



QUESO DIEGO

THE SAN DIEGO CHEESE CLUB



EPIC CHEESE COMPETITION

Best of Show Winners

BEST OF SHOW

Lisa Gonzalez
Butterkäse

RUNNER-UP BEST OF SHOW

Matt Plent
Cambozola #1

EPIC CHEESE COMPETITION

Category Winners

CLASSIC STYLES/BLUE

- 1st:** Chris Bunker: Queso Fresco
2nd: Chris Bunker: Fromage Blanc
3rd: Shane Webber: Young Cheddar

FLAVORED

- 1st:** Mike Jocelyn: Cranqueso
2nd: Chris Bunker: Habanero Jack
3rd: Marci Richards: Dill Gouda

ALPINE STYLE/FLAVORED

- 1st:** Lisa Gonzalez: Butterkäse
2nd: Lisa Gonzalez: Asiago Fresco
3rd: Marci Richards: Swiss

SOFT FLAVORED/BLOOMY

- 1st:** Matt Plent: Cambozola #1
2nd: Matt Plent: Belper Knolle
3rd: Chris Burke: Mascarpone

SMOKED SPIRITS

- 1st:** Marci Richards: Fresco de Vino
2nd: Chris Bunker: Smoked Queso Fresco
3rd: Curt Wittenberg: It's a Gouda Speedway

100% of proceeds go directly to



Anvil of Hope provides mentoring and youth enrichment programs to help keep kids safely engaged in school while developing a desire to pursue a positive path.



SCAN TO DONATE



Mark your calendar!

Entry: Oct 5 - 10, 2026

Drop-off: Oct 19 - 25

Judging: Oct 30

November Meeting Awards

15th Anniversary Party

We're halfway sold out.

When: Tuesday, February 17 @ 6:30pm

Where: Marina Village Conference Center

Who: 2026 members + 1 guest per member

Cost: \$25 member / \$35 non-members



Get your tickets now! One Feb 6 we go live on Eventbrite.



PayPal

payments@quesodiego.org (Friends & Family)

Note: "Anniversary Party Tickets" + attendees



Cash or Check - TONIGHT

Label envelope with attendee names

Give to Chris Burke tonight

GRILLED CHEESE EXTRAVAGANZA

MELT YOUR HEART OUT
COMING APRIL 2026



CHEESE & LIBATION

EXPO 2026

May 15-17, 2026

BRICK Liberty Station

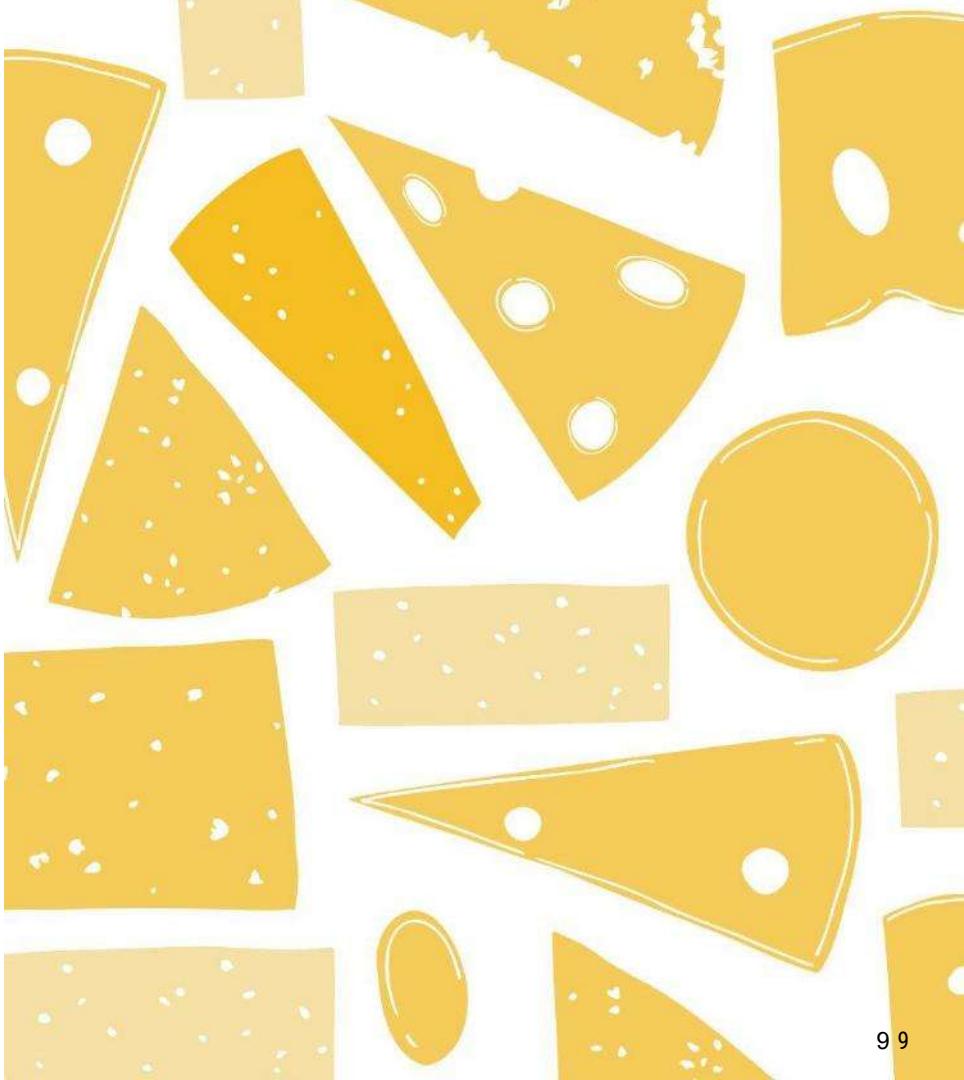
Use Code QuesoDiego for \$15 off

More info to come...

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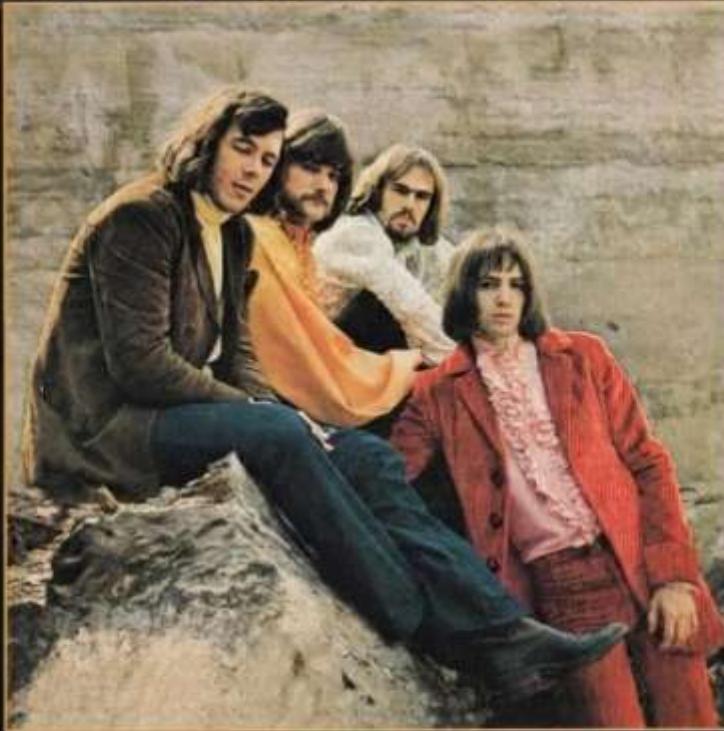
In-Ricotta-Da-Vida

How to make an Italian classic.



First, let's set the record straight.

Iron Butterfly In-Ricotta-Da-Vida



Iron Butterfly were (left to right):
Cheddar Gouda (Organ and Vocals) • Brie Parmesan (Bass Guitar)
Gorgonzola Provolone (Drums) • Monterey Jack Feta (Guitar)

Original Album Produced by Jim Hilton
Recorded at Gold Star Studios, Hollywood, California and Ultra-Sonic Studios, Hampstead, L.J.

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MISHEARD LYRICS

"Atlantic Records tried to censor my lyrics.
They said, 'Monty... cheese isn't rock and roll.'
I said, 'Watch me.'

So we took a 17-minute journey and poured
our hearts out about cheese of life...

For decades, the world thought we were
singing about cosmic symbolism. some
Garden of Eden thing. Bullocks.

Sixty years later, we're setting the record
straight. It was about always about ricotta."

— Monterey Jack, Lead Vocals & Guitar



What is ricotta, anyhow?

Ricotta = "recooked" (Italian)

Traditionally made from leftover whey

Soft, fresh cheese, not aged

Traces back to the 9th-century Arab-Sicilian era in Sicily

Most store-bought ricotta are made with stabilizers and gums... <*blech!*<

Two kinds of ricotta

Whey ricotta

- Uses leftover whey
- A lot of work for a couple of bites

Whole milk ricotta

- Not purely traditional
- You'll get enough ricotta to enjoy



**Why should I
make my own
ricotta?**

**Tastes way better than
store bought.**

Fast and cheap.

**Doesn't require special
equipment or cultures.**

**It's the foundation of
cheesemaking.**



Let's go!



Sanitize everything
before you start.

Gather what you need.

INGREDIENTS

1 gallon of whole milk
not ultra-pasteurized
 $\frac{1}{3}$ cup lemon juice or vinegar
1 $\frac{1}{2}$ tsp. sea salt, non-iodized



UTENSILS

Pot, Spoon & Ladle
Thermometer
Cheesecloth
Colander





easy steps

- 1. Heat the milk.**
- 2. Add the acid.**
- 3. Drain the curd.**



Heat the milk.

Heat to 180-185°F

If you don't have a thermometer, heat until the milk is *almost* boiling.

Heat the milk slowly... too fast = grainy
Stir frequently to prevent burning.



Add the acid.

Remove the pot from the heat.

Add the salt.

Drizzle the vinegar into the milk.

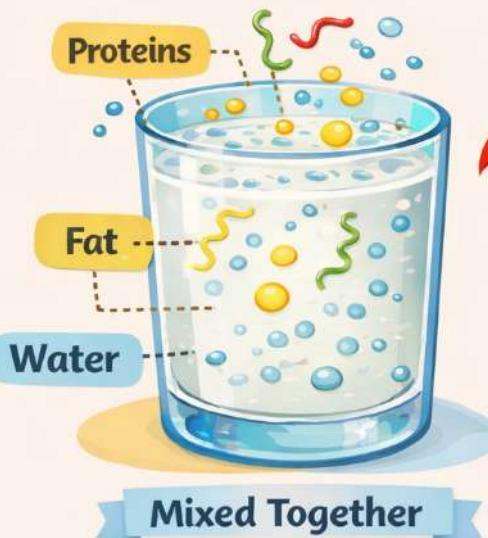
Curds will begin to separate immediately.

Stir until you see clear, yellow whey.

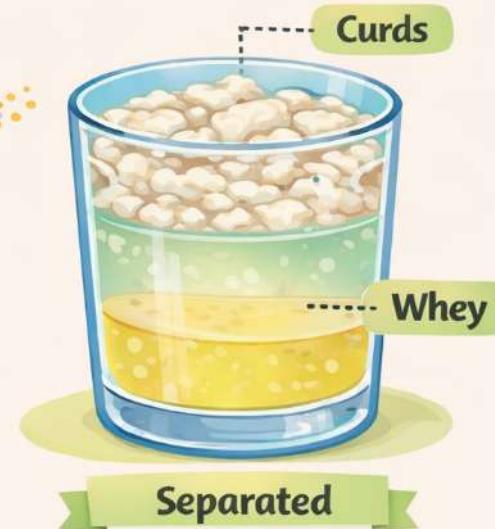
Let the curds settle for ~10 minutes.

Acid-set Cheeses

BEFORE



AFTER



Mixed Together

Separated

Acid-set cheeses are perfect for beginners

	Acid-Set Cheese	Cultured (Fermented) Cheese
How it works	Add acid (lemon juice, vinegar) to make the milk curdle quickly.	Add bacteria (cultures) to turn milk sugar (lactose) into (lactic) acid, curdling over time.
How fast	Almost instantly	Takes several hours
Taste	Mild and milky, sometimes a little sharp	Rich, complex, and buttery
Texture	Soft, fragile, can be gritty if too sour	Firm, stretchy, good for melting and aging
Aging	Eat fresh	Age for weeks, months or even years
Common Types	Ricotta, Paneer, Queso Blanco, "30-minute" Mozzarella.	Cheddar, Gouda, Swiss, Traditional Mozzarella, Camembert.



Drain the curd.

Ladle the curds into a colander.

Drain for

10 min for soft ricotta

45-60 min for dry ricotta.

A large white cloth cheese cheese is being drained in a colander. The cheese cheese is a thick, white, crumbly substance. The colander is placed over a sink. The background shows a tiled wall and a blue cup.

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Drain for

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Enjoyah the ricotta. 🧈

Breakfast. Top pancakes, waffles, scrambled eggs, avocado toast. Dollop on berries with honey.

Lunch. Add to salads with fresh summer produce, citrus, melon, toasted nuts.

Dinner. Pasta dishes, creamy sauces, stuffed veggies, soups.

Appetizers. Spread on crackers, toast, crostini, and bruschetta. Mix in herbs, garlic, or roasted peppers for added flavor.

Dessert. Cannoli, cheesecake, tiramisu, fruit tarts, and other sweet treats.



Your turn!

Make ricotta.

Share on Instagram.

Tag @quesodiego or email your photo to socialmedia@quesodiego.org with a short description and we'll proudly post your creation.

We can't wait to see what you make!

Need to watch for yourself?

Watch these YouTube videos

- *I Gotta Ricotta - The First Cheese You Should Ever Make at Home (Give Cheese a Chance)*
- *Making Whole Milk Ricotta (Gavin Webber)*

You can learn to make cheese!

Book: [Mastering Basic Cheesemaking](#)

Inntertoobs: [Cheesemaking.com](#)

YouTube Faves:



Gavin Webber
Little Green Cheese



Mary Anne Farah
Give Cheese a Chance



Lisa Peterson
Cheese52



Questions?