

---

# Cheese The Making Of A Wisconsin Tradition

---

Cheese

The Science and Practice of Cheese-Making

Making Artisan Cheese

Home-Made Cheese

Mastering Basic Cheesemaking

Cheese and Culture

The New Rules of Cheese

Artisan Cheese Making at Home

The Science and Practice of Cheese-Making: A Treatise on the Manufacture of American Cheddar Cheese and Other Varieties, Intended as a Text-Book for T

The Complete Guide to Making Cheese, Butter, and Yogurt at Home

The Art of Natural Cheesemaking

SCIENCE & PRAC OF CHEESE-MAKIN

The Science and Practice of Cheese-making

The Science and Practice of Cheese-making

Making Cheese, Butter & Yogurt

Successful Cheesemaking®

Home Cheese Making

Reinventing the Wheel

Kitchen Creamery

Hand-Book on Cheese Making

Artisan Cheese Making at Home

The Beginner's Guide to Cheese Making

Science and Practice of Cheese-making

The Book of Cheese

Cheese and Cheese-making, Butter and Milk

The Complete Idiot's Guide to Cheese Making

The Science of Cheese

Cheese and Culture

Walking to Listen

The Telling Room

One-Hour Cheese

Say Cheese!

Cheese For Dummies

Cheddar Cheese Making

Home Cheese Making, 4th Edition

Say Cheese!

Cheese Making

Cheese Making

Milk Made

Mastering Artisan Cheesemaking

*Cheese The Making Of A Wisconsin Tradition*

Downloaded from [ftp.bonide.com](http://ftp.bonide.com) by guest

---

## HAILEY BRAXTON

---

**Cheese** Chelsea Green Publishing

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.

*The Science and Practice of Cheese-Making* Nabu Press

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 Gianclis 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 Gianacis 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.

***Making Artisan Cheese*** Ten Speed Press

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.

***Home-Made Cheese*** Lorenz Books

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.

***Mastering Basic Cheesemaking*** Atlantic Publishing Company  
A wonderful primer for making cheese, butter, and yogurt in your kitchen, featuring delicious recipes to test out your skills. From cheesemaking authority and teacher Louella Hill comes an education so timely and inspiring that every cheese lover and cheesemonger, from novice to professional, will have something to learn. *Kitchen Creamery* starts with the basics (think yogurt, ricotta, and mascarpone) before graduating into more complex varieties such as Asiago and Pecorino. With dozens of recipes, styles, and techniques, each page is overflowing with essential knowledge for perfecting the ins and outs of the fascinating process that transforms fresh milk into delicious cheese.

***Cheese and Culture*** Hachette UK

Since 1973, Storey's Country Wisdom Bulletins have offered practical, hands-on instructions designed to help readers master

dozens of country living skills quickly and easily. There are now more than 170 titles in this series, and their remarkable popularity reflects the common desire of country and city dwellers alike to cultivate personal independence in everyday life.

***The New Rules of Cheese*** Univ of California Press

Behind every traditional type of cheese there is a fascinating story. By examining the role of the cheesemaker throughout world history and by understanding a few basic principles of cheese science and technology, we can see how different cheeses have been shaped by and tailored to their surrounding environment, as well as defined by their social and cultural context. *Cheese and Culture* endeavors to advance our appreciation of cheese origins by viewing human history through the eyes of a cheese scientist. There is also a larger story to be told, a grand narrative that binds all cheeses together into a single history that started with the discovery of cheese making and that is still unfolding to this day. This book reconstructs that 9000-year story based on the often fragmentary information that we have available. *Cheese and Culture* embarks on a journey that begins in the Neolithic Age and winds its way through the ensuing centuries to the present. This tour through cheese history intersects with some of the pivotal periods in human prehistory and ancient, classical, medieval, renaissance, and modern history that have shaped western civilization, for these periods also shaped the lives of cheesemakers and the diverse cheeses that they developed. The book offers a useful lens through which to view our twenty-first century attitudes toward cheese that we have inherited from our past, and our attitudes about the food system more broadly. This refreshingly original book will appeal to anyone who loves history, food, and especially good cheese.

***Artisan Cheese Making at Home*** Chelsea Green Publishing

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.

**The Science and Practice of Cheese-Making: A Treatise on the Manufacture of American Cheddar Cheese and Other Varieties, Intended as a Text-Book for T** Chelsea Green Publishing

"Behind every traditional type of cheese there is a fascinating story. By examining the role of the cheesemaker throughout world history and by understanding a few basic principles of cheese science and technology, we can see how different cheeses have been shaped by and tailored to their surrounding environment, as well as defined by their social and cultural context. Cheese and Culture endeavors to advance our appreciation of cheese origins by viewing human history through the eyes of a cheese scientist. There is also a larger story to be told, a grand narrative that binds all cheeses together into a single history that started with the discovery of cheese making and that is still unfolding to this day. This book reconstructs that 9000-year story based on the often fragmentary information that we have available. Cheese and Culture embarks on a journey that begins in the Neolithic Age and winds its way through the ensuing centuries to the present. This tour through cheese history intersects with some of the pivotal periods in human prehistory and ancient, classical, medieval, renaissance, and modern history that have shaped western civilization, for these periods also shaped the lives of cheesemakers and the diverse cheeses that they developed. The book offers a useful lens through which to view our twenty-first century attitudes toward cheese that we have inherited from our past, and our attitudes about the food system more broadly. This refreshingly original book will appeal to anyone who loves history, food, and especially good cheese"-- Provided by publisher.

*The Complete Guide to Making Cheese, Butter, and Yogurt at Home* Good Press

Kids will find making cheese easy and fun with these 12 step-by-step recipes for favorite soft cheeses that can be made in the home kitchen in just a couple hours. An additional 10 recipes feature cheese-centric dishes kids love.

*The Art of Natural Cheesemaking* Storey Publishing

Easy-to-follow techniques for the home dairy, by an artisan cheesemaker and teacher, with beautiful photographs.

*SCIENCE & PRACTICE OF CHEESE-MAKING* University of Wisconsin Press

This book teaches the basics of creating queso blanco, fromage blanc, ricotta, feta, cheddar, gouda, Monterey jack, mozzarella, parmesan, and many other cheeses in addition to sour cream, yogurt, and butter. For anyone with a desire to start experimenting with dairy products at home, this book is the ideal starting point.

**The Science and Practice of Cheese-making** John Wiley & Sons

An accessible guide to selecting, cooking with, and making cheese From a pungent Gorgonzola to the creamiest Brie, the world of cheese involves a vocabulary of taste second only to wine. With the rise of artisanal cheeses, this once humble food made from curdled milk is now haute cuisine. And to make the new world of cheese less intimidating, Laurel Miller and Thalassa Skinner have created a handy primer to selecting cheese, pairing cheese with wine, cooking with cheese, and making cheese. In *Cheese For Dummies*, everyday cheese lovers will learn how to become true cheese connoisseurs. Not only will readers get a look at how different cheeses are made around the world, in *Cheese For Dummies*, they'll develop enough of a palate to discern which cheese is right for them. Explains how to assemble the perfect cheese plate Includes recipes for cooking with cheese Details how to make five cheeses, including Mozzarella, Chevre,

and Ricotta Supplemented with a 16-page photo insert With artisanal and imported cheeses now common to mainstream grocery stores, the everyday cheese lover needs more than simply his nose to make the best choice. Offering wise (and delicious!) advice on every page, *Cheese For Dummies* is a guide for anyone interested in making every mealtime with cheese a special occasion.

*The Science and Practice of Cheese-making* Ten Speed Press

This is a reproduction of a book published before 1923. This book may have occasional imperfections such as missing or blurred pages, poor pictures, errant marks, etc. that were either part of the original artifact, or were introduced by the scanning process. We believe this work is culturally important, and despite the imperfections, have elected to bring it back into print as part of our continuing commitment to the preservation of printed works worldwide. We appreciate your understanding of the imperfections in the preservation process, and hope you enjoy this valuable book.

*Making Cheese, Butter & Yogurt* Theclassics.us

NEW YORK TIMES BESTSELLER • NAMED ONE OF THE BEST BOOKS OF THE YEAR BY NPR • Entertainment Weekly • Kirkus Reviews • The Christian Science Monitor In the picturesque village of Guzmán, Spain, in a cave dug into a hillside on the edge of town, an ancient door leads to a cramped limestone chamber known as "the telling room." Containing nothing but a wooden table and two benches, this is where villagers have gathered for centuries to share their stories and secrets—usually accompanied by copious amounts of wine. It was here, in the summer of 2000, that Michael Paterniti found himself listening to a larger-than-life Spanish cheesemaker named Ambrosio Molinos de las Heras as he spun an odd and compelling tale about a piece of cheese. An unusual piece of cheese. Made from an old family recipe, Ambrosio's cheese was reputed to be among the finest in the world, and was said to hold mystical qualities. Eating it, some claimed, conjured long-lost memories. But then, Ambrosio said, things had gone horribly wrong. . . . By the time the two men exited the telling room that evening, Paterniti was hooked. Soon he was fully embroiled in village life, relocating his young family to Guzmán in order to chase the truth about this cheese and explore the fairy tale-like place where the villagers conversed with farm animals, lived by an ancient Castilian code of honor, and made their wine and food by hand, from the grapes growing on a nearby hill and the flocks of sheep floating over the Meseta. What Paterniti ultimately discovers there in the highlands of Castile is nothing like the idyllic slow-food fable he first imagined. Instead, he's sucked into the heart of an unfolding mystery, a blood feud that includes accusations of betrayal and theft, death threats, and a murder plot. As the village begins to spill its long-held secrets, Paterniti finds himself implicated in the very story he is writing. Equal parts mystery and memoir, travelogue and history, *The Telling Room* is an astonishing work of literary nonfiction by one of our most accomplished storytellers. A moving exploration of happiness, friendship, and betrayal, *The Telling Room* introduces us to Ambrosio Molinos de las Heras, an unforgettable real-life literary hero, while also holding a mirror up to the world, fully alive to the power of stories that define and sustain us. Praise for *The Telling Room* "Captivating . . . Paterniti's writing sings, whether he's talking about how food activates memory, or the joys of watching his children grow."—NPR

*Successful Cheesemaking*® Dial Press

Best-selling author Ricki Carroll — known around the world as "the Cheese Queen" — and her daughter, Sarah Carroll, bring easy cheese making right into your kitchen with this fun guide for kids and families. Step-by-step photos take kids ages 8–12

through the cheese making process, then teach them how to make 12 classic favorites, including mozzarella, feta, ricotta, and cream cheese. A hearty helping of kitchen chemistry and math along with bits of international cheese making history add to the education. A bonus log sheet lets young cheese makers keep notes just like the pros, while punch-out labels and colorful flags will embellish homemade cheeses and global cheese platters.

*Home Cheese Making* Rockridge Press

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.

*Reinventing the Wheel* Wentworth Press

This historic book may have numerous typos and missing text. Purchasers can usually download a free scanned copy of the original book (without typos) from the publisher. Not indexed. Not illustrated. 1895 edition. Excerpt: ...generally two, in a box. Where flats are shipped two in a box, they are placed one on top of the other, and are in that case termed "twins." When shipped one in a box, they are called "singles." Scale Boards. That the rinds of the cheese may be well protected, "scale boards," or very thin basswood or whitewood boards, are placed in the box. Two or three are placed on each end of the box, and two or three between twins. This number is more than is generally used, but cheese in this way keep better when placed in cold storage. If flats are put together without scale boards, and left for any great length of time, they will stick together so tight that they can with difficulty be pulled apart. The rinds sweat and are easily broken. They therefore need plenty of scale boards. The boxes should be trimmed to one-eighth of an inch less than the height of the cheese, so that it will hold its place and arrive in market in good condition. They should not be more than a quarter of an inch larger in diameter than the cheese if there is too much room in the box, the cheese will be likely to roll around and break the box. On the other hand, the box should not be so tight, that the cheese will stick in it. Boxes that are split or poorly nailed should be thrown aside, for they will be sure to arrive in the market in a dilapidated condition. Cheese makers do not realize, that boxes that may be in fair condition, may be entirely useless at the other end of the journey. How Cheese are Weighed. In weighing cheese nothing but full pounds are counted. For instance, if the weight is 60 pounds, it is counted but 60, or if the beam barely rises at 61 pounds, it is counted but 60, for in course of transportation, it would likely lose...

*Kitchen Creamery* Storey Publishing, LLC

"...the history of the cheese-making industry in Wisconsin from its inception in the 1840s to the present. In his compelling yet conversational style, Apps documents the daily lives of the early cheese makers and how Wisconsin became the nation's number one cheese producer. ... (includes) a helpful guide to museums, factories and festivals -- celebrating Wisconsin's defining industry."--Back cover.

*Hand-Book on Cheese Making* Workman Publishing Company

From America's most engaging authority on cheese, comes a groundbreaking book destined to become a classic.