



QUESO DIEGO

THE SAN DIEGO CHEESE CLUB

August 2019

From the desk of **Queso** Grande, Larry Stein

Hello Cheese Lovers,

Hope you all enjoyed the very informative presentation last month by the team of Curt Wittenberg and Eric Meredith. The topic was "Cheese of the British Isles" and we were treated to a great history of cheese in that area as well as great tasting cheese from Neal's Yard. If you missed it, I'm sorry.

This month we start preparing for our famous Fondue event in September. This month Carol Rutherford will provide an introduction to Fondue as well as recipes you many want to try. It's not all cheese and bread. If you plan on participating in the Fondue event then this is not a meeting to miss.

This will be followed by a short presentation on food safety as it applies to Cheesemaking, given by Sabine Friedrich-Walter, a Certified Food Safety Manager. This is an important topic that I'm sure you'll find interesting.

Lastly we're starting our bi-monthly "Jenny's Corner" Cheese Talk. Jenny Eastwood will pick a cheese and give a 15 minute presentation on that cheese. The intent is to become more informed on what to look for in a particular cheese or type of cheese.

The meeting is on August 20th. As is our custom, the social time and potluck will start at 6:30PM. You all have been awesome with the sampling of cheese and food to try. Please feel free to bring something if you'd like. At 7PM we'll start our featured presentation.

Bring a chair and a friend.

-Larry

AUGUST EVENTS

**Aug. 20 @ 6:30 pm—
General Meeting @ Ale
Smith, 'What is Fondue'
and Food Handling
Guidelines**

August 20: General Meeting

What do you know about **Fondue**? Come hear from Carol and Don Rutherford about Fondue in preparation for our September meeting when we'll have Fondue Making and Sampling similar to our Grilled Cheese session in April.

Sabine Friedrich-Walter will also provide us with information on **food handling guidelines**. When we spend the time and money to make our own cheese, it's important to make sure we are following proper sanitation procedures so our cheese will be safe to serve to our friends! You may have learned from your mom or maybe at a restaurant you worked at some point but it's great to have refresher course!

SEPTEMBER EVENTS

**Sept. 17 @ 6:30 pm—
General Meeting @ Ale
Smith, Fondue**

September 17: General Meeting

Join in on the fun sampling various recipes for Fondue. Be part of a group to prepare and serve your favorite fondues or just come to sample. Details will be provided at the August meeting and the next newsletter.



**Check our our Website to stay informed, learn more
about the Club and see past meetings and newsletters:
<http://quesodiego.org/>**

How to Pair Craft Beers and Cheese

Janet Fletcher

Napa Valley Register July 8, 2019

Living in wine country, I'm surrounded by people who enjoy pairing wine with cheese as much as I do. But my fellow beer-with-cheese fanatics are harder to find. I know you're out there. And with Napa Valley becoming more of a craft beer destination, it's time to proclaim what we beer lovers know: that craft beer is easier to match with cheese, with more predictable successes and fewer disasters.

I frequently encounter cheeses — especially super-pungent or stinky ones — that give wine a hard time, and there are a few cheeses that no wine can handle. But I've never met a cheese I couldn't find a compatible beer for. After several years of "research" (with many more ahead, I hope), I've developed some strategies for matching cheese and beer in a way that flatters both. Whether you start with the beer or start with the cheese, you can create pairings that highlight aromas and flavors you didn't notice before.

Use the following pointers from my book *"Cheese & Beer"* (Andrews McMeel Publishing) to get started on your own exploration. Cheese and beer are both masterpieces of fermentation, with humans and nature collaborating to transform basic ingredients — milk and grain — into foods that deliver tremendous pleasure.

1. Pair delicate, low-alcohol beers like kölsch and hefeweizen with young, fresh cheeses.

Example: Calicraft Coast or Reissdorf Kölsch with fresh mozzarella, burrata or Laura Chenel Cabécou

Kölsch, a pale, crisp, easy-drinking German style, rarely tops 5% alcohol. The aroma is faintly malty but subtle, the flavor fresh and zippy, the finish dry and not notably bitter. An aged cheese with buttery, mushroomy or nutty aromas would overwhelm it. Keep the cheese fresh and simple. This is the beer for summer's mozzarella and tomato salads.

2. Pair malty beers with nutty or "sweet" cheeses.

Example: AleSmith Nut Brown Ale with Gouda, Manchego or Comté

Brown ales are mellow, malt-forward beers with low to moderate alcohol and aromas of toasted grain, caramel, nut and toffee. Match them to cheeses with similar scents, like a butterscotch-scented Gouda, Manchego with its warm-butter smell or a nutty alpine cheese like Comté, Le Maréchal or Gruyère.

3. Pair hoppy beers like pale ales and IPAs with tangy, peppery or herbal cheeses.

Example: Bear Republic Racer 5 IPA with Grafton Village 2-Year Cheddar, Bellwether Farms Pepato or Cypress Grove Purple Haze

The palate-refreshing bitterness of an IPA is pleasing with many cheeses but especially with tangy Cheddars and palate-coating goat cheeses like Humboldt Fog. With their floral, piney and citrus scents, hoppy brews love cheeses that respond in kind, such as the lavender- and fennel-scented Purple Haze or the herb-coated Fleur Verte.

4. Pair strong, high-alcohol beers like Belgian-style quads with blue cheeses and hard aged cheeses.

Example: Ommegang Three Philosophers or St. Bernardus Prior 8 with Point Reyes Farmstead Bay Blue, Pleasant Ridge Reserve or L'Amuse Gouda

Match strength with strength. Dark Belgian-style dubbels and quads smell like fruitcake, raisins and gingerbread and pack some serious alcohol. They would trample a delicate cheese. Give them a substantial sparring partner, like a buttery blue cheese; an intensely nutty aged cheese like Vella Dry Jack Special Select or Pleasant Ridge Reserve; or a dense, caramel-scented Gouda.

5. Pair a yeasty, fruity saison with buttery Brie, Camembert or triple-cream cheese.

Example: North Coast Brewing Le Merle with Jasper Hill Farm Moses Sleeper or Von Trapp Farmstead Mt. Alice Saisons are the ciders of the beer world, with full effervescence, a complex, spicy fruit-bowl aroma and a dry finish. Like Normandy cider, they flatter mushroomy, buttery bloomy-rind cheeses such as Brie and Camembert and their many American relatives.

Try these matches, then launch off on your own. Beer and cheese, separately and together, are subjects for lifelong learning.

The Library of Cheesemaking:

Everything you need to make “real cheese” at your fingertips

by Curt Wittenberg

In case you didn't get a chance to read this last month, wanted to give another plug to the Library!

So you want to make cheese? Everything you need to make “real cheese” is at your fingertips as a member of Queso Diego. Not only are you surrounded by experienced cheesemakers to facilitate the process and the cheese enthusiasts to critique them, but you also have the benefit of access to cheesemaking equipment, supplies, and books with a simple e-mail. Your requested item(s) will be delivered to the next meeting. Reusable items are free to use; non-renewable items are available for a modest fee, usually about \$2 per batch of cheese. All you will need to add is the milk.

Our **Library of Cheesemaking** consists of a collection of bacteria and molds to make virtually any type of cheese available in quantities suitable for 2-4 gallons of milk (2-6 lbs of cheese, depending on the style), a collection of cheesemaking equipment including hundreds of forms and several cheese presses. There is also cheesecloth, calcium chloride, animal and vegetable rennet, and more for a very small fee. A simple e-mail to gd-library-request@quesodiego.org and the item(s) will be delivered to the next meeting.

A full list of the available items is available on the web at: https://docs.google.com/spreadsheets/d/19fLvqk26dKyUlf1Ay5E_IFhULYZ1rt8nk0SXiR2R720/edit#gid=1491603828

So, if you want to try your hand at cheese, borrow a book from the library or look on the internet for a recipe (<http://www.cheesemaking.org> is a good resource), request the items you need from the library (a week in advance, please), pick them up at the next meeting, purchase the appropriate amount of milk, and you are on your way. You will also need a good thermometer, a pot big enough to hold the appropriate amount of milk and some simple kitchen utensils.

If you are a beginner, it is best to start out with a simple recipe for a fresh cheese. Chevre, queso fresco, crescenza/stracchino, and feta are some good choices. These don't need a press or a sophisticated aging environment; just a culture, some rennet, cheesecloth and, in some cases, a form. Clean your equipment well, follow directions carefully and, with a little patience, you will be amazed at how quickly and successfully you can make a cheese that will please your palette and impress your friends and family. Bring it to the next meeting and you will likely impress a few Queso Diego members. The likelihood is, having made a couple simple cheeses, you will be ready and motivated to move on to more sophisticated recipes. No need to look further than the Library of Cheesemaking for the supplies for those as well.

So, don't wait. Take your first step toward cheesemaking today



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