

QUESO DIEGO

THE SAN DIEGO CHEESE CLUB

President's Message.....

Welcome to 2022! After the past two difficult years, let's hope we can begin to regain some normalcy in our lives. Getting together with friends to enjoy our hobbies is a step in the right direction, and let's hope that we can safely meet face-to-face again in the near future.

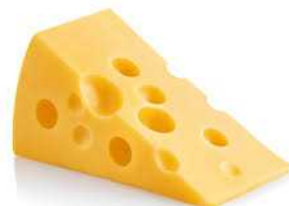
I would like to start by thanking all who pitched in to help Queso Diego stay afloat during the pandemic. As a very social group it has been difficult to adapt to a remote format. Fortunately, our club officers and others were able to come up with inventive ways to maintain our interest in cheese making and enjoyment. Although Marci Richards, Curt Wittenberg, Larry Stein, and Lisa Chamberlain have stepped away from their roles as "rotating president," I am grateful for their help in getting me up to speed as the 2022 president and we should all be grateful that they volunteered to continue as leaders in the club.

There have been quite a few changes to the board. I will be replacing the aforementioned presidents, and filling the previously vacant Vice President position is Mike Cordova. Sue Cordova will be replacing Joanne West as Secretary, and Lynda Juniper will replace Larry Stein as Membership Chair. Filling the vacant Newsletter position are Deb Young and Danielle Haber. For Logistics, Lisa Chamberlain will continue with the addition of Deborah Flores. Continuing in their previous roles are Chuck West as Treasurer, Stan and Robin Sisson for Events, Chris Banker for IT, Don Rutherford for Education, and Livia Cournoyer in Social Media. The position of Historian was folded into the Social Media position, and Curt Wittenberg is recognized as Librarian for his continued work in maintaining the cheesemaking supplies for the club. Thank you to all who previously served, and I look forward to working with our new and continuing board members this year.

As a reminder, we have our 11th anniversary party coming up on February 15 at Marina Village. This will replace our regular monthly meeting, and it is sure to be a great time.

I look forward to seeing you all soon!

Randy Barnes, President

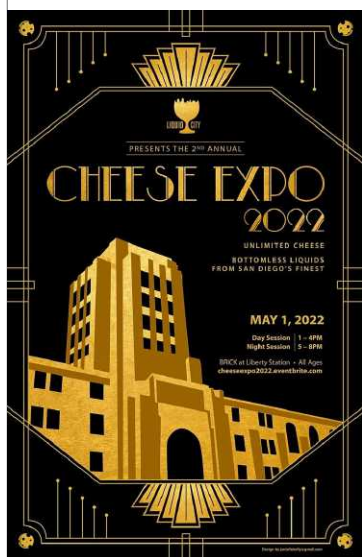


Cheese Events



PARTY TIME!!!!

Our 11th Anniversary Party will be held at Marina Village in lieu of our regular meeting on February 15. After having to forego the party last year we are looking forward to enjoying outstanding cheese and bubbly pairings once again! There is always a great potluck at the beginning of the evening, so please bring a dish or drinks to share. This has been an amazing event in the past and will feature five pairings of cheese and bubbly libations. The member price of \$15 (\$25 for guests) is a bargain compared to similar cheese pairing events. This is sure to sell out, so sign up soon. More information can be found at: <https://quesodiego.org/anniversary-pairing-event-tickets/> Please note the PayPal instructions specified on the website and use the "friends and family" payment method. Ticket prices will increase to \$20 members/\$30 guests after February 4, 2022.



LIQUID CITY: Cheese Expo 2022

Bringing together a curated list of SAN DIEGO top breweries, coffee roasters, distillers, kombucha and cider makers, this one day EXPO features unique one-off collaborations, educational presentations, demonstrations, and explorations with CHEESEMAKERS from across AMERICA and some of the best, local LIQUID talents.

Sun, May 1, 2022
1:00 PM – 8:00 PM PDT
BRICK
2863 Historic Decatur Road

Queso Diego Meeting Dates: (3rd Tuesday of each month at 6:30 PM)–

March 15, 2022

May 17, 2022

July 19, 2022

April 19, 2022

June 21, 2022

August 16, 2022

Next Cheesemaking Class is February 19!

We're going to make a Telemea style cheese. This is a cow milk Romanian cheese that can be eaten fresh (2-20 days) or brined like a feta. We'll go over the cheese making process and discuss how each step effects the final cheese. Everyone, working in pairs, will make this cheese and take it home. Due to the nature of this particular cheese the class will be 4-6 hours. You can leave after 4 hours and finish at home, or stick around. 3 spaces remain available.

Teacher: Larry Stein w/support from Curt Wittenberg
Date/Time: Saturday, February 19th from 10am to 3ish
Place: Citizen Brewers
Cost \$45 per person
All materials are included.

To sign up send an email to larry@steinbrothersbrew.com

CHEESE TALK- Articles by Members, World and Local Cheese news, Recipes, Interviews, Fun

The World Champion Cheesemaking Contest, evaluating technical aspects of cheese, butter and yogurt making, has been hosted by the Wisconsin Cheese Makers Association since 1957. While your editors regret to inform you that you have missed the deadline to submit *your* cheese... you can still watch the top 20 cheeses in the world and the prize winners being announced at March 3, 2022, 2PM CT via the WCCC [Livestream](#). Even though Wisconsin hosts, this is definitely not a parochial event: the 2020 World Champ and First Runner Up were both from Switzerland, the Second Runner Up was from The Netherlands.

Cheesy Recipe

What'll You Have?

You may have tried marinated chèvre or mozzarella balls, both of which often find their way to a cheese platter, but have you encountered marinated cheese as pub grub, to be enjoyed alongside a good beer?

Nakladany Hermelin or Czech-Style Marinated Camembert-ish is a beloved cheese that spends days to weeks absorbing flavors from an oil bath of paprika, onions, allspice berries, garlic peppercorns, bay leaves and chiles.



According to [AtlasObscura.com](#), 'Nakládání hermelín is the ultimate bar food in Czechia and best enjoyed with a slice of dark bread or topinky (deep-fried, dense brown bread that's served with garlic), and washed down with a cold Czech beer.'

A recipe recently appeared in the Washington Post: <https://www.washingtonpost.com/recipes/nakladany-hermelin-czech-style-marinated-camembert/17704/>

What is Cream Cheese and is it cheese?

The answer is YES. According to the FDA, cream cheese needs to contain at least 33% milk fat, have a moisture content of not more than 55%, and a pH range of 4.4 to 4.9. Around 1873 William A. Lawrence, a dairyman in Chester, NY, was the first to mass-produce cream cheese. In 1872, he purchased a Neufchatel cheese factory. By adding cream to the process, he developed a richer cheese that he called "cream cheese". Today, you can buy 1/3 less fat cream cheese and it is Neufchâtel cheese.



SMEN, Middle Eastern cultured butter with a pungent twist. by Curt Wittenberg

I am now the proud owner of a few tablespoons of 8 year old Smen, courtesy of [Kitty Morse](#), Moroccan chef, teacher, and author, born in Casablanca, Morocco, who we are fortunate to have in our own community. Smen is fermented, aged butter found in the Middle East, particularly in Yemen and Northern Africa. The best description I can think of for its pungent aroma is "Pieds de Dieu" (Feet of God), that indescribable aroma of very ripe cheese. The flavor is equally intense, think of the rind of a very old salty goat cheese but with the texture and mouthfeel of butter.

As you can tell, Smen is an acquired taste, much like a ripe Epoisses or a funky Camembert. For the uninitiated, Kitty uses it as a seasoning or condiment to increase the complexity of Moroccan dishes like Harira, a soup of beans, vegetables and meat flavored with preserved lemon, or a hearty meat tagine. It imparts an added dimension that can't be precisely identify but that is rich and appealing. She describes the amount as about the size of a pea or bean, which gives you some sense of its pungency.

But for lovers of Smen, it is quite a different story. In her book, "[Mint Tea and Minarets](#)," a cookbook nestled in autobiographical stories of her life in Morocco, Kitty tells a story about Smen and provides a recipe. She recalls a visit to a group of traditional Moroccan falconers who, after showing off the birds hunting skills, graciously serve their guests fresh baked bread with a bowl of Smen for dipping. Apparently, once you've acquired a taste for it, bread slathered in Smen is heaven.

To make Smen, Kitty recommends taking room temperature butter, salt and a tea made from oregano (optional) and mix them together well. The butter is then squeezed to remove liquid and left at room temperature from several weeks to several months until it smells cheesy. Blot or pour off accumulating liquid as it appears. Once ripe, it can be put it in the refrigerator and consumed over time or, as is traditional in Morocco and Yemen, bury it in the ground until the wedding of your first born. The Yemeni make their Smen from clarified butter, made by boiling with grain, and flavor it with fenugreek. I surmise that Smen, like many indigenously fermented foods, picks up its bacteria and molds from the environment during ripening. Like cheese, it will continue to develop intensity and complexity with time.



It's Membership Renewal Time for 2022!

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. Renew online by clicking here [MEMBERSHIP](https://quesodiego.org/about/membership/)

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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 the newsletter editors by clicking here [SUBMIT](#). We'd love to hear from you.

Get Cultured!

If you want to try your hand at making cheese, Queso Diego has a great library of cheese forms members can borrow *gratis* and a wide variety of cultures that are \$1 for enough to get you started. Curt Wittenberg, our Cheese Librarian, asks that you place your request a week in advance of a regular meeting and he will bring your items to the next club meeting for pick up. After that, just purchase the appropriate amount of milk and you are on your way. Not much else is needed beyond a good thermometer, a pot big enough to hold the appropriate amount of milk and some simple kitchen utensils. Place your order by filling out the online form here: [LIBRARY OF CHEESEMAKING](#) and sending an email one week before the monthly meeting by clicking here: [LIBRARIANS](#) .

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

CLUB LINKS:

Instagram: [@quesodiego.org](#)

Twitter: [@QuesoDiego](#)

Facebook : [Queso Diego - The San Diego Cheese Club](#)

These organizations support Queso Diego. We hope you will support them as well! (Click on the logos to visit their websites)



venissimo
cheese



smallgoods

Cheese Shop & Cafe



culture the word on cheese