

QUESO DIEGO

THE SAN DIEGO CHEESE CLUB

Where Cheese Education Meets Cheese Gastronomy

The April 2018 Newsletter



**Mark your calendar for the next meeting: April 17, 6:30 p.m.,
Alesmith**

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WANTED posting

From the desk of Queso Grande, Curt Wittenberg:

Spring is upon us. It's birthing season for all the dairy animals which means lots of good fresh milk. I've been excited to be making new hard cheeses to sock away in the cheese cave and new fresh cheeses to enjoy now, some of which you enjoyed at the Sheep's Milk Cheese presentation. I'm even more excited to see some new cheesemakers using the Library of Cheesemaking for the tools and cultures needed to learn the craft. Successes and failures are equally valuable and sometimes equally tasty but you can't have either unless you take the first step. We hope we have made that easier for you with the library and the cheesemaking classes. Everyone can make cheese.

Then again, you can have great cheese experiences without making your own. Our next meeting is the delicious and unpredictable Grilled Cheese Meeting. As you heard, if you were present at the March meeting, grilled cheese is very loosely defined. It is easiest if you can eat it with your fingers but... beyond that there are not many requirements and there is a lot of room for creativity. Grilled cheeses can be savory or sweet, vegetarian or meaty, inside out, deconstructed, you name it. I am looking forward to a wide range of treats. And remember, for those of you who don't have the energy or wherewithal to put together a final product, you are welcome to just bring some components for sharing. I guarantee, someone will find a use for them to enhance their creation. And, it never hurts to have a salad or two to accompany the feast.

These events are just a couple of the benefits of being club members. We strive to provide you with enlightening, delectable and enriching events. We hope that each of you, as the time and interest allows, find some way to contribute to the success of the club. There are many ways to do so including making cheese and other foods to share at the meeting, participating in the club e-mail discussion by asking questions or replying to questions of others, helping with the organization or logistics of club meetings and events, suggesting a topic for, or even presenting at a monthly meeting, and many others. If your skills include those required to produce the monthly newsletter, we hope you will volunteer so we don't miss an issue upon Jeffree's departure.

Thank you for helping us all make the club great. We can't do it without you. Till next time,
Curt

Time to Take Advantage of Our Library of Cheesemaking

Your membership in Queso Diego comes with an opportunity to make wonderful cheeses without a big financial investment. With the help of several of our members, Jack Ford and the Berry Good Food Foundation, we have made available a large collection of reusable cheesemaking tools and expendable cheesemaking supplies to members of the club.

- The tools include more than 100 cheese forms, several cheese presses, and numerous others. Those can be checked out by members for use in their cheesemaking. These are all available for your use upon request with no charge.
- The supplies include more than 20 cheesemaking cultures, sufficient for all of the major styles of cheese, several forms of rennet and lipase, calcium chloride solution, cheese mat, fine weave cheesecloth, and more. These are available for \$1 per item (1 tube of culture sufficient for 2-4 gallons of milk; 1 cheese mat; 1 tube of annatto or of calcium chloride).
- A library of cheesemaking books is being developed and should be available soon. Books can be checked out free of charge for a limited period.

To use the library, access the spreadsheet with list of items here:

https://docs.google.com/spreadsheets/d/19fLvqk26dKyUlf1Ay5E_IFhULYZ1rt8nk0SXiR2R720/edit#gid=333222537

When you do so, you will need to request access, which will be granted only if you are a member. After getting access, read the directions, examine the spreadsheet and select the items you need for your next cheese. To request those items send an e-

mail to: qd-library-request@googlegroups.com. You will need to provide your contact information, the name and number of the item(s) you would like, when you need them (generally the next meeting, unless you make special arrangements). You will receive a message informing you of the availability, the delivery arrangements and the cost to you. 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.

Once you receive the items you will be ready to make those wonderful cheeses you have been dreaming about. Remember, all tools and books must be returned to the library or passed on to another user once you are finished with it. The success of the library depends upon your responsible use. Happy cheesemaking!

In case You Missed the March Meeting





Grilled Cheese Meeting – April 17th

Housekeeping Details:

- There will be no sharing table at the start of the meeting – go right to set up.
- If you get there early, grab a brewski at the Alesmith bar.
- Please bring your own “stuff”. If you don’t and rely on the club to have everything there for you, well, you may not be able to make your sandwiches. Here’s what we need:
- Tables – please bring folding tables if you have any. If you don’t, borrow from a friend.

- Heating elements (camping stoves, electric grills)
- Propane is preferred, electrical causes issues!
- Bring everything you need to make your grilled cheese recipe, this includes knives, cutting boards, spatulas, pans, ingredients, paper towels, stuff for cleaning up.....

If you haven't been to Grilled Cheese Night before, nothing is out of bounds, anything goes, (except maybe slug-filled sandwiches – don't go there!) Here are a few ideas to get your creative juices flowing:

Cook yourr cheese outside sandwich – oh yeah!

Examples:

Cauliflower/ Zucchini “bread”
Use veggies as “bread”
Use Cheese as “bread” (haloumi)
Donut as bread :)



Cook cheese on the inside of the sandwich

Options:

Rainbow Cheese, Mac n' Cheese, Meat, Dessert, Grilled cheese as a taco shell!





If you're looking for ideas check out these resources:

<https://www.foodnetwork.com/recipes/articles/50-grilled-cheese>

<https://www.delish.com/cooking/recipe-ideas/g2815/best-grilled-cheese-recipes/>

<https://www.bonappetit.com/recipes/slideshow/grilled-cheese-sandwiches-slideshow>

<https://www.countryliving.com/food-drinks/g1977/best-grilled-cheese-recipes/>



Pear, Bacon and Brie Cheese Sandwich

WANTED, ASAP!

**QD NEWSLETTER
EDITOR**

**EASY HOURS, MEET NEW PEOPLE AND
LEARN ABOUT CHEESE**

**HAVE YOU GOT WHAT IT TAKES?
SURE YOU DO!**

**ALL INTERESTED PARTIES CONTACT CURT
OR ANY MEMBER OF THE BOARD**

**PS: NO PRESSURE, BUT IF NO ONE COMES
FORWARD THIS NEWSLETTER WILL CEASE
PUBLICATION SHORTLY AS THE CURRENT EDITOR
IS MOVING OUT OF STATE.**

May the cheese be with you!!

