



THE BEVERAGE PEOPLE

2011 Spring Cheesemaking Catalog and Newsletter



For the Love of Cheese

By: Robyn Rosemon

For millennia, cheesemaking has been used as a method to preserve milk. We continue to make cheese for that reason but we also do it for pleasure and even in our own homes. It seems funny to say “even in our own homes” because long ago, that’s where cheese making started!

Farmstead cheesemaking is deeply rooted in America and continues today. It wasn’t until the industrial revolution and the emergence of commercial cheesemaking that we had a decline in the common practice of making cheese

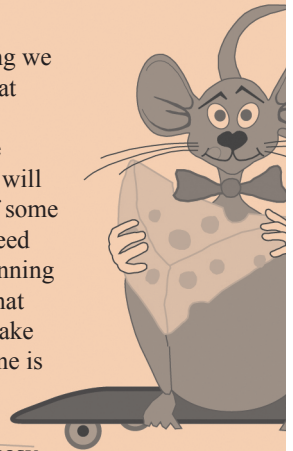
at home, it is only in recent generations that the practice and concept went almost completely missing from our everyday urban lives.

In America today, artisan cheese making is growing rapidly and with it a general appreciation for cheese. Fortunately this growth of commercial cheese making has a direct correlation with the growth of the home cheesemaking hobby. This allows us to have the resources available to to make cheese at home once again. We are delighted that we can provide you with the supplies you need so you can make any cheese the world has ever seen (or invent a new one)!

GET Cheesy

The goal of cheese makers is to apply skill to the practice of cheese making, producing a product with specific characteristics and requirements (appearance, aroma, taste, texture). Within those objectives, many different outcomes are possible and that is one of the reasons we have so many different types of cheese in the world!

One thing we can count on is that even if some characteristics are missed, the result will be tasty cheese of some kind. What you need to know as a beginning cheese maker is that you can indeed make cheese. Picking one is the hardest part! Go ahead try it...
Mozzarella is an easy — recipe to get you started.



Mozzarella Lickety Split!

Cheese in Just 30-40 Minutes

Ingredients

- 1 gallon Whole Clover Cow’s Milk
- 1/2 Tbsp. Citric Acid dissolved in 1/4 c. water
- 1/4 tsp. Liquid Rennet, also in 1/4 c. water
- 1/4 tsp. Lipase Powder dissolved in 1/4 c. water, and set aside for 20 minutes
- 1/2-1 Tbsp. Kosher Salt

Equipment

- Large Stainless Steel Double Boiler or Heavy Bottom Pot (plus a 2nd pot for whey)
- Dial Top Thermometer
- Perforated Ladle or Slotted Spoon
- Large Bowl
- Neoprene Coated Latex Gloves

Method

1. Warm the milk to 55° F., and gently stir in the dissolved Citric Acid then add dissolved Lipase.
2. Slowly heat to 88 ° F over low to medium heat. The milk will begin curdling.
3. Stir in the Rennet water with 20 top/bottom strokes, while raising the temperature to 100-105° F. Turn off the heat. Within 3-5 minutes, you should see the curds beginning to form in the pot.
4. Remove the curds from the whey but reserve the whey in another stockpot.
5. Heat the whey to 180°. Put on your gloves and shape the curd into a ball, set on a ladle and dip the ladle into the whey. Knead the curd together and dip curd into the hot whey.
6. Knead until the cheese is smooth and elastic. When it pulls like taffy, it is done. If the curds break instead of stretch, the cheese has cooled off and needs to be put back in the whey. The curd needs to reach 145° before it will stretch so repeat dipping until it does. Sprinkle salt over curd.
7. When the cheese has become smooth and shiny shape into balls. Place them in ice water for about 5 minutes to bring the inside temperature down. If you don’t eat it right away cover and store in the refrigerator.

Mozzarella All Dressed Up...

You can form the stretched curd into any shape you like such as long string cheeses or little balls. Serve this mozzarella with fresh tomatoes, basil and balsamic vinegar. For a fancy look, sure to impress, wrap the hot stretchy curd around tomatoes.

Bob likes to take the hot stretched curd and flatten it on a board 6” by 8”. He quickly covers that with thin prosciutto and a handful of fresh basil leaves. He then rolls it up and dips it back into the hot whey to smooth it out. Put the roll in ice bath for a few minutes to cool down, slice thin, and serve fresh! See page 6 for more yummy cheese bites.

UNIVERSAL GUIDE TO CHEESEMAKING



Condition the Milk

1. Warm to the temperature specified in the recipe
2. Add calcium chloride if the milk is pasteurized
3. Never use ULTRA pasteurized milk



Make the Curds

1. Acidify as needed
 - i) Direct acid addition for some simple cheeses
 - ii) Introduce lactobacillus cultures to ferment lactose into lactic acid
2. Add any other cultures such as candidum or roqueforti
3. Continue to apply heat and stirring per recipe
4. Add rennet if specified in recipe
5. Continue to apply heat and stirring per recipe
6. Cut the curd as called for
7. Let curds settle
 - i) Usually just long enough to pour off whey
 - ii) Control temperature as specified



Separate Curds and Whey

1. Pour off whey
2. Ladle curds into a bag, cheesecloth, or cheese mold
3. Condition the curd as needed: cut and stir, cut for cheddar, stretch for mozzarella, etc.

Drain Excess Whey

1. Squeeze and drain if in bag for finish
2. Transfer to molds if shaping after bag draining
3. Hold on draining mats
4. Press as specified in recipe for hard cheese
5. Salt as needed sprinkle with dry salt or brine



Age the Cheese

1. Skip this for quick cheese—enjoy right away
2. Let fuller flavors develop (a few days to several months)
3. Allow mold to develop if appropriate (otherwise scrub mold spots off with a saturated solution of salt in distilled white vinegar)
4. Wrap, oil, or wax
5. Hold at proper maturing temperature



Eat and Enjoy!

CHEESE KITS

Simple

Festival Kits



The Festival Kits make multiple batches of fresh cheese with the addition of milk. Create a creamy, mild, slightly dry cheese that can be eaten plain or with dried herbs. Recipes make two small round cheese with a tangy, slightly acidic finish from one quart of milk. Kits include Ripening Pan and drain tray, 2 Molds, Rennet, Calcium Chloride, Farmhouse MA4001 Culture, 5" dial top thermometer, and a pack of dried herbs.

- CH139 Fromage Blanc \$34.95
- CH92 Chèvre (for goat milk). \$34.95

30 Minute Mozzarella



Kit for quick Mozzarella Cheese includes re-useable 5" dial-top thermometer, heavy duty Neoprene gloves for stretching curd, plus Vegetarian Rennet, Lipase powder, and Citric Acid (treat multiple batches). Step-by-step recipe is included.

- CH137 Mozzarella \$24.95

Universal

Pair this kit with one of our specialty kits and you will be ready to make your very own homemade cheese!

Universal Kit



Universal Cheesemaking Kit is the starting place for cheesemaking supplies. This kit includes one each of the following reusable supplies: Cheesemaking book Making Artisan Cheese by Tim Smith, Ripening Pan, Drain Tray, Pan Cover, Thermometer, Stainless Steel perforated ladle, Pack of 25 wrapping papers, Measuring spoon set and Cheese cloth plus sufficient supply for many batches of cheese of Vegetarian Rennet and Calcium Chloride.

- CH130 Universal \$94.95

Specialty

Pair any of these specialty kits with our Universal Cheesemaking Kit (CH130) to complete your cheesemaking supplies.

Hard Cheese



Hard Cheese Kit can be used for various cheeses including Gouda, Cheddar, Monterey Jack, Parmesan. Includes one packet each of Thermophilic B and Mesophilic II Lactic Cultures (treats multiple batches) and one food-grade plastic draining mold with follower for pressing. Can be used with 2- 2 1/2 gallons of milk.

- CH136 Hard \$42.95

Chèvre Cheese



Chèvre Kit includes one packet of MA4001 Farmhouse Culture (treats multiple batches) and four food-grade plastic draining molds. Step-by-step recipe is included. Uses 2 quarts of goat milk.

- CH131 Chèvre \$27.95



Draining curd to make paneer.
The recipe is online...

www.thebeveragepeople.com



Specialty

Camembert Cheese



Camembert Kit includes one packet each of MA4001 Farmhouse, Penicilium Candidum, and Geotrichum Candidum Cultures (treats multiple batches) and three food-grade plastic Camembert draining molds and plastic mesh draining mat. Step-by-step recipe is included. Uses 2 gallons of cow milk and 1 cup of whipping cream.

CH133 Camembert \$59.95

Specialty

Blue Cheese



Blue Cheese Kit includes one packet of MA4001 Farmhouse and Penicilium Roqueforti Cultures (all cultures will treat multiple batches) and four food-grade plastic soft cheese molds. Step-by-step recipe is included. Uses one gallon whole milk and one cup whipping cream.

CH132 Blue \$39.95

Brie Cheese



Brie Cheese Kit includes one packet each of MA4001 Farmhouse, Thermophillic B, Penicilium Candidum, and Geotrichum Candidum Cultures (treats multiple batches) and one food-grade plastic Brie draining mold and plastic mesh draining mat. Step-by-step recipe is included. Uses 2 gallons of cow milk and 1 cup of whipping cream.

CH134 Brie \$39.95

Feta Cheese



Feta Cheese Kit includes one packet of MT1 Feta Culture (treats multiple batches) and two food-grade plastic basket hard cheese draining molds and brining jar with lid. Step-by-step recipe is included. Uses 1 1/2 gallons of cow milk or goat or sheep milk.

CH135 Feta \$34.95



Cheese Books

- NEW CH98 Artisan Cheese Making at Home** Karlin. \$29.99
CH74 Making Artisan Cheese Smith. \$21.95
CH73 The Cheesemaker's Manual Morris. \$49.95
CH71 Home Cheesemaking, Video Morris. \$32.00
CH72 Home Cheesemaking, DVD Morris. \$32.00
CH76 Making Cheese, Butter, & Yogurt Carroll. \$3.95
BK100 American Farmstead Cheese Kindstedt. \$40.00
BK166 The Home Creamery Farrell..... \$16.95
MG12 Culture magazine, the word on cheese
 Current quarterly edition..... \$9.95
CH75 Home Cheesemaking 3rd Edition Carroll. \$16.95

In the wintertime milk resists forming curd as the cows are eating fodder instead of grass. Double the calcium chloride to eliminate this problem.



HOMEMADE CHEESE

Equipment cont.

Lactic Cheese Cultures

CH01 Mesophilic Aroma B. (Chèvre, Fromage Blanc, Cottage Cheese)	\$10.95
CH30 Mesophilic type II. (Brie, Camembert, Cheddar, Jack, Blue)	\$10.95
CH05 Mesophilic type III. (Brie, Camembert, Cheddar, Jack, Blue)	\$10.95
CH04 Thermophilic type B. (Mozzarella, Parmesan, Provolone)	\$10.95
CH128 Thermophilic type C. (Havarti, Swiss, Gruyere)	\$10.95
Farmhouse culture, MA4001. (Excellent substitute for CH01, CH30, CH04)	
CH07 5 DCU	\$9.95
CH189 25 DCU	\$21.95
CH08 Feta, ChoozitMT1	\$12.95
Yogourt (Bulgarian)	
CH26 Treats 1-2 L	\$3.95
CH129 Treats 200 L	\$59.95
Propionic (used for development of "eyes")	
CH48 5 g	\$5.95
CH06 25 g	\$24.95
B. Linens - Red Bacteria	
CH36 Treats up to 2000 L	\$6.95
CH09 Treats up to 10000 L	\$29.95

Cheese Ripening Cultures

Penicillium Candidum (ABL) (Develops the white mold on the surface for ripening brie and camembert)	
CH40 2.5 DCU	\$4.95
CH19 10 DCU	\$15.95
Geotrichum Candidum (Mold for ripening chèvre into crottin)	
CH138 2.5 DCU	\$7.95
CH10 10 DCU	\$24.95
Penicillium Roqueforti (Blue mold for veining blue cheese)	
CH45 2.5 DCU	\$10.95
CH21 10 DCU	\$37.95

Coagulants and Other Cheesemaking Ingredients

Pure Rennet

CH22 Vegetarian Rennet. (60 ml)	\$9.95
CH03 Animal Rennet. (20 tablet)	\$21.95

Additives

CH24 Annatto Cheese Color (Tints cheeses yellow or orange). (60 ml)	\$9.95
CH93 Calcium Chloride (Use with all cheeses made from pasteurized milk to improve coagulation. (60 ml)	\$4.50
CH29 Lipase Powder (Add to cow's milk prior to renneting, to increase flavor and aroma in cheese) 25 grams	\$10.95

Cheesemaking Supplies



Plastic Cheese Molds

CH51 Camembert (No bottom, 4.3 x 4.3 x 4.3")	\$10.95
CH52 Soft Cheese (Bottom, 3.6 x 3.9 x 3")	\$5.95
CH87 Large Soft Cheese (can stack) Mesh sides (4.5 x 5 x 5")	\$8.95
CH57 Crottin (2 1/2 x 2 3/4 x 4.7" H)	\$4.95
CH53 Chèvre (2 x 3 x 4" H)	\$4.95
CH58 Buche - (Log shape) (2.2 Diameter x 8" H)	\$10.95
CH84 Pyramid	\$7.95
CH60 Square (4x 4 x 4.3")	\$14.95
CH155 Teleggio (7.5x 7.5 x 5.39")	\$29.95
CH153 Reblochon Mold w/follower 1lb Wheel - (5.3 x 5.3 x 2.6")	\$21.95
CH55 Brie Mold (use a follower if pressing) 2lb Wheel - (7 x 7.5 x 3.5" H)	\$10.95
CH44 Follower for CH55	\$8.95
CH54 Large Brie Mold (use a follower if pressing) 4 lb wheel - (8 x 8 x 6" H)	\$18.95
CH59 Follower for CH54	\$10.95
CH56 Perforated Basket Hard Cheese Larger Holes. (Feta, fast draining cheeses) (4.3 x 5.7 x 3.7" H)	\$7.95

Hardware and Equipment

K06 Cooking Kettle - Stainless Pot 20 quart capacity lid included	\$49.95
CH65 Stainless Inset Pan -fits inside 20 qt. kettle 11 quart capacity	\$24.95
CH66 Lid for Inset Pan	\$4.95
CH85 Curd Knife	\$14.95
CH68 SS Perforated Ladle	\$8.95
MS49 SS 15" Slotted Spoon	\$6.95
MS18 SS 21" Spoon	\$8.95
CH125 GripEZ Measuring Spoon Set 1/8 tsp.-1 Tbsp., six spoons	\$4.50

PS31 Curd Bag Nylon 14 x 17"	\$5.95
CH34 Cheese Netting Nylon 14 x 44", 1 sheet for pressing	\$2.50
PS41 Cheesecloth for cheese (1 yard)	\$2.95
QE39 S/S Strainer with Handle	\$19.95
CH67 S/S Whisk	\$5.95
Mozzarella stretching gloves	\$3.95
CH140-Small, CH141-Medium, CH142- Large	

Testing and Control

CH46 pHydriion Microfine Strip Paper 4.5-6.1 pH	\$14.95
TE74 Hanna pH Tester	\$59.95
TE63 Refrig/Freezer Thermometer	\$6.95
TE53 Stainless Thermometer - Dial Top 1" dial x 5" Stem	\$7.95
TE50 SS Thermometer - Dial Top 1 3/4" dial x 8" Stem. Clips to Kettle	\$24.95
TE90 SS Thermometer - Dial Top 2" dial x 12" Stem. Clips to Kettle	\$34.95
TE80 Refrig/Freezer Thermostat Controller	\$74.95
TE38 Temperature and Humidity Sensor Digital Hygrometer w/probe	\$29.95



Ripening and Storage Supplies

CH32 Nylon Draining and Ripening Mat (9.5 x 9.5")	\$2.95
CH95 Bamboo Sushi Mat (4 pack)	\$7.95
CH86 Ripening Pan Polycarb, 6 x 13 x 6" H	\$6.95
CH79 Pan Drain Tray (Fits CH86)	\$2.95
CH78 Pan Cover (Fits CH86)	\$3.95
CH61 Ripening Pan Polycarb, 10 x 12 x 2.5 H	\$7.95
CH97 Ripening Pan Polycarb, 10 x 12 x 6" H	\$9.95
CH63 Pan Drain Tray (Fits CH61 & CH97)	\$3.95
CH62 Pan Cover (Fits CH61 & CH97)	\$4.95

Cheese Presses

All presses are screw type with stainless steel baskets and drain pans.

WE56	1 Gallon Press	\$119.95
WE63	2 Gallon Press	\$184.95
WE64	4 Gallon Press	\$235.00



Finishing Supplies

CH39	Wrapping Paper (8 x 8" pack of 25 sheets)	\$6.95
CH35	Wrapping Paper (10 x 10" pack of 25 sheets).....	\$6.95
CH96	Wrapping Paper (14 x 14" pack of 15 sheets)	\$6.95
CH42	Clear Wax - 1 lb.....	\$5.95
CH47	Red Wax - 1 lb.....	\$5.95
CH43	Cheese Coating Cream wax, yellow, 500 grams	\$18.95
CH127	Pastry Brush for Coating 8 x 1"	\$1.95
CH126	S/S Cheese Serving Knife 11 1/4"	\$9.95

Flavorings

Kosher Cheese Salt.		
FL56	8 oz.....	\$.95
FL56B	3 lbs	\$4.50
CH14	Herbs - Garlic/Onion 14 g	\$1.75
CH12	Herbs - Peppercorn 14 g	\$1.75
CH13	Herbs - Herbs de Provence (thyme, rosemary, lavender) 14 g	\$1.75
CH11	Herbs - Garden Blend (parsley, lovage, chive) 14 g.....	\$1.50
CH28	Edible Ash - 1 oz.....	\$1.75

"clean break"



RECIPE: Ricotta Soft Italian Cheese

When we teach our cheese-making classes someone always asks us what to do with the whey---the water and proteins that are separated from curds. We give suggestions like: give it to the farm animals, put it in a smoothie or use it in a bread dough recipe. But what we like to do best with the whey is to make Ricotta. This recipe is fun and easy. So don't throw away the whey... make Ricotta!

Use the ricotta in a dessert recipe like cheesecake or simply serve with fresh fruit and drizzle with honey. For a savory dish toss Ricotta in a pasta salad with Kalamata olives and sundried tomatoes.

Ingredients

- 1/2 -1 gallons Fresh Whey
- 1/4 cup Heavy Cream
- 1 Gallon of Whole Cows Milk
- 3 1/2 Tbls. White Distilled Vinegar
- 1 Tbls of fine sea salt or Kosher Salt

Equipment

- Stainless Steel Pot, 20-30 qts.
- Inset pan to fit inside S/Steel Pot
- Perforated ladle or slotted spoon
- Dial Top Thermometer
- Colander
- Cheesecloth
- Large Bowl

Method

1. Begin heating water bath to boiling 212°F.
2. Place an Inset pan inside water bath.
3. Combine milk and salt in inset pan and add whey to fill.
4. Slowly stir the milk 20 times with a gentle surface to bottom circular motion to evenly distribute the heat.
5. Let milk heat undisturbed until its temperature reaches 192°F. Put lid on to retain heat.
6. Gradually pour vinegar over the heated milk. Stir milk 20 times with a gentle surface to bottom circular motion. Small curds will begin to form. Let stand 10-15 minutes.
7. Line a colander with cheesecloth and pour off the risen whey, collecting the curds in the colander. Cool for 10 minutes .
8. Mix ricotta and heavy cream in a bowl. Refrigerate or serve.

RECIPE: Burrata

By Gabe Jackson

One of my favorite quick cheeses to make is the Italian stretched curd cheese called Burrata. It is a fusion of two curds, mozzarella stuffed with a softer curd in the middle. In this recipe, we use homemade ricotta for the stuffing. Before making this cheese, first read and make the mozzarella recipe on the front page as well as the ricotta recipe on this page. They are prerequisites to making this cheese. Luckily, both can be made in the same cheese-making session and put together as burrata in only about 1 1/2 hours.

Equipment

See [Mozzarella and Ricotta Recipes](#)

Ingredients

See [Mozzarella and Ricotta Recipes](#)

Method

1. First you must make mozzarella curd, but do not heat and stretch it yet. Follow Step 1-4 of the Mozzarella recipe until you have separated the curds and whey. Set the curds aside and use whey for the next step---making ricotta.
2. Follow the instructions in the Ricotta recipe, using the whey produced by the mozzarella. Set aside the ricotta to cool.
3. Return to the Mozzarella recipe picking up at Step 5. You can use the whey from the ricotta for stretching the curd. Once you have the mozzarella curd heated and stretched (don't forget the salt!), form it into the shape



of a small taco tortilla so that it can be filled with the ricotta stuffing. You will need to work quickly. Fill the hot, stretched "taco" with ricotta and then seal it up before the curd cools. At this point, the burrata ball will look rather rugged and misshapen with exposed seams. If you place the ball seam down on a plate, while it is still hot, the side touching the plate will knit together and smooth itself. You can then return the ball briefly to the hot water for further smoothing and shaping.

4. The finished Burrata ball should be cooled in a bowl of ice water for at least 5 minutes. Once cooled it is ready to eat! Wrap in plastic for storage, or store in a container with some milk covering the bottom to keep the cheese moist.

ORDERING

Need Advice?

We're here to answer the phone from 10:00 to 5:30 weekdays. Retail hours are 10:00 to 5:30 weekdays and Saturday 10:00 to 5:00. We're always ready to answer questions for our customers, or to discuss any problems that arise.

Ordering Instructions:

For the fastest, most personal service, call our TOLL FREE ORDER LINE, (800) 544-1867, where you can make your purchases using a Visa, Mastercard, Discover or AMEX card. Have your catalog and credit card handy for reference. If this is your first order, please tell us, so that we may help you with any questions you have. You can also place your order online at...

www.thebeveragepeople.com

Fastest Shipping in the Business:

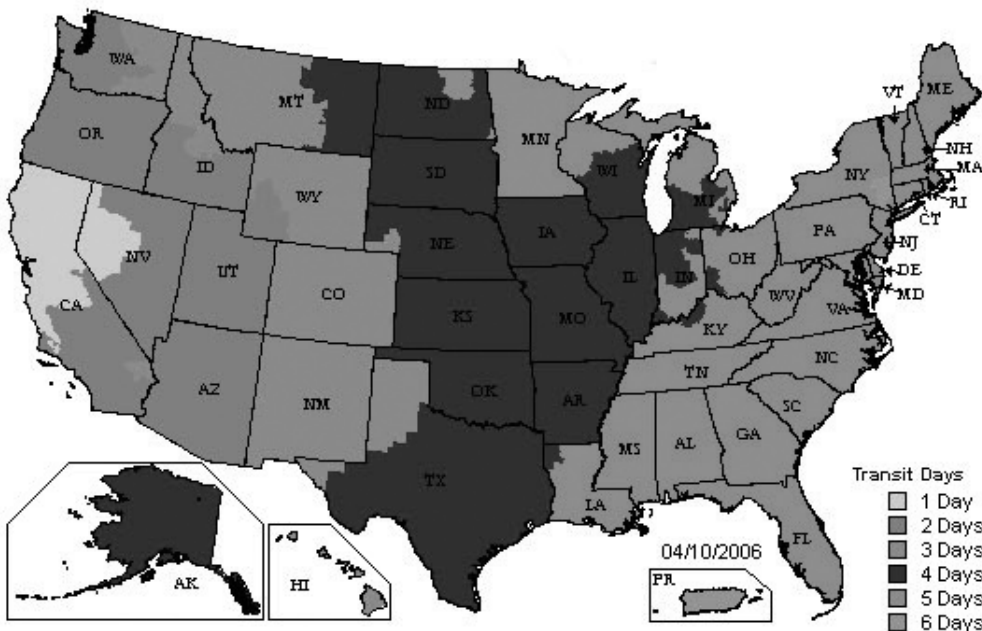
We normally ship via UPS Ground service on the same day the order is received. See UPS Zone Chart to right for an estimate of shipping time.

For faster service to Zones 5-8, and for perishables such as liquid yeast, we recommend UPS 2nd Day Air service, or 3-Day Select service. Please call our toll-free number for exact shipping charges on these options.

Customers in Alaska and Hawaii please take note that priority mail service from the Post Office is recommended for packages up to 15 lbs. Heavier packages without perishables can be sent more economically via ground, parcel post.

Shipments to Alaska, Hawaii and out of country will travel by carrier of customer request. We must add shipping charges to these orders. These are the exact charges that USPS charges for Priority Mail.

Please call our 800 number for a shipping quote for items that are exceptions to our list.



FLAT RATE SHIPPING: \$6.00 for shipping to California, Oregon, Washington, and Nevada. For all other states, add \$8.00.

The Beverage People is a highly respected retail and mail order supplier for people making wine, beer, mead or cheese. Our staff has been teaching hobbyists for over a quarter of a century.

We bring you products of the finest quality and the information needed to use them to best advantage, and we do it at competitive prices. Our retail store is a mecca for enthusiasts like you from all over the country. Stop by for a visit next time you're passing through the California wine country.

Byron Burch, our founding partner, is the author of *Brewing Quality Beers*, a book that has helped over a quarter million people become home brewers. He has been national Homebrewer of the Year, and three-time Meadmaker of the Year. He is an Honorary Master in the Beer Judge Certification Program.

Nancy Vineyard, our managing partner, has managed our company since 1980. Prior to that she had two years of winery experience. She has been a national Homebrewer of the Year, and is a National Judge in the BJCP.

Bob Peak, the newest partner at BP, joined the team in 2003. He has a chemistry degree, and many years of laboratory experience. Before joining our team, he managed a wine industry laboratory for three years. Bob is an award winning winemaker and brewer, and is a Certified Judge in the BJCP.

Robyn Burch, has been working at BP for nine years now. She is a mother of four. She graduated from Sonoma State University with a degree in Communication studies. She loves to make wine, beer and cheese!

Gabe Jackson joined us in 2006. He graduated from Sonoma State with a degree in accounting. His first love is beer, and he is an apprentice judge in the BJCP, but it didn't take long for his love for fermentation to spread to wine and cheese making. He solves many of our accounting and computer problems.

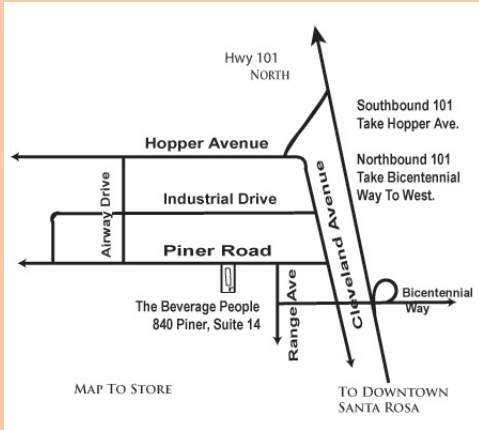
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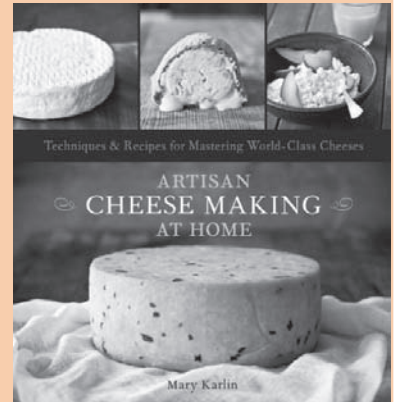


Local Girl Shows Us the Whey

Artisan Cheese Making at Home is a wonderful new cheesemaking book written by long time Sonoma County resident Mary Karlin. She is a founding faculty member at *Ramekins* in Sonoma, and frequently teaches at *Santa Rosa Junior College* and *Relish* in Healdsburg.

***The book is being released July 26th.**

Artisan Cheese Making at Home inspires and encourages do-it-yourselfers with approachable, easy-to-follow instructions to produce mouthwatering cheese at home. From quick and satisfying ricotta and panir to higher payoff cheeses like triple creme camembert, tallegio, and blue gouda—this comprehensive, four-color tome embraces the full range of contemporary artisan-style cheeses and is destined to become a modern classic. Written by Karlin who is an experienced cooking teacher also filled with cheese-making tips from some of today's most influential cheese makers, *Artisan Cheese Making at Home* proves that hand-crafting cheese is not only easy, but also a fascinating and rewarding process. If you preorder the book from us you will receive FREE SHIPPING!



Order's must be made by July 1st. CH98..... \$29.99

WHEYWARD BOUND

Cheesemaking Club of Sonoma County
www.meetup.com/WheywardBound



We are a newly formed club organizing monthly meetings to make cheese, eat cheese, and learn about cheese! Our goal as a club is to have fun and advance the artisan home cheesemaking hobby in Sonoma County. Join us if you LOVE cheese as much as we do. Visit our website at Meetup.com to learn more and connect with the group.