

QUESO DIEGO

THE SAN DIEGO CHEESE CLUB

Message from Queso Grande president, Marci Richards

APRIL 2020

Hello Queso Diegans,

I hope this finds each and every one of you, your friends and family well ... and if I venture to guess, looking for ways to embrace this unexpected block of downtime. It's not always easy to do, but I am trying to look at this as a unique opportunity to spend time with family and connect with old friends (via Zoom, of course), to tackle long awaited projects (yes, we all have that list), and try new recipes. Whatever it is, I hope you have a way to make this time something different ... something better.

So, what about cheese? It can make us feel better, whether straight up or in a recipe. After all, isn't cheese one of the ultimate comfort foods? Fortunately, April is NATIONAL GRILLED CHEESE SANDWICH MONTH – what better comfort food? No, not that white bread with processed cheese; Queso Diegans are much more creative!

For those members that are new, Grilled Cheese month is one of our most popular Queso Diego meetings; there are multiple stations of gourmet grilled cheese sandwiches prepared by our members (hint: you don't want to eat breakfast or lunch that day). For April, we will not be able to do this together this year but fear not, we are looking to reschedule it for later in the year... as our GRILLED CHEESE SANDWICH meeting is special! However, I encourage you to celebrate it at home; it's a great time to perfect your grilled cheese sandwich recipe.



2019 Grilled Cheese Meeting

President message continued on next page

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.



Need some ideas? Check out this past QD presentation, [Intro to Grilled Cheese](#).

Want some recipes or to see the creativeness of some of our members? [Check out these recipes](#).

Want an alternate method to grill your sandwich? Try the BBQ. A different method is to use an iron. Yes, an iron. My grandfather told me this when I was in college. You simply prepare your sandwich (buttered bread slices with cheese in between), wrap it in foil, and apply a hot iron to one side for a period of time and then flip, repeat. Like on a griddle, you can hear the butter sizzling and then shortly afterwards it becomes toasted. Clean-up is easy, too.

To follow-up on the coffee and cheese pairings, below are the cheeses that were submitted for pairing:

- Fromage Blanc
- Parmigiano-Reggiano
- Smoked Mozzarella
- Lemon Ricotta
- Gjetost
- Brie
- Gouda
- Jalapeño Cheddar
- Triple Cream

And in my continued quest to find that cheddar with chocolate ribbons, I have a temporary substitute of Cheddar/ Aged Cheddar with chocolate covered espresso beans.

Please note that once it is permitted and safe to gather again, we will send out an announcement for a meeting, as right now it is still day-by-day and week-to-week.

Good Health to all,
Marci



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 10** to submit questions and requests!

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 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.



QUESO DIEGO CALENDAR

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

APR



April 21, 6:30 pm

General Meeting @ AleSmith

TBD

The April Grilled Cheese night has been moved to July 21st.

MAY



May 3

San Diego Fermentation Festival @ Leichtag Commons, Encinitas, CA

{ [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: The club has a booth at this event and we need four or five volunteers for each of the following sessions: Afternoon Session (1pm-4pm), Evening Session (5pm-8pm). Please contact officers@quesodiego.org if you are interested.

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

\$10 off registration for members. Use code QD20 at this link:

{ [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).



Cheese Talk

Inspiring Information, Presentations, Recipes



Information from the American Cheese Society, updated March 26, 2020

Shelter in Place With Cheese!

Looking to purchase cheese to get you through a shelter-in-place order? Our friends [Janet Fletcher](#) and [Culture Magazine](#) are curating lists of cheesemakers and shops that you can order from for pickup, local delivery, or online delivery.

COVID-19 and Food Safety

There is [no evidence that COVID-19 can be transmitted by food](#) but many organizations are addressing how you can be prepared. The primary goal has always been to provide support and resources to members. Beyond the recommended standard disinfectant and hand-washing recommendations, the food industry has additional steps to take to ensure they are combating the spread of this virus effectively.

More from the CDC: [Environmental Cleaning and Disinfection Recommendations – Community Facilities](#). The Environmental Protection Agency provides a list of approved chemicals effective against COVID-19: [EPA: Disinfectants for Use Against COVID-19](#). Learn more about COVID-19 from the [National Institute of Health](#).



Snack Industry Runs Out Of Ways To Escalate The Word 'Cheese'

(Satire) Excerpts taken from News In Brief article in The Onion, March 3, 2020

Confessing that unprecedented breakthroughs were necessary if they hoped to keep consumers engaged, multiple spokespeople confirmed that the snack industry has run out of ways to escalate the word 'cheese.'

"Quaint terms like cheezalicious, cheesetastic, and cheesespllosion were good expressions in their time, but we're now in danger of completely exhausting the capacity of the English language to describe cheese-based products," said Kraft marketing head Anna Chavez, one of many executives who believe the industry has reached the ceiling on cheese-based adjectives. "If a play on words involving any milk-solids-based foods can be made, we've made it: variety-based, danger-oriented variants like Mozzrageous and Swissdemeanor, sexually themed terms like Cheesegasmic and Pepperjackulation, even fatalistic long-form experiments like No Whey Out and Cheddar Off Dead. Frankly we're out of ideas."

Several dairy snack insiders warned that unless a breakthrough is reached soon, the industry may be faced with the horror of returning to merely descriptive terms such as "extra cheesy."

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Sunflower Farm Cream Nigerian Dwarf Dairy

Mashable article by Chloe Bryan

As a way to open their farm to visitors around the world, Sunflower Farm Cream has a [LIVE KID CAM](#) to follow along with kidding season! Just 15 days until baby goats! They will be adding a stall cam in mid April-June to watch the mamas give birth and then enjoy their babies after.

{ LOVE NOTE FROM THE GOATS }

Click on the button to watch their postings on YouTube and get your kid fix.

Due dates below are +/- 5 days.



Amelia 4/16
(x Galactic Jack)



Cinnamon 4/17
(x Galactic Jack)



Rosemary 4/21
(x Galactic Jack)



Khaleesi 4/22
(x Galactic Jack)



Abigail 4/22
(x Galactic Jack)



Greta 4/23
(x Galactic Jack)



Olive 4/24
(x Galactic Jack)



Elsie 4/24
(x Galactic Jack)



May 4/26
(x Galactic Jack)



Clementine
(x Galactic Jack)



Radish 4/29
(x Galactic Jack)



Nora 4/30
(x Galactic Jack)



Matilda 5/2
(x Galactic Jack)



Rhubarb 5/6
(x Galactic Jack)



Moonspot 5/6
(x Galactic Jack)



Junie B. Jones 5/14
(x Galactic Jack)



Rosa 5/15
(x Texas Hold 'Em)



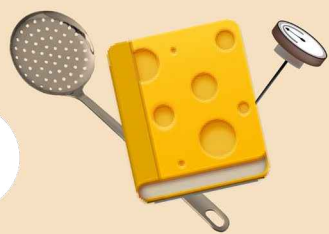
Acadia 5/17
(x Texas Hold 'Em)



Belle 5/19
(x Texas Hold 'Em)



Charlotte 5/24
(x Texas Hold 'Em)



Cheese Library

Resources For Cheesemaking

Make Cheese In Your Own Kitchen

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 our 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. E-mail qd-library-request@googlegroups.com with your request 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@googlegroups.com.

{ MAKE A REQUEST }

MORE CHEESE, PLEASE

Member submissions skimmed just for you:

Ethnic Cheese, Building A Workforce And Changing A Rural Economy

Most of it is not the typical Wisconsin fare, even in this era of Gruyeres, smoked Goudas, brie, or feta.
Wisconsin State Journal article by Barry Adams

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

...

The Weird Ingredient You Didn't Know Was In Your Shredded Cheese

There are additional benefits of shredding your own.

Mashed article by Erica Andrews

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

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The World's First Dairy Dispensary

Get the TLC without the THC

California Dairy Dispensary brought to you by The California Milk Advisory Board

Access the full website [{ WEBSITE }](#)

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Is This The End Of Cheese As We Know It?

Turning dairy-free alternatives into something a bit more special.

EuroNews article by Rosie Frost

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

...

Dairy Collaboration a Bright Spot in Challenging Coronavirus Times

Through the industry's combined efforts we've already achieved gains that will help all of agriculture
Cheese Market News article by Jim Mulhern

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

...

WORLD NEWS TRAVELS FAST. CHEESE DOESN'T THESE DAYS. SUPPORT LOCAL CHEESEMAKERS.

Below are organizations who support Queso Diego

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

