

QUESO DIEGO

THE SAN DIEGO CHEESE CLUB

Message from Queso Grande president, Marci Richards

JANUARY 2020

Hello Queso Diegans,

What cheeses do you love? Notice I didn't ask "What cheese (singular) do you love?" There are so many amazing cheeses being made across the United States, in other countries, and in our own backyards (rather kitchens), who could pick just one. Though I think I can safely say that fat-free and reduced-fat cheeses would NOT make the list of cheeses you love, not even sure we'd call them cheeses. At the January meeting, Natalie Onstott, ACS CCP, gave an informative, educational presentation on non-fat and low-fat cheeses, and by the end of the presentation, it was clear to everyone why fat is needed in cheese, and even clearer to the taste buds. Thank you, Natalie!

I do recall a February past when I discovered a chocolate cheddar; it was a white, creamy, slightly earthy cheddar with ribbons of chocolate scattered throughout from Trader Joe's. That year, I told everyone I knew who appreciated cheese about it, bought it for friends as gifts and even bought extra to freeze. The cheese was carried seasonally for a couple years but that was eight or more years ago, and I haven't seen it since and never found it anywhere else. So, what do you do when you can't find what you want? You explore the option of making it. My research on making it has not been very successful. Perhaps another attempt will be on the 2020 Cheese Resolution list. In the meantime, if you come across it, buy it and tell everyone ... chocolate cheddar with a nice red wine (ahhhhh). Maybe it would have paired well with a good cup of coffee, too.

Yes, coffee. Our February challenge is to find cheeses that pair well with coffee (or tea), think of it as an exercise for your taste buds before the Anniversary celebration where we will have five or six pairings of cheese and bubbly. What cheese goes with coffee (or tea)? To date, I've received the following suggested pairings for coffee by members (more to come on teas):

Joanne West – Lemon Ricotta (Trader Joe's); it comes in a wedge and resembles spongy pound cake

Curt Wittenberg – Gjetost; sweet as caramel, with the texture of a dense, buttery fudge

Larry Stein – Brie; toasted English muffin with Brie, topped with an egg

Triple Cream, Four Fat Fowl (Smallgoods) – it's the cream to a good rich cup of coffee

Goat or Sheep Gouda, Central Coast Creamery (Smallgoods)

Queso Enchilada, a semi-soft cheese with Chile Piquin – gives a little kick to the coffee

Try one or all of these pairing suggestions. Part of the pairing journey is to question why the cheese does or doesn't pair well. What's your cheese and coffee pairing? Send them to me at president@quesodiego.org.

Marci



QUESO DIEGO CALENDAR

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

CORRECTION: The San Diego Fermentation Festival was mistakenly noted as occurring in February. The actual date of the event is May 3rd. See corrected calendar notes.

FEB



February 18, 6:30 pm

Queso Diego Anniversary Party @ Marina Village

9th Annual Anniversary Party with Bubbly and Cheese Pairing

{ [EVENT TICKETS](#) } Limited Seating Available

6:30 pm Potluck, 7:00 pm Pairing

This event is open to members who are paid for 2019 or 2020 and a guest. Household memberships are permitted up to 2 guests. Tickets are limited and first-come-first-serve. Additional guests will only be permitted if we have not sold out as we approach the event date. Any non-members who are not the guest of a member and wish to attend should join for a 2020 club membership for \$20.

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.

MAR



March 17, 6:30 pm

General Meeting @ AleSmith

Irish Cheeses

APR



April 21, 6:30 pm

General Meeting @ AleSmith

Grilled Cheeses

MAY



May 3

San Diego Fermentation Festival @ Leichtag Commons, Encinitas

{ [EVENT LINK](#) }

Entering its sixth year, the San Diego Fermentation Festival is an annual outdoor festival celebrating the revival of fermented foods and beverages in San Diego and all across southern California! This is a one-day, family-friendly outdoor festival celebrating fermented foods and beverages, local food and wellness.



VOLUNTEERS NEEDED: Queso Diego will have an informative booth where we introduce people to the hobby of Cheesemaking.

May 19, 6:30 pm

General Meeting @ AleSmith

Triple Cream & Full Fat Cheeses

May 17, 1:00 pm - 8:00 pm

LIQUID CITY: Cheese Expo 2020 @ BRICK, SD

{ [EVENT LINK](#) }

Bringing together a curated list of top breweries, coffee roasters, distillers, kombucha and cider makers, this one day EXPO features unique collaborations, educational presentations, demonstrations, and explorations with CHEESEMAKERS from across AMERICA and local LIQUID talents. The club will have a booth at this event for the following sessions: Afternoon Session (1pm-4pm), Evening Session (5pm-8pm).



May 22-25

Cheese Trail @ Bay Area

Northern California Cheese Trail

Save the date and stay tuned!



START YOUR CHEESES!

QD will have a club cheese competition July 18th or 19th. Final details TBD. **START NOW** to get your 'soon-to-be-acclaimed-QD-cheese' game plan underway! For all you new, ambitious cheesers – we got you! QD has an awesome, educated board at your reference and a library of supplies at your fingertips. **See page 8-9** to submit questions and requests!



Cheese Talk

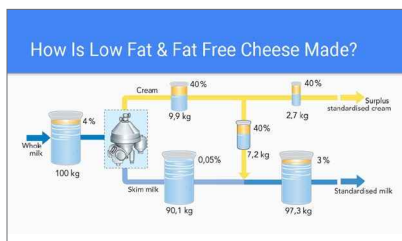
Inspiring Information, Presentations, Recipes

2020 Queso Diego Officers & Board Members

The position of Vice-President is currently open. Would you like to help us make a positive impact delivering our 2020 agenda? Contact us at officers@quesodiego.org. The Vice President assists in achieving Club goals and effecting policies and decisions made by the President and Board Officers. The Vice President also works closely with members, special guests, and volunteers to achieve successful events, educational presentations, all while being a part of a fun and supportive group. If you need more information before you decide, feel free to attend one of our board meetings.

POSITION	CONTACT
President	Marci Richards, president@quesodiego.org
Vice-President	You?
Treasurer	Chuck West, treasurer@quesodiego.org
Secretary	Joanne West
Membership Chair	Mark Bendixen, membership@quesodiego.org
IT Chair & Founder	Chris Banker, cbanker@quesodiego.org
Logistics	Lisa Chamberlain
Social Media	Livia Cournoyer
Events Coord.	Stan & Robin Sisson
Education Coord.	Don Rutherford
Newsletter Editor	Liz Sears, newsletter@quesodiego.org
Cheese Librarian	Curt Wittenberg
Board Member	Larry Stein

January GM – Low & Non-Fat Cheeses



Did you miss the presentation by Natalie Onstott, ACS CCP? Low-fat and fat free cheeses can have a place at the table. Understanding the role of fat and the different varieties of milk used in cheese can help us all make more informed choices in cheese. Visit <https://quesodiego.org/meeting-notes/> to download the slide presentation.

Funny Peculiar

Saturday Down South @SDS · 6m
 ***THE OFFICIAL SDS SUPER BOWL SNACK POWER RANKINGS

1. Buffalo Chicken Dip
2. Sausage Balls
3. Rotel **Cheese** Dip
4. CFA Nugget Tray
5. Nachos
6. Pigs In A Blanket
7. Potato Skins
8. Spinach & Artichoke Dip
9. Wings
10. Pizza

1282. Veggie Trays & Anything Vegan





CATO CORNER FARM

Connecticut Farmstead Raw Milk Cheese

By Chris Banker



While visiting my parents in Connecticut over the holidays, I took a visit to a local farmhouse cheese producer in nearby Colchester, CT. Cato Corner Farm is located down a quiet residential road, up a dirt driveway. When you pull up, you are greeted by the view of a few barns, open pastures, and a small shack labeled “cheese shop”.

I stopped in to purchase some cheeses for a party and was able to try their whole selection of artisan raw milk cheeses made on the farm. They had a range of about a dozen cheeses, from young firm cheeses to long-aged natural rind hard cheeses, to funky washed-rind wheels and a pungent blue cheese.

My favorite of the cheeses was called Molto Vivace, which is an aged version of their alpine-style Vivace. It is aged at least 10 months and is a limited release. I carried a wedge of it back in my luggage and many of you were fortunate enough to try it at the January meeting.

Cato Corner has recently garnered recognition on a national scale for some of their cheeses. In 2018, they won the honor of Best American Raw Cow Milk Cheese by the American Cheese Society for their Womanchego, a raw milk cow milk cheese made in the style of Manchego.

They were also in national cheese news for a new “American Original” cheese style they are creating alongside two other farmers, called Cornerstone. Along with Parish Hill Creamery in Vermont and Birchrun Hills Farm in Pennsylvania, the trio of cheesemakers have created a public domain cheese recipe for other American producers to adopt. The guidelines focus on terroir of the local area and specify that the cheese should be made in a square “cornerstone” shape, using raw milk from



a single herd, locally harvested cultures, calf rennet, and locally sourced salt. The cheese is aged for a minimum of 5 months and the wheels are allowed to form a completely natural rind with only turning and flipping performed during the affinage. The goal of the project is to create a new American cheese style and encourage expansion of that category of cheeses, rather than merely continuing to replicate existing European styles.

More information about Cornerstone can be found in the Culture Magazine article here:

<https://culturecheesemag.com/article/cornerstone-the-latest-american-original>

Some of the Cato Corner Farm cheeses are distributed in California to certain stores by Aniata Cheese Co, and I have seen Cato Corner Farm cheeses offered at SmallGoods occasionally. Contact Jenny Eastwood at Jenny@smallgoodsusa.com for information on availability.

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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 newsletter@quesodiego. We'd love to hear from you.

{ NEWSLETTER }



The Best Mac & Cheese Ever, According to Questlove

Original recipe by Q-Tip, found in Questlove's Mixtape Potluck: A Dinner Party for Friends, Their Recipes, and the Songs They Inspire.

You might know Questlove better as the leader of *The Tonight Show Starring Jimmy Fallon* band. He admits he's not a cook, but he enjoys good food, and a good dinner party.

Ingredients:

2 tablespoons unsalted butter, softened
2 cups grated Asiago cheese
1 ½ cups grated white Cheddar cheese
1 cup grated Fontina cheese
½ cup grated Parmesan cheese
1 tablespoon olive oil
4 jalapeño peppers, thinly sliced into rings
4 cloves garlic, finely chopped
5 cups whole milk

3 tablespoons flour
4 large egg yolks, whisked
2 teaspoons fresh thyme leaves, finely chopped
½ teaspoon cayenne pepper
Salt
½ teaspoon freshly ground black pepper
1 pound fresh sausage – Italian, chorizo, or dealer's choice
1 pound elbow macaroni

Directions:

Preheat the oven to 375 degrees. Butter the bottom and sides of a baking dish (preferably 10 by 10 inches but 9 by 13 inches will work as well).

Combine ¼ cup of each cheese in a small bowl and set aside for later.

Heat the oil in a Dutch oven or other heavy-bottomed large saucepan over medium heat. Add the jalapeños and cook for about 1 minute, until lightly colored. Add the garlic and stir until fragrant, about 30 seconds.

Meanwhile, pour the milk into a small saucepan and warm over medium heat; be careful not to let it boil.

Whisk the flour into the jalapeño-garlic mixture, then very slowly whisk in the hot milk. Cook, whisking constantly, for about 5 minutes, until combined and no lumps remain in the flour. Slowly add the whisked egg yolks and cook for

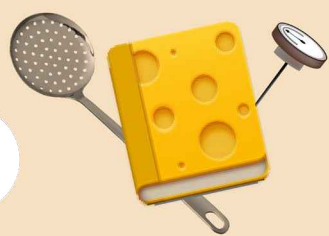
an additional 1 to 2 minutes, or until completely combined and slightly thickened.

Remove the sauce from the heat and whisk in the thyme, cayenne, and all of the remaining cheeses until they are completely incorporated. Add ½ teaspoon salt and the black pepper; taste and adjust the seasoning if needed.

If using sausage, remove it from the casing and cook in a medium sauté pan over medium heat until fully cooked and browned.

Bring a medium pot of water to a boil, salt the water, then add the macaroni and cook for 7 minutes or until al dente.

Drain the macaroni and fold it into the sauce, then turn it out into the prepared baking dish. Stir in the sausage, if using. Top with the reserved cheese. Place in the oven and bake for 10 to 15 minutes, then serve ...



Cheese Library

Resources For Cheesemaking

Getting to know your Library of Cheesemaking: Which bugs for bloomy rind cheeses?

By Curt Wittenberg

Queso Diegans are a fortunate group of amateur cheesemakers for many reasons. One of the big benefits of being a member of our club is access to the Library of Cheesemaking, an extensive collection of cheesemaking equipment and supplies free or nearly free for the asking. This month we are initiating a new series for the monthly newsletter dedicated to familiarizing members with items in the cheese library.

This month's topic, "**Which bugs for bloomy rind cheeses**", explores the cultures in the library that specialize in creating the beautiful bloomy rinds of brie, camembert and their relatives. We have recently diversified our offerings to include multiple yeasts and molds to help you with creating the perfect rind for the cheese of your choice. Whether it be a creamy brie, a farmhouse fromager d'affinois, a bloomy chèvre-like Humboldt Fog clone, or a wrinkly "Geo" rind cheese, you will have the resources at your fingertips.

Many recipes for bloomy cheeses call for two types of mold, *Penicillium candidum* and *Geotricum candidum*, whereas others call for one or the other. Generally, snowy white bloomy rinds require *Penicillium candidum* (or *P. candidum*) with or without *Geotricum candidum* (formally *G. candidum* but sometimes called just *Geotricum* or simply "Geo"). *P. candidum* grows in long filaments that bloom with spores, like little flowers all over the surface of the cheese. Typically the primary role of the *P. candidum* is to break down proteins and fats, promoting softening of the paste and flavor formation. Often *Geotricum* is added to help neutralize the surface of the cheese, allowing the *P. candidum* to grow more effectively. But sometimes Geo is used as the dominant mold to form a characteristically crenelated (brain-like) texture on the surface. Each of these behaviors depend upon the specific strain or subspecies of the two molds, as well as the amounts and ratios each. So, lets learn a little about each of the mold strains in our library by examining their unique properties and doing a little comparison.

Penicillium candidum SAM3 - Highest rate of softening, thicker rind. High protease and lipase activity. Generally used to achieve fast ripening time with high aroma.

Penicillium candidum HP6 - Moderate rate of softening and rind thickness. High protease and moderate lipase activity. Generally used to achieve moderate-fast ripening time.

Penicillium canicum ABL - Lowest rate of softening, thinnest rind. Low protease and moderate

high lipase activity. Generally used to achieve moderate-slow ripening time.

Geotricum candidum 13 - provides a mold-like appearance with intermediate flavor and aroma. Crenelated rind. Slight "mushroom/earthy" aroma.

Geotricum candidum 15 - provides a yeast-like appearance. Smooth slick rind. Mild flavor and aroma.

Geotricum candidum 17 - provides a mold-like appearance and very mild flavor and aroma. Can produce crenelation in the rind.

Understanding the impact of the different strains of these organisms is best experienced by trying various recipes or taking a single recipe and varying just the mold components. After all, experimentation is what makes this hobby fun and fascinating. Whoever told you its not polite play with your food, they were definitely wrong!

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So you want to make cheese?

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 qd-library-request@quesodiego.org and the item(s) will be delivered to the next meeting.

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 }

MORE CHEESE, PLEASE

Member submissions skimmed just for you:

The 'Michelangelo of Cheese' shares her weirdest cheese carvings

Nearly 40 years, a Guinness World Record or two, and more than 2,500 carvings later.

Mashable article by Nicole Gallucci

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

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How to Remove Melted Cheese From Dishware

No matter how glue-like it is, you can remove stuck-on melted cheese with a few different methods.

Hunker Article by Serena Styles

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

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Lab-Made Cheese Maker Legendairy Raises \$4.7 Million

The food industry has crossed an inflection point.

THESPOON article by Stephen Bronner

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

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Texas Police Learn That Yes, You Can Dust Cheese Slices for Fingerprints

You learn something new every day.

VICE article by Jelisa Castrodale

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

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This Cheese's Secret Ingredient Comes From Caves on Volcanic Hillsides

Each cellar has unique flora that gives its wheels of Saint-Nectaire a different flavor.

Smithsonian Artical by Theresa Machemer

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

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Goats & Cheese Workshop

Do you love goat cheese? Ever wonder about the creatures behind the milk?

May 3, 2020 @ Wild Willow Farm & Education Center [{ EVENT LINK }](#)

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Below are organizations who support Queso Diego

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

