

Home Cheesemaking Catalog



THE BEVERAGE PEOPLE, INC.



Our Guidance. Quality Supplies. Your Success.

Curds just want to be cheese....

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Welcome to our world of cheesemaking supplies. The Beverage People have been actively involved in the business of teaching and selling fermentation supplies since 1978, adding cheese supplies in 2006. We have offered in store classes every year since and many thousands of customers are now happily making their dream cheese.

We can be your home base for information, and supplies and a home to share your success with others. Our local club, Wheyward Bound gathers together home and professional local cheesemakers to explore our world of cheese, including tours of creameries in the area, technical talks with visiting experts and social camaraderie – all of us sharing our growing knowledge.



This catalog and collection of tips and recipes is our opportunity to inspire you to pursue crafting your own fine cheese.



Our Step by Step Guide

Prepare your supplies

1. Purchase or procure the freshest milk possible
Never use ULTRA pasteurized milk
2. Have the correct culture, rennet and other supplies ready
3. Sanitize all equipment



Condition the Milk

1. Warm to the temperature specified in the recipe
2. Add calcium chloride if the milk is pasteurized



Make the Curds

1. Acidify with a simple direct acid addition for quick cheeses or
2. Introduce lactobacillus cultures to ferment lactose into lactic acid
3. Add any other cultures such as candidum or roqueforti
4. Continue to apply heat and stirring following recipe guidelines
5. Add rennet if specified in recipe
6. Continue to apply heat and stirring per recipe



Cut and Settle the Curds

1. Check for "clean break"
2. Cut the curd as called for
3. Let curds settle, usually just long enough to pour off whey

To Cheesemaking!



Separate Curds and Whey

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



Drain Excess Whey

1. Drain in mesh bag or cheesecloth
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 prepare a brine with whey, salt, calcium chloride and purified water



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, wash rind or wax
5. Hold at proper maturing temperature and humidity and flip the cheese regularly while aging

Eat and Enjoy!

The Four Broad Categories of Cheese

Our introduction to cheesemaking styles will help you choose where to begin your cheesemaking experience. The recipes on the following pages are examples from each of these categories from easiest to advanced.

Quick Cheeses

These cheeses are generally made by adding a food-grade acid directly to the milk. The acid denatures the milk protein, forming curds, which can be separated from the watery whey. Paneer uses lemon juice (citric acid) for coagulation, Mascarpone uses tartaric acid, Ricotta can be made using an acidic whey from another cheese, and so forth. These cheeses do not ripen and are ready to eat as soon as the desired level of whey removal is achieved—usually the same day. Flavors are mild and texture varies from creamy to firm. Our recipe examples are *Mozzarella* page 5 and *Whey Ricotta*, page 6.

Fresh Cheeses

This is the first category of true lactic-development cheeses. They generally utilize rennet as a coagulant and have added lactic acid bacteria cultures to develop desired flavors, aromas, and level of acidity. Although acidity and flavor increase with time, these cheeses are usually ready to eat within two to three days. Chèvre from goat's milk and Fromage Blanc from cow's milk are common examples. Cream cheese and Cottage Cheese are in this category as well. Our creamy *Chèvre* recipe is on page 8.

Soft Ripened Cheeses

Like the fresh cheeses, these cheeses use rennet to coagulate the milk and lactic cultures to produce acidity. They also undergo further processing for desired characteristics, depending on the cheese type. Feta is brined in an acidic brine to produce its characteristic tangy taste. Brie and Camembert are inoculated with *penicillium candidum* mold spores to make a white rind and produce desired flavors and aromas. Blue cheeses such as Roquefort or Stilton are inoculated with a different mold strain, *penicillium roqueforti*, for the well-know blue veins. These cheeses typically ripen, often at cave temperature, from a few weeks to several months. We have an excellent *Brie* recipe for you to try on page 10.

Hard Cheeses

This group is all the rest—and in fact makes up most of the cheeses we see in the deli department at the supermarket. They are distinguished from the soft ripened cheeses by being pressed and put through longer aging. Some of these undergo additional curd treatments such as cooking curd (heating curd in Gouda making) or cutting into chunks and re-pressing as in Cheddar making. Their surfaces are often brined, oiled, salted, rubbed with spices, or waxed. Generally aged over sixty days, and sometimes as long as a year or more, they develop complex and interesting textures, flavors, and aromas. Manchego, Gouda, Monterey Jack, and Parmesan are other examples in this category. Our pressed cheese recipe makes a one pound wheel of *Queijo de Vinho*, recipe on page 12, which features a red wine washed rind.

QUICK CHEESE - MOZZARELLA

Cheese in Just 30-40 Minutes

Fresh Mozzarella, one of the most popular and fun cheese styles to make at home, uses a technique of stretching hot curd. This technique for making Italian *pasta filata* translates to "spun paste". The traditional milk came from water buffalos but this is replaced here with Cow's milk.

To improve the depth of flavor and the soft, fatty texture that *bufala* milk provides, we add *lipase*, a fat degrading enzyme to the milk. The cheese is delicious eaten warm and makes a great complement to freshly harvested tomatoes.

Note: We highly recommend using Neoprene-coated Rubber Gloves during stretching to protect your hands from the scalding water needed for stretching.

Ingredients

1 gallon Whole Cow's Milk
 1/2 Tbsp. Citric Acid in 1/4 cup water
 1/4 tsp. Liquid Rennet, also in 1/4 cup water
 1/4 tsp. Lipase Powder dissolved in 1/4 cup 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. Dissolve lipase in water and set aside for 20 minutes.
2. Warm the milk to 55° F., and gently stir in the dissolved Citric Acid then add dissolved Lipase.
3. Slowly heat to 88° F. over low to medium heat. The milk will begin curdling.
4. 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.

5. Remove the curds from the whey but reserve the whey in another stockpot.
6. Heat the whey to 180° F. 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.

7. Knead until the cheese is smooth and elastic. Once it is stretchy, flatten the curd and sprinkle with kosher salt and fold the salt in. *Note: the curd needs to reach 145° F. before it will stretch, so repeat dipping until it does.* Knead and return to the whey one more time.

8. When the cheese has become smooth and shiny and pulls like taffy, 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.

Yields about 1 lb.

When you finish making the Mozzarella, store the whey for up to 2 days. You can use it to make Whey Ricotta, see next page, or use it in substitution for liquids in bread making.



QUICK CHEESE - WHEY RICOTTA

When we teach our cheesemaking 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 Cow's Milk
- 3 1/2 Tbls. White Distilled Vinegar
- 1 Tbls of fine sea salt or Kosher Salt

Equipment

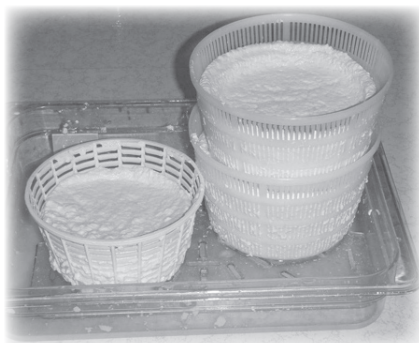
- Kettle, for outer pot, 20-30 qts.
- 2 gallon Stainless Inset Pan - fits inside outer Pot
- Perforated ladle or slotted spoon
- Dial Top Thermometer
- Colander
- Cheesecloth or several Ricotta Molds
- Drain Tray and Drain Pan (can use cookie tray)
- Large Bowl

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.
6. Pour vinegar into the heated milk. Stir milk 20 times with a gentle surface to bottom circular motion. Small curds will begin to form. Let stand 15-20 minutes until the curds sink below the whey.
7. Pour off the risen whey through a colander. Stir the heavy cream into the drained curds.
8. Line a colander with damp cheesecloth or use unlined ricotta molds. Spoon the creamy curds into the colander or molds. Cool for 10 minutes. Refrigerate or serve warm.



Stainless inset pan holds up to 2 gallons of milk. Place inside a larger, outer kettle as a water bath to heat milk without scorching. Outer kettle need not be stainless as it isn't in direct contact with the milk.



Ricotta draining in molds on drain tray in draining pan.

Quick Start CHEESE KITS

Our complete kits start your cheesemaking successfully and include everything but milk and kitchen tools. Supplies make multiple batches.

RICOTTA

Kit includes enough Citric Acid and Cheesecloth for multiple batches of cheese. Each batch will be made in the provided Ricotta molds for proper draining. Recipe is included – provide your own milk and salt to taste.
CH154 \$9.99



MOZZARELLA

Kit includes reusable 5" dial-top thermometer plus Vegetarian Rennet, Lipase powder, Citric Acid (for multiple batches), Heavy duty (size medium) Neoprene coated gloves for stretching curd, and a step-by-step recipe. Uses 1 gallon of cow's milk per batch.
CH156 \$19.99

CHÈVRE

Kit includes reusable 5" dial-top thermometer plus Vegetarian Rennet, Calcium Chloride, Farmhouse Culture (for multiple batches), two molds, drain pan and drain tray and herbs. Step by step recipe makes two small round cakes approximately 3 ozs each from one quart of milk.
CH157 \$34.99



Don't have access to goat milk? Just substitute the milk you have - cow, sheep, water buffalo...

FRESH CHEESE CHÈVRE

Creamy, mild, slightly dry if well drained, Chèvre introduces making cheese with a lactic ripening culture - a fermented cheese. From a few minutes preparation of the milk, an overnight ripening, and a couple days of draining, you will be rewarded with a flavorful group of 3 small 4 - 5 oz. cakes. A beautiful white cheese that will launch your cheesemaking onto the next category of cheese - the soft ripened cheeses like Brie and Valençay.

Ingredients

2 quarts Goat Milk - raw or from a local processor
(milk cannot be ultra-pasteurized)
1/8 tsp. MA4001 Culture
(use even less when using raw milk)
1/8 tsp. Calcium Chloride in 1/4 cup water
(can omit if using raw milk)
1/8 tsp. Vegetarian Rennet in 1/4 cup water
Kosher Salt
Dried Herbs for presentation and flavor

Equipment

Stainless steel pot, 3 qts.
Perforated ladle or slotted spoon
Dial Top Thermometer
3 or 4 Chèvre plastic perforated molds
Plastic Ripening Box with Lid and Draining Tray
Measuring spoons
2 small bowls or ramekins
Iodophor Sanitizer mixed in small pail of cool water to sanitize equipment

Method

1. Add the milk to the pot and bring slowly to 86°F.
2. Remove from the heat to stir in the culture, mix thoroughly, without splashing. Wait 5 minutes.
3. Add calcium chloride water. Stir thoroughly.
4. Add rennet water, stir and cover. Let stand at about 72°F. at least 12 hours.
5. Ladle the creamy curd (which looks like yogurt) into molds on a draining rack. Drain 12 hours at room temperature. Remove whey periodically from drain pan. Continue draining another 12 hours inside refrigerator.
6. Unmold each cheese onto a clean drain tray or smooth rack that is perforated. It will still fall through a cake-type rack at this stage, so it needs a bit more support while the whey continues to slowly be expelled from the cheese. Nylon mesh or a bamboo sushi mat can also provide support.
7. To encourage whey release and for flavor, sprin-

kle the top and sides with kosher salt. After 12 hours, turn the cheese over and sprinkle salt on the new top side.

8. For longer aging, you may wrap your cheese in cheese paper and continue to refrigerate.
9. Serve with bread or crackers, or add your favorite jam. Now would be a good time to roll the cheese in dry herbs as well.

Specialty Kit CHÈVRE



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. *(Refer to our Universal Equipment Kit on page 9 for the additional supplies you will need to make this cheese.)*

CH131 Chèvre \$28.99

See more *Specialty Kits* to pair with our *Universal Equipment Kit* on pages 9, 11, 13, and 15.

The Beverage People Cheesemaking Kits

*As you progress from our **Quick Start Kits** for easy - ready to eat cheese to our lineup of **Specialty Kits**, you will want to supply yourself with high quality tools and a comprehensive book of instructions and additional recipes.*

*We developed the **Universal Equipment Kit** for home cheesemakers from our own kitchen experiences. It's simply true that the more supplies you have that are appropriate to the task at hand and that you have them ready to use, the more fun you have with your hobby - and ultimately - more success.*

The Cheesemaker's Universal Equipment Kit



Our Universal Cheesemaking Base Kit is The Starting Place for cheesemaking supplies.

This kit includes one each of the following supplies: 6" Deep Ripening Pan with Drain Tray, and Pan Cover a 8" Stainless 1 3/4" Dial Top Thermometer, and the book **Artisan Cheese Making at Home** by Mary Karlin.

Also included: full size Stainless Steel perforated curd ladle, Package of

25 cheese Wrapping Papers, a Measuring Spoon set that includes 1/8" teaspoon and one yard of Cheesecloth for cheese. Two oz. of liquid Vegetarian Rennet and two oz. of liquid Calcium Chloride round out the kit providing sufficient coagulant for gallons of cheese production.

This base kit of equipment and supplies pairs with our Specialty Kits which will allow you to focus your supply purchasing on individual cheese types. **CH130 Universal Equipment Kit.....\$99.99**

SOFT RIPENED CHEESE - BRIE

The American-style Brie differs from its French ancestry by leading a more stable life. By that we mean that it can sit in your fridge 3-4 weeks longer than its cousin before turning into a runny, and ever stronger tasting cheese. This is also a cheese that will dazzle you and your friends, although Brie seems impossibly hard to make when you first look at a recipe. With proper attention to ripening the white mold during its first week, it pretty much takes care of itself during maturation. *You will need a ripening box for a clean, humidity controlled ripening chamber if you do not have a cave. Our digital hygrometer/thermometer is shown here. See page 14 for tips on controlling humidity.*



Ingredients

- 2 gallons Whole Cow Milk
- 1 to 2 cups of Whole Cream
(neither milk or cream can be ultra-pasteurized)
- 1/16 tsp. MA4001 Culture
- 1/8 tsp. Thermophilic B Culture
- 1/8 tsp. Penicillium Candidum
- 1/8 tsp. Geotrichum Candidum
- 1/4 tsp. Calcium Chloride in 1/4 cup water
- 1/4 tsp. Vegetarian Rennet in 1/4 cup water
- Kosher Salt

Equipment

- Kettle, for outer pot, 20-30 qts.
- 2 gallon Stainless Inset Pan - fits inside outer Pot
- Perforated ladle or slotted spoon
- Dial Top Thermometer
- Curd Cutting Knife
- Brie mold - size 8" diameter, with bottom
- Plastic Ripening Box with Lid and Draining Tray
- Extra large Cheese Wrapping Paper - 14" square
- Measuring spoons
- 2 small bowls or ramekins
- Quart size Measuring Cup
- Iodophor Sanitizer mixed in small pail of cool water to sanitize equipment

Method

1. Gently warm milk and cream to 90°F in your inset pan set into the water bath kettle with water stabilized at 102°F. Turn off the heat. Add both Cultures and Candidum powders sprinkled on the top. Stir using top/bottom strokes for 20 strokes. The temperature of the milk should be allowed to rise to 96°-98°F, which should leave the water bath at 100°F. Cover the milk and leave for 90 minutes.

2. Add Calcium Chloride solution and stir. Add the rennet solution and stir. Leave covered for 30 minutes then perform a clean break test. If the curd isn't ready, cover and wait 15 minutes and recheck.
3. Cut the curds in 1/2" - 3/4" cubes horizontally and vertically. Rest the curds for 5 minutes.
4. Gently stir the curd 10-15 min., then settle the curds for 5 minutes. Remove some whey from above the curds with a one quart measuring cup. When you reach the top of the curds, dip in your ladle or plastic strainer and scoop the curds into the brie mold. The mold should be set on the drain tray in the ripening box. Lift out the brie mold and pour off whey periodically.
5. After one hour in the mold, flip the cheese over and replace in the mold. This evens out the drainage and smooths the surface on both sides. (Sanitize your hand to hold the cheese and it will flip cleanly.)
6. Repeat flipping the cheese every hour keeping the mold in the box, and continuing to drain whey. Gradually there will only be a few ounces of whey to drain. Then stop flipping. This may be the 4th or 5th flip. Then put a foil cover or lid on the ripening box, vented on two places and move the container to cool to 68°-72°F. Leave for 8 hours.
8. Drain off the last whey and un-mold the cheese. Sprinkle Kosher salt or similar flake salt on the top, flip and sprinkle on the new top-side. If you imagine salting well a steak or tomato, that is about right.
9. The blooming phase of storage begins now and is best carried out at 52-56°F. Leave the lid open at both ends of the top for air circulation. It will take 3-4 days

*Brie recipe continues
next page*

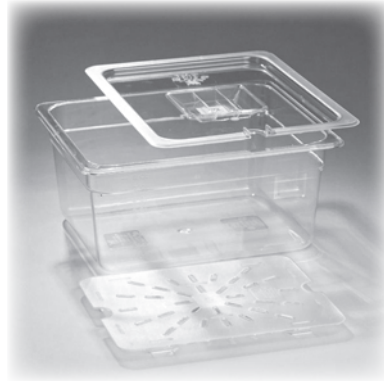
to bloom, then you need to turn the wheel over to bloom the other side. This bloom happens quickly, in only one or two days.

10. Using Cheese Paper, wrap the wheel and replace in a clean ripening tray and box. Cover and store at 42-48°F. Turn the wheel over once a week.

11. The wheel should be ready to cut and serve after 3-4 weeks.

12. Move the wheel to a cold refrigerator about 38°F to extend its shelf life for 6-8 weeks.

Yield is 2 to 2 1/2 lbs.



Polycarb Ripening Box, Drain Tray and Cover, see page 19, CH97,CH63, CH62.

**Specialty Kit
AMERICAN BRIE**

Brie Cheese Kit includes one packet each of MA4001 Farm-house, Penicilium Candidum, and Geotrichum Candidum Cultures (treats multiple batches) and one food-grade plastic Brie draining mold and plastic mesh draining mat (reuseable). Step-by-step recipe is included. Uses 2 gallons of cows milk and 1-2 cups of whole cream. *(Refer to our Universal Equipment Kit on page 9 for the additional supplies you will need to make this cheese.)*

CH34 Brie..... \$44.99

**Additional
Specialty Cheese Kits**



**Specialty Kit
FETA**

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.

(Refer to our Universal Equipment Kit on page 9 for the additional supplies you will need to make this cheese.)

CH135 Feta.....\$38.99



HARD CHEESE - QUEIJO DE VINHO

The hard cheese category is the most recognizable category of cheese to most Americans.

This style of cheese involves pressing the curds in their mold with weights resting on the top (follower). A sack or two of beans, or gallon jugs of water adds the 12 pounds of weight sufficient to make a medium-firm cheese that is ready to eat in just a few weeks.

Made with cow's milk and washed with red wine after pressing, it resembles the goat cheese **Cabra al Vino** but has the milder overall impression of cow's milk. The flavor is tangy, creamy, and just a little winery from the soaking. The purple wine-soaked rind makes a dramatic contrast with the smooth white cheese when it is sliced. It makes a beautiful presentation on a platter with fruit (especially grapes!).

This recipe makes one wheel weighing a pound or more that will keep for several weeks in the refrigerator.

Ingredients

1 gallon whole cow's milk (not ultrapasteurized)
1/8 tsp. Lipase powder, dissolved in 2 Tbsp. water (and allowed to stand for 20 minutes before adding)
1/4 tsp. MA4001 Mesophilic direct set culture in 2 Tbsp. water
1/4 tsp. Calcium Chloride solution, in 2 Tbsp. water (plus one teaspoon later for wine soak solution)
1/4 tsp. liquid Rennet, in 2 Tbsp. water
4 cups water, heated to 175° F
1 Tbsp. Kosher salt (plus 2 Tbsp. later for wine soak solution)
1 bottle of red wine

Equipment

Stainless steel pot, 10 qt. inset pot
20 qt. kettle for water bath
2 Thermometers
Perforated ladle or slotted spoon
Curd cutting knife
Measuring spoons
4 small custard cups or ramekins
Small pot for hot water
Solid ladle for hot water
Stainless steel strainer or sieve
Cheese forming mold (Reblochon mold) with follower,
or a 1-lb. press
Cheesecloth (one square yard)
Ripening box with drain rack and lid
Plastic cutting board
Stainless steel, plastic, or glass bowl or bucket larger than the cheese, for the wine soaking

Method

1. Pour the milk into the inset pot in the water bath and bring to 90° F.
2. Stir in the mesophilic culture using 20 gentle strokes. Wait 10 minutes. Add the lipase and calcium chloride and stir. Add the diluted rennet. Stir, cover, and let stand at 90° F for one hour.
3. Check for a clean break. If ready, cut curds into 1/2" cubes. Stir and let the curds settle for 5 minutes.
4. In a small pan, heat the 4 cups of water to 175° F.
5. Using a ladle, remove and discard about 1/3 of

Queijo de Vinho cont. next page

Queijo de Vinho continued

the whey from the cheese pot.

6. Ladle about 2 cups of hot water over the curds and stir until the temperature is 92° F. Rest for 10 minutes.

7. Repeat removing whey down to the resting curds and add more hot water to reach 100° F. Stir gently to keep the curds from matting. Rest 30 minutes.

8. Gently pour the curds and whey through a stainless steel sieve. Put the curds back into the cheese pot and allow them to mat together into a slab for about 5 minutes.

9. Transfer the slab of curd to a sanitized cutting board. Use your curd-cutting knife to cut the slab into 1/4" dice. Fold in 1 tablespoon salt.

10. Transfer the curd into a 1-lb. mold lined with cheesecloth.

11. Press with about 10 lbs. for 20 minutes.

12. Unwrap, turn, rewrap and press the cheese with 10 lbs. for 10-12 hours.

13. Repeat and press for another 12 hours.

14. Pour the wine into the soaking bowl or bucket.

15. Add 1 teaspoon calcium chloride and 2 tablespoons salt.

16. Unwrap the cheese and place it in the wine. Cover and let stand 24 hours, turning once or twice.

17. Remove the cheese from the soak and place it on a drain tray in the ripening box. Allow it to air dry for 24 hours at room temperature, turning occasionally and wiping excess moisture out of the box with paper towels or cheesecloth.

18. Age the cheese in the refrigerator in the ripening box, turning it every two or three days. After 2 to 4 weeks of aging, you may cut and serve the cheese or wrap it in cheese paper and keep refrigerated.

Yield is approximately 1 lb.



Cheese press with stainless mold and aluminum frame.

Specialty Cheese Kits continued

**Specialty Kit
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 to 2 1/2 gallons of milk. (Refer to our *Universal Equipment Kit on page 9 for the additional supplies you will need to make this cheese.*)

CH136 Hard Cheese..... \$42.99

Cheese Making Tips

Pressing Cheese

We have found that small, homemade cheeses are often pressed harder than necessary, leading to dry, crumbly cheese. Many recipes that say “12 pounds” or “20 pounds” or even “35 pounds” of pressing are derived from much larger commercial wheels of cheese (Emmenthaler is made in 90-pound wheels and a Grana Padano may weigh from 53 to 88 pounds). So proceed gently; you will rarely need more than 10 or 12 pounds of weight for a typical one-to-four pound wheel.

Sanitizing

Start your cheesemaking day by boiling all your heat-resistant tools and equipment. Use tongs to lay the sanitary items out on a sanitized counter or a fresh piece of aluminum foil. It's helpful to keep a bucket of BTF iodophor sanitizer or Star-San™ phosphoric acid sanitizer on hand for either non-boilable items or last minute add-ons that were not boiled to begin with. (For more information, see the article **Cleaning and Sanitizing 101** at www.thebeveragepeople.com.)

Pasteurizing

When using pasteurized milk, you can expect your cheese to be just as safe as the milk. If you wish to use raw milk, you may pasteurize it immediately before use by heating in a water bath to 145° F and hold for 30 minutes. Chill in a cold water bath to the recipe temperature and continue. Raw milk without pasteurization is generally considered safe for cheeses aged over 60 days, as the lactic acid and salt aging kills pathogens.

Humidity

Most aged cheese recipes will specify humidity levels to be used at various stages of the aging. You will need a hygrometer (humidity meter) to monitor this. A wine cave or wine storage cooler are suitable for cheese aging, and you can also convert a refrigerator into a cave by adding an over-ride temperature controller to set the temperature up to about 55°F.

For humidity management, just open the door a bit for a few hours if the humidity inside is too high. Close the door if it gets too low; add a shallow pan of water in the bottom if it remains too low. Water will evaporate from the pan, raising the humidity to nearly 100% in a few hours. By checking and making necessary changes a couple of times per day, good control can be achieved.

Storage

After aging is complete, many cheeses can be kept for several months in the refrigerator. For that purpose, they should be waxed or wrapped in cheese paper, as specified in the recipe. Slow ripening may continue even at refrigerator temperature, but a whole cheese will likely remain sound much longer than a piece of commercial cheese would.

Specialty Cheese Kits continued

Specialty Kit CAMEMBERT



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. *(Refer to our Universal Equipment Kit on page 9 for the additional supplies you will need to make this cheese.)*

CH133 Camembert..... \$64.99

Specialty Kit 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. *(Refer to our Universal Equipment Kit on page 9 for the additional supplies you will need to make this cheese.)*

CH132 Blue..... \$49.99

More Cheese Making Tips

Rind Treatments

Hard cheeses that aren't waxed for storage are often treated after drying with a brine wash, a brushed finish or an oil rub. All of these treatments naturally hold back growth of undesirable molds.

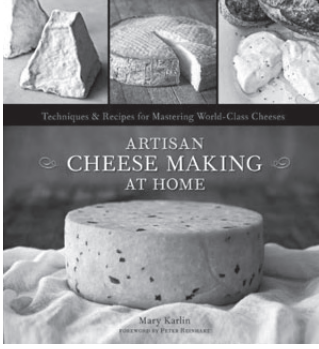
A brushed finish will leave a natural rind with a mottled appearance as the brush strokes remove the white, brown, blue and black molds. Be careful to use a clean and dry brush with some stiffness, but not sharp points, or you will dig into the rind too deeply. All you want is to remove the mold buildup. Repeat as needed when molds reappear.

An oil rub is particularly good at holding back mold growth and is rubbed into the rind with clean rubber gloves. Make sure the surface is very dry before oiling with any olive oil or vegetable oil you choose. Reapply when the surface appears dry again.

A brining wash is made with a quart of water and 2-3 tablespoons of kosher salt. This is rubbed on with a cloth and if mold is present, 1/4 teaspoon of white vinegar is also added to the water. Make sure the rub is done with as little liquid as possible or you will make the rind soggy.

Cheesemaking Books

NEW *Artisan Cheesemaking At Home*

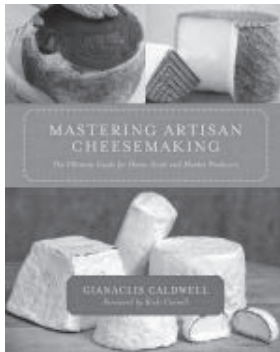


is the newest and most comprehensive manual on cheesemaking at home. Sections cover beginning and advanced cheesemaking as well as "Cooking With Artisan Cheese." Author Mary Karlin is

a friend of *The Beverage People*, and many of us contributed to the development of the book with recipe testing, recipe contributions, some research and other tidbits. The book begins with a detailed outline of equipment and supplies available and a chart of cultures that will be your reference manual. Additionally, stretched-curd and semisoft, firm and hard cheeses are included, plus washed rind cheeses and mold ripened blue cheeses. **CH98 Artisan Cheese Making at Home** Karlin. \$29.99

NEW

This book will be required reading for those looking for intermediate-level cheesemaking recipes and techniques. The book has a wealth of information culled from farmstead cheesemakers. Those who are seeking to advance their knowledge of the science of making and aging cheese will find extensive information about affinage as well as recipes for easy and complex cheese styles.



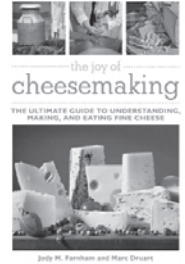
CH195 Mastering Artisan Cheesemaking, Caldwell. \$36.99



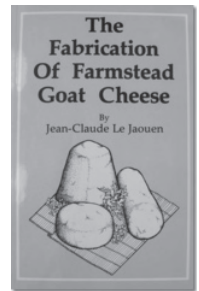
CH74 Making Artisan Cheese, Smith. Easy steps to follow to make 50 fine cheeses in your own kitchen. Illustrations are very helpful for beginners... \$21.99

CH73 The Cheesemaker's Manual, Morris. Written for the home and on-farm cheesemaker, with an emphasis on European-style cheeses. \$49.99

BK32 The Joy of Cheesemaking, Farnham and Druart. This is a fun, new, beautifully illustrated guide to making cheese. A solid source of cheese manufacturing and aging information, the guide covers all cheese making types and is an important source of information on affinage..\$14.99



BK167 The Fabrication of Farmstead Goat Cheese, Jean Claude Le Jaouen. Learn the art and science of small-scale cheesemaking and affinage from this French master. Includes a discussion of designing aging facilities as well as over 70 recipes for traditional raw milk French cheeses.\$19.99



CH72 Home Cheesemaking, DVD Morris. Step by step presentation of the preparation of your own cheeses- Feta, Camembert, Gouda and Cheddar. \$32.99

CH76 Making Cheese, Butter, & Yogurt Carroll. Pamphlet introduces cheesemaking and other cultured dairy products. \$3.99

BK100 American Farmstead Cheese Kindstedt. The only book that combines cheese chemistry with the business of cheesemaking. Serious text, but full of helpful insights. Also includes a section on food safety. \$40.00

BK166 The Home Creamery Farrell. Recipes for cheese enthusiasts\$16.99

MG12 Culture magazine, the word on cheese Current edition. \$9.99

CH75 Home Cheesemaking 3rd Edition Carroll. From the acclaimed "Queen of Cheese", includes 75 recipes with directions for cheese you can make at home. ... \$16.99

Cheesemaking Ingredients

Beyond simple acid additions of vinegar or citric or tartaric acid to produce curd, the lactic producing bacteria of the following primary cultures convert the lactose in milk to lactic acid. The enzymatic activity of the bacteria act on the fats and proteins to create additional complexity not found in simple acid coagulation. Thus Paneer for instance is a very simple flavored cheese that isn't aged for improved flavors while many Goudas are served both young and aged where that complexity is appreciated.

Kept refrigerated after arrival, our cultures have a one year shelf life.

Primary Lactic Cheese Cultures

CH01 Mesophilic Aroma B, 10g (Chèvre, Fromage Blanc, Cottage Cheese)	\$10.99
CH190 Mesophilic Aroma B, 100g	\$69.99
CH30 Mesophilic type II, 10g (Brie, Camembert, Cheddar, Jack, Blue) ...	\$10.99
CH192 Mesophilic type II, 100g	\$69.99
CH05 Mesophilic type III, 10g (Brie, Camembert, Cheddar, Jack, Blue) ...	\$10.99
CH08 Feta, <i>Choozit</i> MT1, 5 DCU. ...	\$12.99
CH193 MM100/101, 50 DCU	\$18.99
CH194 MY800, 50 DCU	\$19.99
CH04 Thermophilic type B, 10g (Mozzarella, Parmesan, Provolone)	\$10.99
CH191 Thermophilic B, 100g	\$69.99
CH128 Thermophilic type C, 10g (Havarti, Swiss, Gruyere).....	\$12.99
CH168 Direct Set Chèvre Starter also contains Rennet (5 pack) each pack treats 1-2L	\$6.99

Farmhouse culture, MA4001/4002.

(Versatile culture-blend is a good all purpose culture for many types of cheese.)

CH07 5 DCU treats up to 100L	\$9.99
CH189 25 DCU	\$21.99

Yogourt (Bulgarian Yogurt)

CH26 Treats 1-2L.....	\$3.99
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CH129 Treats 200L	\$59.99
CH163 Kefir Culture 30g, treats 6L.....	\$10.99

The complexity of flavors that can be developed in cheese is further augmented by the addition of secondary ripening cultures. The white mold **P. Candidum** that appears on the surface of Brie and Valençay is an example. Additional molds affect the density of the interior paste of the cheese, softening and increasing the aroma components from enzymatic changes to the fats. Bacteria like **Propionic** are responsible for creating the holes seen in Swiss cheese. **Brevibacterium Linens** are the aroma producing bacteria that fans of Cowgirl Creamery's famous **RED HAWK** cheese will recognize.

Most of these cultures are added to the milk along with the primary cultures or dissolved and sprayed on the surface during aging. Will keep refrigerated for over one year.

Secondary Ripening Cultures

Penicillium Candidum (ABL) (Develops the white mold on the surface for ripening brie and camembert)	
CH40 2.5 DCU.....	\$4.99
CH19 10 DCU	\$15.99
Geotrichum Candidum (Mold for ripening chèvre into crottin)	
CH138 2.5 DCU	\$7.99
CH10 10 DCU.....	\$24.99
Penicillium Roqueforti (Blue mold for veining blue cheese)	
CH45 2.5 DCU.....	\$18.99
CH21 10 DCU	\$69.99
CH48 Propionic Bacteria 5g.....	\$6.99
CH06 Propionic Bacteria 25g.....	\$29.99
CH36 B. Linens Treats up to 2000L	\$6.99
CH09 B. Linens Treats up to 10000L....	\$29.99

Coagulants

CH22 Vegetarian Rennet. Marzyme™ double strength Use 1/8 t. per 1-2 gal. (60 ml)	\$9.99
CH147 Vegetarian Rennet. Marzyme double strength Use 1/8 t. per 1-2 gal. (30 ml)	\$6.99
CH03 Animal Rennet. Bioren.™ (20 tablet) Use 1/4 tablet per gal.	\$21.99
CH188 Liquid Calf Rennet. 90% Chymosin Use 1/4 t. per 1-2 gal. (60 ml)	\$11.99

Other Additives

CH24 Annatto Cheese Color (Tints cheeses yellow or orange). (60 ml)	\$9.99
CH93 Calcium Chloride liquid (Use with all cheeses made from pasteurized milk to improve coagulation. (60 ml)	\$4.50
CH148 Calcium Chloride liquid (Use with all cheeses made from pasteurized milk to improve coagulation. (30 ml)	\$2.99
CH29 Lipase Powder (Add to cow's milk prior to renneting, to increase flavor and aroma in cheese) 25g. (Store in Freezer)	\$10.99
CH149 Lipase Powder 14g. (Store in Freezer)	\$5.99

Cheesemaking Supplies

Cheese molds pictured:

Back Row - CH56
 Italian Ricotta (Round perforated basket mold), CH57 Crottin, CH55 Brie, CH53 Fresh Chèvre
Front Row - CH51
 Camembert, Dutch Gouda with follower (special order only), CH52 Mini-Camembert
On It's Side - CH58
 Bouche



Plastic Cheese Molds are made of food grade polypropylene plastic

CH51 Camembert

When used in combination with nylon draining mats (CH32) or sushi roller mats (CH94), this bottomless mold makes cheese flipping easy.

(No bottom, 4.3 x 4.3 x 4.3")\$10.95

CH52 Mini-Camembert - Soft cheese

This mold is an excellent choice for small, soft ripened cheeses. Be prepared for cheese flipping by having one more on hand than needed for holding the curd.

(Bottom, 3.6 x 3.9 x 3") \$5.95

CH87 Large Soft Cheese (can stack)

The large cylindrical wheels produced with this mold have a mesh-imprinted rind with the look of a woven basket.

Mesh sides (4.5 x 5 x 5 ")..... \$8.95

CH57 Crottin

This mold is used for the traditional small round cheeses with straight sides called Crottin (CROW-tan).

(2 1/2 x 2 3/4 x 4.7" H) \$4.95

CH53 Fresh Chèvre

This mold is similar to the Crottin mold (CH57) though with a slight taper.

(2 x 3 x 4"H).....\$4.95

CH58 Bouche - (Log shape)

This long log shape is commonly used for soft, fresh goat cheeses.

(2.2 Diameter x 8" H) \$10.95

CH60 Square - (pictured)

This is the traditional Pont-lévêque mold for B. linses cheese.

(4x 4 x 4.3 ")..... \$14.95



CH155 Teleggio

This square mold is much larger than the CH60 above. The traditional Italian cheese,

Teleggio, is a large, soft, washed rind cheese.

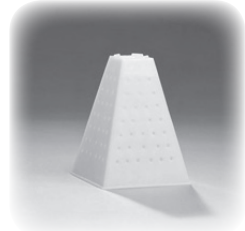
(7.5x 7.5 x 5.39 ") \$29.95

CH84 Pyramid - (pictured right)

The pyramid shape with a flattened top is popular in some regions of France for making soft cheeses such as Valençay.

(4.7 H x 3.4 top / 1.2 bottom).

..... \$7.95



CH158 Italian Light-weight Ricotta Mold

This tapered, perforated basket mold is appropriate for drainage and storage of small batches of ricotta.

(3 / 14" x 4" x 4"H) \$2.49

CH56 Perforated Basket

This tapered basket mold is larger than CH158 above and has larger holes which allows for fast draining. It is commonly used for Feta.

(4.3 x 5.7 x 3.7" H)\$7.95

CH153 Reblochon Mold

Reblochon Mold comes complete with follower to make one pound wheel. This very popular set fits most manufactured and homemade presses.

(5.3 x 5.3 x 2.6") \$21.95

CH55 Brie Mold (must use with a follower if pressing) makes a 2 lb Wheel.

(7 x 7.5 x 3.5" H)\$10.95



CH44 Follower for CH55
 With the CH44 follower, the Brie Mold can be used to produce various hard cheeses.

..... \$8.95

CH54 Large Brie Mold (must use with a follower if pressing) makes a 4 lb wheel.

(8 x 8 x 6"H)..... \$18.95

CH59 Follower for CH54

With the CH54 follower, the Large Brie Mold can be used to produce various hard cheeses approx. 4" high and 8" diameter round..... \$10.95

Hardware and Equipment

Cooking Supplies

- K06** Cooking Kettle - Stainless Pot
20 quart capacity lid included \$49.99
- CH65** Stainless Inset Pan -fits inside
20 qt. kettle 11 quart capacity \$24.99
- CH183** Curd Knife 12" length \$10.99
- CH85** Curd Knife 14" length \$14.99



- CH68** Stainless Perforated Ladle..... \$8.99
- MS49** Stainless 15" Slotted Spoon \$6.99
- MS18** Stainless 21" Spoon \$8.99
- CH125** Plastic Measuring Spoon Set
1/8 tsp.-1 Tbsp., six spoons \$4.50

- PS31** Curd Draining Bag
Nylon - reusable, 14" x 17" with drawstring . \$5.99
- CH34** Cheese Netting
Nylon 14" x 44", 1 sheet for pressing..... \$2.50
- PS41** Cheesecloth for cheese (1 yard).. \$2.99
- QE39** Stainless Strainer w/ Handle \$19.99
- CH67** Stainless Wire Whisk 12" \$5.99
- PS51** China Cap Stainless Strainer w/
Handle \$24.99

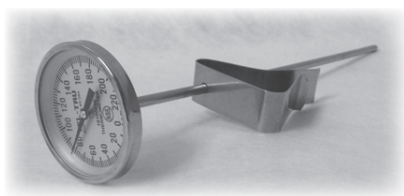
Mozzarella stretching gloves choose your size

- CH140** - Small, **CH141** - Medium, **CH142** - Large
..... \$3.99

Testing and Control

- CH46** pHydriion Microfine Strip pH Paper
4.5-6.1 pH \$14.99
- TE74** Hanna portable pH meter \$69.99

- TE63** Refrigerator or Freezer Thermometer
..... \$6.99
- TE53** Stainless Thermometer - Dial Top
1" dial x 5" Stem..... \$7.99
- TE50** Stainless Thermometer - Dial Top
1 3/4" dial x 8" Stem. Clips to Kettle \$24.99



- TE90** Stainless Thermometer - Dial Top
2" dial x 12" Stem. Clips to Kettle \$34.99

See more Testing and Supply continued on page 20.

Ripening and Storage Supplies

- CH32** Nylon Draining and Ripening Mat
(9.5 x 9.5")..... \$2.99
- CH95** Bamboo Sushi Mats (4 pack)
Round bamboo supports drying cheese
and leaves perceptible indents that are at-
tractive \$7.99
- CH169** Hard Cheese Drying Grate,
Chrome- Steel with 1/2" feet. Fits the Ripen-
ing Pans CH61 or CH97 \$3.29

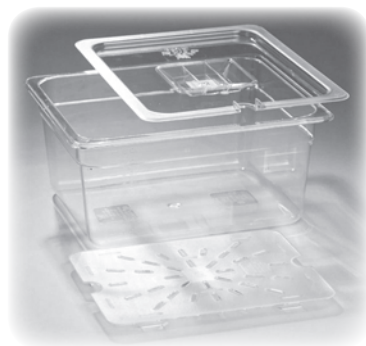
*CH86 Small
Ripening
pan with
CH79 Drain
Tray, and
CH78 Pan
Cover*



- CH86** Poly-
carb Small Ripening Pan
(6 3/8" x 10 3/8" x 6" H) \$6.99
- CH79** Pan Drain Tray
(Fits CH86) \$2.99
- CH78** Pan Cover
(Fits CH86) \$3.99

- CH61** Polycarb Large Ripening Pan (2.5"
high) (10 3/8" x 12 3/4")..... \$7.99
- CH97** Polycarb Large Ripening Pan (6"
high) (10 3/8" x 12 3/4")..... \$9.99
- CH63** Pan Drain Tray
(Fits either CH61 & CH97) \$3.95
- CH62** Pan Cover
(Fits either CH61 & CH97) \$4.99

*CH97 Large
Ripening pan
with CH63
Drain Tray,
and CH62
Pan Cover*



Testing and Control cont.



TE80 Refrigerator or Freezer Thermostat Controller. Use to override the thermostat of a refrigerator or freezer to turn the appliance into a ripening cave. Turn any refrigerator or freezer into a ripening cave by plugging the appliance into this power cord and setting the thermostat dial on the controller to the desired storage or ripening temperature. \$74.99



TE115 HygrosetII Adjustable Digital Hygrometer (measures humidity) with Thermometer. Use to measure changes to the humidity in your ripening cave / refrigerator, as well as monitor temperature. See page 14 for some tips on controlling humidity. \$26.99



Photo above is CH153 Reblochon Mold, see page 18.

All of our round molds with added followers will work with home pressing equipment like free weights, or gallon jugs of water. They will also work with our Dutch Press, shown on the next page.

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



Acid, Salt, Edible Ash and Herbs

A05 Citric Acid, Use in direct acid-coagulation cheesemaking, such as **Ricotta, Mozzarella,** and others. 2 oz. \$1.69

A05 Citric Acid, 8 oz. \$2.99

A10 Tartaric Acid, Use in direct acid-coagulation cheesemaking, such as **Mascarpone.** 2 oz. \$2.99

A09 Tartaric Acid, 8 oz. \$6.99

FL56 Kosher Cheese Salt, Flaked salt in a convenient size. General uses in cheesemaking include dry salting surfaces and brining. See www.thebeveragepeople.com where you can search for our *Cheese Brining Instructions* 8 oz. \$0.99

FL56B Kosher Cheese Salt, Large size for active cheesemakers. 3 lbs. \$4.99

CH28 Edible Ash, Use with flaked salt to dust traditional ash coated cheeses like **Valençay.**

1/4 oz. \$1.99

CH11 Garden Herbs blend, (Chive, Celery, Parsley, Onion, Garlic) 14 g (1/2 oz.). \$1.50

CH12 Mixed Peppercorn, Green Pepper, Onion, Garlic, Paprika) 14 g (1/2 oz.). \$1.75

CH13 Herbs de Provence, (Thyme, Rosemary, Lavendar and Oregano) 14 g (1/2 oz.). \$1.75

CH14 Onion Blend, this colorful blend of onions and spices is enjoyed by *The Beverage People* staff on mild cheeses, especially **Fromage Blanc.** The vibrant reds and yellows of this blend contrasts nicely when paired with other cheeses that have been covered with green herbs. 14 g (1/2 oz.). \$1.75

Cleaning and Sanitizing Supplies

CS29 Sodium Percarbonate, Cleaner Use 1 Tablespoon dissolved per gallon of water. Activated oxygen cleaner will clean equipment safely. Rinsing is required.

1 lb \$4.99

CS80-B2 PBW, (5 Star®) Removes stubborn stains, it is easy rinsing, works in a wide temperature range and in hard water. A "safe, environmentally friendly cleaner". Also great cleaner for soaking stubborn milk deposits in cheesemaking pots and pans. Rinsing is required.

2 lbs. \$11.99

CS02 BTF Iodophor, Sanitizer, use 1 Tablespoon dissolved in 5 gallons water. Amber coloration indicates active sanitizing, requires 2 minutes of contact but needs no rinsing. Light staining on plastic molds is a common complaint, but is food safe and removed at the next cleaning cycle. Do not rinse.

4 oz. \$5.99

CS03 BTF Iodophor, Sanitizer

32 oz. \$17.99

Cheese Presses

We have three sizes of Italian food presses that are great for cheese makers. These are screw-type presses with built in followers, stainless steel curd baskets and drain baskets.

Procedure: Line the baskets with rinsed cheesecloth and fill with curd. Fold in the cloth, place the basket in the outer pan, and position them under the follower. Screw the follower down to contact the cloth. Aim the drain tube to a sink or bucket. As you turn the handle, more whey is released. Stop turning when tension is felt. Repeat about every 10 to 15 minutes for the first 45 minutes. Then back off the follower and remove the cheese, unwrap it, turn it upside down and rewrap. Return it to the basket and screw down the follower. This smooths out the rough surface created by the extra cheesecloth on the top.

Continue pressing. Overtightening will express curd, so back off the pressure if you see solids. Most recipes that recommend 8-10 lbs pressure, will need about 8 hours of finger tight pressure. For recipes from 12 -15 pounds, 12 hours with more pressure and for very hard cheese, 16-18 hours as hard as you can turn without losing curd.

Note: You will need to purchase cheesecloth to line any of these presses.

- WE56 1 Gallon Press \$124.99
- WE63 2 Gallon Press \$194.99
- WE64 4 Gallon Press \$235.00



WE56, 1 gallon Italian press, and WE63, 2 gallon press. The 4 gallon press (WE64) is identical looking to the 2 gallon press.



The handsome hardwood press shown above is handmade in New England and can be used for pressing any hard cheese from Cheddar to Swiss. (Assembly required, purchase molds with followers separately. Use your own weights.)

This press will give you up to 100 lbs of pressure and will press up to a 10 lb cheese. Made of maple, this press is well balanced and easy to use and will give you years of cheesemaking pleasure. All of our current round molds will fit this press.

Note: A cheese mold and follower must be purchased separately to go with this press.

Overall dimensions 19-1/2"L x 9"W x 26-3/4"H
WE89 Dutch Cheese Press \$159.99

Finishing Supplies - Paper and Wax

- CH39 Wrapping Paper (8 x 8" pack of 25 sheets) \$6.99
- CH35 Wrapping Paper (10 x 10" pack of 25 sheets) \$7.99
- CH96 Wrapping Paper (14 x 14" pack of 15 sheets) \$6.99

CH41 Clear Wax - 1 lb. Also referred to as a base coat when not using Cream Wax.

- \$4.99
- CH42 Yellow Wax - 1 lb..... \$4.99
- CH47 Red Wax - 1 lb..... \$5.29
- CH49 Black Wax - 1 lb..... \$5.29

CH43 Cheese Coating Cream wax, yellow, 500 grams Use with a cloth or brush to protect the rind of a hard cheese. May be used as a base coating before waxing. You will need to use two to three coatings on a completely dry rind, recoating after each coat dries..... \$18.99

- CH127 Pastry Brush for Coating cream wax 8" x 1" \$2.99

ORDERING INFORMATION

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.

NOTE: All items shipped to points outside California are not taxable.

Fastest Shipping in the Business

We normally ship via UPS Ground service the same day we receive the order. Ground service to Zones 2 and 3 is one

day service. Zones 4 and 5 - 2 to 3 day service. Customers in Zones 6, 7 and 8 will normally receive their merchandise in 4 to 5 working days.

For faster service to Zones 5-8, and for perishables such as Rennet and Cultures, we recommend UPS Standard Air service, or UPS 2 DAY Air service.

Add \$6.00 for standard shipping to California, Nevada, Oregon and Washington. All other states will pay actual shipping prices.

We ship via priority mail to Alaska, Hawaii and foreign countries.

Ordering Instructions

Place your order ONLINE at www.thebeveragepeople.com or call our TOLL FREE ORDER LINE, (800)544-1867. We accept Visa, Mastercard, American Express, or Discover cards.

To place your order by check, please note the following, if you live in California, add 8.5% sales tax on non-food items.

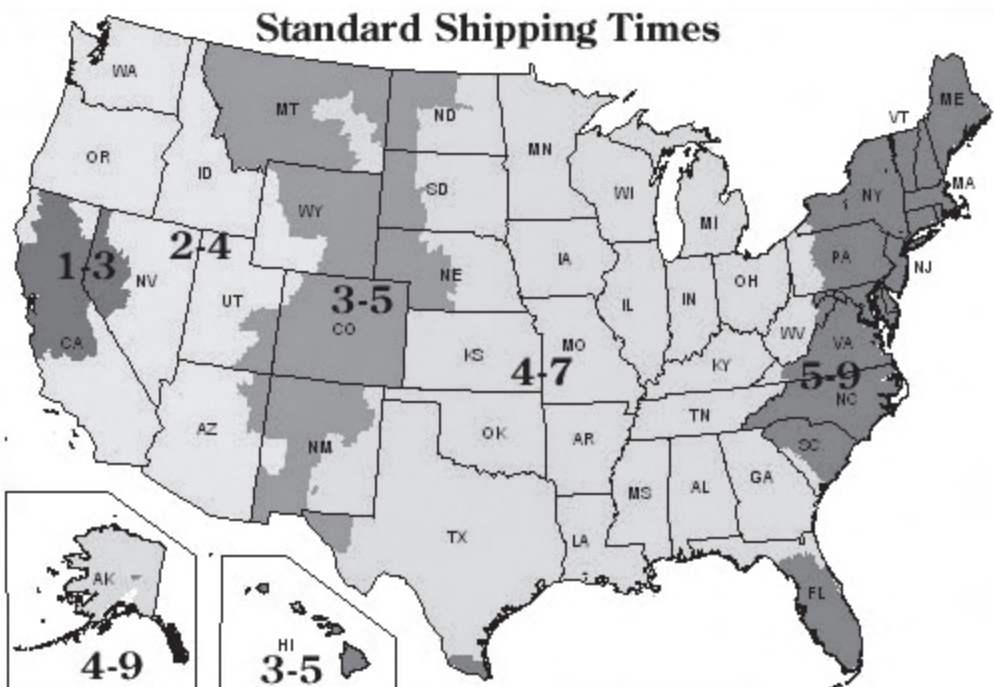
Tax exempt Food items are: **Lactic Cheese Cultures, Ripening Cultures, Coagulants and Flavorings.**



FLAT RATE UPS SHIPPING

\$6.00 for shipping to California, Oregon, Washington, and Nevada.

FOR ESTIMATING TIME-IN-TRANSIT BASED ON SHIPMENTS FROM SANTA ROSA CA

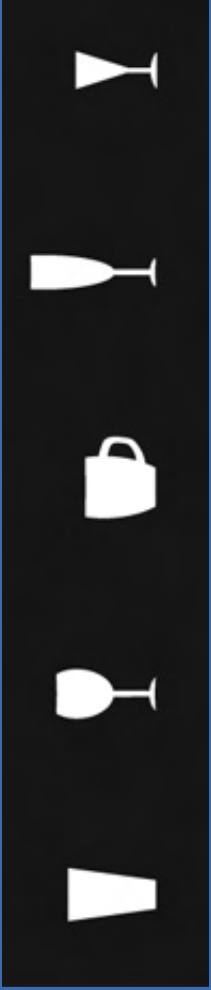


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Notes:



CURDS JUST WANT TO BE CHEESE...



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