-schedule/products/11-05-beer-cheese-sampling-thorn-st>

November 6, 9:00AM - 3:00PM
 Counter Culture - free
 Monk Space
 4414 West 2nd Street
 Los Angeles, CA 90004
 RSVP here: <https://www.eventbrite.com/e/counter-culture-los-angeles-tickets-27643069164>

November 6, 12:00PM - 4:00PM
 Stone Craft Beer & Cheese: The Ultimate Pairing Festival - \$45
 Stone Brewing World Bistro and Gardens - Liberty Station

Please RSVP using this form as soon as possible so that we can get an accurate head count: <https://docs.google.com/forms/d/e/1FAIpQLSe7m5jXApe6a4ildFBefdKE8R6vWU2OaEWszqp-aXOu9weN4w/viewform>

December Holiday Party

Each year in lieu of our usual monthly meeting, we have a holiday party!

Tuesday, December 13, 6:00PM

Queso Diego Holiday Party

Only members who are current on their annual dues will receive invitations to the holiday party

Opportunity Drawing - This is our only fundraiser of the year

Funds help pay for supplies and cheeses provided at our monthly meetings

Tickets: 1 ticket free with entry, \$1 = 1 ticket, \$10 = arm's length of tickets

Please bring cash to pay for tickets

Donations: If you have something to donate to our Opportunity drawing, please email president@quesodiego.org, thank you!

Potluck - Queso Diego will provide a Honey Baked Ham!

We encourage bringing a main dish so we're not overflowing with sides and snacks

Dishes must be ready to serve - no cooking permitted in the hostess' kitchen, bring your own serving utensils

Alcohol permitted

Buy tickets

here: <http://www.stonebrewing.com/events/stone-craft-beer-cheese-ultimate-pairing-festival>

November 6, 4:30PM - 6:30PM

Meet the Maker - free

Monk Space

4414 West 2nd Street

Los Angeles, CA 90004

RSVP here:

<https://www.eventbrite.com/e/meet-the-maker-los-angeles-tickets-27643674976>

November 6, 5:00PM - 7:00PM

Mercy of the Monger - \$50

Venissimo Del Mar

2650 Via de la Valle

Del Mar, CA 92014

Buy tickets

here: <https://venissimo.vendecommerce.com/class-schedule/products/11-06-mercy-of-the-monger-del-mar>

November 7, 9:00AM - 3:00PM

Counter Culture - free

Monk Space

4414 West 2nd Street

Los Angeles, CA 90004

RSVP here:

<https://www.eventbrite.com/e/counter-culture-los-angeles-tickets-27643069164>

November 7, 6:00PM - 8:00PM

Make Mozzarella and Ricotta - \$50

Venissimo Liberty Station

2820 Historic Decatur Road

San Diego, CA 92106

Buy tickets here:

<https://venissimo.vendecommerce.com/class-schedule/products/11-07-make-mozz-ricotta-liberty->

Please wear your Queso Diego membership badge

Cider Meets Cheese in Julian

By Jeffree Itrich

October 8, 2016 - Julian, CA

On October 8th over 30 Queso Diegans gathered at Julian Ciderworks on Kenner Ranch in Julian for a special pairing of six ciders made by Julian Ciderworks and six cheeses sourced from Vennisimo Cheese. The only thing more perfect than the stellar weather and idyllic setting was the on-point pairings, they could not have been better. Many thanks to Curt Wittenberg and Stan Sisson for arranging the tasting and figuring out which cheeses would best complement the flavorful ciders. They did an astounding job. Not one pairing was out-of-sync. And none of it would have been possible without Brian Kenner who hosted all of us.



Curt started with Winesap Cider, a popular apple and cider since Colonial times with a moderate 7.0 alcohol level. We tasted the cider with Midnight Moon, a gouda-style cheese made in the Netherlands for Cypress Grove creamery in Arcata,

November 8, 6:00PM -

8:00PM

CheeseSmith Pairing with Peter Zien - \$42

AleSmith Brewing Company
9990 AleSmith Court
San Diego, CA 92126

Buy tickets here:

<https://www.eventbrite.com/e/cheesesmith-pairing-with-peter-zien-tickets-28945821732?aff=es2>

November 9, 6:00PM -

7:30PM

Truffles and Cheese - \$50

Venissimo Downtown
789 West Harbor Drive
San Diego, CA 92101

Buy tickets

here: <https://venissimo.vendec>

[ommerce.com/class-schedule/products/11-09-truffles-cheese-san-diego](https://venissimo.vendecommerce.com/class-schedule/products/11-09-truffles-cheese-san-diego)

November 10, 6:00PM -

7:30PM

Jopen bier en kaas - \$30

Venissimo North Park
3007 University Avenue
San Diego, CA 92104

Buy tickets here:

<https://venissimo.vendecommerce.com/class-schedule/products/11-10-jopen-bier-en-kaas-north-park>

November 12, 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-class-fundamentals-class-saturday-november-12-2016>

November 12, 2:00PM

Next we sampled Golden Russet Cider, a full-bodied, higher-alcohol (10-11%) cider fermented in a dry style with Old Quebec vintage Cheddar, a three year-old cheese. Curt explained that low moisture in the cheese contributed to the long aging process that created the stupendous depth of flavor.



We moved onto our first sweet pairing featuring Mirabelle, an intense, aromatic plum wine (4.2% alcohol) made from tree-ripened, yellow plums. We sampled Mirabelle with Délice de Bourgogne, a French cow's milk cheese from the Burgundy region of France. A soft-ripened, bloomy-rind, triple-cream cheese, it's known for mushroomy aromas near the rind, mild acidity and a fine delicate texture. The rich creaminess of the cheese paired beautifully with the sweet, fragrant plum flavors.

Next up we were treated to a Melomel, a high alcohol (7.4%) beverage made from comice pears and Citrus Blast Mead. Curt and Stan paired the Melomel with Monte Enebro, a goats milk blue cheese from Avila, Spain. Both exhibited strong

2kids Brewing Company
8680 Miralani Drive, Suite 123
San Diego, Ca 92126
Buy tickets here:
<http://2kidscheese.brownpapertickets.com/>

November 14, 6:00PM - 8:00PM
Chef Showcase - \$50
Venissimo Liberty Station
2820 Historic Decatur Road
San Diego, CA 92106
Buy tickets here:
<https://venissimo.vendecommerce.com/class-schedule/products/11-14-chef-showcase-liberty-station>

November 15, 6:00PM - 7:30PM
Cider + Cheese Rules - \$30
Venissimo North Park @ Bottlecraft
3007 University Avenue
San Diego, CA 92104
Buy tickets here:
<https://venissimo.vendecommerce.com/class-schedule/products/11-15-cider-cheese-rules-north-park>

November 15, 6:30PM
Queso Diego November Meeting - free
AleSmith Brewing Company
9990 AleSmith Court
San Diego, CA 92126
RSVP here:
<https://docs.google.com/forms/d/e/1FAIpQLSe7m5jXApe6a4iIdFBefdKE8R6vWU2OaEWszp-aXOu9weN4w/viewform>

November 17, 7:00PM - 8:30PM
Holiday Pairing Perfection - A Classic Cheese & Wine Pairing Class - \$50
The Cheese Store of San Diego
1980 Kettner Blvd.

other. They nailed it.



The Melomel wasn't the only pear drink we imbibed. Unlike the sweet Melomel the Anjou cider (called a Perry) was dry with an acidic character that comes in at 5.2% alcohol. For this pairing Stan and Curt chose an Alpine cow's milk cheese made in the Jura region of Switzerland. They described the cheese as having both a bite and soft edge at the same time. It seemed the perfect foil to the Perry.

We finished with another higher alcohol cider, the Floribunda, made from both Floribunda and Hyslop crab apples. Because crab apples tend to be bitter and sharp Julian Ciderworks back sweetened it to create a full-bodied cider that packs a punch at 7.6% alcohol. Stan and Curt paired the intense cider with Harbison, a bloomy-rind cheese from Jasper Hill Farm in Vermont. It was a really interesting cheese that when young the cheesemaker wraps in strips of the inner bark of a spruce tree, which gives it a woody, sweet flavor. It was named "Best American Cheese" at this year's American Cheese Society Awards.

Buy tickets here:

<http://www.thecheesestoresd.com/purchase-an-event/holiday-pairing-perfection-a-classic-cheese-wine-pairing-class>

November 17, 6:00PM - 8:30PM

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/11-17-wonderful-wines-del-mar>

November 20, 1PM - 3PM

Cheesemaking Class Chevre - \$35

Ascension Lutheran Church
5106 Zion Avenue
San Diego, CA 92120

Please RSVP by paying \$35 via PayPal to:

donaldrutherford@hotmail.com

November 20, 6:30PM

Cider and Cheese Pairing - \$50

The Homebrewer
2911 El Cajon Blvd.
Suite 2
San Diego, CA 92104

Buy tickets here:

<http://www.thehomebrewersd.com/event/craft-cider-artisan-cheese-bff-a-pairing-night/>

November 30, 6:00PM - 8:00PM

Pizza Making - \$50

Flour & Barley
Venissimo downtown
789 West Harbor Drive
San Diego, CA 92101

Buy tickets here:

<https://venissimo.vendecommerce.com/class->



As if that wasn't enough we also noshed on P. Balistreri Point Loma Salumi with Rosemary and Garlic. Julian Ciderworks put out a half-gallon of fresh pressed (non-alcoholic) cider for the kids in attendance but they didn't get to drink much of it. As soon as some of the adults tasted it the liquid nirvana disappeared.



What a great day. We drank and we ate, repeating the process six times throughout the afternoon. And boy did we learn a lot! In fact did you know that there are 16,648 recorded apple varieties in North America? Yep. (Thanks for that little bit of trivia, Brian Trout.)

December 3, 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-december-3-2016>

December 13, 6:00PM
Queso Diego Holiday Party -
potluck
RSVP and location to be
emailed to paid members only



Get 10% off your purchase
with your Queso Diego
membership

Bice San Diego
425 Island Avenue
San Diego, CA 92101

smallgoods

CHEESE & PROVISIONS

Get 10% off your purchase
with your Queso Diego
membership

Smallgoods Cheese &
Provisions
La Jolla Open Aire Market



A big thank you to Brian Kenner, Stan Sisson and Curt Wittenberg for an outstanding day. We should make this an annual fall tradition!



Cheese Recipe of the Month



Get 10% off your purchase with your Queso Diego membership

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



Get 10% off your purchase with your Queso Diego membership

Venissimo
Locations throughout San Diego County



Get 10% off your purchase with your Queso Diego membership

Brothers Provisions
16451 Bernardo Center

If you want to give your Thanksgiving guests a homemade cheese to nosh on, but are short on time, here's a quick and easy goat cheese recipe:

[Homemade Goat Cheese](#)



Did you know there's a variety of pumpkin called a cheese pumpkin?! Here's a cheesy recipe using a cheese pumpkin that includes 2 kinds of cheeses:

[Bake a Cheese Pumpkin for an Autumn Side Dish](#)



Writers needed

We're looking for writers to contribute a one-time or monthly article to the new Queso Diego newsletter.

Bottles & Wood

Get 10% off your purchase with your Queso Diego membership
Custom orders available!

Bottles & Wood
5039 Shawline Street
San Diego, CA 92117



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



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