



QUESO DIEGO

THE SAN DIEGO CHEESE CLUB

December 2019

From the desk of Queso Grande, Larry Stein

Hello Queso Friends,

What a great presentation and treat we had in November. Natalie took us down a funky path of cheese. Washed rind cheeses have great complexity in aroma, flavor and mouthfeel. It may be a learned appreciation but worth the effort.

We voted in the new board for 2020. Join me in thanking these people who take the extra time put in a bit more effort to make this club run so smoothly:

President	Marci Richards	Secretary	Joanne West
Treasurer	Chuck West	Membership	Mark Bendixen
IT	Chris Banker	Newsletter	Liz Sears
Logistics	Lisa Chamberlain	Social Media	Livia Cournoyer
Education	Don Rutherford		

The positions of Vice-President and Events Coordinator remain unfilled at this time. If anyone wants to step up we'd love to have you join us. Keep in mind that we have an open board policy. Any member can come to a board meeting to just see what's going on or to express some opinion, or join in. We meet on the 2nd Tuesday of the odd months at 7PM.

This month we will have our annual Holiday Party. It will be on our normal meeting night, December 17th, but we'll start a bit earlier, at 6PM. There will be plenty of additional information coming your way so I won't go into details other than DON'T MISS IT!

This is also my last event as President. It's been a pleasure and an honor serving the club this past year. Thank you for putting up with my bad jokes and sometimes slight rambling. Queso Diego is a great club and I'm amazed that we're already 9 years old.

I couldn't have gotten much done without the efforts and support of our board members. Marci, Chuck, Chris, Olaf, Sabine, Curt, Lisa, Joanne, Beth, Livia and Don. Thank you for all you've done this year and in the previous years. Curt, Beth, Olaf and Sabine are retiring from the board after several years of participation. Thank you for being there and stop by the board meeting sometime.

Overall it was a great year. I'm looking forward to 2020.

See you all at the holiday party.

-Larry

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 and commercial examples, as well as supplies for pairings and other club expenses. You can take the opportunity to renew at our Holiday Party on December 17th.

DECEMBER EVENTS

Dec. 17: Holiday Party and Potluck 6:00 p.m.



Holiday Party and Potluck—Dec. 17 at 6:00 p.m.

Our December meeting will be our Queso Diego Holiday Party and will be held at Chuck and Joanne West's home in Tierrasanta. Address is revealed after you fill out the [RSVP form](#).

Dress is festive casual and you should make sure to dress according to the weather as the party will be indoor/outdoor. This is a potluck of heavy appetizers and desserts, so please bring food and/or drinks to share (alcohol is allowed and very much welcome!). Please ensure that what you bring is service-ready (including serving utensils) and does not need to be cooked on-site. Please bring your Queso Diego taster glass or similar for enjoying beverages.

We will be holding an opportunity drawing as our only fundraiser for the year. There will be some great prizes donated by sponsors and members. All guests will receive one free ticket at the door and additional tickets will be available for purchase.

Note: This special holiday party is only open to paid members of Queso Diego. Members may bring a significant other or guest, anyone else should join as a member prior to attending. Please wear your Queso Diego membership badge.

JANUARY EVENTS

Jan. 21 @ 6:30 pm—

General Meeting @ Ale Smith—Low fat and Non-fat Cheeses



LOOKING FOR RAFFLE DONATIONS FOR OUR HOLIDAY PARTY:

We know have many talented members in our club. Maybe you have homemade items or services that you would like donate as a raffle item? Some examples would be: homemade cheeses, fermented, pickled, baked items, jellies or jams or a class or specialized service.

(Cheese related purchased items are also acceptable, but we do not want garage sale or used items)

If you would like to donate an item, please contact Joanne West. joannewest55@gmail.com It will help her to know what you are donating. Then just wrap it in a festive way with a description of the item. If you need assistance with this just let her know. If you want to provide a class or service, please write out what that is and place it in an envelope. You can bring your donation to the party or contact Joanne to make other arrangements. Thanks for your donations and we look forward to seeing you at this fun event.

Annual Anniversary Party with Bubbly and Cheese Pairing—February 18, 2020 at 6:30 p.m.

Save the date for this celebration. Details will be provided in the January Newsletter, as well as follow-up emails. Attendees must be members who have paid their dues for 2019.



Cheddar, Ham and Cheese Loaf

Recipe adapted from Sabine's favorite French baker: Sophie Dudemain's book "Sweet and Savory Loaves"

Cheddar, Ham and Cheese Loaf (Serves 6-8)

Note: You will need a loaf pan: 8 1/2 by 4 1/2 inch

Ingredients :

3 tablespoon light beer, or your favorite beer
1 tablespoon Dijon mustard, strong flavor (Trader Joe's) is best
1/3 pound of leftover ham, cut into small pieces
2 ounces of cheddar, cut into small pieces or any kind of semi soft cheese, like Gouda or Edam
3 large eggs
1 cup all purpose flour, sifted
3/4 teaspoon baking powder (I like to use aluminum free)
1/3 cup + 2 tablespoons of sunflower oil
1/2 cup milk, hot, very important
1 1/4 cup grated Gruyere cheese
Salt and pepper for taste and a dash garlic

Mixing and Baking:

Preheat the oven to **350 F**

1. In a small bowl, mix together beer, mustard, pepper and salt. Add the ham and cheddar, turn to coat everything Set aside for 30 minutes.
2. In a mixing bowl, using your electric mixer, combine eggs, flour, and baking powder and beat until well blended and smooth. Add oil until well combined. Slowly add heated milk until everything is well blended. With a wooden spoon mix in Gruyere cheese, then add the ham-cheddar mixture until very well incorporated.
3. Scrape batter into an ungreased loaf pan. Bake in the middle of the oven for 45-55 minutes until a toothpick comes out clean.
4. Let it rest for 15 minutes, remove from the pan and serve warm or room temperature.

I serve the bread with a salad and good wine...

Happy Baking
Sabine





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Larry's "2019 IN REVIEW"

This year we had a great lineup of meetings. This is only possible by having someone step up and agree to do a presentation. It sounds scary but it's not. If it's an unfamiliar topic then you have a few months to do some research (eating cheese) and become familiar enough to present what you've learned. It's actually a fun way to learn a new subject. Here's our year in review and the people who prepared the presentations.

- JAN: Anniversary Party – Curt & Larry
- FEB: History of Cheese - Marci
- MAR: Hard Cheeses – Chris
- APR: Grilled Cheese – a bunch of amazing cooks
- MAY: Pasteurization – Peter Zien
- JUN: Tasting Cheese – Larry & Jenny
- JUL: Cheese of Briton – Curt
- AUG: What is Fondue? – Carol / Food Safety - Sabine
- SEP: Fondue – crazy people
- OCT: Gianaclis Caldwell - Curt
- NOV: Washed Rind Cheese – Natalie

Thank you all for helping out.

We also started a new topic, **Jenny's Corner**. Every couple of months Jenny gives us a short look at a cheese, a style, or some interesting aspect of the cheese community. Thank you Jenny!

There were some great events this year also. We participated in the Fermentation Festival, which is always a great annual event. There was a tour and picnic at the Temecula Olive Oil Company. The Kane family let us take over their farm for a wonderful potluck and evening. Thank you for that. Plus we had a little trip down south to Ensenada and the Cave de Marcello creamery, with a little wine in the Valle. It's been a great year. Thanks everyone!



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Library of Cheesemaking—A unique benefit of this club!

The Club's Library is a great benefit, especially for those of us just starting out. It gives members an opportunity to get started 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



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

