

QUESO DIEGO

THE SAN DIEGO CHEESE CLUB

August 2018

From the desk of Queso Grande, Curt Wittenberg

What a joy to spend some time with the dairy animals that provide the milk for our cheeses. When we see them with the kids, calves, or lambs for whom the milk is produced, we can appreciate the cycle of life and its necessity to create that wonderful and versatile substance that sustains our cheesemaking. Those cute little beasts will soon be the producers and reproducers of the future, perpetuating the cycle that sustained our forbearers with milk and cheese for millennia. This month we need to thank the Kane– Groce family for welcoming club members to their dairy farm to experience that cycle first hand and even to participate in milking. This brings us closer to the source and allows us to appreciate all the work and passion that goes into nurturing and maintaining these animals.

Sadly, I missed the visit to the Kane- Groce farm but that same weekend I spent with friends on a goat and sheep dairy in Paso Robles. The proprietors of the farm were also serious cheesemakers with the goal of creating a licensed commercial creamery. They were in the process of establishing their craft while building their milking house and creamery and growing their herds. They had numerous kids and lambs, one of which was born the morning we arrived. We also got to taste several of their cheeses as the sun was setting with the accompaniment of a beautiful local pinot noir. The cheese included an absolutely beautiful 4 month old natural rind Tomme-style sheep milk cheese that crumbled slightly under the knife blade. Pungent and earthy with a rich piquant paste. There was also a lightly bloomed chevre with lavender and honey that paired nicely with the nuts and crispy crackers on the board. But, the group favorite was a creative and nicely crafted Humbolt Fog-style cheese that was sheep on the bottom and goat on top of the ash line. They called it “Goat on Lambie”. The proprietor thought it was a little overripe, being about a month old and having hints of yellow peaking through the bloomy white rind, but the cream line was just developing around the relatively dense flaky body of the two different cheeses and it was delicious! So, all in all, despite missing the goat farm visit, I did not feel neglected.

The meeting this month featured a fascinating presentation by Felipe Gonzlez and Lorena Slomanson on Queso Blanco crafted in the Valle de Guadalupe in Baja California. Felipe took us along on his fascinating exploration of the question, Why not Spanish cheeses in Mexico? After all, the Spaniards brought dairy animals and a rich history of cheesemaking to Mexico hundreds of years ago. But the production of aged cheeses is only in its infancy in Mexico and is based mostly on Queso Blanco and similar styles. Felipe concluded that the native people of Mexico were not consumers of dairy and only took to the sour, acidic cheeses that fit with other components of their diet leading to the loss of Spanish cheesemaking expertise over time. Whatever the precise reason is, the making of more sophisticated cheeses is reemerging in parts of Spain and, in Valle de Guadalupe, at least, people are starting to age Queso Blanco and explore the outcome. Felipe and Lorena brought us some of those aged cheeses so we could explore them ourselves.

Following on the heels of those wonderful and informative events, we are preparing for several others in the coming month. Sabine Friedrich-Walter will present on Yogurt and Yogurt Cheeses at the August meeting on the 21st of the month. Of course, yogurt, and it’s drained descendants, like queso fresco and chevre, are simple cheeses to make and has many tasty variations. Outside of the meeting, on August 25th, we are invited to participate in the Cross-Club Pot-luck Picnic at Civita Park sponsored by San diFuego, a hot pepper club that I finally broke down and joined last month (Does anyone know a 12-step program for club addiction?). The picnic is a fun event for club members, friends and families at a well-equipped venue with engaging activities for all. I highly encourage you to attend and bring cheese or cheesy items to share with members of the brewing, cider-making and hot pepper clubs.

I’m looking forward to seeing you all soon and thank you for your support of the club.

AUGUST EVENTS

August 21—6:30 p.m.

General Meeting@ Ale Smith
Yogurt and Yogurt Cheeses

August 25—11—4:00 p.m.

Cross-Club Pot-luck Picnic at
Civita Park. Sponsored by
San diFuego



Kane- Groce Goat Farm Visit Sabine Friedrich-Walter

The highlight of our Queso Diego Club in July was visiting the Kane-Groce Goat Farm in Lakeside on July 22, 2018. We all had so much fun together. There was good food to share, beer to taste and good conversations. The Kane - Groce Family made our event very special and put so much effort into it. The smoked salmon was delicious!

Everyone enjoyed it. A big thanks again.

And it's not just goats! The Kane- Groce Family have heirloom bred turkeys and free range chickens running around and looking for shelter at night in hibiscus bushes. Cats were sneaking thru your legs. Farm idyllic pure.

Dennise and Lindsay and their goat ladies friends talked and answered enthusiastically all our questions about their Oberhasia Swiss goats. This is their largest herd at the farm, chocolate brown with short hair, very tall. They produce milk high in good milk fat. Goat milk in general is higher in fat content than cow milk. The girls look very happy, even one won a second prize at the Del Mar Fair in a highly competitive event. The Nigerian Goat, the second breed and smaller herd at the farm, is a much smaller goat. Fluffy fur and mellow too. This is a breed now allowed in residential neighborhoods in San Diego. They are harder to milk and provide you with very high milk fat. Of course you always need two goats.

We all enjoyed the event very much. The atmosphere was perfect, and a big success. We might do it more often if you missed it this time





San Diego County Fair Competition—Marci Richards

Cheese, cheese and more cheese, that was the scene at the San Diego County Fair cheese competition this year (check out the photos on Facebook). There were cheeses in each of the eight categories; Valencay, Swiss, Chevre, Mozzarella, Paneer, Cabecou, Butter, Monterey Jack Saint-Maurellin, Bloomy Goat, Manchego, Cheddar, Ricotta, Gouda, and then some with creative names from our own Ms. Jessica (see list below).

This year, there were ten more entries than last year, new cheese makers (to the competition and in experience), as well as returning cheese makers. It was a successful event, thanks to the contestants, the amazing judges for their time, the generous sponsors that donated the prizes, and the QD and fair volunteers. Congratulations to the winners, some names you may recognize listed below. We look forward to seeing everyone's entries next year. Stay tuned for SD fair cheese competition insights at the beginning of 2019.

Fresh

- 1st - Jessica Voytek (Yea, It's Chevre)
- 2nd - Curt Wittenberg (Sweet Sheep Milk Ricotta)
- 3rd - Sadie Steinke (Fresh Ewe's Cheese)

Brined

- 1st - Curt Wittenberg (Feta)
- 2nd - Samuel Manis (Feta with Herbs)
- 3rd - Jessica Voytek (Lot's Wife)

Bloomy Cow

- 1st - Jessica Voytek (Birch [Mont D'or Style Cheese])
- 2nd - Sabine Freidrich-Walter (Saint-Maurellin)

Bloomy Goat

- 1st - Sadie Steinke (Bloomy Goat)
- 2nd - Samuel Manis (Valencay)
- 3rd - Jessica Voytek (How Sweet It Is)

Blue Mold

- 1st - Jessica Voytek (Electric Bluegal)
- 2nd - Jessica Voytek (Tiltin Stilton)

Soft/Semi-Soft

- 1st - Chris Banker (Sheep Gouda)
- 2nd - Jessica Voytek (Stinkalicious)
- 3rd - Larry Stein (Gouda)

Cheddar and American Style

- 1st - Marci Richards (Goat Milk Cheddar)
- 2nd - Curt Wittenberg (Young Caerphilly)
- 3rd - Jessica Voytek (Swaggering Jack)

Open

- 1st - Chris Banker (Manchego)
- 2nd - Chris Banker (Ginger-Vanilla Chevre)
- 3rd - Chris Banker (Sage Derby)

BEST OF SHOW

Chris Banker (Sheep Gouda)



San Diego Cross-Club Picnic Event—Chris Banker

Now in its second annual installment, the San Diego Cross-Club Picnic taking place on Saturday August 25th, is an event not to be missed. This event is put on by San DiFuego, “The Hottest Club in Town”, which is a group of spicy food enthusiasts. This event is meant as a way to gather many of the different artisan clubs at the same events to showcase their skills. In addition to spicy foods and traditional jerk chicken from San DiFuego, there will be homebrewed beer from QUAFF, Mash Heads, Society of Barley Engineers, Societe du Lambic, Foam on the Brain, and North County Homebrew Association, ciders from San Diego Craft Cider, various fermented foods from the Fermenters Club, and of course, cheese from Queso Diego. Don't fear if you're not a pepper-head, the foods do not need to be spicy and the items presented by San DiFuego will only represent one aspect of this broad event.

The event is in the beautiful Civita Park in Mission Valley and will include yard games and live music, in addition to all of the foods being showcased by the various clubs. We had a fun time participating last year and are looking to have a strong showing from Queso Diego members again this year. We encourage members to bring their excellent cheeses to share with all of the attendees. Please see the flyer below for more information.



Exciting New Additions to the Library of Cheesemaking

We have some wonderful new additions to the Queso Diego Library of Cheesemaking, a resource for all of your cheesemaking needs that is open to members of our club. This month, with the help of the Berry Good Food Foundation and Jack Ford, we have acquired copies of some of my favorite books on cheese and cheesemaking. They include the following:

Mastering Basic Cheesemaking	Gianaclis Caldwell
Mastering Artisan Cheesemaking	Gianaclis Caldwell
Artisan Cheesemaking at Home	Mary Karlin
Home Cheesemaking	Ricki Carroll
The Cheesemaker's Manual	Margaret Peters-Morris
The Science of Cheese	Michael H. Tunick
Cheesemonger: A life on the wedge	Gordon Edgar
The Complete Encyclopedia of Cheese	Christian Callec

All of these wonderful books are available to you by simply requesting through e-mail at gd-library-request@quesodiego.org. Be sure to include the information requested in the documentation for the Library of Cheesemaking found at:

https://docs.google.com/spreadsheets/d/19fLvqk26dKyUif1Ay5E_IFhULYZ1rt8nk0SXir2R720/edit#gid=1491603828. The books join the many cheese forms and presses listed on the other tabs on the spreadsheet and are available to borrow free of charge.

We have also added several new cheese cultures and cheesemaking supplies to join the many others. Those are only \$1 per item or dose of culture required for 2-4 gallons of milk, so take a look at the list and expand your cheesemaking horizons.

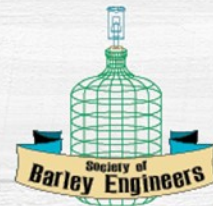


2ND ANNUAL



SAN DIEGO CROSS CLUB POTLUCK

BEER | BBQ | CIDER | CHEESE | GAMES
PRESENTED BY:



QUESO DIEGO
THE SAN DIEGO CHEESE CLUB

MAKE CIDER
GREAT AGAIN



SATURDAY AUGUST 25, 2018
CIVITA PARK | MISSION VALLEY
11AM - 4PM