

Mastering Artisan Cheesemaking The Ultimate Guide For Home Scale And Market Producers

Holistic Goat Care Mastering Fermentation The Complete Idiot's Guide to Cheese Making Home-Made Cheese Hot Cheese Goat Cheese In a Cheesemaker's Kitchen Making Artisan Gelato Cheddar American Farmstead Cheese The Beginner's Guide to Cheese Making Cheesemaking Made Easy Artisan Cheese Making at Home Successful Cheesemaking Mastering Artisan Cheesemaking Mastering Stocks and Broths Mastering Artisan Cheesemaking The Cheesemaker's Manual A Field Guide to Cheese Homemade Cheese Mastering Basic Cheesemaking Home Cheese Making, 4th Edition Cheesemonger The Modern Cheesemaker The Art of Plant-Based Cheesemaking Homemade Yogurt & Kefir Mastering Cheese The Science of Cheese Human Development Making Your Own Cheese World Cheese Book The Art of Natural Cheesemaking The Small-Scale Dairy 200 Easy Homemade Cheese Recipes Sheridans' Guide to Cheese Home Cheese Making The Small-Scale Poultry Flock Tasting Wine and Cheese The Joy of Cheesemaking The Cheesemaker's Apprentice

Holistic Goat Care

Provides twenty-two lessons on cheese, including tasting plates, cheesemaking, and ordering cheese service.

Mastering Fermentation

Caldwell offers readers a balanced perspective on the current regulatory environment in which raw-milk lovers find themselves. Keepers of cows, goats, or sheep will benefit from information on designing a well-functioning small dairy, choosing equipment, and understanding myriad processes, including details about the business of making milk; managing the farm to create superior milk; understanding the microbiology of milk; and risk-reduction plans to have in place prior to selling raw milk.

The Complete Idiot's Guide to Cheese Making

The finest selection: Tasting notes - Over 750 cheeses - How to enjoy The most comprehensive guide to cheese. Discover the flavor profile, shape, and texture of every cheese. World Cheese Book is for the adventurous cheese lover. It takes you on a tour of the finest cheese-producing countries in the world, revealing local traditions and artisanal processes. Images of each cheese (inside and out), step-by-step techniques that show how to make cheese, and complimentary food and wine pairings make this a truly exhaustive, at-a-glance reference.

Home-Made Cheese

How to Make Your Own Handcrafted Cheese
Learn to make cheese from the masters. Pick up the fundamentals of cheese making, and then gain behind-the-scenes insight from 19 interviews with industry experts. This apprenticeship will teach you to take control of your ingredients and processes. Your results will be delicious.
All the basics you need to get started: ingredients, equipment, taxonomy, techniques, process, and how it works
16 illustrated, step-by-step recipes for fresh cheese, washed curd, grana-style, blue cheese, and more that will build your skills
In-depth interviews on everything from the microbiology of cheese to making it to selling it—how cheese works, and how to make it work for you
Tricks of the trade from experts on mozzarella, Cheddar, Comté, Parmigiano Reggiano, Stilton, and more
Tips on selecting, handling, storing, tasting, and pairing cheese, so it will be presented perfectly whether your goal is to make it at home, sell it, or simply enjoy it

Hot Cheese

Including more than 35 step-by-step recipes from the Black Sheep School of Cheesemaking Most DIY cheesemaking books are hard to follow, complicated, and confusing, and call for the use of packaged freeze-dried cultures, chemical additives, and expensive cheesemaking equipment. For though bread baking has its sourdough, brewing its lambic ales, and pickling its wild fermentation, standard Western cheesemaking practice today is decidedly unnatural. In *The Art of Natural Cheesemaking*, David Asher practices and preaches a traditional, but increasingly countercultural, way of making cheese—one that is natural and intuitive, grounded in ecological principles and biological science. This book encourages home and small-scale commercial cheesemakers to take a different approach by showing them:

- How to source good milk, including raw milk;
- How to keep their own bacterial starter cultures and fungal ripening cultures;
- How to make their own rennet—and how to make good cheese without it;
- How to avoid the use of plastic equipment and chemical additives; and
- How to use appropriate technologies.

Introductory chapters explore and explain the basic elements of cheese: milk, cultures, rennet, salt, tools, and the cheese cave. The fourteen chapters that follow each examine a particular class of cheese, from kefir and paneer to washed-rind and alpine styles, offering specific recipes and handling advice. The techniques presented are direct and thorough, fully illustrated with hand-drawn diagrams and triptych photos that show the transformation of cheeses in a comparative and dynamic fashion. *The Art of Natural Cheesemaking* is the first cheesemaking book to take a political stance against Big Dairy and to criticize both standard industrial and artisanal cheesemaking practices. It promotes the use of ethical animal rennet and protests the use of laboratory-grown freeze-dried cultures. It also explores how GMO technology is creeping into our cheese and the steps we can take to stop it. This book sounds a clarion call to cheesemakers to adopt more natural, sustainable practices. It may well change the way we look at cheese, and how we make it ourselves.

Goat Cheese

"Celebrating 25 years of artisanal cheesemaking & cooking from Vermont Butter & Cheese Company."

In a Cheesemaker's Kitchen

A comprehensive overview on making cheese, including manufacturing, aging, handling the raw ingredients, and choosing what cheese pairs best with wine.

Making Artisan Gelato

Become a cheese gourmet. The Complete Idiot's Guide® to Cheese Making is for both the hobbyist who will enjoy this traditional skill and organic food enthusiasts interested in wholesome, additive-free foods, offering readers the step-by-step process for making all variety of cheeses. ?Covers the processes of creating Mascarpone, Ricotta, Neufchatel, Queso Fresco, Farmhouse Cheddar, Monterey Jack, Colby, Traditional Cheddar, Feta, Gouda, Havarti, and many more cheeses ?The author created and sells a cheese-making kit voted best in the country by The Wall Street Journal ?The eat-local movement, along with recent food-safety scares, has piqued an interest in producing one's own cheese

Cheddar

Not everyone can keep a cow, but everyone can make cheese. This book shows you the very basic equipment needed to make your own cheese: the ingredients, including different milks, herbs and flavours; how to make a simple cheese; and how to produce some of the worlds speciality cheeses such as Roquefort, Brie and Edam. You will find recipes for making many cheeses at home. Whether you are making a cheese cake, a ricotta-based pudding or a stonking salty blue, this book is a cheese lover s guide to making their own favourite food and there are some recipes for the biscuits to go with it, too.

American Farmstead Cheese

One of the oldest, most ubiquitous, and beloved cheeses in the world, the history of Cheddar is a fascinating one. Over the years it has been transformed, from a painstakingly handmade wheel to a rindless, mass-produced block, to a liquefied and emulsified plastic mass untouched by human hands. The Henry Fordism of Cheddar production in many ways anticipated the advent of industrial agriculture. They don't call it "American Cheese" for nothing.

The Beginner's Guide to Cheese Making

Making cheese at home is one of the joys of a self-sufficient lifestyle, along with gardening, canning, and raising chickens. Author Janet Hurst is a twenty-year-veteran home cheesemaker, who shows you how to easily craft your own cheddar, feta, chèvre, mozzarella, and 50 more cheeses. Included are profiles of 20 artisan cheesemakers—from Cypress Grove, Vermont Butter and Cheese, Shelburne Farms, Does Leap, Pure Luck, and more—and their favorite recipes.

Cheesemaking Made Easy

Broaden your palate and enhance your appreciation for gourmet flavor combinations with Tasting Wine and Cheese. Is there anything better than a great wine and cheese pairing? You might enjoy a robust cabernet with the sharp, aged cheddar, or perhaps a crisp Sancerre with a tangy, creamy chevre. Based on the curriculum Adam Centamore developed teaching at Formaggio Kitchen and the Boston Wine School, Tasting Wine and Cheese guides you through the world of flavor pairing with an emphasis on understanding and developing your own palate. Maitre d'Fromage Adam Centamore teaches you how to first taste wines and cheeses separately, allowing you to understand the complex profiles of reds, whites, aged, and fresh. But wading through these waters is only half the battle. Tasting Wine and Cheese takes you on a journey through pairings of cheeses with white, red, sparkling, and dessert wines. There is even a section to help you pair condiments with your wine and cheese. Whether you're looking to broaden your appreciation for gourmet combinations or simply looking for a menu to host a party, you'll find everything that you need in this comprehensive guide. "Adam Centamore is a master at making the perfect wine and cheese match. The interactive pairing workshop he teaches is one of our most popular Wine School classes ever." - Jonathan Alsop, founder & executive director of the Boston Wine School and author of Wine Lover's Devotional: 365 Days of Knowledge, Advice and Lore for the Ardent Aficionado "Wine and cheese pairings decoded! In Tasting Wine and Cheese, Adam employs the same approach in this book as he does his classes - comprehensive, fun and filled with practical information for anyone interested in the enjoyment of food. The result is a pairing of its own as both a solid primer and a worthwhile reference for your future wine and cheese pairing adventures." - Tim Bucciarelli - Manager, Formaggio Kitchen

Artisan Cheese Making at Home

The key to becoming a successful artisan cheesemaker is to develop the intuition essential for problem solving and developing unique styles of cheeses. There are an increasing number of books on the market about making cheese, but none approaches the intricacies of cheesemaking science alongside considerations for preparing each type of cheese variety in as much detail as Mastering Artisan Cheesemaking. Indeed, this book fills a big hole in the market. Beginner guides leave you wanting more content and explanation of process, while recipe-based cookbooks often fail to dig deeper into the science, and therefore don't allow for a truly intuitive cheesemaker to develop. Acclaimed cheesemaker Gianaclis Caldwell has written the book she wishes existed when she was starting out. Every serious home-scale artisan cheesemaker—even those just beginning to experiment—will want this book as their bible to take them from their first quick mozzarella to a French mimolette, and ultimately to designing their own unique cheeses. This comprehensive and user-friendly guide thoroughly explains the art and science that allow milk to be transformed into epicurean masterpieces. Caldwell offers a deep look at the history, science, culture, and art of making artisan cheese on a small scale, and includes detailed information on equipment and setting up a home-scale operation. A large part of the book includes extensive process-based recipes dictating not only the hard numbers, but also the concepts behind each style of cheese and everything you want to know about affinage (aging) and using oils, brushes, waxes, infusions, and other creative aging and flavoring techniques. Also included are beautiful photographs, profiles of other cheesemakers, and in-depth appendices for quick reference in

the preparation and aging room. Mastering Artisan Cheesemaking will also prove an invaluable resource for those with, or thinking of starting, a small-scale creamery. Let Gianaclis Caldwell be your mentor, guide, and cheering section as you follow the pathway to a mastery of cheesemaking. For the avid home hobbyist to the serious commercial artisan, Mastering Artisan Cheesemaking is an irreplaceable resource.

Successful Cheesemaking

How to create artisanal-quality cheeses, butters and yogurts.

Mastering Artisan Cheesemaking

The brothers Kevin and Seamus Sheridan founded Sheridans Cheesemongers in 1995. Today, they are a brand name for cheese in Ireland, Europe, and the United States. Their distinctively branded crackers and biscuits are available at more than seventy retailers, such as Dean & DeLuca, Murray's, and Zingerman's. Together, they are a veritable cheese master class: absolutely everything you could possibly want to know about not only the great cheeses of the world but also the fascinating little handcrafted cheeses, those individual masterworks that showcase some cheese maker's genius, and also the specialty cheeses you may not think of first but may find that you enjoy far more than some of the bigger names. Sheridans' Guide to Cheese is a complete guide to cheese for both novice cheese lovers and mature connoisseurs alike. There's not much Kevin and Seamus have to say on the subject that isn't worth hearing—or reading—and this compendium is an indispensable handbook on cheese. Inside you'll find a country-by-country and style-by-style guide to cheeses of the world and heaps of practical advice on selecting, buying, aging, and storing cheese, as well as tasting notes to help you appreciate every kind you try. This is also an invaluable resource for assembling an ideal cheese plate, wine- and flavor-pairing notes, and even, here and there, a few useful recipes (such as a simply perfect risotto, which Seamus was taught in Italy by a parmesan maker). Skyhorse Publishing, along with our Good Books and Arcade imprints, is proud to publish a broad range of cookbooks, including books on juicing, grilling, baking, frying, home brewing and winemaking, slow cookers, and cast iron cooking. We've been successful with books on gluten-free cooking, vegetarian and vegan cooking, paleo, raw foods, and more. Our list includes French cooking, Swedish cooking, Austrian and German cooking, Cajun cooking, as well as books on jerky, canning and preserving, peanut butter, meatballs, oil and vinegar, bone broth, and more. While not every title we publish becomes a New York Times bestseller or a national bestseller, we are committed to books on subjects that are sometimes overlooked and to authors whose work might not otherwise find a home.

Mastering Stocks and Broths

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when required by an instructor. For courses in Lifespan Development which take a chronological approach Help students understand how culture impacts development - and why it matters Human Development: A Cultural Approach, Second Edition leads students to examine all stages of development through the engaging lens of culture. The first author to take a wholly cultural approach to human development, Jeffrey Arnett integrates cross-cultural examples throughout the narrative to reveal the impact of cultural factors both in the US and around the world. Arnett's emphasis on culture fosters a thorough, balanced view of development that prepares students to face challenges in our diverse and globalized world - whether they travel the globe or remain in their hometowns. Also available with MyPsychLab® This title is also available with MyPsychLab - an online homework, tutorial, and assessment program designed to work with this text to engage students and improve results. Within its structured environment, students practice what they learn, test their understanding, and pursue a personalized study plan that helps them better absorb course material and understand difficult concepts. Students, if interested in purchasing this title with MyPsychLab, ask your instructor for the correct package ISBN and Course ID. Instructors, contact your Pearson representative for more information. Human Development: A Cultural Approach, Second Edition is also available via REVEL(tm), an immersive learning experience designed for the way today's students read, think, and learn. Fully interactive Cultural Focus and Research Focus features bring the study of development to life, and Applying Your Knowledge videos help students apply chapter content to their own lives and future careers.

Mastering Artisan Cheesemaking

Describes the science of cheese making, from chemistry to biology, in a lively way that is readable for both the food scientist and the artisanal hobbyist.

The Cheesemaker's Manual

With probiotic-rich foods increasingly recognized as essential to gut health, yogurt and kefir are gaining popularity as a source of protein and beneficial bacteria. In *Homemade Yogurt & Kefir*, cheesemaker and small-scale dairy producer Gianacelis Caldwell opens the door for fermentation enthusiasts and dairy devotees to make and use yogurt and kefir in the home kitchen. She explores the many culture choices and techniques for working with cow, goat, sheep, water buffalo, and even some plant milks. Step-by-step instructions cover the basics of making dairy ferments, from necessary equipment to the myriad options for thickening, sweetening, and flavoring. Along with foundational recipes, you'll find instructions for creating different styles of yogurt and kefir as well as other traditional milk ferments from around world, including Icelandic skyr, Asian koumiss, and Finish viili. Techniques for making simple cheeses, butter, whipped cream, and other dairy products using yogurt and milk ferments broaden the possibilities of these probiotic-packed cultures, and a recipe section takes you beyond the expected pairing of yogurt with granola, offering creative ways to use fermented dairy products in sauces, soups, and even cocktails, while preserving their health benefits and flavor. Along the way, pioneering yogurt makers, kefir crafters, and famous chefs who are tapping yogurt's potential for meals and libations, share their wisdom.

A Field Guide to Cheese

A guide to the art and science of fermented foods provides recipes that progress from simple condiments to more advanced techniques, offering insight into the history and health benefits of fermentation.

Homemade Cheese

Offers a variety of recipes using goat cheese, including appetizers, salads, meats, vegetables and desserts.

Mastering Basic Cheesemaking

The most comprehensive guide to date on raising all-natural poultry for the small-scale farmer, homesteader, and professional grower. The Small-Scale Poultry Flock offers a practical and integrative model for working with chickens and other domestic fowl, based entirely on natural systems. Readers will find information on growing (and sourcing) feed on a small scale, brooding (and breeding) at home, and using poultry as insect and weed managers in the garden and orchard. Ussery's model presents an entirely sustainable system that can be adapted and utilized in a variety of scales, and will prove invaluable for beginner homesteaders, growers looking to incorporate poultry into their farm, or poultry farmers seeking to close their loop. Ussery offers extensive information on: The definition of an integrated poultry flock (imitation of natural systems, integrating patterns, and closing the circle) Everything you need to know about your basic chicken (including distinctive points about anatomy and behavior that are critical to management) Extended information on poultry health and holistic health care, with a focus on prevention Planning your flock (flock size, choosing breeds, fowl useful for egg vs. meat production, sourcing stock) How to breed and brood the flock (including breeding for genetic conservation), including the most complete guide to working with broody hens available anywhere Making and mixing your own feed (with tips on equipment, storage, basic ingredients, technique, grinding and mixing) Providing more of the flock's feed from sources grown or self-foraged on the homestead or farm, including production of live protein feeds using earthworms and soldier grubs Using poultry to increase soil fertility, control crop damaging insects, and to make compost-including systems for pasturing and for tillage of cover crops and weeds Recipes for great egg and poultry dishes (including Ussery's famous chicken stock!) And one of the best step-by-step poultry butchering guides available, complete with extensive illustrative photos. No other book on raising poultry takes an entirely whole-systems approach, or discusses producing homegrown feed and breeding in such detail. This is a truly invaluable guide that will lead farmers and homesteaders into a new world of self-reliance and enjoyment.

Home Cheese Making, 4th Edition

Stocks and broths are the foundation of good cooking, yet information on their use is often relegated to the introductions or appendices of cookbooks. Until now there has not been a comprehensive culinary guide to stocks in the canon, save for snippets here and there. Hard to

believe, since most passionate home cooks and professional chefs know that using stocks and broths--both on their own and as the base for a recipe--can turn a moderately flavorful dish into a masterpiece. Mastering Stocks and Broths is the comprehensive guide to culinary stocks and broths that passionate home cooks and innovative chefs have all been waiting for. Rachael Mamane, a self-taught cook and owner of small-scale broth company Brooklyn Bouillon, is reminiscent of M. F. K. Fisher, Patience Gray, and Julia Child. She takes us on a culinary journey into the science behind fundamental stocks and the truth about well-crafted bone broths, and offers over 100 complex and unique recipes incorporating stocks as foundational ingredients. Mastering Stocks and Broths includes a historical culinary narrative about stocks in the classic French technique as well as through the lens of other cultures around the world. Readers will learn about the importance of quality sourcing, the practical and health benefits of stocks and broths, and detailed methodology on how to develop, store, and use them in a home kitchen. The recipes place a playful emphasis on the value of zero waste, turning spent bones, produce seconds, and leftover animal fats into practical products to use around the home. Readers will turn to this book when they find themselves wondering what to do with the carcass of a store-bought roast chicken and they want to learn how to make every inch of their vegetables go further. Perhaps most important to remember: a good stock takes time. This is part of the pleasure--making stocks is meditative and meaningful, if you allow yourself the occasion. Building a stock often happens in the background of most kitchens--a smell that permeates a residence, a gentle warmth that radiates from the kitchen. Readers will be inspired by Mamane's approach to truly slow cookery and her effervescent love for food itself.

Cheesemonger

Featuring 40 classic cheeses, including mozzarella, Cheddar, Stilton, Gouda, Brie and other popular varieties, this book tells you all you need to know about how to set up a home dairy. It covers the importance of food safety and hygiene; where and how to source milk; an accessible overview of the biochemical processes involved; and essential techniques such as milling, draining, pressing, salting, rind-washing, introducing moulds or yeasts, maturing and storing. With over 475 photographs and a user-friendly troubleshooting section, this volume will enable you to develop the skills required, whatever your previous experience or level of expertise.

The Modern Cheesemaker

Make your own real, non-dairy cheese at home — traditional methods for making plant-based cheese As plant-based, dairy-free diets continue to expand in popularity for health and ethical reasons, cheese often becomes the "last hurdle." Much of what passes for non-dairy "cheese" lacks the quality and depth of authentic, cultured cheese. Yet for aspiring DIY plant-based cheesemakers, much of the knowledge of this new craft is scattered in isolated kitchens, and there's no real reliable guidance to what works, what doesn't, and why, when making real, cultured plant-based cheese. This book aims to change all that and bring this new craft into the kitchens of the world. Written by a pioneering plant-based cheesemaker who draws deep from the well of experience, The Art of Plant-based Cheesemaking is a clear, highly practical guide that extends traditional cheesemaking methods into the realm of plant-based media as a substitute for dairy. Coverage includes: Understanding culturing and fermentation Essential ingredients and equipment for crafting plant-based cheese Plant and nut-based media and how to make

them How to create and train plant-based cultures Delicious recipes for quick cheeses Advanced recipes for cultured and aged cheeses Resources for sourcing equipment and cultures. Packed with step-by-step recipes, straightforward processes, and encouraging experimentation, this book makes plant-based cheesemaking accessible for beginners and serious foodies alike. Simply everything you need to make delicious non-dairy cheese right at home. Karen McAthy is Executive Chef of Zend Conscious Lounge and Chef and Founder of Blue Heron Creamery in Vancouver, BC, which creates and supplies authentic cultured plant-based cheeses to restaurants, retail outlets, and private customers.

The Art of Plant-Based Cheesemaking

Just a century ago, cheese was still a relatively regional and European phenomenon, and cheese making techniques were limited by climate, geography, and equipment. But modern technology along with the recent artisanal renaissance has opened up the diverse, time-honored, and dynamic world of cheese to enthusiasts willing to take its humble fundamentals—milk, starters, coagulants, and salt—and transform them into complex edibles. *Artisan Cheese Making at Home* is the most ambitious and comprehensive guide to home cheese making, filled with easy-to-follow instructions for making mouthwatering cheese and dairy items. Renowned cooking instructor Mary Karlin has spent years working alongside the country's most passionate artisan cheese producers—cooking, creating, and learning the nuances of their trade. She presents her findings in this lavishly illustrated guide, which features more than eighty recipes for a diverse range of cheeses: from quick and satisfying Mascarpone and Queso Blanco to cultured products like Crème Fraîche and Yogurt to flavorful selections like Saffron-Infused Manchego, Irish-Style Cheddar, and Bloomy Blue Log Chèvre. *Artisan Cheese Making at Home* begins with a primer covering milks, starters, cultures, natural coagulants, and bacteria—everything the beginner needs to get started. The heart of the book is a master class in home cheese making: building basic skills with fresh cheeses like ricotta and working up to developing and aging complex mold-ripened cheeses. Also covered are techniques and equipment, including drying, pressing, and brining, as well as molds and ripening boxes. Last but not least, there is a full chapter on cooking with cheese that includes more than twenty globally-influenced recipes featuring the finished cheeses, such as Goat Cheese and Chive Fallen Soufflés with Herb-Citrus Vinaigrette and Blue Cheese, Bacon, and Pear Galette. Offering an approachable exploration of the alchemy of this extraordinary food, *Artisan Cheese Making at Home* proves that hand-crafting cheese is not only achievable, but also a fascinating and rewarding process.

Homemade Yogurt & Kefir

Cheese Lovers Everywhere will Enjoy the Ease and Simplicity of this Essential Beginner's Resource for Cheese Making at Home. Say you love cheese and anyone within earshot will agree, because from Ricotta to Havarti and Gouda to Brie, cheese is quite simply amazing. But when it comes to making your own, it can be trickier than you'd think to get started. Lifetime cheese lover Elena Santogade felt this way when she taught herself about cheese making in her Brooklyn kitchen more than 10 years ago. As her hobby gained steam, Elena started running cheese making classes out of her apartment. Now, a full-time cheese professional, Elena has dedicated herself to creating cheese making

recipes specifically with the beginner in mind. Elena's first-hand knowledge of the pitfalls and successes of a beginner cheese maker has armed her with the tried and true knowledge you'll find in *The Beginners Guide to Cheese Making*. With the easy, step-by-step cheese making recipes specifically designed for beginners, you'll be making the fresh, tasty cheeses that you love so much in no time. A brief introduction to the craft of cheese making offers answers to all of your cheese uncertainties such as: Goat's milk or cow's milk? What equipment do I need? Which cheese to make first? Quick start tutorials offer a crash course in cheesemaking best practices and techniques so you develop boast-worthy cheese making habits from the very start. Tailored step-by-step make sheets help you track your cheese making process, ensuring your skills improve with every cheese you craft. Easy-to-follow instructions for more than 45 recipes will help you make everything from soft cheeses to hard, and nut spreads to your very own ferments. Learning any new skill can feel tricky at times, but *The Beginners Guide to Cheese Making* sets you up for success early on so you can make the Havarti, Mozzarella, and Feta you've always dreamed of.

Mastering Cheese

A Field Guide to Cheese is the ultimate guide to the world of cheese and the only fully illustrated cheese reference. This tour de fromage begins with a history lesson on the creation of cheese, offers a primer of the many types of milks and categories of cheeses, and then leads readers to an encyclopedic survey of over 400 global cheeses. There are cheeses we all love like feta and fontina, Gouda and mozzarella, Pecorino Romano and chèvre—but also rarities like King River Gold, a washed-rind cheese from Australia; Dancing Fern, a raw cow's-milk cheese from Tennessee; and Danbo, a semisoft, aged cheese from Denmark. Find cheeses that are best for melting, like hushållsost; those that are best served alone, such as bovški sir; and those that are the stinkiest, like Allgäuer Weisslacker. There are cheeses with natural rinds, floral rinds, and soft rinds; curd cheeses; spreadable cheeses; pressed cheeses; whey cheeses; fresh cheeses; and more! A global collection of maps place each cheese to its origin, and readers can take their knowledge even further by reading up on the microbial life of cheese and the science behind our tasting palates. Packed with information, this book is for professional cheesemongers just as much as it is for those with a simple love of cheese.

The Science of Cheese

The craft of home cheesemaking is exploding in popularity. However, most "beginner" books are essentially loosely organized collections of recipes which lack a progressive approach to teaching the fundamentals of this exciting and satisfying traditional skill. *Mastering Basic Cheesemaking* provides a complete hands-on guide to making cheese and other fermented dairy products from scratch, geared toward helping the novice cheesemaker to develop the intuition and abilities to position them for success, especially in the real world of the home kitchen. This well-illustrated and clearly written practical guide assumes no prior experience on the part of the aspiring cheesemaker. Topics include: · Tips and secrets for essentials such as choosing milk and the differences between goat, cow, and sheep milk · Bonus recipes for exciting cheeses such as burrata, quick cheddar curds, and ghee · Options for choosing cultures, ingredients, and equipment to make home

cheesemaking more affordable · How to age cheeses simply in any home refrigerator · Step-by-step encouragement and insight from a professional, artisan cheesemaker Whether you are a budding cheesemaker, avid do-it-yourselfer, foodie, homesteader, or cheese professional, this complete course in beginning cheesemaking from one of North America's foremost instructors is packed with everything you need to create delicious, nourishing, and beautiful classic cheeses and other dairy delights. Gianaclis Caldwell is the head cheesemaker and co-owner of Pholia Farm, well-known for its artisan, aged raw-milk cheeses, and for its educational offerings. She is the author of Mastering Artisan Cheesemaking, The Small-Scale Cheese Business, and The Small-Scale Dairy.

Human Development

The Modern Cheesemaker shows you how to make 18 cheeses, from the rich and gooey, to the wonderfully stinky, and all the cheeseboard favourites – including simple, fresh cheeses such as mozzarella and ricotta, working up to salty and versatile halloumi, feta and paneer, perfect, melting Swiss cheese, through to aged Cheddar and Brie. Starting from the very basics of the making process, with a guide to milk types and the seasonal nature of cheese, The Modern Cheesemaker will deepen your understanding of this essential ingredient and its production. The equipment you will need is thoroughly explained and readily available and by following the easy-to-use instructions and Morgan McGlynn's expert tips, you'll soon learn how to become your own artisan cheesemaker. To reap the rewards of your hard work, there are over 40 recipes for delicious cheese-based dishes to make, along with flavouring cheese and suggested accompaniments.

Making Your Own Cheese

Turn up the heat, it's time to get cheesy! The cookbook Hot Cheese celebrates the magical combination of heat and cheese in over 50 recipes. Whether melted between crusty bread, baked until browned and bubbly, or fried for the perfect crunch-to-ooze factor, there are limitless ways to enjoy the thrill of hot cheese. • Includes no-fuss snacks, hearty and healthy-ish meals, and party favorites • Features twists on beloved classics and inventive, cheesy combinations • Filled with bright and stylish photography to satisfy any cheese lover Melt over delectable recipes like Easy Poutine, Smoked Gouda Chicken Cordon Bleu, and The Best Nachos in the World. This cheesy cookbook also features handy guides to throwing your own fondue or raclette party. • Filled with plenty of guilty pleasures, kid-friendly recipes, and crowd-pleasers, this is the perfect book for anyone who loves cheese and comfort food. • Good for newbie chefs, parents who cook for picky kids, and hosts who want to serve something they know everyone will enjoy. • You'll love this book if you love books like The Mac + Cheese Cookbook: 50 Simple Recipes from Home by Allison Arevalo and Erin Wade, QUESO! Regional Recipes for the World's Favorite Chile-Cheese Dip by Lisa Fain, and World Cheese Book by Juliet Harbutt.

World Cheese Book

Widely acclaimed as “the Cheese Queen,” Ricki Carroll has guided thousands of home cheese makers and inspired the burgeoning

popularity of artisanal cheese making with her classic book, *Home Cheese Making*, first published in 1982, with over 400,000 copies in print. The completely updated fourth edition features 35 new cheese recipes, color photography of step-by-step techniques, and new profiles of contemporary cheese makers. The additions to this comprehensive volume reflect the broader selection of cheeses available in specialty food stores and groceries, including burrata, stracchino, Brillat-Savarin, D’Affinois, Cambrales, Drunk Gouda, Pecorino Pepato, goat milk’s gouda, and more. Companion recipes are included for cheese plate condiments and classic cheese dishes. For cheese lovers wanting to make their own, Ricki Carroll’s expert advice is the key to success. This publication conforms to the EPUB Accessibility specification at WCAG 2.0 Level AA.

The Art of Natural Cheesemaking

"In *Holistic Goat Care*, Caldwell offers readers a comprehensive guide to maintaining a healthy herd of goats, whether they are dairy goats, meat goats, fiber goats, or pet goats. [This book] will empower even novice goat owners to confidently diagnose and treat most of the ailments that goats might experience. For the experienced goat farmer, the book offers a depth of insight and approaches to treatment not found in any other book"--

The Small-Scale Dairy

The word gelato, in Italian, simply means “ice cream,” but its meaning has shifted to define a type of high-end frozen dessert, made with milk, not cream. Gelato also has 35% less air whipped into it than ice cream, heightening its rich mouthfeel without tipping the scales. Gelato, in all its luxury, is simple to make at home with a standard ice-cream maker. *Making Artisan Gelato*, following on the heels of *Making Artisan Chocolates*, will offer 45+ recipes and flavor variations for exquisite frozen desserts, made from all-natural ingredients available at any grocery store or farmer’s market. From pureeing and straining fruit to tempering egg yolks for a creamy base, the gelato-making techniques included in *Making Artisan Gelato* ensure quality concoctions. Recipe flavors run the gamut—nuts, spices, chocolate, fruit, herbs, and more—with novel flavor pairings that go beyond your standard-issue fare.

200 Easy Homemade Cheese Recipes

Learn traditional & professional ways of making the finest cheeses of cow's, goat's, or sheep's milk, using simple home equipment. Step-by-step instructions are clear and easy to follow. With over 800 beautiful black-and-white photos, your cheesemaking questions will be answered. Book progresses from the milk itself, through all kinds of renneted & non-renneted cheeses, grouped by each great cheese family. Learn how to make cheese just the way you like by varying the acidity, moisture, temperature, salting, and ripening so cheese can be strong or mild, hard or soft, mold-ripened or plain. Instructions range from lactic-coagulated Yogurt, Sour Cream, and Chevre, through renneted Bandaged Cheddar, Tomme, Alpine Comte-style, Brie-style, Gouda, stretched-curd Mozzarella, plus many more. There are washed-curd

cheeses like Havarti and Raclette, whey cheeses like Ricotta and Mysost, and Scandinavian cheeses. In addition, ripening & rind treatments from dry-brushed to moldy, bloomy to smeared, are described in easy-to-understand detail. Learn about ingredients, equipment, and how to make cheese presses. All measurements in both metric and English. Includes Frequently Asked Questions, cheesemaking record-keeping charts, suppliers, further reading, references, 20-page glossary, & 30-page index. Foreword by Ricki Carroll. PARTIAL CONTENTS INCLUDE: The milk; supermarket pasteurized milk; proper milk cooling, handling, safety. Equipment & supplies; home cheese vat; pressing, building cheese presses. Recognizing problem recipes; rennet; starter cultures; acidity, pH meters. Flavor/texture development. Acid-plus-heat coagulated Ricotta, Pot Cheese, Sweet Feta-style; Mizithra. Lactic-acid-coagulated Buttermilk; Cottage Cheese; Sour Cream; Yogurt; Chevre: plain, molded, ashed; smoked Rygeost/Quark. Soft, fresh, renneted Feta-style, Cambanzola; Haloumi, Anari; Blue Cheese; Brie-style. Lightly pressed, renneted Farmer's Cheese; ripened, reddish Reblochon. Renneting; flocculation; clean break; texture at cutting. Mesophilic French Tomme; Bandaged Cheddar. Salting; rind treatments. Washed-curd Danish Havarti Esrom, Samsoe; Danbo. Smear ripening. Raclette; Gouda. Brushed rinds. Thermophilic styles: Kefalotyri, Comte, Emmental. Eyes. Stretched-curd Mozzarella, Scamorza, Burrata. Shaping. Whey cheeses: Ricotta, Manouri, Mysost/Gjetost, Crème Fraîche, Whey Butter, cultured Butter; Ghee.

Sheridans' Guide to Cheese

A professional cheesemonger recounts his life and career along with information on the various aspects of the cheese movement, including animal rights, co-operatives, and the politics of cheese.

Home Cheese Making

This updated edition includes equipment lists, step-by-step instructions, and a troubleshooting chart.

The Small-Scale Poultry Flock

Tasting Wine and Cheese

American Farmstead Cheese is the essential resource for aspiring and experienced cheesemakers. The book is packed with cheesemaking history, technique, artistry, and business strategies. Paul Kindstedt explores the rich traditions of European and early American cheeses and their influence on today's artisan and farmstead cheesemakers. Kindstedt combines his love for small scale cheese production with his scientific expertise to provide a wealth of practical resources.

The Joy of Cheesemaking

"Every serious home-scale artisan cheesemaker--even those just beginning to experiment--will want this book as their bible to take them from their first quick mozzarella, to a French mimolette, and ultimately to designing their own unique cheeses. This comprehensive and user-friendly guide thoroughly explains the art and science that allow milk to be transformed into epicurean masterpieces. Caldwell offers a deep look at the history, science, culture, and art of making artisan cheese on a small scale, and includes detailed information on equipment and setting up a home-scale operation. A large part of the book includes extensive process-based recipes dictating not only the hard numbers, but also the concepts behind each style of cheese and everything you want to know about affinage (aging), and using oils, brushes, waxes, infusions, and other creative aging and flavoring techniques. Mastering Artisan Cheesemaking will also prove an invaluable resource for those with, or thinking of starting, a small-scale creamery. Let Gianacis Caldwell be your mentor, guide, and cheering section as you follow the pathway to a mastery of cheesemaking"--

The Cheesemaker's Apprentice

In this home cheese making primer, Ricki Carrol presents basic techniques that will have you whipping up delicious cheeses of every variety in no time. Step-by-step instructions for farmhouse cheddar, gouda, mascarpone, and more are accompanied by inspiring profiles of home cheese makers. With additional tips on storing, serving, and enjoying your homemade cheeses, Home Cheese Making provides everything you need to know to make your favorite cheeses right in your own kitchen.

[Read More About Mastering Artisan Cheesemaking The Ultimate Guide For Home Scale And Market Producers](#)

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