



QUESO DIEGO

THE SAN DIEGO CHEESE CLUB

May, 2019

From the desk of Queso Grande, Larry Stein

Hello Queso Diegans.

What an awesome and awe inspiring feast of grilled cheesy delights we had last month. Thank you so much to everyone who made sandwiches or brought some tasty food to share. If you missed this meeting you really missed a show.

I sent out a survey to find out what the interest is for the upcoming Valle Guadalupe and Cava de Marcelo trip to Baja. The date is June 8 & 9. The information and the survey can be found at: <https://tinyurl.com/y6rtygx2>

Be sure to read about the trip and fill out the survey whether you plan on going or not.

The SD Fair and Cheese Competition is coming up fast. June 1st is only a month away. Still plenty of time to make some cheese to enter.

This month we have Peter Zien of CheeseSmith (and AleSmith) giving a presentation on Pasteurization. This is a topic that all cheese makers should know about and we're lucky to have one of our own be the newest licensed Pasteurizers in Southern California. You won't want to miss this on May 21st.

As (almost always) we'll have potluck and social time from 6:30 to 7:00 and then the meeting will start. Please consider bringing something to share. We'll be meeting in the Barrel Room.

See you in a couple weeks.

Stay cheesy my friends.

-Larry



MAY EVENTS

**May 21 6:30 pm—
Pasteurization – Special
Guest Speaker**

General Meeting @ Ale Smith

May 21-General Meeting

Join us to learn about the Pasteurization of Cheese with Peter Zien of CheeseSmith (and AleSmith) as our presenter.

JUNE EVENTS

**June 1 –San Diego County
Fair Cheese Competition**

June 8-9– Baja Tour

June 18 6:30 p.m.

General Meeting @ Ale Smith

**June 29 Kane-Groce Farm
tour**

June 1 - Cheese Competition at San Diego County Fair!



Get into the fair for free on June 1st! Enter the Home Cheese Making Competition, sponsored by Queso Diego. There's still time to make cheese in the Fresh (ricotta, mozzarella, chevre, curds, etc.) and Flavored categories or really, really young cheeses in some of the other categories. Details of the competition are on the [QD website](#) and the entry forms are on the fair website ([Home and Hobby one day contests](#)). If you are not sure what category your cheese should be entered, please ask prior to May 30th.

June 8 & 9 - Baja Tour

See details below...

June 29 - Kane- Groce Goat Farm Visit

Due to popular demand, and the willingness of the Kane Family, we'll be visiting again in June. More details at the meeting and next month's newsletter.



Trip to Valle Guadalupe—Cheese & Wine (June 8-9)

The trip is planned for June 8 and 9. The trip starts in Ensenada meeting on Saturday morning at 9:30AM (some may decide to go Friday) We plan on having transportation while we're there and to bring us back to the PedWest border crossing in Tijuana on Sunday late afternoon. This way no one needs to drive down or worry about their car and waiting in line to get back. Transportation from TJ to ENS is easy. Watch for e-mails about this.

Saturday will be dedicated to exploring Valle Guadalupe. We'll visit the Los Globos Cheese Store, Adobe Guadalupe for tasting and possibly lunch, and then the Bibayoff, Monte Xanic and Vinas de Garza wineries. We'll head back to Ensenada around 6 for a group dinner. You may choose to explore Ensenada after dinner.

Sunday we'll explore the Ojos Negros region east of Ensenada. We'll start at the Cava de Marcelo farm and creamery. Marcelo can meet us on Sunday so this should be a great visit. Then on to explore the Vinicola Infinito and Bodegas San Rafael wineries. Around 4:30 we'll head back to Ensenada to gather our suitcases and head back to PedWest. This part may be by the ENS-TJ transportation bus which is quite nice and drops us off right at PedWest. This is also a great option to get to Ensenada.

This is a pay as you go trip. The only group payment will be for the transportation and the cost for the tour and tasting at Cava de Marcelo. The itinerary is subject to change but we'll try to keep the same concept. Cost of transportation will depend of how many people are going. Hotels will be suggested but we're not going to book a block of rooms.

Please fill out [this survey](#) so we can judge the level of interest in this trip.

2019 Home & Hobby One-Day Contests at the San Diego County Fair

"SAY CHEESE" HOME CHEESE MAKING COMPETITION

When: Saturday, June 1st
Drop off: 11:00am to 12:45pm

SPONSORED BY
QUESO DIEGO
THE SAN DIEGO CHEESE CLUB



Judging based on:

- Flavor
- Aroma
- Texture & Body



Judged by ACS and experienced cheesemakers

Grand Prize and ribbon
1st Place ribbons and Prize
2nd and 3rd place Ribbons

Catagories:

- 1- Fresh – (ex. Ricotta, Mozzarella, Chèvre, Queso fresco, Cottage cheese, Farmer's cheese, cheese curds)
- 2- Flavored soft- (ex. herbed/spiced Chèvre, Ricotta, Mascarpone, etc.,)
- 3- Flavored semi-hard/hard – (ex. sage Cheddar, caraway Gouda, saffron Manchego, aged Cabra al vino)
- 4- Brined – (ex. Feta, Halloumi)
- 5- Bloomy - any milk type - (ex. Camembert, Brie, double/triple crème, Bloomy goat, Valencay)
- 6- Blue Mold - blue cheeses (any style with significant blue mold character)
- 7- Semi-Soft/Washed Rind – (Munster, young Gouda, any washed rind cheese)
- 8- Hard & American Style –
(ex. Cheddar, aged Gouda, 'American Original's': Colby, Jack, etc.; long- aged Pecorino, Parmesan, etc.)
- 9- Other – smoked or unique style cheeses (e.g., Gjetost)

FOR ADDITIONAL DETAILS AND ENTRY INFORMATION GO TO:
<http://quesodiego.org/sd-fair-cheesemaking-competition/>



GRILLED CHEESE FROM APRIL MEETING

Our April meeting was great fun with lots of members cooking up unique versions of Grilled Cheese. Some came to cook, others to sample. A few of our members were willing to share their creations with us. ENJOY!

From Mike and Henny Jocelyn

1 English muffin
1 slice each, Muenster and Havarti cheese
1 slice tomato
2 slices thin sliced crisp bacon
Garlic butter (butter and powdered garlic and parmesan cheese)

Slice the English muffin in half (so you have 2 rounds)
Spread garlic butter on the outside of one half and set on fry pan or griddle (garlic butter side down).
Build up the sandwich with Muenster cheese, then tomato, bacon and Havarti cheese.
Spread garlic butter on the outside of the other half and top the sandwich (garlic butter side up).
When nicely browned, flip the sandwich and brown the other side.

We used pre-sliced square cheese slices and the corners hang outside the muffin.
The corners should melt onto the fry pan adding some crispy flavor!

From Chris Banker: Elote Grilled Cheese - A grilled cheese reminiscent of Mexican street corn in sandwich format

Homemade sourdough bread
Chile-spiced Mayo
Sliced Oaxaca cheese
Fire-roasted poblano peppers-Char peppers over an open flame until black, steam in a bag, peel skin and remove stems and seeds
Roasted Mexican-style corn-Slice corn off the cobs, roast kernels in a skillet to a light char, mix in mayo, crumbled cotija cheese, chile powder, lime juice, salt, and pepper

Assembly:

Put Oaxaca on each slice of bread
Spread corn mix on one slice and put a poblano slice on the other
Close sandwich, spread outsides with chile mayo, grill until bread is golden and cheese is melted.



GRILLED CHEESE FROM APRIL MEETING

Joan and Chuck West: Hawaiian Grilled Cheese



¼ cup sweetened coconut
8 oz fromage blanc (or whole milk ricotta, drained)
½ cup finely diced fresh pineapple (or drained canned pineapple)
2T. sugar
8 slices Hawaiian bread
2 T. unsalted butter – room temperature

Toast coconut in 300degree oven for 6-7 minutes. Cool.

Stir together the cheese, pineapple, sugar and coconut in a bowl.

Spread butter outside of bread, distribute cheese mixture between slices and grill up!

From Scott and Beth Surrell: Grilled Swiss, Mushroom, Bacon & Sourdough

Chop bacon and cook partially in skillet, drain half the fat, then add chopped mushrooms. Continue cooking until mushrooms are browned.

Assemble sandwiches by spreading Dijon mustard on inside of bread, add one slice swiss cheeses, mushroom/bacon mixture, another slice of cheese and top with bread (spread with mustard of course!)

Coat sliced sourdough bread with olive oil and cook on medium until browned and melty.



From Alberto Pombo: Grilled Cheese doesn't need to have bread!,

I did a grilled cheese recipe typical from Argentina... I used small bell peppers, mozzarella cheese, Mexican longaniza sausage, and eggs and a chipotle Mexican sauce on the side.

If you missed the meeting, plan to attend next year....You can see how much fun we were having!



Library of Cheesemaking—A unique benefit!

The Club's Library is a great benefit, especially for those of us just starting out. It gives members an opportunity to get going without having to invest a lot of cash up front. You can borrow equipment (draining baskets, forms, presses, spoons, thermometers, etc.) and books on Cheese making. Or order cheese cultures (Flora Danica, feta culture, rennet, etc.) for just \$1.00 a sample good for 2 – 4 gallons of milk. And the books listed below also give you a chance to see what you like.

So if you've joined to start making your own cheese the library can really be a way to kick off a project!

Mastering Basic Cheesemaking	Gianacis Caldwell
Mastering Artisan Cheesemaking	Gianacis 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

Here is a link to the Library spreadsheet. The tabs at the bottom get you to what you need.

https://docs.google.com/spreadsheets/d/19fLvqk26dKyUlf1Ay5E_IFhULYZ1rt8nk0SXir2R720/edit#gid=1491603828 .

Requests are generally filled at the monthly meetings. Simply request the items you'd like by sending an e-mail a week before the meeting to: qd-library-request@quesodiego.org.



Below are organizations who support Queso Diego. We hope you will support them as well! Click on the logos to get to their websites.

