Cheese and Culture - Paul Kindstedt 2012

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.

Cheese and Culture - Paul Kindstedt 2012-04-01

"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.

Cheese and Culture-Paul Kindstedt 2012-04-01 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.

THE TOP 10 SUNDAY TIMES BESTSELLER Shortlisted for the André Simon Food and Drink Book Awards for 2019 'A beautifully textured tour around the cheeseboard' Simon Garfield 'Full of flavour' Sunday Times 'A delightful and informative romp' Bee Wilson, Guardian 'His encounters with modern-day practitioners fizz with infectious delight' John Walsh, Sunday Times

World Cheese Book-Juliet Harbutt 2015-07-07 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.

The Life of Cheese-Heather Paxson 2013 "The Life of Cheese is the definitive work on America's artisanal food revolution. Heather Paxson's engaging stories are as rich, sharp, and well-grounded as the product she scrutinizes. A must read for anyone interested in fostering a sustainable food system." Warren Belasco, author of Meals to Come: A History of the Future of Food "Heather Paxson's lucid and engaging book, The Life of Cheese, is a gift to anyone interested in exploring the wonderful and wonderfully complex realities of artisan cheesemaking in the United States.
Paxson deftly integrates careful considerations of the importance of sentiment, value and craft to the work of cheesemakers with vivid stories and lush descriptions of their farms, cheese plants and cheese caves. While she beguiles you with the stories and tastes of cheeses from Vermont, Wisconsin and California, she also asks you to envision a post-pastoral ethos in the making. This ethos reconsiders contemporary beliefs about America’s food commerce and culture, reimagines our relationship to the natural world, and redefines how we make, eat, and appreciate food. For cheese aficionados, food activists, anthropologists and food scholars alike, reading Paxson's book will be a transformative experience. “Amy Trubek, author of The Taste of Place: A Cultural Journey into Terroir

The Cheese and the Worms—Carlo Ginzburg 2013-10-15 Offers a study of culture in the sixteenth century as seen through the eyes of one man, the miller known as Menocchio, who was accused of heresy during the Inquisition and sentenced to death. This book illustrates the confusing political and religious conditions of the time.

American Farmstead Cheese—Paul Kindstedt 2005 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.

Cheese and Microbes—Catherine W. Donnelly 2014-04-30 A scientific overview of the association of microbes with cheese, through the lens of select cheese varieties that result due to surface mold ripening, internal mold ripening, rind washing, cave aging, or surface smear rind development. Over the past decade, there has been explosive growth in the U.S. artisan cheese industry. The editor, Ms. Donnelly, was involved in developing a comprehensive education curriculum for those new to cheese making, which focused on the science of cheese, principally to promote cheese quality and safety. Many of the chapters in this book focus on aspects of that requisite knowledge.

Cheese—Andrew Dalby 2009-11-15 Take a slice of bread. It’s perfectly okay in and of itself. Maybe it has a nice, crisp crust or the scent of sourdough. But really, it’s kind of boring. Now melt some cheese on it—a sharp Vermont cheddar or a flavorful Swiss Gruyere. Mmm, delicious. Cheese—it’s the staple food, the accessory that makes everything better, from the hamburger to the ordinary sandwich to a bowl of macaroni. Despite its many uses and variations, there has never before been a global history of cheese, but here at last is a succinct, authoritative account, revealing how cheese was invented and where, when, and even why. In bite-sized chapters well-known food historian Andrew Dalby tells the true and savory story of cheese, from its prehistoric invention to the moment of its modern rebirth. Here you will find the most ancient cheese appellations, the first written description of the cheese-making process, a list of the luxury cheeses of classical Rome, the medieval rule-of-thumb for identifying good cheese, and even the story of how loyal cheese lover Samuel Pepys saved his parmesan from the great Fire of London. Dalby reveals that cheese is one of the most ancient of civilized foods, and he suggests that our passion for cheese may even lay behind the early establishment of global trade. Packed with entertaining cheese facts, anecdotes, and images, Cheese also features a selection of historic recipes. For those who crave a pungent stilton, a creamy brie, or a salty pecorino, Cheese is the perfect snack of a book.
<table>
<thead>
<tr>
<th>Book Title</th>
<th>Author</th>
<th>Year</th>
<th>Summary</th>
</tr>
</thead>
<tbody>
<tr>
<td>The Science of Cheese</td>
<td>Michael H. Tunick</td>
<td>2014</td>
<td>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.</td>
</tr>
<tr>
<td>Mastering Cheese</td>
<td>Max McCalman</td>
<td>2009</td>
<td>Provides twenty-two lessons on cheese, including tasting plates, cheesemaking, and ordering cheese service.</td>
</tr>
<tr>
<td>Cheesemonger</td>
<td>Gordon Edgar</td>
<td>2010</td>
<td>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.</td>
</tr>
<tr>
<td>Who Cut the Cheese?</td>
<td>Jim Dawson</td>
<td>2011</td>
<td>We've told you HOW TO SHIT IN THE WOODS. We've taken you UP SHIT CREEK. Now, we dare to ask the eternal question...WHO CUT THE CHEESE? Which is to say, what exactly is a fart? Why do we do it? Why do we hide it when we do it? And why do we find farts so darn funny? A cut above anything else on the subject, this book really lets go and tells all, getting to the bottom of these mysteries. Author Jim sniffs out a load of historical and scientific fart tales, then offers the kind of fun facts you’ll be dying to let slip at social occasions, in chapters like &quot;Fart Facts That Aren’t Just Hot Air,&quot; &quot;Gone with the Wind&quot; (on famous movie farts), and &quot;Le Petomane &amp; the Art of the Fart&quot; (on the most famous windbag in history). From fact to fiction to frivolous flatulence, this book is unquestionably a ripping good read.</td>
</tr>
<tr>
<td>Reinventing the Wheel</td>
<td>Bronwen Percival</td>
<td>2017</td>
<td>&quot;Reinventing the Wheel is equal parts popular science, history, and muckraking. Over the past hundred and fifty years, dairy farming and cheesemaking have been transformed, and this book explores what has been lost along the way. Today, using cutting-edge technologies like high-throughput DNA sequencing, scientists are beginning to understand the techniques of our great-grandparents. The authors describe how geneticists are helping conservationists rescue rare dairy cow breeds on the brink of extinction, microbiologists are teaching cheesemakers to nurture the naturally occurring microbes in their raw milk rather than destroying them, and communities of cheesemakers are producing “real” cheeses that reunite farming and flavor, rewarding diversity and sustainability at every level.&quot;--Provided by publisher.</td>
</tr>
<tr>
<td>Cheddar</td>
<td>Gordon Edgar</td>
<td>2015</td>
<td>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 &quot;American Cheese&quot; for nothing.</td>
</tr>
<tr>
<td>The Book of Cheese</td>
<td>Liz Thorpe</td>
<td>2017</td>
<td>EXPLORE THE WORLD OF CHEESE BY ASKING YOURSELF ONE SIMPLE QUESTION: WHAT CHEESES DO I ALREADY LOVE? This is the first book of its kind to be organized not by country, milk type, or any other technical classification. The Book of Cheese maps the world of cheese using nine familiar favorites, what author Liz Thorpe calls the Gateway Cheeses. From basics like Swiss, blue, and cheddar, Liz leads the way to more adventurous types. Love Brie? Liz shows you how to find other Brie-like cheeses, from the mild Moses Sleeper to the pungent Fromage de Meaux. Her revolutionary approach allows food lovers to focus on what they really care about: finding more cheeses to enjoy. Complete with flavor and aroma wheels, charts guiding you through different intensities and availabilities, and gorgeous photography, this is the only book on cheese you will ever need.</td>
</tr>
</tbody>
</table>
| The Oxford Companion to Cheese | 2016                        | 2016 | Winner of the 2017 James Beard Award for Reference & Scholarship The discovery of cheese is a narrative at least 8,000 years old, dating back to the Neolithic era. Yet, after all of these thousands of years we are still finding new ways to combine the same four basic ingredients - milk, bacteria, salt, and enzymes - into new
and exciting products with vastly different shapes, sizes, and colors, and equally complex and varied tastes, textures, and, yes, aromas. In fact, after a long period of industrialized, processed, and standardized cheese, cheesemakers, cheesemongers, affineurs, and most of all consumers are rediscovering the endless variety of cheeses across cultures. The Oxford Companion to Cheese is the first major reference work dedicated to cheese, containing 855 A-Z entries on cheese history, culture, science, and production. From cottage cheese to Camembert, from Gorgonzola to Gruyère, there are entries on all of the major cheese varieties globally, but also many cheeses that are not well known outside of their region of production. The concentrated whey cheeses popular in Norway, brunost, are covered here, as are the traditional Turkish and Iranian cheeses that are ripened in casings prepared from sheep's or goat's skin. There are entries on animal species whose milk is commonly (cow, goat, sheep) and not so commonly (think yak, camel, and reindeer) used in cheesemaking, as well as entries on a few highly important breeds within each species, such as the Nubian goat or the Holstein cow. Regional entries on places with a strong history of cheese production, biographies of influential cheesemakers, innovative and influential cheese shops, and historical entries on topics like manorial cheesemaking and cheese in children's literature round out the Companion's eclectic cultural coverage. The Companion also reflects a fascination with the microbiology and chemistry of cheese, featuring entries on bacteria, molds, yeasts, cultures, and coagulants used in cheesemaking and cheese maturing. The blooms, veins, sticky surfaces, gooey interiors, crystals, wrinkles, strings, and yes, for some, the odors of cheese are all due to microbial action and growth. And today we have unprecedented insight into the microbial complexity of cheese, thanks to advances in molecular biology, whole-genome sequencing technologies, and microbiome research. The Companion is equally interested in the applied elements of cheesemaking, with entries on production methodologies and the technology and equipment used in cheesemaking. An astonishing 325 authors contributed entries to the Companion, residing in 35 countries. These experts included cheesemakers, cheesemongers, dairy scientists, anthropologists, food historians, journalists, archaeologists, and on, from backgrounds as diverse as the topics they write about. Every entry is signed by the author, and includes both cross references to related topics and further reading suggestions. The endmatter includes a list of cheese-related museums and a thorough index. Two 16-page color inserts and well over a hundred black and white images help bring the entries to life. This landmark encyclopedia is the most wide-ranging, comprehensive, and reliable reference work on cheese available, suitable for both novices and industry insiders alike.

It's Not You, It's Brie-Kirstin Jackson 2012-11-06 There’s more to American cheese than tangerine orange or white bricks. In It’s Not You, It’s Brie, cheese expert Kirstin Jackson tells the whole cheese story. Through fifty American cheese profiles, she takes us “backstage” into underground caves, into funky scents and traditions that link today’s cheese makers to American history. You’ll meet the people who dedicate their lives to artisan cheese—from those who run generations-old family farms to others who ditched their day job to start a dairy. Jackson groups the cheeses into sixteen styles ranging from American Originals to Mixed Milk, explaining how each one’s unique flavors, appearance, and production practices have come to define its style. Featured cheeses include Queso Oaxaqueño, a Mexican-style cheese hand-stretched in California; Scholten Weybridge, a double-crème made in Vermont from the milk of a rare Dutch Belted cow; and River’s Edge Mayor of Nye Beach, a funky washed-rind goat’s milk that knocks its French rivals out of the water. Beer, wine, and food pairing suggestions round out each profile, along with recipes that use every cheese style in refreshing new ways, from Gouda Almond Toffee to Landaff and Celery Root Beer Soup.

Cheese Sex Death-Erika Kubick 2021-10-26 From lauded cheesemonger and creator of the popular blog Cheese Sex Death, a bible for everything you need to know about cheese. For many people, the world of artisan cheese is an intriguing but intimidating place. There are so many strange smells, unusual textures, exotic names, and rules for serving. Where should a neophyte begin? From evangelist cheesemonger Erika Kubick, this comprehensive book guides readers to become confident connoisseurs and worshippers of Cheesus. A preacher of the curd word, Kubick provides the Ten Commandments of Cheese, which breaks down this complex world into simplified bites. A welcoming sanctuary devoted to making cheese a daily part of life and gatherings, this book explores the many different styles of cheese by type, profiling commonly found and affordable wedges as well as
the more rare and refined of rinds. Kubick offers divine recipes that cover everything from everyday crowd pleasers (think mac and cheese and baked brie) to festive feasts fit for holidays and gatherings. This cheese devotee outlines the perfect cheese plate formula and offers inventive yet easy-to-execute beverage pairings, including wine, beer, spirits, and non-alcoholic drinks. These heavenly spreads and recipes wring maximum indulgence out of minimal effort and expense. Filled with seductive photography and audacious prose, Cheese Sex Death is a delightfully approachable guide to artisan cheese that will make just about anyone worship at the altar of Cheesus.

Mastering Artisan Cheesemaking-Gianaclis Caldwell 2012-09-19 "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 Gianaclis Caldwell be your mentor, guide, and cheering section as you follow the pathway to a mastery of cheesemaking"

Home Cheese Making-Ricki Carroll 2002-10-14 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.

Camembert-Pierre Boisard 2003-07 In this witty and entertaining book, Boisard investigates the history of Camembert and its legend. He considers the transformation of France’s cheese-making industry and along the way gives a highly selective, yet richly detailed history of France—from the Revolution to the European Union.

The Whole Fromage-Kathe Lison 2013-06-25 An Amazon 2013 Best of the Year Pick The French, sans doute, love their fromages. And there’s much to love: hundreds of gloriously pungent varieties—crumbly, creamy, buttery, even shot through with bottle-green mold. So many varieties, in fact, that the aspiring gourmand may wonder: How does one make sense of it all? In The Whole Fromage, Kathe Lison sets out to learn what makes French cheese so remarkable—why France is the “Cheese Mother Ship,” in the words of one American expert. Her journey takes her to cheese caves tucked within the craggy volcanic rock of Auvergne, to a centuries-old monastery in the French Alps, and to the farmlands that keep cheesemaking traditions alive. She meets the dairy scientists, shepherds, and affineurs who make up the world of modern French cheese, and whose lifestyles and philosophies are as varied and flavorful as the delicacies they produce. Most delicious of all, she meets the cheeses themselves—from spruce-wrapped Mont d’Or, so gooey it’s best eaten with a spoon; to luminous Beaufort, redolent of Alpine grasses and wildflowers, a single round of which can weigh as much as a Saint Bernard; to Camembert, invented in Normandy but beloved and imitated across the world. With writing as piquant and rich as a well-aged Roquefort, as charming as a tender springtime chèvre, and yet as unsentimental as a stinky Maroilles, The Whole Fromage is a tasty exploration of one of the great culinary treasures of France.

The Philosophy of Cheese-Patrick McGuigan 2020-10-08 From the first cheese, dating to 5000 BC, food journalist Patrick McGuigan travels through Feta’s relation to ancient faiths, the influence of monks on Munster, the rise of Roquefort and the global trade of Gouda. Discover how the household
staple of Cheddar stands as a symbol for industrialization, and what Rogue River Blue can tell us about the artisan cheese renaissance happening in the US today. If you've ever looked at a cheese rind and wondered "Can I eat this?," The Philosophy of Cheese will set you right. Alongside surprising and little-known stories of much-loved cheeses, this book will teach you how to effectively store your cheese, how to pair it with alcohol for an exquisite tasting and how to create the cheeseboard of your dreams.

Laura Werlins Cheese Essentials-Laura Werlin 2007-10-01 An introduction to cheese covers such topics as milk differences, rinds and mold, and the eight cheese styles and includes tips on cooking with cheese and fifty recipes.

Artisan Cheese Making at Home-Mary Karlin 2011-08-23 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 New Cultural History-Aletta Biersack 1989-03-07 Examines the influence of culture on the newest studies of history, and presents several models for modern cultural history

A Bite-Sized History of France-Stéphane Henaut 2018-07-10 One of Smithsonian magazine’s “Ten Best Books About Travel of 2018” One of AFAR magazine’s “8 New Books You Need to Read Before Flying to France” A “delicious” (Dorie Greenspan), “genial” (Kirkus Reviews), “very cool book about the intersections of food and history” (Michael Pollan)—as featured in the New York Times Acclaimed upon its hardcover publication as a “culinary treat for Francophiles” (Publishers Weekly), A Bite-Sized History of France is a thoroughly original book that explores the facts and legends of the most popular French foods and wines. Traversing the cuisines of France’s most famous cities as well as its underexplored regions, the book is enriched by the “authors’ friendly accessibility that makes these stories so memorable” (The New York Times Book Review). This innovative social history also explores the impact of war and imperialism, the age-old tension between tradition and innovation, and the enduring use of food to prop up social and political identities. The origins of the most legendary French foods and wines—from Roquefort and cognac to croissants and Calvados, from absinthe and oysters to Camembert and champagne—also reveal the
social and political trends that propelled France’s rise upon the world stage. As told by a Franco-American couple (Stéphane is a cheesemonger, Jeni is an academic) this is an “impressive book that intertwines stories of gastronomy, culture, war, and revolution . . . It’s a roller coaster ride, and when you’re done you’ll wish you could come back for more” (The Christian Science Monitor).

**Cheese For Dummies**-Culture Magazine 2012-08-02 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.

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.

**Di Bruno Bros. House of Cheese**-Tenaya Darlington 2013-05-07 The Philadelphia institution and self-proclaimed “Culinary Pioneers Since 1939” offers this guide to cheese pairing with information on 170 different varieties of artisan cheeses and 30 recipes including Cheddar Ale Soup and Rogue River Sushi.

**The Vermont Cheese Book**-Ellen Ecker Ogden 2007 A behind-the-scenes tour of more than three dozen cheesemakers in Vermont is complemented by detailed interviews with cheesemakers and descriptions of specific cheeses, in a reference that offers insight into the cheese-making craft and Vermont’s role in the national food scene. Original.

**Fromages**-Dominique Bouchait 2019-03-05 A French master fromager shares over 30 years of expertise in selecting, storing, and serving cheese – from Abondance to Valencay. There are many books about cheese, but this one features the professional knowledge and passion of a French master fromager who shares his expertise on making sense of the many cheese varieties—crumbly, creamy, buttery, moldy—for which France is famous. From farms in the pastoral French countryside and cheese caves in a medieval Alpine monastery to the dairy scientists and affineurs who comprise the world of modern French cheese, no other book that covers the entire cheese spectrum. The book begins with answers to 70 commonly heard questions – from why there are crusts on some cheese to why is mimolette orange and why cheeses do not all smell alike – and sections explaining the basics of cheese-making and ripening, the nuances of cow, sheep, and goat milk, and the alchemy of essential probiotics used as starter cultures. The main part of the book pays tribute to France’s 45 A.O.P. cheeses – such as Brie de Meaux, Maroilles, Morbier, Munster, Rocquefort, Valencay – which have been granted the appellation d’origine protégée guaranteeing origin and type. Each profile features a full-page photographic portrait with detailed text about terroir and origin, selection, tasting, presentation, serving, and wine pairing.

**Faith, Reason, and the Plague in Seventeenth-century Tuscany**-Carlo M. Cipolla 1981 Recreates the struggles within plague-stricken Monte Lupo, a seventeenth-century Tuscan village, relating events that led to a confrontation between the advocates of science and the followers of faith.

**Cheese, Wine, and Bread**-Katie Quinn 2021-04-27 “Open-hearted and buoyant, the book weaves together her hands-on experiences in Europe and introduces us to a rich cast of people who make, sell and care about these
“traditions.” —Jenny Linford, author of The Missing Ingredient

In this delightful, full-color tour of France, England, and Italy, YouTube star Katie Quinn shares the stories and science behind everyone's fermented favorites—cheese, wine, and bread—along with classic recipes. Delicious staples of a great meal, bread, cheese, and wine develop their complex flavors through a process known as fermentation. Katie Quinn spent months as an apprentice with some of Europe's most acclaimed experts to study the art and science of fermentation. Visiting grain fields, vineyards, and dairies, Katie brings the stories and science of these foods to the table, explains the process of each craft, and introduces the people behind them. What will keep readers glued to the book like a suspense novel is Katie's personal journey as an expat discovering herself abroad; Katie's vulnerability will turn readers into fans, and they'll finish the book feeling like they're her best friends, trusted with her innermost revelations. In England, Katie becomes a cheesemonger at Neal’s Yard Dairy, London’s preeminent cheese shop—the beginning of a journey that takes her from a goat farm in rural Somerset to a nationwide search for innovating dairy gurus. In Italy, Katie offers an inside look at Italian winemaking with the Comellis at their family-owned vineyard in Northeast Italy and witnesses the diversity of vintners as she makes her way around Italy. In France, Katie meets the reigning queen of bread, Apollonia Poilâne of Paris' famed Poilâne Bakery, apprentices at boulangeries in Paris learning the ins and outs of sourdough, and travels the country to uncover the present and future of French bread. Part artisanal survey, part travelogue, and part cookbook, featuring watercolor illustrations and gorgeous photographs, Cheese, Wine, and Bread is an outstanding gastronomic tour for foodies, cooks, artisans, and armchair travelers alike.

The Hungry Eye—Leonard Barkan 2021-09-14

An enticing history of food and drink in Western art and culture Eating and drinking can be aesthetic experiences as well as sensory ones. The Hungry Eye takes readers from antiquity to the Renaissance to explore the central role of food and drink in literature, art, philosophy, religion, and statecraft. In this beautifully illustrated book, Leonard Barkan provides an illuminating meditation on how culture finds expression in what we eat and drink. Plato's Symposium is a timeless philosophical text, one that also describes a drinking party. Salome performed her dance at a banquet where the head of John the Baptist was presented on a platter. Barkan looks at ancient mosaics, Dutch still life, and Venetian Last Suppers. He describes how ancient Rome was a paradise of culinary obsessives, and explains what it meant for the Israelites to dine on manna. He discusses the surprising relationship between Renaissance perspective and dinner parties, and sheds new light on the moment when the risen Christ appears to his disciples hungry for a piece of broiled fish. Readers will browse the pages of the Deipnosophistae—an ancient Greek work in sixteen volumes about a single meal, complete with menus—and gain epicurean insights into such figures as Rabelais and Shakespeare, Leonardo and Vermeer. A book for anyone who relishes the pleasures of the table, The Hungry Eye is an erudite and uniquely personal look at all the glorious ways that food and drink have transfigured Western arts and high culture.

Immortal Milk—Eric LeMay 2010-06-01

Is there a food more delightful, ubiquitous, or accessible than cheese? This book is a charming and engaging love letter to the food that Clifton Fadiman once called "milk's leap toward immortality." Examining some cheeses we know as well as some we don't; the processes, places, and people who make them; and the way cheeses taste us as much as we taste them, each chapter takes up a singular and exciting aspect of cheese: Why do we relish cheese? What facts does a cheese lover need to know? How did cheese lead to cheesiness? What's the ideal way to eat cheese—in Paris, Italy, and Wisconsin? Why does cheese comfort us, even when it reeks? Finally, what foods pair well with which cheeses? Eric LeMay brings us cheese from as near as Formaggio Kitchen in Cambridge, Massachusetts, to as far as the Slow Food International Cheese Festival in Bra, Italy. In the witty, inventive, and wise company of his best girl, Chuck, he endures surly fromagers in Paris and dodges pissing goats in Vermont, a hurricane in Cambridge, and a dispiriting sense of hippie optimism in San Francisco; looks into curd and up at the cosmos; and even dons secondhand polyester to fathom America’s 1970s fondue fad. The result is a plucky and pithy tour through everything worth knowing about cheese. *** AN EXCERPT FROM THIS BOOK APPEARS IN BEST AMERICAN FOOD WRITING 2009 ***
pays, which is also a pleasant way to eat a Langres. "It doesn’t play well with others," Chuck continued, the thick smack of pâte slowing her speech. "It doesn’t respect lesser cheese." "It’s like a road trip through Arizona in an old Buick," I offered. "It has a half-life inside your teeth." "It has ideas." "It gradually peels off the skin on the roof of your mouth." "It attains absolute crustiness and absolute creaminess." Anyone can read that a salt-washed Langres is "salty," then taste its saltiness, but not everyone will taste in it the brilliant and irascible character of Proust’s Palamède de Guermantes, Baron de Charlus. Yet these more personal descriptions capture the experience of a Langres. It sparks associative leaps, unforeseen flashbacks, inspired flights of poetry and desire. Its riches reveal your own. W. H. Auden once remarked that when you read a book, the book also reads you. The same holds true for cheese: it tastes you. —From Immortal Milk

Ending the War on Artisan Cheese-Catherine Donnelly 2019-11-14 A prominent food scientist defends the use of raw milk in traditional artisan cheesemaking. Raw milk cheese--cheese made from unpasteurized milk--is an expansive category that includes some of Europe's most beloved traditional styles: Parmigiano Reggiano, Gruyère, and Comté, to name a few. In the United States, raw milk cheese forms the backbone of the resurgent artisan cheese industry, as consumers demand local, traditionally produced, and high-quality foods. Internationally award-winning artisan cheeses like Bayley Hazen Blue (Jasper Hill, VT) would have been unimaginable just forty years ago when American cheese meant Kraft Singles. Unfortunately the artisan cheese industry faces an existential regulatory threat. Over the past thirty years the US Food and Drug Administration (FDA) has edged toward an outright ban on raw milk cheeses. Their assault on traditional cheesemaking goes beyond a debate about raw milk safety; the FDA has also attempted to ban the use of wooden boards, the use of ash in cheese ripening, and has set stringent microbiological criteria that many artisan cheeses cannot meet. The David versus Goliath existence of small producers fighting crushing regulations is true in parts of Europe as well, where beloved creameries are going belly-up or being bought out because they can't comply with EU health ordinances. Centuries-old cheese styles like Fourme d'Ambert and Cantal are nearing extinction, leading Prince Charles to decry the "bacteriological correctness" of European regulators. The dirty secret is that Listeria and other bacterial outbreaks occur in pasteurized cheeses more often than in raw milk cheeses, and traditional processes like ash-ripening have been proven safe. In Ending the War on Artisan Cheese, Dr. Catherine Donnelly forcefully defends traditional cheesemaking, while exposing government actions in the United States and abroad designed to take away food choice under the false guise of food safety. This book is fundamentally about where and how our food is produced, the values we place on methods of food production, and how the roles of tradition, heritage, and quality often conflict with advertising, politics, and profits in influencing our food choices.

Cheeses Around the World-Raquel De Pinho Ferreura Guine 2019-05-03 Cheese is an ancient food product produced worldwide and globally appreciated. The world cheese trade is of great importance economically, both at the industrial level, as well as when it comes to traditional cheeses, which provide income for rural populations. The diversity in cheese technology is enormous, varying in the type of milk used, the production operations, the lactic cultures, the maturation times and conditions, among other aspects. Cheese products, therefore, have a wide range of characteristics in terms of taste, flavour, texture, colour, shape, or size. Unlike cheese produced at the industrial scale, traditional cheeses are imprinted with a social and cultural heritage that makes them unique. The first part of this book contains chapters dedicated to the economic and social importance of cheese, the nutritional aspects and health effects, cheese technology and characteristics, as well as yeast microflora. Further chapters contain details about the traditional cheeses in different parts of the world, including European, African, or American countries, namely Brazil, Burkina Faso, Croatia, Greece, Hungary, Italy, Latvia, Lithuania, Mexico, Poland, Portugal, Romania, Serbia, and Slovenia. This book contains a diverse set of contributions that will enlighten the readers about many types of cheeses from different countries around the world. It is useful for professionals, including professors, researchers, or those working in the cheese industry, as well as for students or even the general public. The subjects addressed in the book make it interesting for professionals in the scientific domains of food science and technology, nutrition, gastronomy, sociology, and history.