

QUESO DIEGO

THE SAN DIEGO CHEESE CLUB

Welcome to the Fall 2024
Queso Diego Newsletter

**You'll Have to Wait Until Next Month for A Message from Our President
but THIS MONTH we have:**

THE GREAT QUESO DIEGO FONDUE CHALLENGE

Yes, it's time to start think of what wonderful fondues you can dream up! Let your imagination run wild! We expect the November 19 FONDUE MEETING to be held in the Barrel Room at Alesmith. If you are not doing a fondue but want to bring something to share, please consider a side dish that would pair well with fondue.

Fon-do's:

Please bring everything as fully prepped as possible. Cheese already grated, etc.
Please bring a folding table if you have one available. And a chair if you might like to sit.
Please remember the Barrel Room can be as chilly as the Alps in November!
Please hang around to help clean up after the meeting.

Fon-don't's:

Please do not bring any appliances that require electricity, we don't have enough electrical access.

Fond-fact:

Although adding wine and flour to melted cheese may indeed go back to the ancient Greeks, in rural Swiss areas it was primarily a frugal way to stretch food in the winter. That is, until a PR company labelled fondue the Swiss National Food and a food fab ensued! Unsubstantiated rumor has it that there were some 1960's weddings where the only gifts a couple got were a fondue set and another fondue set and even yet another fondue set....

Queso Diego Meets the 3rd Tuesday of the month
AleSmith Brewery (either in the Barrel Room or upstairs)
Bring something to share at the 6:30 PM Potluck (& a chair)
Meeting starts at 7 PM

Thinking and Feeling and Sensing About Taste

How do we know what we know, how do we taste what we taste, how do we communicate what we experience when tasting?

These questions can be applied to a wide range of experiences, from philosophy to art to wine to music and, of course, to cheese. Something deep, often mysterious and sometimes revelatory happens between the sensory input we experience through our eyes, our ears, our mouth, our skin, and our own awareness of these sensations. When we look curiously into our reactions to a flavor or some other experience, what images come to mind? What memories surface? What do we feel? And how do we share these primary experiences with each other? How do we attempt to transcend that vast boundary between our own sensory experience and that of another? How do we move beyond “I like it” to sharing what, one could even say how, we understand the range and qualities of what we like?

(As an aside, Drops of God, directed by Oded Ruskin, and available on Apple TV is an extraordinary look at learning to taste and learning to listen to the deepest resonance of taste within ourselves. Highly recommended.)

At our October meeting Jenny Eastwood gave a great presentation on how to taste cheese, the language of tasting cheese and the process judges go through as they evaluate and rate cheese. We were privileged to taste three wonderful cheeses: **Hidden Falls**, a sheep milk cheese from Shepherds Way, MN, **Seascape**, a mixed cow/goat cheese from California’s own Central Coast Creamery, and **Everton**, a raw cow milk cheese from Jacob’s & Brichford, IN. Sadly, Matthew Brichford, a proponent of raw milk cheese, rotational farming and quality grass and feed for the herd, has passed away. The last of his cheese is being sold now, which means we had the opportunity to taste what is literally one of the last wheels of Everton in existence.

To illustrate some of the formalities involved in judging, Jenny shared some old judging forms, the one that was used the last time the Club ran a cheesemaking contest at the Del Mar Fair and technical form used by the American Cheese Society. You can see these on the next page.

Thank you, Jenny, for a really enjoyable, informative and taste-bud opening presentation!

QUESO DIEGO

THE SAN DIEGO CHEESE CLUB

2019 Judging & Competition Technical Score Sheet

Entry #:	Milk Type:	Cheese Type:	Brie	Cheddar
	Cow Goat Sheep Mix	Hard Semi-Soft Soft	Blue	Chevre'

THE TECHNICAL JUDGE WILL DEDUCT POINTS FOR DEFECTS IN CHEESE QUALITY *

AROMA	3 points maximum	Score
animal or barnyard _____ ammoniated _____ atypical _____ chemical aroma _____ fruity/fermented _____ lacking cheese aroma _____ moldy or musty _____ rancid _____ unclean _____ unpleasantly earthy aroma _____ other (list): _____		

FLAVOR	25 points maximum	Score
too acidic _____ atypical _____ bitter _____ fermented _____ flat/lacks characteristic flavor _____ fruity _____ medicinal _____ meaty/brothy _____ metallic _____ old milk _____ rancid/lipase _____ lacks salt _____ too salty _____ too sour _____ sulfide _____ unclean _____ whey taint _____ yeasty _____ other (list): _____		

TEXTURE AND BODY	15 points maximum	Score
HOW DOES IT FEEL? corky _____ crumbly _____ curdy _____ gassy _____ mealy _____ too open _____ pasty _____ pin holes or slits _____ short _____ sweet holes _____ weak _____ grainy _____ too moist _____ MOUTHFEEL? weak body _____ medium body _____ good body _____ other (list): _____		

APPEARANCE/RIND DEVELOPMENT	7 points maximum	Score
cracked or disturbed rind _____ excessive rind _____ uneven mold _____ rind rot _____ uneven block _____ surface mold _____ rough surface _____ uneven color _____ whey stain _____ seamy _____ free whey/wet _____ excess calcium lactate or tyrosine crystals _____ uneven shape _____ loose packaging _____ PACKAGING ** _____ other (list): _____		

ADDITIONAL COMMENTS

* DEFECT POINT REDUCTION: SLIGHT = 0.5, DEFINITE = 1, PRONOUNCED = 1.5
 ** PACKAGING POINT REDUCTION: 7 POINTS
 Scoring ranges: 1st 93 to 100; 2nd 86 to 92; 3rd 80 to 85

Technical Judge's Signature: _____

Total Technical Score: _____

AMERICAN CHEESE SOCIETY		2015 Judging & Competition Aesthetic Score Sheet Category C and E	
Entry Code	00	xx	00
Judge's Signature			

THE AESTHETIC JUDGE WILL ADD POINTS FOR DESIRABLE QUALITIES FOUND IN THIS CHEESE*

AROMA	Points: 1 minimum 3 maximum	Score
fresh lactic _____ pleasantly fruity _____ nutty _____ sweet _____ earthy _____ fresh herbs _____ caramel _____ buttery _____ brothy _____ slight grassy _____ fresh milky note _____ other comments: _____		

FLAVOR	Points: 22 minimum 30 maximum	Score
butter/cream/milk flavors _____ salt in balance _____ sharp - not harsh _____ toasted/caramel _____ long finish _____ meaty/brothy _____ pleasant tartness _____ other comments: _____ new or noteworthy flavor profile (explain): _____		

TEXTURE AND BODY	Points: 3 minimum 7 maximum	Score
smooth/creamy texture _____ balanced mouthfeel _____ evenly moist _____ evenly firm _____ good smooth paste _____ even distribution of crystals _____ springy body _____ other comments: _____		

APPEARANCE/RIND DEVELOPMENT	Points: 5 minimum 10 maximum	Score
good appearance _____ nicely bandaged _____ very rustic/artisan _____ unique shape or size _____ good even color _____ other comments: _____		

ADDITIONAL COMMENTS

* POINT VALUES FOR DESIRABLE QUALITIES: DESIRABLE +1, MORE DESIRABLE +2 to +3
 DESIRABLE AND UNIQUE + 4 OR MORE
 Scoring ranges: 1st 93 to 100; 2nd 86 to 92; 3rd 80 to 85

Aesthetic Judge's Score _____

GLACS-silver-CC-09/02/BW-A-1.1

Revised 2015-07-01

Thought to ponder:
 "What happens to the hole when the cheese is gone?"

— Bertolt Brecht



AI - Coming to a Cheese Shop Near You?

Scientific American reported on a Smell Map developed using a neural network. Is this the way we will be thinking and talking about taste in the future?

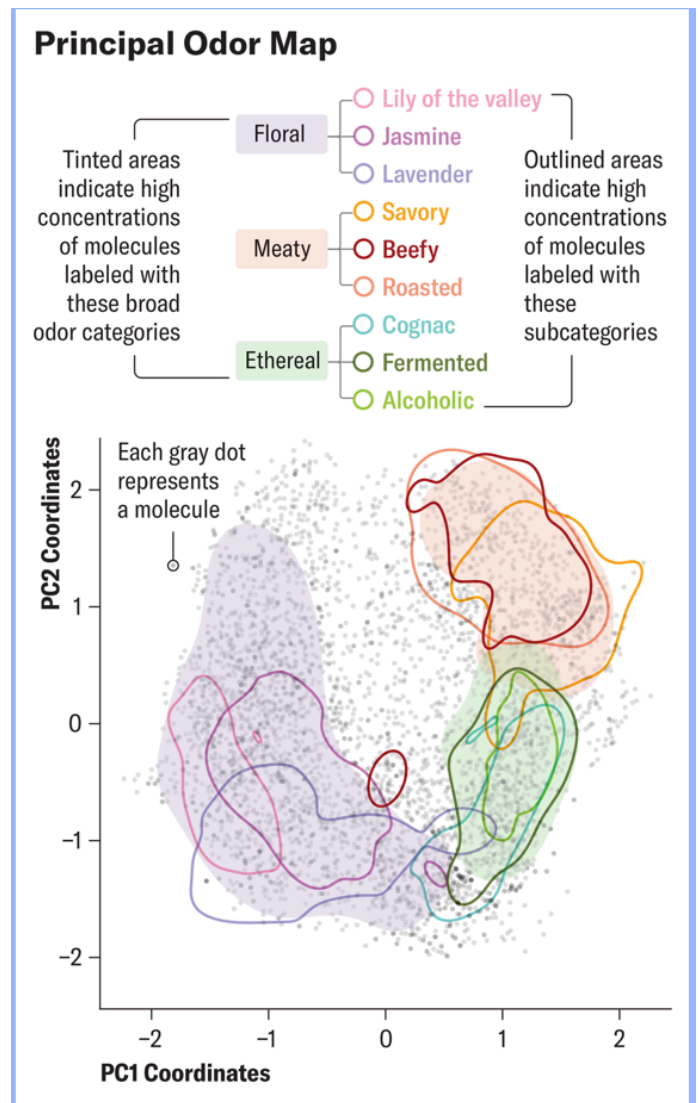
A machine learning model has predicted smells for 500,000 molecules never synthesized before. To do this, researchers trained a neural network with 5,000 known odorants to emphasize 256 odor dimensions based on their effect on the odor of a molecule. The model created a **giant map of odors**, each molecule's coordinates determined by its chemical properties and described by descriptor terms like “beefy” or “jasmine.”

The model, called the Principal Odor Map, was able to complete a task that would take a human 70 years to finish. Plus, when the researchers compared the model's scent classifications to assessments by humans, the results matched. Since most smells are mixes of multiple odor molecules, “mixture perception is the next frontier,” says Emily Mayhew, a Michigan State University food scientist.

Credit:.. Source: Modified version of a chart from “A Principal Odor Map Unifies Diverse Tasks in Olfactory Perception,” by Brian K. Lee et al., in *Science*, Vol. 381; September 1, 2023 Perception,” by Brian K. Lee et al., in *Science*



<- Will this
?
become this->



OR ARE CHEESE THIEVES COMING TO A SHOP NEAR YOU?

Maybe they were seduced by the inherent flattery of a large order for fine English cheddar coming from across the Channel from France (from France, mind you!) but Neal's Yard just saw 22 metric TONS of cheese disappear in a huge con. You can read all about it in this gift article:

https://www.nytimes.com/2024/10/28/world/europe/uk-cheese-theft-scam.html?ogrp=ctr&unlocked_article_code=1.V04.YEQQ.5Azbp_LIDnBU&smid=url-share

Neal's Yard is, of course, one of the most venerable and influential cheese mongers in the world. It's possible, although unlikely to be honest, that the thieves were inspired after reading the New York Times article "The Big Cheese (Tour)" which begins "On a sunny October afternoon in the London neighborhood of Bermondsey, a cool breeze surprised me with the winy smell of apples. It brought on a sudden sharp craving for a nice chunk of Cheddar [22 metric tons of chunk of cheese?], the fruit and the cheese together being a favorite after-school snack when I was growing up in Connecticut. This was an appropriate prompt, too, since I was on my way to a very privileged lesson in British farmhouse cheeses at the beginning of an eight-day, cheese-themed trip to London and Somerset run by the specialty tour company [Cheese Journeys](#).

My destination was the empyrean address for anyone who really loves best-quality British cheeses: the aging cellars of the [Neal's Yard Dairy](#). Not normally open to the public, they occupy a set of soaring, neatly vaulted spaces created from four arches of a sturdy red brick Victorian railway viaduct. Here, along with the rest of my group of 18, I'd be getting a fascinating tutorial in both British cheeses and the cheese-mongering company that saved many of them from extinction.

Here's the full gift article, but your Editor advises against cheese heisting:

https://www.nytimes.com/2023/10/31/travel/cheese-tour-uk.html?unlocked_article_code=1.W04.ecZ-.B2Z_7GdoGnv6&smid=url-share

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.

The Library of Cheesemaking is available only to paid club members who request access. To request items from the Library or to request access to that list, send a message to the LIBRARIANS by clicking (again, please send your request at least one week before the monthly meeting). To see a list of its contents and instructions on how to use the Library, click LIBRARY OF CHEESEMAKING. 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

