

QUESO DIEGO

THE SAN DIEGO CHEESE CLUB

Welcome to the 2023 Queso Diego Newsletter
Holiday Edition,
or as we like to call it,
CHEESE FUNDUE

Dear Queso Diegans,

I hope this message finds you well and filled with the aroma of cheese and cheese making success as the holidays rapidly approach!

It has been another great year for our club. We had some great meetings, which included wonderful pairings, foreign cheeses, bingo, cheese movies, cheese making classes and of course great friendships.

As we gather to share our love for cheese-making and cheese eating, we celebrate not only the artistry in crafting delectable cheeses but also the bonds we've formed as a community.

Our cheese-making club is more than just a group of individuals who share a common interest; it's a melting pot of creativity, collaboration, and camaraderie. I want to express my gratitude to each and every one of you for contributing to our club. Let's continue to inspire one another, learn together, and, of course, savor the fruits of our labor. Whether you're a seasoned artisan or a beginner eager to explore the world of curds and whey, your presence enriches our cheese-making family.

May the coming months be filled with exciting experiments, delicious discoveries, and the joy that comes from creating something truly special. Let's continue to support each other on this cheesy journey and spread the love for our craft throughout our community.

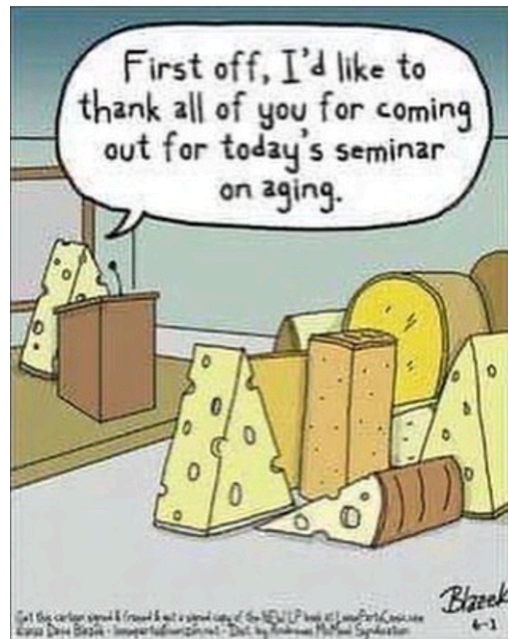
Thank you for being an essential part of our local cheese-making club. Here's to many more shared moments of laughter, learning, and, of course, the delightful aroma of freshly made cheese! Gracias,

Mike Cordova

Queso Diego Meeting Dates are always the 3rd Tuesday of the month at 6:30 PM Potluck, 7 PM Meeting (Alesmith's Barrel Room) EXCEPT for December when the Holiday Party is the 2nd Tuesday, location to be shared with those who RSVP

[https://docs.google.com/forms/d/e/](https://docs.google.com/forms/d/e/1FAIpQLSd3qoj8pTFOEmww0Ncfo1mBI5jx3of5a9JEHZztdxLmf6RL9Q/viewform)

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STAY CLASSY, QUESO DIEGO!

Save the date: Larry Stein announces the next cheese class will be on BRIE, likely date is January 20, 2024. Enrollment will be limited but a lot of fun, details to follow.



Fresh Goat Cheese for the Holidays by Curt Wittenberg

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There is still plenty of time to impress your family and friends with fresh homemade Chèvre (spreadable goat cheese) for your holiday gatherings. This simple but versatile cheese is easily made from store-bought goat milk (generally available from Trader Joe's, Whole Foods and Jimbo's) and a few items that are easily obtained from the Queso Diego Library of Cheesemaking (available to club members via an email to QD-Library-Request@googlegroups.com, just ask for a "Chèvre kit"). It can be ready to serve in 1-3 days with little active involvement. It can be served plain or embellished with herbs, spices or fruits. The following is adapted from a recipe by Chris Banker:

Ingredients:

2-4 qts goat milk (not ultra pasteurized)-½ tsp calcium chloride (optional)

¼ - ½ tsp Flora Danica (or other culture)

1-2 drops of liquid rennet, mixed into ¼ cup of water

½ - 1 tsp kosher salt or sea salt

Recipe:

Heat milk slowly to 86 degrees

Add in calcium chloride (if used) and the culture

Allow to rehydrate for about 5 minutes

Mix rennet in water and add to milk

Mix slowly using up-and-down strokes for about 25 strokes

Cover and set aside for at least 12 hours or until curd has formed

Gently spoon curd into cheesecloth or a cheese mold (a mesh ladle works really well)

Allow to drain until desired texture is reached (48 hours for molds or 24 hours for cheesecloth is usually sufficient)

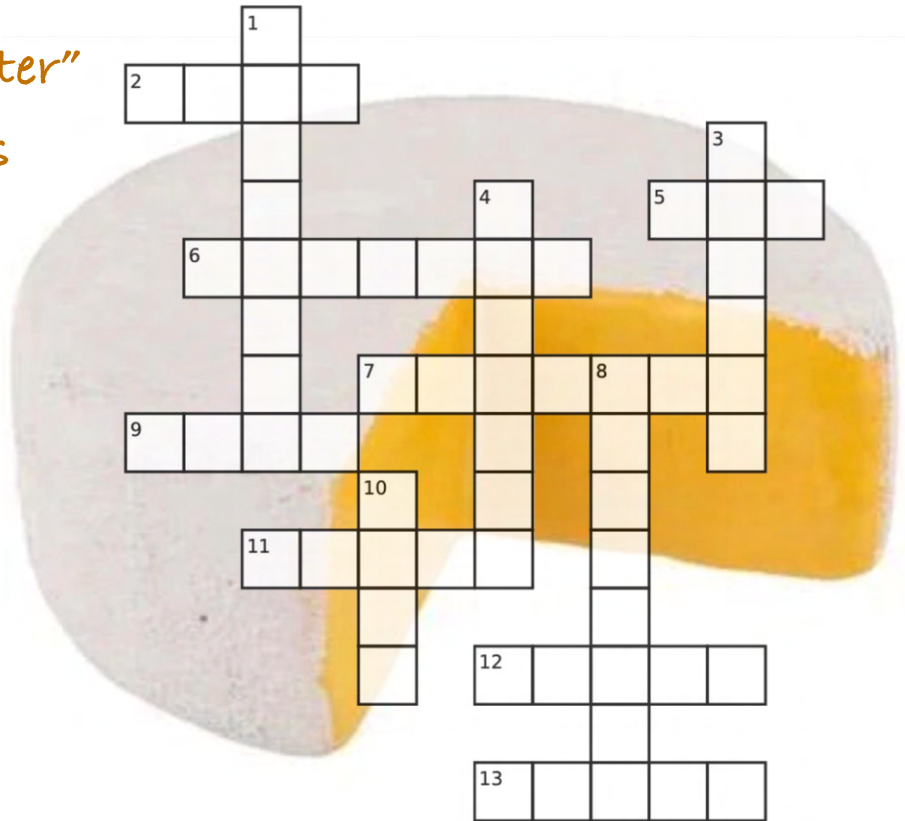
Sprinkle with salt and/or coat with herbs, spices, etc.

Tips:

Circular or square cup-style molds are easy to use and clean, and produce a consistent result with minimal effort. They produce a nice puck-style cheese, which can be coated with herbs or other ingredients. Cheesecloth draining tends to be a bit quicker and the finished cheese can be formed into shapes by hand, using molds or even cookie cutters.



Is this puzzle "grater"
than the NY Times
crossword?



Across

- 2. Curds and _____
- 5. Mature female bovine and giver of milk.
- 6. A sense of place (French)
- 7. Cheese (French)
- 9. Chèvre is made with _____ milk
- 11. Most popular Dutch cheese
- 12. Chairman of the _____
- 13. Queso _____

Down

- 1. There's no single cheese like _____
- 3. Peddler of cheese
- 4. Often used in filling ravioli
- 8. The process of aging cheese
- 10. Clump of milk protein

Puzzle answers on page 7



DATES TO REMEMBER!

Our Annual Totally Terrific Turophilic Holiday Party will be Tuesday, December 12th
open to all QD members with paid 2023 or 2024 dues

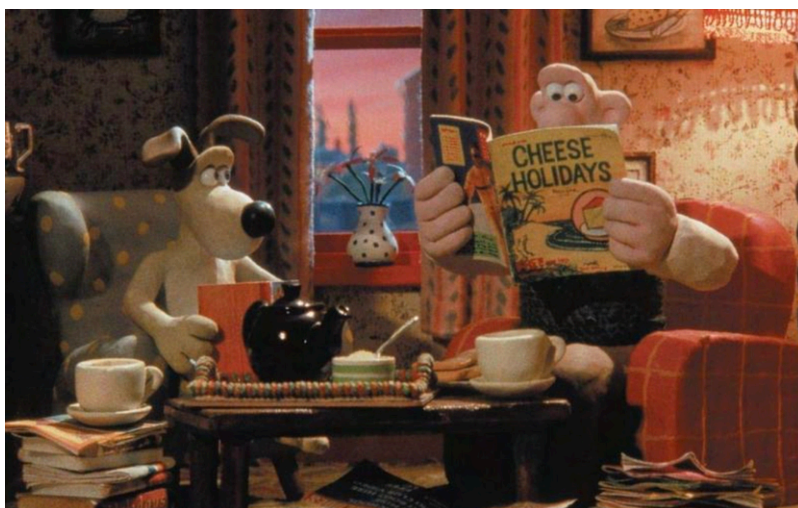
Please RSVP using this link:

[https://docs.google.com/forms/d/e/](https://docs.google.com/forms/d/e/1FAIpQLSd3qoj8pTFOEmww0Ncfo1mBl5jx3of5a9JEHZztdxLmf6RL9Q/viewform)

[1FAIpQLSd3qoj8pTFOEmww0Ncfo1mBl5jx3of5a9JEHZztdxLmf6RL9Q/viewform](https://docs.google.com/forms/d/e/1FAIpQLSd3qoj8pTFOEmww0Ncfo1mBl5jx3of5a9JEHZztdxLmf6RL9Q/viewform)

And Our Absolutely Awesome Anniversary Party will be in February 2024!
(details to follow)

How A Wallace and Grommet Cartoon Saved Wensleydale, One of the Oldest Traditional British Cheeses.....



Wallace is an air-headed inventor who delights in creating elaborate machines that rarely work as they're supposed to. He's very traditionally British in his appearance, down to his wool trousers and knitted sweater vest.

And (this will be important later) he's very fond of cheese and crackers.

Gromit is the actual brains of the duo, never mind that he's a beagle. He's very good with electronics,

loves playing chess, is a good cook, and can fly an airplane. We know all this because he occasionally demonstrates these (and more) skills when he and Wallace get into another absurd adventure.

BUT HOW DOES THIS RELATE TO CHEESE?

It's odd to think that less than three decades ago, a cheese with a recorded history that dates back to the 12th century could be relegated to small artisanal shops. Wensleydale cheese consumption had apparently decreased so much by the 1990s that the primary commercial producer, Wensleydale Creamery, was in a severe bind. Their product just wasn't selling so much to keep the establishment afloat. And they were the primary producer of the Wensleydale cheese at the time. If someone was buying Wensleydale, more likely than not that Wensleydale was coming from the Wensleydale Creamery.

It took just six years and three animated shorts for Wensleydale cheese consumption to increase to the levels that the company escaped the impending closure. All because people loved Wallace and Gromit so much that they started to emulate them.

And Wensleydale is Wallace's favorite cheese.

Being a cheese connoisseur is just as big a character trait for Wallace as being an inventor is. The entire plot of the first animated short about the two revolves around the idea that the moon is made from Wensleydale cheese, so when they discover they have no cheese at home, Wallace builds a rocket so they can go to the moon and get some....

Nick Park, the creator of Wallace and Gromit, wasn't even that much of a fan of Wensleydale cheese... He just thought animating the way it's pronounced with the stop motion technique would be interesting!

Read more about it here, in the article from which this excerpt comes: <https://yummybazaar.com/blogs/blog/how-wensleydale-cheese-was-saved>

Festive Cheese Boards for the Holidays - by anonymous

The holiday season is high time for celebrations with family and friends and every holiday celebration calls for great food and drink. To set things off on the right foot, what could be better than the ever-popular cheese board. In fact, even among people who are inexperienced with cheese, a cheese board with a diversity of choices is intriguing and holds the promise of something for everyone.

There are two primary conceptual considerations for a holiday cheese platter: 1) determine the scope and complexity of your offerings; 2) establish whether or not to employ a holiday-related design. For example, you could create a simple platter with a wedge of Brie, accompanied by some crackers, nuts, dried fruit and, perhaps, a small pine bough for decoration. Alternatively, you might choose to create a large display in an design iconic for the holiday (a Menorah, a Christmas tree, etc.) with a broad selection of cheeses. With those issues addressed, you are ready to select the elements of your board.

Your palette can range from a simple cutting board or plate to a large tray or platter in an iconic holiday shape. The size should be consistent with the diversity of edible offerings as well as the decorative elements of the display.

For any cheese platter, the star of the show is the cheese and, if included, the charcuterie. Regardless of the number of cheeses, it is prudent to include at least one accessible cheese like a aged cheddar, a chèvre or a Brie, unless you know your group is broadly adventuresome. Then it is fine to go bold with a stinky washed rind cheese or a pungent blue. Similarly, charcuterie might start with prosciutto and then veer boldly toward a spicy chorizo or an aromatic paté. Of course, a more complex and abundant platter opens the opportunity for more creative selections. Crackers, thin sliced baguette, nuts, and dried or fresh fruit are considered traditional on any cheese platter. Maybe add interesting mustards or an apple butter. In addition to offering the possibility of more adventuresome cheeses, the larger platter offers more opportunity for fanciful and exotic elements. This includes capers, cocktail onions, anchovies, spicy or pungent sauces and spreads, a variety of breads and cracker addressing the sense of adventure and mystery for even the most discriminating eater

The diversity of cheeses and other foods on your platter will determine your need for utensils. Keep in mind that different textures of cheese require different serving utensils from spoon to spreader to a sharp-bladed serving knife. Some cheeses can be precut or chunked and picked up with a tong or fork. Although scattered nuts and dried fruit can be picked up with fingers, fresh fruit and charcuterie may require spoons or forks. Similarly, preserves, butters and mustards require a spoon or spreader.

Finally, be sure to consider your audience by addressing dietary preferences and restrictions. Segregate foods if you know there are significant issues with allergies or dietary issues and make that clear to the relevant parties. This help you to achieve the primary goal: making the dining experience accessible and enjoyable for all.



THE WORD SEARCH BATTLE

Cheese

Difficulty: Medium



Play this puzzle online at: <https://www.wordsearchbattle.io/topic/cheese>

BRIE
CHEDDAR
COTIJA

EDAM
EMMENTAL
EPOISSES

FETA
GORGONZOLA
GOUDA

TALEGGIO

Crossword Answers

Across:

2. Whey 5. Cow 6. Terroir 7. Fromage 9. Goat 11. Gouda 12. Board 13. Queso

Down:

1. Velveeta 3. Monger 4. Ricotta 8. Affinage 10. Curd

And now a message from your Newsletter's Board Certified Co-Editors:



"Patient continues to entertain the sincere delusion that apple pie served with a slice of cheese on top is delicious. . . ."

* * * * *

We acknowledge that apple pie with cheese can be extremely polarizing, possibly even more so than religion or politics. For the history of this conflict, see:

<https://www.atlasobscura.com/articles/cheese-apple-pie>



It's Membership Renewal Time for 2024!

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/)

<https://quesodiego.org/about/membership/>

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 only \$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 so he can 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. Click here to see what's available: [LIBRARY OF CHEESEMAKING](#) and click here: [LIBRARIANS](#) to send a request email (again, please send your request at least one week before the monthly meeting.)

Take your first step toward cheesemaking today!

CLUB LINKS:

Instagram: [@quesodiego.org](https://www.instagram.com/quesodiego.org)

Twitter: [@QuesoDiego](https://twitter.com/QuesoDiego)

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

These organizations support Queso Diego. We hope you will support them as well! Special thanks to AleSmith for hosting our meetings month after month and to Barrel & Stave for hosting the November meeting!



smallgoods

Cheese Shop &
Cafe

