

QUESO DIEGO

THE SAN DIEGO CHEESE CLUB

Where Cheese Education Meets Cheese Gastronomy

The December 2017 Newsletter

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Queso Diego Annual Holiday Party

Date: December 12th

Time: 6:00 p.m.

Location: Private

The Raffle: Each attendee will receive one raffle ticket to enter to win any of the fabulous prizes. Additional tickets can be purchased at a \$1.00/each or an arm's length for \$10.00. (What a deal!)

Members Only. *The event is free to paid members. Each member may bring one guest. RSVPs are essential and must be made on line. Watch for a gmail announcement & link.*

Put the QD Anniversary Party on Your Calendar



The Queso Diego Anniversary Party will take place on January 16, 2018. Attendees must be members who are up to date on their dues for 2018 and will need to RSVP online and pay for the event in advance. You will be notified of the location when you prepay. Like last year, no one can attend without prepaying online. For what you will be served, this will be the bargain of the year! There will be a few changes:

- This year we're going to ratchet it up with more exotic cheeses and drink and this may affect the price slightly – we're working on it.
- Tables for the potluck items will be placed in station-like areas to avoid congestion in the room.
- We're also going to add a dessert item and beverage pairing.

Be sure to watch for the members' email and link to sign up. Space is limited.

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

In this holiday season I would like to take a moment to reflect on some of the things Queso Diego has done in the past year, and how the Officers, with your help can continue our positive growth going forward. Your part will be to provide ideas to them of what you think can make QD even better; their job is to evaluate those ideas and see how it can be done. Real simple.

One of the highlights was our association with Jack Ford and the Berry Good Foundation, who collectively donated cheese making equipment, supplies and cash enabling us to create the lending library of equipment, books and cultures available to all members upon request. The very small member cost for a wide variety of cultures and enzymes makes this program sustainable going forward.

Another highlight was our association with the SD County Fair as sponsor of the homemade cheese contest. The involvement was intended to make the contest more of a real competition rather than the way it had been run. The effort was akin to having an aircraft carrier do a U-turn. But, compared to previous years, attendance was up and entries had doubled. The gratifying result? Of the 26 ribbons presented, Queso Diego members gathered a whopping 22 of them! A great showing, and with excellent cheeses. We will be working with the Fair this coming year to see if we can continue improving the contest to make it a widely recognized event.

We had a number of cheese classes throughout the year, started the cheese of the month so everyone could experiment with different styles and compare them to other's efforts, and had some excellent and informative presentations.

And Queso Diego had several events outside of normal club meetings: the Fermentation Festival, the summer multi-club picnic, and our annual cider and cheese pairing at Julian Cider Works.

All in all, the Officers and coordinators have enjoyed serving the club this year, and I'm sure the 2018 group will continue to make Queso Diego even better.

Happy Holidays!

Earl



QD Hears All About Alpine Cheese from Marci Richards

At the Tuesday, Nov 21 meeting, Queso Diego learned about Alpine cheeses from QD member and cheesemaker extraordinaire, Marci Richards. She presented how Alpine cheeses evolved, the terroir that influences the cheese and their flavors, the regions that produce Alpine cheeses, and a heady description of the various types of cheese from the region. We even learned how tectonic plates influenced the evolution. QD members and visitors tasted Appenzeller, Alta Badia, Everton, Sbrinz and Sattleggli. Plus everyone brought something scrumptious for the tasting table. A really impressive spread!



Cheese in the News



The world's best cheese has been named, and it's made in Cornwall, in southwest England. It's called Cornish Kern—now officially known as the Supreme Champion of the 2017 World Cheese Awards—and it's produced by Lynher Dairies. Cornish Kern is a cow's milk cheese with a dark, wax-like rind. Lynher Dairies is already an award-winning cheese producer: Its Yarg cheese variety—a semi-hard cow's milk cheese that is wrapped in nettles to give it its rind—won Best English Cheese at the International Cheese Awards in 2013. A variety called Cornish Blue won the same award in 2010, and the Cornish Kern itself was previously recognized as the Best Modern British Cheese at the British Cheese Awards in 2014.

Lynher Dairies describes the Cornish Kern as “buttery with caramel notes.” Catherine Mead, who worked on the cheese at Lynher, says she used a “Gouda-style recipe,” and “Alpine starter cultures,” according to iNews. The cheese—which has a black rind—is aged for about 16 months, and comes out of the process as a hard, “flaky and almost dry” cheese.

A Blu di Buffala produced by the Italian company Caseificio Quattro Portoni came in second place. Meanwhile, Croatian cheeses won six gold medals at the awards ceremony.

Around 3,000 cheeses from 35 different countries entered the competition, which was judged by 250 experts. Cathy Strange, who serves as Whole Foods cheese buyer, called the Cornish Kern “visually stunning.” Whole Foods....hmmmm. Maybe the San Diego stores will be carrying it. Let us know if you find it at any of the SD stores. How cool would that be to taste this international award winner.

And Now for Something Completely Different.....

Cheese Tea – Who knew?

<https://www.shape.com/healthy-eating/healthy-drinks/cheese-tea-latest-drink-trend>

Don't Forget About Our Library of Cheesemaking

- 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, CaCl₂, 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.

Are You a Cheese Whiz?

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

1. How much cheese, on average, do Americans eat annually?



2. What is the largest cheese ever made?



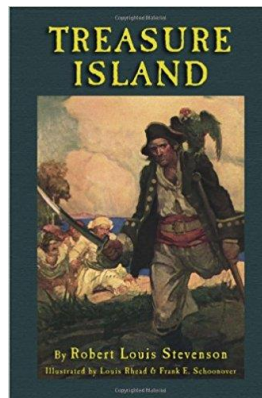
3. What do you call a love of or cheese obsession?



4. Philadelphia cream cheese was first produced in what city?



5. What was the name of the sailor who dreamed of Toasted Cheese in Treasure Island?



6. What's the name of the brown-colored, Scandinavian cheese that contains caramelized milk?



You didn't peek did you?



1. Americans eat an average of 29 lbs of cheese every year - over a lifetime that's more than a ton of cheese.
2. A cheddar weighing 57,508 lb., 8 oz for Loblaw's Supermarkets Ltd at Granby, Quebec, Canada on September 7, 1995. Over 540,000 lb (67,500 gals) of milk were used to make the giant cheddar.
3. Turophilia is a love of or obsession with cheese.
4. New York City.
5. Ben Gunn
6. Gjetost. This Norwegian cheese has a slightly sweet taste, but can be a little pungent when made from goat milk. Sweden, Denmark and Finland also make gjetost.

Happy Holidays

May the cheese be with you!!