



# **QUESO DIEGO**

**THE SAN DIEGO CHEESE CLUB**

November 2019

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

Hello Queso Friends,

What a great presentation last month. It was a real treat to have Gianaclis Caldwell to talk to us about cheese making and then answer questions. There were many great questions so I thank all the members who participated and hope that everyone got something out of her talk. This is an example of where some of your annual dues go. We hope to get more speakers in the coming year.

This month our own cheese monger, Natalie Onstott, will be telling us about her adventure to Belgium and introducing us to washed rind cheeses. This will be a funky presentation and you don't want to miss it. This is also our last General meeting of the year. December will be our annual holiday party. There will be more information on this later.

As this year winds down, it's time to fill positions on the Board for 2020. While we have nominations for some positions, we still need someone who wants to help with Events and the Vice-President job is open as well. If you're interested please talk to us about this. Marci, current Vice-President, will be stepping up to the President position. Serving on the Board is a great way to be involved with the club. At our November meeting we will present nominations and make decisions for next year.

The meeting is on November 19th. 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 have our normal business and then start our featured presentation.

Bring a chair and a friend. We'll be meeting in the Barrel Room.

Thanks,  
-Larry



**Check our our Website to stay informed, learn more about the Club and see past meetings and newsletters:**

<http://quesodiego.org/>

## NOVEMBER EVENTS

**Nov. 19 @ 6:30 pm—  
General Meeting @ Ale  
Smith—Natalie Onstott  
Washed Rind Cheeses**

**November 19:** General Meeting—This month our own cheese monger, Natalie Onstott, will be telling us about her adventure to Belgium and introducing us to washed rind cheeses.



## DECEMBER EVENTS

**Dec. 17: Holiday Party**  
**Details coming....**



**The Holidays are just around the corner!** Keep your eyes and ears out for announcements at the November meeting and e-mails with details for our December Holiday Party. It's always a fun evening so make sure December 17th is on your calendar.



At last month's meeting Larry showed us a beautiful cheeseboard from Nest & Nook. The owner, Eveliene, thinks Queso Diego is a great club and has offered our members a discount on the Wave Cheeseboard. It's very nice and unique. You can find it on [Amazon](#). You can see all their products on [www.nestandnook.store](http://www.nestandnook.store).

To get instructions how to order the cheese board with the discount, you need to go to this URL: <http://bit.ly/QuesoDiego> That will take you into Messenger, where you can get your discount code for Amazon, with all steps explained.

Each member can purchase one cheese board at 15% discount, and one cheese board with knives at 5% discount. There are a total 50 of each available, first come, first serve.

If you have any difficulty you can reach Eveliene at: [eveliene@nestandnook.store](mailto:eveliene@nestandnook.store)

## **Temecula Olive Oil Company Tour Lesley Stern**

We are standing in a grove of olive trees, softly filtered sunlight, silvery grey tendrils traced against the sky. Underfoot sprinklings of straw and small emerald green shoots of a cover crop are pushing through the earth. We are in an experimental grove at the Temecula Olive Oil Company where they grow and mill their artisanal olive oil. Thom Curry, who manages production, is leading our tour, organized by Sabina for QuesoDiego.

After learning about the trees and cultivation we move into a small steel building where the olives are pressed (within 24 hours of harvest to retain taste). The design of the press is ancient, exactly the same technology as in the old stone mill but the modern stainless steel machine has been built by Curry - "It's gentler ... It's the way olives want to make oil," he says. After the pulp has been extracted it's layered between woven steel mesh-mats and pressed. Gravity works the oil out of the mash, and the water and oil are separated, just like fat in a separator jug in your kitchen. Then there is tasting – and this olive oil really does taste like “tears of gold” to echo Homer’s description of olive oil in The Iliad as “liquid gold” – buttery but mild, viscous, delicious all by itself (some of the bottles are infused – with blood orange, jalapeño, basil ...).

No heat is used in the process of production, and no artificial chemicals. How are the mats and presses cleaned? Cheap vodka! The trees are grown without artificial fertilizers or pesticides and the ranch works entirely off solar power. All of the farm equipment runs on olive oil, and any oil not extracted during the first pressing is used to make soaps, chocolates and other fine products. Even the high alkaline water extracted from the olives during the pressing process is used as an all-natural, chemical-free weed control.

After the tasting (of vinegars too) is over people start unpacking their picnic boxes and everything is spread out at communal tables under the olive trees and grape vines. QuesoDiego do great potlucks and this was no exception, except the setting was more pastoral and bucolic than in the Brewery where we normally meet. Chris made a superb and entirely original goats cheese and someone even generously brought a round of my favorite bloomy rind cheese, Harbison.

A great day: so inspiring – to see in action principles of sustainability, working with passionate efficiency and without bombast or fuss. The oil is expensive and perhaps we cannot use it all the time for all cooking, but I would if I could and will as far as possible because it's the healthy way that olive oil should be experienced and consumed. Some takeaways: buy Californian, and best if all olives are grown on site in one place; check when bottled and buy within a year; only buy and keep olive oil in dark glass; good quality oo can be used for high heat cooking; “virgin” oo means nothing – it's a marketing gimmick.



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

