

QUESO DIEGO

THE SAN DIEGO CHEESE CLUB

Message from Queso Grande president, Marci Richards

JANUARY 2020

Hello Queso Diegans,

2020 is "Year of the Cheese!" Those that enjoy, create or educate themselves about cheese will be pleasantly rewarded. Characteristically, cheese artisans, mongers, educators and connoisseurs are talented people with an appreciation for cheese. Various hues of white are the true colors of cheese. This is a great year for exploring and evolving. But, BEWARE! This can be addictive.

Tradition has it that resolutions are made at the beginning of a year. As Queso Diego is about advancing and promoting the craft of artisan cheese making and education in the community, the Queso Diego board is putting together an agenda of educational meeting topics, classes, cheese events, community outreach projects, etc. to assist you with your 2020 Cheese Resolution. So, what's your 2020 Cheese Resolution? Need some ideas?

- Explore blues
- Try a new cheese each month
- Make one or more new cheeses
- Make your first cheese
- Taste your way through a cheese region
- Learn to pair cheeses with beverages or meats
- Research a cheese topic and give a presentation
- Visit a creamery

And even if you don't have a cheese resolution, there's always a cheese challenge opportunity. The last one for me in 2019 came from my brother-in-law who asked for cottage cheese as a Christmas gift, something I'd never made. He used to work at a dairy farm and recalls the taste of fresh cottage cheese ... yeah, no pressure there. So, I looked up recipes and did my typical hybrid version of recipes to make cottage cheese. The first batch went to neighbors (great to have neighbors that are willing to be taste testers), as it made a lot and is only good for a week. I split the curds and made half as creamy cottage cheese and the other half as dry cottage cheese with Herbs de Provence. I did the test batch because I would be making the cottage cheese in New Mexico and wanted to make sure I took everything I needed (rennet, CaCl, cheesecloth). Viola! There was curdy snow, creamy cottage cheese, under the tree.

I'm looking forward to breaking cheese with all of you in 2020.

Marci



QUESO DIEGO CALENDAR

Learn more [about the Club](#). See [past meetings](#) and [newsletters](#).

It's Membership Renewal Time for 2020!

Queso Diego dues are \$20 per year for individuals or \$30 per household. These dues help us pay for meeting supplies, commercial examples, supplies for pairings and other club expenses. Take the opportunity to renew at our next general meeting, club event or visit our [membership](#) webpage.

JAN



January 19, 11:30 am

QD Cheese Class @ Ascension Lutheran Church

Blue Brie

Place: Ascension Lutheran Church 5106 Zion Ave, San Diego, CA 92120

Time: 11:30 am

Cost: \$40 either via PayPal or at the class. You must register to attend.

RSVP: donaldrutherford@hotmail.com

All equipment, supplies, and gear will be provided. Just bring a pad and pencil for notes and maybe an apron. We will be having samples and non-alcohol beverages. You will go home with a cheese in progress, with instructions/guide and supplies.

January 21, 6:30 pm

General Meeting @ AleSmith

Low & Non-Fat Cheeses

Natalie Onstott, CCP, cheese monger at Whole Foods, Hillcrest, will present this timely topic. Reduced-fat cheese isn't a villain – don't write them off completely. Some reduced-fat cheeses are actually very good.

FEB



February 16, 11:00 am - 5:00 pm

San Diego Fermentation Festival
@ Leichtag Commons

800 Ecke Ranch Road, Encinitas, CA 92024

This is a one-day, family-friendly outdoor festival celebrating fermented foods and beverages, local food and wellness. Queso Diego will have an informative booth where we introduce people to the hobby of Cheesemaking and provide some of the session talks. Check out more at sandiegofermentationfestival.com.



February 18, 6:30 pm

Queso Diego Anniversary Party
@ Marina Village

9th Annual Anniversary Party with Bubbly and Cheese Pairing

SAVE THE DATE for this celebration. Attendees must be members who have paid their dues for 2019.

Members +1 guest each can attend this event. The cost is \$15 for members and \$20 for guests up until the January 21st. After that date, the cost will increase to \$20 for members and \$25 for guests. Members are encouraged to bring potluck items.



March 17, 6:30 pm

General Meeting @ AleSmith

Irish Cheeses



April 21, 6:30 pm

General Meeting @ AleSmith

Grilled Cheeses



May 19, 6:30 pm

General Meeting @ AleSmith

Triple Cream & Full Fat Cheeses

CALIFORNIA
CHEESE
TRAIL

May 22-25

Cheese Trail @ Bay Area

Northern California Cheese Trail

Save the date and stay tuned!



Cheese Talk

Inspiring Information, Presentations, Recipes

2019 Holiday Party Recap

Our 2019 Holiday Party was a fun night as many members and friends of Queso Diego came out to toast the holidays at Chuck and Joanne West's beautifully decorated home. A Nest & Nook Cheese Board and Knife set was presented to outgoing president Larry Stein as a gift for his contributions to the club. A hearty thanks is extended to everyone who generously contributed delicious food and drink to share. Congratulations to our winners of the evenings opportunity drawing, which would not have been possible without those who graciously donated to our fundraiser, especially our generous sponsors: Venissimo Cheese, Smallgoods, and the 10 Queso Diego member contributors.



2020 Queso Diego Officers

Listed are our new club officers, their roles and email. However, the position of Vice-President is currently open. If you are interested in helping us make a positive impact delivering our 2020 agenda, please contact us at officers@quesodiego.org. If you need more information before you decide, feel free to attend one of our board meetings to see if you are truly interested.

POSITION	CONTACT
President	Marci Richards, president@quesodiego.org
VP	OPEN
Treasurer	Chuck West
Secretary	Joanne West
Membership	Mark Bendixen, membership@quesodiego.org
IT	Chris Banker, cbanker@quesodiego.org
Logistics	Lisa Chamberlain
Social Media	Livia Cournoyer



Sweet & Sour Grape Tomatoes

An accent for your cheese plate

Submitted by Elizabeth Sears. Original recipe by Stacey Ballis, MyRecipies.

I've been a big fan of quick pickles for awhile now and have fallen in love with the endless tart, sweet, spicy possibilities. As it turns out, you really can pickle just about anything and most pickled things are wonderful with cheese, cured meats or on a crostini. This last summer I had a bumper crop of Sun Gold tomatoes in my garden - beautiful grape-sized, golden-orange fruits with a deep sweet-tart flavor. Having exhausted my usual approaches to cooking with them, I was looking to find alternative uses. As usual, Google came to the rescue. Below is a delicious and flexible quick pickle recipe for grape tomatoes. Enjoy!

Ingredients:

1 cup of white balsamic vinegar, or any white wine vinegar or apple cider
1/2 cup honey, or sugar
1 teaspoon brown mustard seed
1 teaspoon fennel seed
1 teaspoon whole peppercorns
1/2 stick of a cinnamon
Pinch of red pepper flakes
1 pint of grape tomatoes

Add sliced shallots or whole garlic cloves to the brine to your taste.

Cut a small slice of the stem end of the tomatoes off or poke them through with a skewer so that the brine can penetrate. Place the prepared tomatoes in a large glass jar or container.

In a medium saucepan over medium-high heat, bring the first 7 ingredients to a simmer to dissolve the sugar. Set aside and let cool for about 30 minutes. Remove the cinnamon stick and place it in with the tomatoes in the jar. Pour the brine over the tomatoes and let cool completely on the counter before transferring to the fridge to chill and marinate overnight.

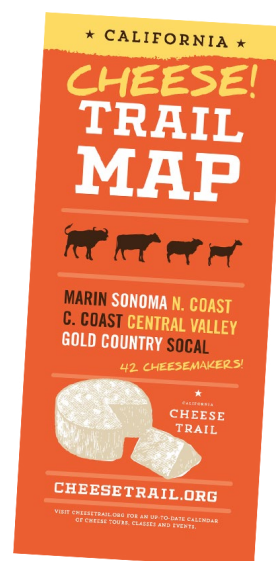
Note:

Regular balsamic or darker vinegars will tend to muddy the brine. Once the marinated tomatoes are all gone, the brine can also be added to salad dressings or strained and reduce over medium heat until syrupy to drizzle over any favorite appetizer.

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Road Tripping California's Cheese Trail

Explore the artisan cheesemakers, family farmers and events of California with a dedicated online map, app, and guide. The [California Cheese Trail](#) app provides the perfect guide to dairy across the Golden State. Follow the map to “explore innovative creameries, tour old-fashioned farms, learn how to craft your own cheese, and of course, taste plenty of the good stuff.” Before embarking on the cheese trail, visit [cheesetrail.org](#) and download the free map or app to “design your own tour or pick one of various regions, find a tasting, class or cheese event near you, find cheesemaking supplies, private classes, online cheese sales, FAQ, and the latest blog.”



Call For Newsletter Submissions!

Do you have something to share with your fellow Queso Diegans regarding:

- **Upcoming Classes and Workshops:** If Queso Diego does not offer a specific type of cheesemaking class, what local sources do?
- **Recommended Reading:** With so much content out there in the cheese world, help us curate a list for our members.
- **Something Informative:** Share your favorite cheese related recipe, news, or announcement others would find interesting.

Submit your ideas to officers@quesodiego.org. We'd love to hear from you.

{ NEWSLETTER }

QUESO DIEGO
THE SAN DIEGO CHEESE CLUB

NOT A MEMBER? { [JOIN THE CLUB](#) }

We are a group of enthusiastic cheese lovers who want to learn more, taste more and appreciate small farmers and growers. We have monthly presentations taught by passionate members or experts that delve into a variety of cheeses, pairings, and how-to demonstrations. Check out our [Meeting Schedule](#) online to see other members-only or fun events Queso Diego hosts or participates in every year.



MORE CHEESE, PLEASE

Member submissions skimmed just for you:

The Cheese Makers Keeping Monterey Jack's Local Legend Alive

Only one farmstead in Monterey County still makes the famed cheese.

Atlas Obscura article by Rachel Wharton

Read the full article online { [ARTICLE](#) }

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Making Nepal's Chhurpi, the Hardest Cheese in the World

People have been making this cheese in remote parts of the Himalayas for centuries.

Video by Great Big Story

Watch the video online { [VIDEO](#) }

...

Gorgonzola or Roquefort – Which Was the First Blue Cheese Ever?

And what the heck is “walking cheese”?

STYLE article by Silvia Marchetti

Read the full article online { [ARTICLE](#) }

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Tips For Cheese Lovers

Buying, Storing, Cooking, Serving, Pairing with Cheese.

American Cheese Society article

Read the full article online { [ARTICLE](#) }

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Mac & Cheese Festival San Diego

Sample your way through delicious Mac & Cheese dishes designed by Local Top Chefs.

March 21, 2020 @ Liberty Station, San Diego { [EVENT LINK](#) }

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LIQUID CITY: Cheese Expo 2020

New line up for 2020 - Sweet Grass Dairy out of Thomasville, Georgia.

May 17, 2020 @ BRICK, San Diego { [EVENT LINK](#) }

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Cheese Library

Resources For Cheesemaking

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.

Don't wait - take your first step toward cheesemaking today!

ONLINE RESOURCES

[Cheese Forum](#)

[Cheesemaking.com](#)

Here is a link to the [Library](#) spreadsheet.
The tabs at the bottom get you to what you need.

{ LIBRARY SPREADSHEET }

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

{ MAKE A REQUEST }

Below are organizations who support Queso Diego

We hope you will support them as well! Click on the logos to visit their websites.



smallgoods

AMERICAN CHEESES & PROVISIONS



venissimo cheese

