



# QUESO DIEGO

THE SAN DIEGO CHEESE CLUB

September 2019

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

Hello My Friends in Cheese,

If you made the meeting last month I'm sure you enjoyed the presentations and are ready for this month. If you didn't make it then you can still come in September for the famous Fondue night.

Last month we had the premier of "Jenny's Corner". Jenny told us about the last ACS (American Cheese Society) conference and presented an award winning cheese from this and past years. The cheese was Tapping Reeve, a raw cow milk Alpine style cheese from Arethusa Farms, Connecticut. This cheese won 2nd place this year and 1st place last year. It was delicious. Every two months Jenny will be doing a 15 minute presentation on some aspect of cheese, from style to taste or general appreciation. This will be a great addition to our educational goal of the club.

Sabine gave a presentation on "Food Safety for Cheese Makers". This is an important topic given the nature of our hobby. Sanitation and food safety are paramount in making good cheese and in protecting your health. Please take a moment to download and review this copy of the [Food Handlers Guide](#).

The main event was Carol's introduction to our event this month, Fondue. We haven't done this type of meeting since 2013 so you won't want to miss it. You can view Carol's notes on the QD [website](#).

The meeting is on September 17th and will be a bit different from our normal meeting format.

We'll make teams of people, 4 to 6, who will bring ingredients to make a particular fondue or side dishes. Carol presented the different styles of fondue with recipes and suggestions. Of course you're all welcome to be inspired and do something different. We don't want everyone making fondue so please use the [Fondue Sign up Sheet](#) to join or create a group.

**The club will provide:**

Bamboo skewers  
Kirsch (thank you Don)  
Raw garlic  
Cornstarch  
Bread (thank you Sabine)

**Each group will bring:**

Table  
Fondue or prepared ingredients  
Side dishes and sauces

If you need a Caquelon (fondue pot) let us know. Don and Carol have every type made. We can only use Sterno or gas stoves, no electric pots.

Please note: Some recipes involve commercial wine or hard spirits. Since we don't want to jeopardize the alcohol license at AleSmith please don't bring these to meeting. Home made wine can be used. If you pre-make your fondue, which is highly recommended, then you can use whatever alcohol you want since it will be incorporated into your dish. This should be a fun and filling meeting.

We won't be having our normal potluck this month. If you want to bring a dish to share during the meeting that would be fine. We'll start setting up at 6:30. At 7PM we'll have a short meeting with announcements and then fire up.

Looking forward to all the great recipes this month.

Thanks, Larry



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

## SEPTEMBER EVENTS

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

### September 17: General Meeting 6:30 p.m.

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. We're going to do this in groups to make it easier and more reasonable. Here's a link to the Fondue Signup Sheet: <https://tinyurl.com/y3v94tj6>



## OCTOBER EVENTS

**Oct. 5: Temecula Olive  
Oil Tour, 10:00 am**

**Oct. 15 @ 6:30 pm—  
General Meeting @ Ale  
Smith, Video Chat with  
Cianaclis Caldwell**

### October 5: Temecula Olive Oil Company Private Tour for Queso Diego Cheese Club

Tour starts at 10 am , includes olive oil tasting, and Orchard tour. Milling may be available based on how busy the farm is. Tickets for the tour is \$20 per person, payable at the event day only and we are hoping for a minimum of 20 attendees.



We are planning a potluck brunch after the tour at the ranch . Watch for e-mails with details, Check out their site : [www.temeculaoliveoil.com](http://www.temeculaoliveoil.com)

### October 15: General Meeting 6:30 p.m. Conversation with Gianaclis Caldwell

The feature presentation for our October meeting will be "A Conversation with Gianaclis Caldwell," a virtual chat with the renowned cheesemaker, dairy farmer and author. For those who don't know, Gianaclis is the author of six books, with another on the way. Two of those books, Mastering Basic Cheesemaking and Mastering Artisan Cheesemaking, are among the best cheesemaking books directed at amateur cheesemakers. Mastering Artisan Cheesemaking is my "go to" reference and recipe source, covering both the art and science of and cheesemaking cheese in a readable and easily understandable way. The other four books cover topics ranging from a guide for setting up a commercial dairy/creamery to in depth treatments of goat husbandry.

Gianaclis comes to these topics from an impressive background. Having grown up on a farm in the spectacular Rogue Valley of southern Oregon, she lived a farm-to-table lifestyle from an early age. She honed her science chops via a childhood interest in botany and a college education in nursing. Dairy goats entered her life during a detour to Fallbrook, CA of all places. That association bloomed upon returning to the corner of her childhood farm that she now calls home.

At Pholia Farm, the name she and her husband gave to their 24 acres, Gianaclis nurtured her dairying and cheesemaking skills and for 10 years ran the farm as a commercial creamery. Her cheeses were well-respected and won many awards. Today, she focuses on her dairy farming and frequently teaches classes, speaks and writes about goats, milk and cheesemaking. The farm also offers ecotourism experiences and farm stays, an exciting option for your next vacation.

We are so fortunate that Gianaclis has agreed to meet with us virtually from Pholia Farm during our October meeting. She will give us a short presentation on the joys and challenges of amateur cheesemaking and then answer our questions on that and other topics. In preparation, please take a few minutes to consider questions you would like posed to Giancalis and send them along to me. ([curtwitt@cox.net](mailto:curtwitt@cox.net)) We will try to fit them all in. Curt Wittenberg

## **Feta Cream** **Sabine Friedrich-Walter**

### **Recipe for Feta Cream / Cross Club Event:**

1 Part Feta Cheese, crumbled at room temperature

1 Part Cream Cheese, crumbled at room temperature

2-3 Tablespoons hot water

2 Tablespoons Olive Oil

Blend everything together in your food processor until smooth ,

Add:

Fresh Garlic, pepper, light salt, cayenne pepper, herb de Provence for taste

### **Garnish:**

Oven roasted cheery tomato

Grilled /charred spring onion and slices of lemon

Olive Oil for drizzle



Bon Appetit

**Folks had a great time at the Cross Club Picnic.**



# 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](mailto: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](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



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

