



THE BEVERAGE PEOPLE

Home Cheesemaking Catalog



Our Guidance....Quality Supplies....Your Success....

Curds just want to be cheese....

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

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

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

Please see our newest recipe for “Coastal California” Blue Cheese on page 22–23. The photo below is a wedge of this yummy blue. This recipe can take your cheesemaking to the next level, if you choose to add a pH meter to your tool kit. You can choose to follow the timeline by pH or by time as we provide both for you.



A couple of "Beauty" photos to inspire you, Top photo is two Soft Ripened Cheeses, Brie on the left and Valençay on the right. The Bottom Photo is a Hard Cheese - Quejo de Vinjo

Recipes for these cheeses and many more are available for you on our website: www.thebeveragepeople.com.



Our Step by Step Guide

Prepare your supplies

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



Condition the Milk

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



Make the Curds

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



Cut and Settle the Curds

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

To Cheesemaking!



Separate Curds and Whey

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



Drain Excess Whey

1. Drain in mesh bag or cheesecloth
2. Transfer to molds if shaping after bag draining
3. Place molds on draining mats
4. Press as specified in recipe for hard cheese
5. Salt as needed: sprinkle with dry salt or prepare a brine with whey, salt, calcium chloride and purified water



Age the Cheese

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

Eat and Enjoy!

The Four Broad Categories of Cheese

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

Quick Cheeses

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

Fresh Cheeses

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

Soft Ripened Cheeses

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

Hard Cheeses

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

QUICK CHEESE - MOZZARELLA

Cheese in Just 30-40 Minutes

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

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

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

Ingredients

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

Equipment

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

Method

1. Dissolve lipase in water and set aside for 20 minutes.
2. Warm the milk to 55° F., and gently stir in the dissolved Citric Acid, dry Milk Powder and Lipase.
3. Slowly heat to 88° F. over low to medium heat. The milk will begin curdling.
4. Stir in the Rennet water with 20 top/bottom strokes, while raising the temperature to 100-105° F. Turn off the heat. Within 3-5 minutes, you

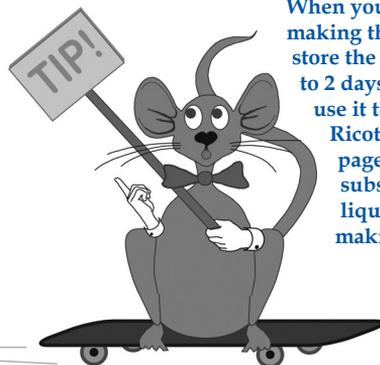
should see the curds beginning to form in the pot.

5. Remove the curds from the whey with your ladle, but reserve the whey in another stockpot.
6. Heat the whey to 180° F. Put on your gloves and shape the curd into a ball, set it on a ladle and lower the ladle onto the surface of the whey. Remove and gather the



curd together and lower the curd into the hot whey a little deeper.

7. Keep gathering onto the ladle and dipping until the cheese is smooth and elastic. Once it is stretchy, flatten the curd and sprinkle with kosher salt and fold the salt in like folding a piece of paper. *Note: the curd needs to reach 145° F. before it will stretch, so repeat dipping until it does.* Knead again and return to the whey one more time.
8. When the cheese has become smooth and shiny and pulls like taffy, shape it into balls. Place them in ice water for about 5 minutes to bring the inside temperature down. If you don’t eat it right away cover and store in the refrigerator. Yields a pound.



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

QUICK CHEESE - WHEY RICOTTA

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

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

Ingredients

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

Equipment

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

Method

1. Begin heating water bath to boiling 212°F.
2. Place an Inset pan inside water bath.
3. Add milk to inset pan and add whey to fill.
4. Slowly stir the milk 20 times with a gentle surface to bottom circular motion to evenly distribute the heat.
5. Let milk heat undisturbed until its temperature reaches 192°F.
6. Depending on your whey, the milk may form curds just from natural acidity. If not, pour vinegar into the heated milk. Stir milk 20 times with a gentle surface to bottom circular motion. Curds will form. Let stand 15-20 minutes until the curds sink below the whey.
7. Pour off the risen whey through a cheesecloth lined colander or use unlined ricotta molds. Spoon the creamy curds into the colander or molds. Stir the heavy cream into the drained curds.
8. Cool for 10 minutes. Salt to taste. If you wish to add lemon zest or additional spices for flavor, also stir those in thoroughly. Refrigerate or serve warm.



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



Ricotta draining in molds on drain tray in draining pan.

Quick Start CHEESE KITS

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

RICOTTA

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

CH154 \$9.99



MOZZARELLA

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

CH156 \$19.99



CHÈVRE

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

CH157 \$34.99



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

707-544-2520

FRESH CHEESE CHÈVRE

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

Ingredients

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

Equipment

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

Method

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

7. To encourage whey release and for flavor, sprinkle the top and sides with kosher salt. After 12 hours, turn the cheese over and sprinkle salt on the new top side.
8. For longer aging, you may wrap your cheese in cheese paper and continue to refrigerate.
9. Serve with bread or crackers, or add your favorite jam. Now would be a good time to roll the cheese in dry herbs as well.

Specialty Kit CHÈVRE



Chèvre Kit includes one packet of MA4001 Farmhouse Culture (treats multiple batches) and four food-grade plastic draining molds. Step-by-step recipe is included. Uses 2 quarts of goat milk. *(Refer to our Universal Equipment Kit on page 9 for the additional supplies you will need to make this cheese.)*

CH131 Chèvre \$28.99

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

The Beverage People Cheesemaking Kits

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

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

The Cheesemaker's Universal Equipment Kit



Our Universal Cheesemaking Base Kit is the starting place for cheesemaking supplies.

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

Also included: full size Stainless Steel perforated curd ladle, Package of 25 cheese Wrapping Papers, a Measuring Spoon set that includes 1/8" teaspoon and one yard of

Cheesecloth for cheese. Two oz. of liquid Vegetarian Rennet and two oz. of liquid Calcium Chloride round out the kit providing sufficient coagulant for gallons of cheese production.

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

SOFT RIPENED CHEESE VALEŒAY

White Mold Ripened Goat Cheese

This cheese is a decadent french-style soft goat cheese that comes with its own mythology explaining its unique pyramidal shape. According to the legend, this Loire Valley cheese used to be made as a pointed pyramid. However, after Napoleon's military failures in Egypt he returned to France and became infuriated upon the sight of this pyramid shaped cheese. It reminded him of the Egyptian temples. With his sword he lopped off the top of the cheese before him, and Valençay has ever since been made as a pyramid with a flattened top to appease Napoleon's temper.

Making Valençay is both simple and tricky. If you have made Fresh Chevrè, you will find that the preparation of the curd is almost the same in simplicity. The key is the aging process, which will take 3 or 4 weeks under controlled temperature and humidity conditions while the cheese is turned daily. The result is an extraordinarily complex and delicious mixture of goaty tanginess, and soft brie-like texture and flavor with a salty, ashed rind that gives a little bite on the palate! [You will need a ripening box for a clean, humidity controlled ripening chamber if you do not have a cave. Our digital hygrometer/thermometer is shown here.](#) See page 14 for tips on controlling humidity.

Keeps several weeks.
Yields 3, 3 oz. cakes.

INGREDIENTS

3 qts of Trader Joe's
Summerhill Goat Milk or
Redwood Hill Goat Milk or Fresh Goat Milk
1/8 tsp. M4001 culture
1/16 tsp. Penicillium Candidum
1/32 tsp. Geotrichum Candidum
1/8 tsp. liquid Calcium Chloride in 1 Tablespoon
water
1/8 tsp. liquid Rennet, in 1 Tablespoon water
Kosher Salt
Edible Ash

EQUIPMENT

Stainless Steel Pot, 4 qts or more.
Dial Top Thermometer
Perforated ladle or slotted spoon
3 Pyramid shaped perforated molds
Ripening box with inset for draining
Hygrometer (to measure humidity)
Cheese Paper



METHOD

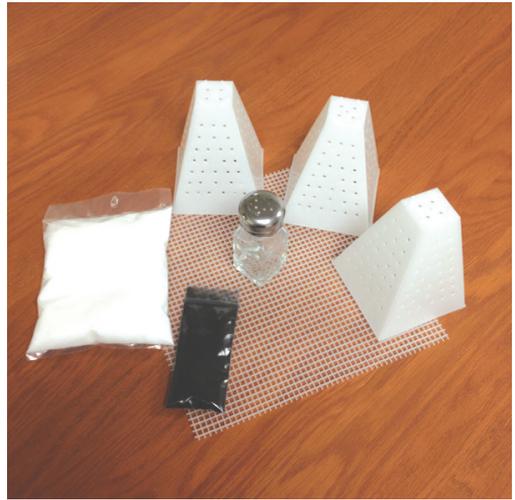
1. Add the milk to the pot and bring to 86°F.
2. Remove from the heat to stir in the cultures. Sprinkle the MA4001 Culture and both the Candidum powders over the milk surface and let dissolve for 2-4 minutes before stirring. Mix into the milk with 20 top/bottom strokes. Wait 3 minutes.
3. Add calcium chloride water. Stir.
4. Add rennet water, stir and cover. Let stand at room temperature (72°F) for 12-18 hours (waiting longer results in a firmer curd).
5. Ladle the creamy curd (which looks like yogurt) into molds on a draining rack. Drain 12 hours at room temperature (72°F). Remove whey from the drain pan as it collects over the next 12-24 hours.
6. When the curds have shrunk to 1/3 to 1/2 their original size, sprinkle salt on the exposed surface of each cheese in its mold. Unmold and place the cheeses on the draining rack where you can sprinkle salt on all the surfaces. Dry cheeses for about 12 hours. **
7. Using a spice (salt) shaker filled with edible ash, carefully sprinkle ash over the cheeses in order to cover all surfaces. At this point, your cheeses should look completely black with a thin layer of ash that covers the cheeses well with no clumps.
8. Once the surface of the cheeses are no longer glossy with moisture, they can be placed into the climate controlled ripening cave (refrigerator). Good ripening results can be obtained with a temperature of around 45°F, and a humidity of 85-95%. Careful: Humidity above 95% can cause the skin to pull away, and low humidity will inhibit the blooming mold.
9. The white mold of the penicillium candidum will bloom around the ash

*Valençay recipe continues
next page*

coating and turn the cheeses white. Be sure to move the cheeses a little every day or every other day to prevent them from sticking to the rack. After 1-2 weeks, this fluffy white mold turns into a pasty rind. At this point you can wrap the cheeses in cheese paper.

10. Allow the cheeses to ripen in your refrigerator for another week or two.

** An alternate method of applying Edible Ash is to mix one and a half Tbs. Kosher Salt and 1 Tbs. of Edible Ash in a spice (salt) shaker. Mix well. Then apply as in #6 and let drain for 24 hours.



Specialty Kit VALENÇAY

Valençay Cheese Kit includes one packet each of MA4001 Farmhouse, Penicilium Candidum, and Geotrichum Candidum Cultures (treats multiple batches), kosher salt, edible ash and one food-grade plastic draining mat (reuseable). Three pyramid shaped draining molds and a spice shaker are included with step-by-step instructions. Uses 3 quarts of goats milk. (Refer to our *Universal Equipment Kit on page 9 for the additional supplies you will need to make this cheese.*)

CH139 Valençay \$48.99

Yummy!



**Additional
Specialty Cheese Kit**

Specialty Kit FETA



Feta Cheese Kit includes one packet of MT1 Feta Culture (treats multiple batches) and two food-grade plastic basket hard cheese draining molds and brining jar with lid. Step-by-step recipe is included. Uses 1 1/2 gallons of cow milk or goat or sheep milk. (Refer to our *Universal Equipment Kit on page 9 for the additional supplies you will need to make this cheese.*)

CH135 Feta.....\$38.99

HARD CHEESE - QUEIJO DE VINHO

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

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

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

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

Ingredients

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

Equipment

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

Method

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

Queijo de Vinho cont. next page

Queijo de Vinho continued

the whey from the cheese pot.
6. Ladle about 2 cups of hot water over the curds and stir until the temperature

is 92° F. Rest for 10 minutes.

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

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

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

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

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

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

13. Repeat and press for another 12 hours.

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

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

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

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

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

Yield is approximately 1 lb.



Equipment for Queijo de Vinho: (from top left) Water bath kettle and stainless strainer. Inset pot with thermometer. Ripening pan with draining mat, drain tray and molds. Small press. Cheese coating. Nylon straining bag. Stainless perforated ladle. Curd knife. Measuring spoons. Cheese-cloth. TDC cleaner and BTF sanitizer.

Note: the small cheese presses are no longer available, please see page 21 for the hardwood Dutch press.

Specialty Cheese Kits continued

Specialty Kit HARD CHEESE



Hard Cheese Kit can be used for various cheeses including Gouda, Cheddar, Monterey Jack, Parmesan. Includes one packet each of Thermophilic B and Mesophilic II Lactic Cultures (treats multiple batches) and one food-grade plastic draining mold with follower for pressing. Can be used with 2 to 2 1/2 gallons of milk. (Refer to our *Universal Equipment Kit on page 9 for the additional supplies you will need to make this cheese.*)

CH136 Hard Cheese..... \$44.99

Cheese Making Tips

Pressing Cheese

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

Sanitizing

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

Pasteurizing

When using pasteurized milk, you can expect your cheese to be just as safe as the milk. If you wish to use raw milk, you may pasteurize it immediately before use by heating in a water bath to 145° F and hold for 30 minutes. Chill in a cold water bath to the recipe temperature and continue. Raw milk without pasteurization is generally considered safe for cheeses aged over 60 days, as the lactic acid and salt aging kills pathogens. Adding dry milk powder (1 T. per gall.) will help with curd formation in pasteurized milk. Add it to the milk while warming to the “make” temperature.

Humidity

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

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

Storage

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

pH

A pH meter will add control to making cheese, as you follow pH changes instead of a timetable. Milk composition will change over the year and changes in fat and protein levels affect the length of time it takes to make cheese.



Specialty Cheese Kits continued**Specialty Kit
CAMEMBERT**

Camembert Kit includes one packet each of MA4001 Farmhouse, Penicilium Candidum, and Geotrichum Candidum Cultures (treats multiple batches) and three food-grade plastic Camembert draining molds and plastic mesh draining mat. Step-by-step recipe is included. Uses 2 gallons of cow milk and 1 cup of whipping cream. *(Refer to our Universal Equipment Kit on page 9 for the additional supplies you will need to make this cheese.)*

CH133 Camembert..... \$64.99

**Specialty Kit
BLUE CHEESE**

Blue Cheese Kit includes one packet of MA4001 Farmhouse and Penicilium Roqueforti Cultures (all cultures will treat multiple batches) and four food-grade plastic soft cheese molds. Step-by-step recipe is included. Uses one gallon whole milk and one cup whipping cream. *(Refer to our Universal Equipment Kit on page 9 for the additional supplies you will need to make this cheese.)*

CH132 Blue..... \$49.99

More Cheese Making Tips***Rind Treatments***

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

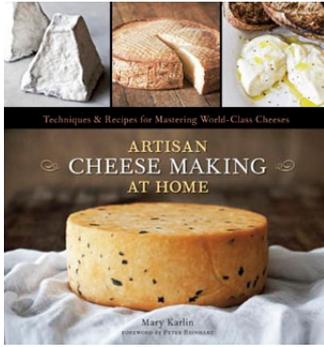
A brushed finish will leave a natural rind with a mottled appearance as the brush strokes remove the white, brown, blue and black molds. Be careful to use a clean and dry brush with some stiffness, but not sharp points, or you will dig into the rind too deeply. All you want is to remove the mold buildup.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

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

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

Cheesemaking Books

Artisan Cheesemaking At Home is one of the newest and most comprehensive manuals on



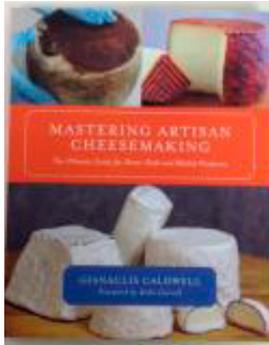
cheesemaking at home. It covers beginning and advanced cheesemaking as well as a chapter on "Cooking With Artisan Cheese." Author Mary Karlin is a friend of *The Beverage People*, and many of us contributed

to the development of the book with recipe testing, recipe contributions, some research and other tidbits. The book begins with a detailed outline of equipment and supplies available and a chart of cultures that will be your reference manual. Additionally stretched-curd and semisoft, firm and hard cheeses are included, plus washed rind cheeses and mold ripened blue cheeses.CH98

Artisan Cheese Making at Home Karlin.
.....\$29.99

Mastering Artisan Cheesemaking will be required reading for those looking for intermediate-level cheesemaking recipes and techniques.

The book has a wealth of information culled from farmstead cheesemakers. Those who are seeking to advance their knowledge of the science of making and aging cheese will find



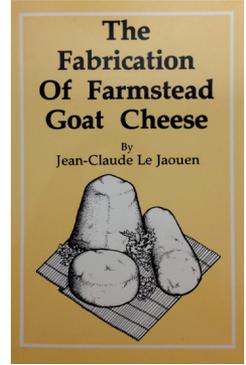
extensive information about affinage as well as recipes for easy and complex cheese styles.

CH195 Mastering Artisan Cheesemaking, Caldwell. \$34.00

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

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

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

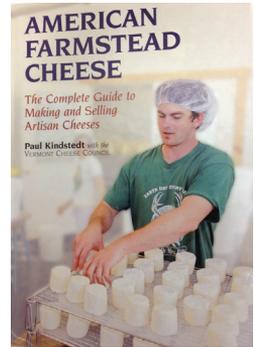


.....\$19.99

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

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

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

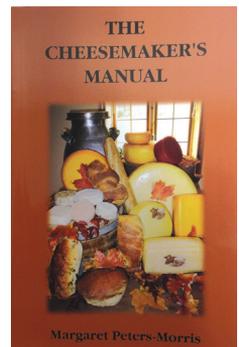


BK166 The Home Creamery Farrell. Recipes for cheese enthusiasts\$16.99

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

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

CH73 The Cheesemaker's Manual, Morris. Written for the home and on-farm cheesemaker, with an emphasis on European-style cheeses. \$39.99



Cheesemaking Ingredients

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

Kept refrigerated after arrival, our cultures have a one year shelf life. Rates of use vary from 1/8 -1/4 tsp. culture per gallon of milk. These packages will treat from 25-60 gallons of milk.

Primary Lactic Cheese Cultures

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

Farmhouse culture, MA4001/4002.

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

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

Yogourt (Bulgarian Yogurt)

CH26 Treats 1-2L..... \$3.99	
CH129 Treats 200L \$59.99	



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

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

Secondary Ripening Cultures

Penicillium Candidum (ABL) (Develops the white mold on the surface for ripening brie and camembert)	
CH40 2.5 DCU..... \$4.99	
CH19 10 DCU \$15.99	
Geotrichum Candidum (Mold for ripening chèvre into crottin)	
CH138 2.5 DCU \$8.99	
CH10 10 DCU..... \$26.99	
Penicillium Roqueforti (Blue mold for veining blue cheese)	
CH45 2.5 DCU..... \$18.99	
CH21 10 DCU..... \$69.99	
CH48 Propionic Bacteria 5g..... \$6.99	
CH06 Propionic Bacteria 25g \$29.99	
CH36 B. Linens Treats up to 2000L \$6.99	
CH09 B. Linens Treats up to 10000L.... \$29.99	

Coagulants

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

Other Additives

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

Cheesemaking Supplies

Cheese molds pictured:

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



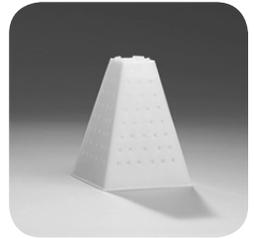
Plastic Cheese Molds are made of food grade polypropylene plastic.

Estimated number of molds per gallon of milk. (#x)

- CH51 Camembert**
 When used in combination with nylon draining mats (CH32) or sushi roller mats (CH94), this bottomless mold makes cheese flipping easy. (#2-3)
 (No bottom, 4.5 x 4.5 x 4.25").....\$12.99
- CH52 Mini-Camembert - Soft cheese**
 This mold is an excellent choice for small, soft ripened cheeses. Be prepared for cheese flipping by having one more on hand than needed for holding the curd. (#3-4)(Bottom, 3.75 x 4 x 3") \$5.99
- CH87 Large Soft Cheese (can stack)**
 The large cylindrical wheels produced with this mold have a mesh-imprinted rind with the look of a woven basket. (#1) Mesh sides (4.5 x 5 x 5 ") \$8.99
- CH57 Crottin**
 This mold is used for the traditional small round cheeses with straight sides called Crottin (CROW-tan). (#4-6)(2.5 x 3 x 5.5" H) \$4.99
- CH53 Fresh Chèvre**
 This mold is similar to the Crottin mold (CH57) though with a slight taper.(#4-6)
 (2.3 x 3 x 4"H) \$4.99
- CH58 Bouche - (Log shape)**
 This long log shape is commonly used for soft, fresh goat cheeses.(#2-3)
 (2 x 3 x 10.25") \$10.99
- CH60 Square - (pictured)**
 This is the traditional Pont-lévêque mold for B. linens cheese.(#2-4)
 (4 x 4 x 4.3 ") \$10.99
- CH155 Taleggio**
 This square mold is much larger than the CH60 above. The traditional Italian cheese, Taleggio, is a large, soft, washed rind cheese. (uses 3 gallons for 3 lbs.)
 (7.5 x 7.5 x 5.9 ") \$29.99



- CH84 Pyramid**
 (pictured right)
 The pyramid shape with a flattened top is popular in some regions of France for making soft cheeses such as Valençay. (#4) (1.25 x 3.5 x 4.9") \$7.99
- CH158 Italian Light-weight Ricotta Mold**
 This tapered, perforated basket mold is appropriate for drainage and storage of small batches of ricotta. (#2) (3.25 x 4 x 4") \$2.49
- CH56 Perforated Basket**
 This tapered basket mold is larger than CH158 above and has larger holes which allows for fast draining. It is commonly used for Feta. (#2)
 (4.3 x 5.9 x 3.75") \$7.99
- CH153 Reblochon Mold**
 Reblochon Mold comes complete with follower to make one pound wheel. This very popular set fits most manufactured and homemade presses. (#1)
 (5.5 x 5.5 x 2.5") \$16.99
- CH55 Brie Mold** (must use with a follower if pressing) 1-2 lb Wheel - (7.25 x 7.75 x 3.75") (uses 2 gallons for 2 lbs. or 1 for 1 lb.)..... \$10.99
- CH44 Follower for CH55**
 With the CH44 follower, the Brie Mold can be used to produce various hard cheeses approx. 2" high and 7" round \$8.99
- CH54 Large Brie Mold**
 (must use with a follower if pressing) 4 lb wheel (uses 4 gallons for 4 lbs.)
 (8 x 8.25 x 6")..... \$18.99
- CH59 Follower for CH54**
 With the CH54 follower, the Large Brie Mold can be used to produce various hard cheeses approx. 4" high and 8" diameter round. \$10.99



**Measurements of molds
 (bottom x top x height)**

Hardware and Equipment

Cooking Supplies

CH82 Induction Ready Double Boiler -All in one Stainless Steel Kettle and Water Bath (for cheesemaking) 12 quart capacity lid included

..... \$79.99

K17 Induction Ready Cooking Kettle -

Stainless steel 20 qt. capacity lid included ..

CH65 Stainless Inset Pan -fits inside

20 qt. kettle 11 quart capacity (no lid)

PB39 Induction Cooker - Stainless Steel with Ceramic top , 1800W, 120V. Digital Push-button operation.

P61 13 qt. Stainless Steel Pail to hold milk or take to the barn! Comes with bail handle and volume markings.....



CH183 Curd Knife 12" length.....

CH68 Stainless Perforated Ladle.....

MS49 Stainless 15" Slotted Spoon

MS18 Stainless 21" Spoon

CH125 Plastic Measuring Spoon Set

1/8 tsp.-1 Tbsp., six spoons

PS31 Curd Draining Bag

Nylon - reusable, 14" x 17" with drawstring ..

CH34 Cheese Netting

Nylon 14" x 44", 1 sheet for pressing

PS41 Cheesecloth for cheese (1 yard)..

QE39 Stainless Strainer w/ Handle \$16.99

CH67 Stainless Wire Whisk 12"

PS51 China Cap Stainless Strainer w/ Handle

Mozzarella stretching gloves choose your size

CH140 - Small, **CH141** - Medium, **CH142** - Large Each.....

Ripening and Storage Supplies

CH32 Nylon Draining and Ripening Mat (9.5 x 9.5").....

CH86 Polycarb Small Ripening Pan (6 3/8" x 10 3/8" x 6" H)

CH79 Pan Drain Tray (Fits CH86)

CH78 Pan Cover (Fits CH86)

CH61 Polycarb Large Ripening Pan (2.5" high) (10 3/8" x 12 3/4").....

CH97 Polycarb Large Ripening Pan (6" high) (10 3/8" x 12 3/4").....

CH63 Pan Drain Tray (Fits either CH61 & CH97)

CH62 Pan Cover (Fits either CH61 & CH97)

Testing and Control

CH46 pHydrion Microfine Strip pH Paper 4.5-6.1 pH

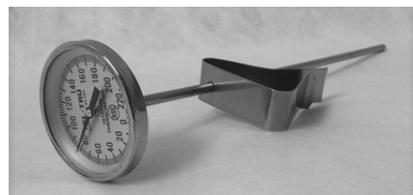


TE45 pH Meter Milwaukee with standard pH probe plus an added Spear/Shaft type Probe that is easy to insert in cheese and meat and easy to clean. Also comes with 9V Battery and pH 4 and 7 Buffer Sachets. Probes connect with included BNC Cable, 1 meter in length.

TE206 Complete buffer set for calibrating your meter. Includes 4 oz. each of pH 4 and pH 7.

TE209 pH electrode storage solution.

Maintain the probe of your meter with this solution. 2 oz.



TE53 Stainless Thermometer - Dial Top 1" dial x 5" Stem.....

TE50 Stainless Thermometer - Dial Top 1 3/4" dial x 8" Stem. Clips to Kettle

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



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

See more Testing and Supply continued on page 20.

707-544-2520

Testing and Control cont.



**TE80 Refrigerator or Freezer
Thermostat Controller**\$74.99



**TE115 HygrosetII Adjustable Digital
Hygrometer (measures humidity) with
Thermometer**\$26.99



*Photo above is CH153 Reblochon Mold,
see page 18.*

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

In the wintertime milk resists forming curd as the cows are eating fodder instead of grass. Double the calcium chloride and add dry milk powder (1 T. per gallon) to eliminate this problem.



Acid

- A05 Citric Acid**, Use in direct acid-coagulation cheesemaking, such as **Ricotta, Mozzarella**, and others. 2 oz.\$1.69
- A04 Citric Acid**, 8 oz.....\$2.99
- A10 Tartaric Acid**, Use in direct acid-coagulation cheesemaking, such as **Mascarpone**. 2 oz.\$2.99
- A09 Tartaric Acid**, 8 oz.....\$6.99

FL56 Kosher Cheese Salt, Flaked salt in a convenient size. General uses in cheesemaking include dry salting surfaces and brining. See www.thebeveragepeople.com where you can search for our *Cheese Brining Instructions* 8 oz.\$.99

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

Salt

CH28 Edible Ash, Use with flaked salt to dust traditional ash coated cheeses like **Valençay**.
1/4 oz.\$1.99

Non-Fat Dry Milk Powder

CH172 Non-fat Dry Milk Powder, Add to milk before adding rennet for stronger curd formation in all cheese types and to help curd stretching when making **Mozzarella**. 5 grams (1 Tablepoon).\$.29

Edible Ash and Herbs

- CH11 Garden Herbs blend**, (Chive, Celery, Parsley, Onion, Garlic) 14 g (1/2 oz.).\$1.50
- CH12 Mixed Peppercorn**, Green Pepper, Onion, Garlic, Paprika) 14 g (1/2 oz.).....\$1.75
- CH13 Herbs de Provence**, (Thyme, Rosemary, Lavendar and Oregano) 14 g (1/2 oz.).\$1.75
- CH14 Onion Blend**, this colorful blend of onions and spices is enjoyed by *The Beverage People* staff on mild cheeses, especially **Fromage Blanc**. The vibrant reds and yellows of this blend contrasts nicely when paired with other cheeses that have been covered with green herbs. 14 g (1/2 oz.).....\$1.75

Cleaning and Sanitizing Supplies

- CS29 Sodium Percarbonate**, Cleaner Use 1 Tablespoon dissolved per gallon of water. Activated oxygen cleaner will clean equipment safely. Rinsing is required.1 lb.....\$4.99
- CS80-B2 PBW**, (5 Star®) Removes stubborn stains, it is easy rinsing, works in a wide temperature range and in hard water. A “safe, environmentally friendly cleaner”. Great cleaner for soaking stubborn milk deposits in cheesemaking pots and pans. Rinsing is required. 2 lbs.\$11.99
- CS02 BTF Iodophor**, Sanitizer, use 1 Tablespoon dissolved in 5 gallons water. Amber coloration indicates active sanitizing, requires 2 minutes of contact but needs no rinsing. Light staining on plastic molds is a common complaint, but is food safe and removed at the next cleaning cycle. Do not rinse.
4 oz.\$6.99
- CS03 BTF Iodophor**, Sanitizer
32 oz.\$18.99

Cheese Press

Procedure: Line a brie or reblochon mold with rinsed cheesecloth and fill with curd. Fold the cloth over the curds and place the follower on top of the cheesecloth. Now move the mold and follower under the vertical rod of the press. Lower the rod down to contact the follower. Hang a weight from one of the notch regions along the horizontal arm and use the multiplier indicated above the notch. *For example: a 5 lb weight in the 2.5 region is 10 lbs. of pressure applied.* After about 30 minutes, you will need to remove the cheese, unwrap it and turn it upside down and rewrap it. This will smooth both surfaces of the cheese so the finished look is uniform. Return the mold to the press and increase the weight to 12-15 lbs. and continue pressing.

Most recipes that recommend 8-10 lbs pressure, will need about 8 hours of pressure. For recipes from 12 -15 pounds, 12 hours. If it calls for more pressure and for very hard cheese, 16-18 hours may be required. If the whey that is expelling is white or shows curd at all, you are pressing too hard. Lower the pressure 2- 4 pounds and continue.

Note: You will need to purchase cheesecloth to line your press molds.



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

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

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

Overall dimensions 19-1/2"L x 9"W x 26-3/4"H
CH89 Dutch Press..... \$169.99



Wax is an excellent option for aging hard cheese.

Follow the first coat of clear wax with a colored wax for a smoother more even coating.



The wax is parafin-based and melts at 142-150°F.



After coating one side, hold the cheese for several minutes to dry before setting it down to dry further. Coat the second side after the first is dry.

CAUTION: FLAMMABLE
 Store away from strong oxidizing agents or combustible material. Work in ventilated area and do not breathe fumes.

Finishing Supplies - Paper and Wax

CH39 Cheese Wrapping Paper

(8 x 8" pack of 25 sheets) \$6.99

CH35 Cheese Wrapping Paper

(10 x 10" pack of 25 sheets) \$7.99

CH96 Cheese Wrapping Paper

(14 x 14" pack of 15 sheets) \$6.99

Note: Wrap the cheese with the waxy side against the cheese and shiny side to the outside.

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

..... \$4.99

CH42 Yellow Wax - 1 lb...... \$4.99

CH47 Red Wax - 1 lb...... \$5.29

CH49 Black Wax - 1 lb...... \$5.29

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

CH127 Pastry Brush for Coating cream wax 8" x 1" \$3.99

Coastal California Blue Cheese

This is the second blue cheese recipe for The Beverage People. Our other recipe, Petaluma Blue, resembles the Stilton of England; strong flavors and aromas with a blue rind. A different style of blue cheese is found on the North Coast of California and that is what this recipe represents. After you make one, you might want to try the other, just to see the delightful differences you can achieve.

I was inspired to make this cheese by two factors. The acquisition of a better refrigerator/cave with temperature control and a pH meter to employ commercial cheesemaking practices in my kitchen. The results have been well worth the investment. The pH meter is only used for the first couple of days, while the "cave" is used for the first 30 days of ripening until the cheese can be wrapped and stored in a regular refrigerator.

If you do not have a pH meter, time guidelines are provided for each step.

Tips: You can make a warmer environment by placing the cheese into a small cupboard with a jar of warm water that you replace regularly or with a low wattage lamp in a small area. To make cave conditions you can run a spare fridge warmer - to 50°F - by employing a device called a temperature controller... or get a dedicated wine bottle storage fridge and set the temperature as needed - the range available on these units fits cheesemaking to a T. See page 14 for tips on maintaining humidity.



Ingredients

1 gallon whole cow's milk (not ultra pasteurized)
1 cup (1/2 pint) heavy whipping cream (not ultra pasteurized)
1/32 tsp. Penicillium roqueforti ripening culture powder
1/8 tsp. MM100 direct set starter mesophilic culture
1/8 tsp. calcium chloride solution, dissolved in 1/4 cup water
1/8 tsp liquid rennet, dissolved in 1/4 cup water
Kosher salt or flaked cheese salt

Equipment

Production:

6-10 quart pan inset to a water bath pan
2 Dial Top Thermometers
Stainless perforated ladle or spoon
Measuring spoons including 1/8 and smaller
2 small glass bowls
Colander
1/2 yard cheesecloth
pH Meter with 4 and 7 Buffer Solutions

Forming and aging:

1 cheese mold No Bottom (4.5 Base x 4.5 Top x 4.25 H)
Draining tray and mat
Size #2 (3 mm) Aluminum knitting needle
Ripening box and lid
Temperature Controlled area for 50-55°F (for 2-3 weeks)

Method

1. Prepare a water bath with the water to 85-88°F, add the milk and cream to the inset pan.
2. Heat milk to 85-86° F.
3. Gently stir in the starter and ripening cultures.
4. Ripen milk for about 2 hours to pH 6.50-6.60.
5. Stir in the diluted calcium chloride. Stir in the diluted rennet. The first sign of milk gelling into curd should be in 12-15 minutes. Multiply this time by 4 to get the time from adding rennet to cutting the curd, e.g. 15 min. x 4 = 60 min. If it is longer to set, plan to wait longer for cutting. It is important to get a good set before cutting. The whey pH should be 6.4-6.5.
6. Cut the curd into hazelnut-sized particles. Settle curds for 10 minutes.
7. Stir gently for about a minute every 5 minutes or so, for 30-40 minutes. Maintain temperature at 85-86° F. Settle curds under whey until whey decreases to pH 6.20-6.30.
8. Drain whey completely from curds. The more the curds are drained, the more open the cheese texture will be. A colander lined with cheesecloth can be used for the best separation of curds and whey. Work the curds gently on the cloth until the whey is removed.
9. Place the Mold onto a draining mat on the draining tray and place into the ripening box for



drainage. Spoon or ladle the curds into the mold immediately to prevent cooling. Cover and keep the room temperature at 68-70° F.

10. Turn the cheese over every 15 min. during the first hour and then every 30 min. for the next three hours. Leave overnight, maintaining 68-70° F.

11. The next day the cheese is turned two times as the cheese reaches pH 4.70-4.80. Continue to maintain humidity of 80% and a

temperature of 68-70° F.

12. The next day move the box to the ripening room at pH 4.70-4.80 for salting. (50° F., 95-98%RH, and moderate ventilation.)

13. Salting is done by hand with medium coarse flake salt. Weigh the cheese and multiply the gram weight by the percentage of salt to use. Divide this by 100 to get grams of salt to use. Repeat each day of salting.

Day 1. Place the cheese on wax paper and rub with salt equal to 3.5% of the cheese weight. (Approx. 20-25 g)

Day 2. Rub cheese with salt equal to 2.5% of the cheese weight.

(Approx. 15-18 g) Turn the wheel over.

Day 3. Rub cheese with salt equal to 1.25% of the cheese weight. (Approx. 7-8 g) Turn the wheel over.

Day 4. Prepare the ripening box for the cheese during the blue cheese bloom. Keep the cheese on a drain mat with a clean, damp paper towel under it and around the side of the ripening box to keep the humidity high. Needle the cheese with a 1/8 inch (3mm) needle to make holes



spaced 3/4 inch apart. Do one side and then the other with several holes along the circumference as well. Cover loosely.

Day 5-25. Continue storing at 50° F. and 85-90% RH. Turn the cheese over every 4-5 days and wipe with very clean damp/dry paper towel to encourage the blue mold growth.

Day 26-30 Wrap wedges of the cheese in cheese paper or aluminum foil. Refrigerate. Ripen for another 30 - 45 days and then enjoy!

ORDERING INFORMATION

Need Advice?

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

Ordering Instructions

Place your order ONLINE at www.thebeveragepeople.com or call our (707) 544-2520. We accept Visa, Mastercard, American Express, or Discover cards.

Fastest Shipping!

We normally ship via Ground service the same day we receive the

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

For faster service to Zones 5-8, and for perishables such as Rennet and Cultures, we recommend Priority Mail which delivers to most location in 2-4 days.

We charge \$6.00 for ground shipments to California, Nevada, Oregon and Washington. All other states will pay actual shipping prices.

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

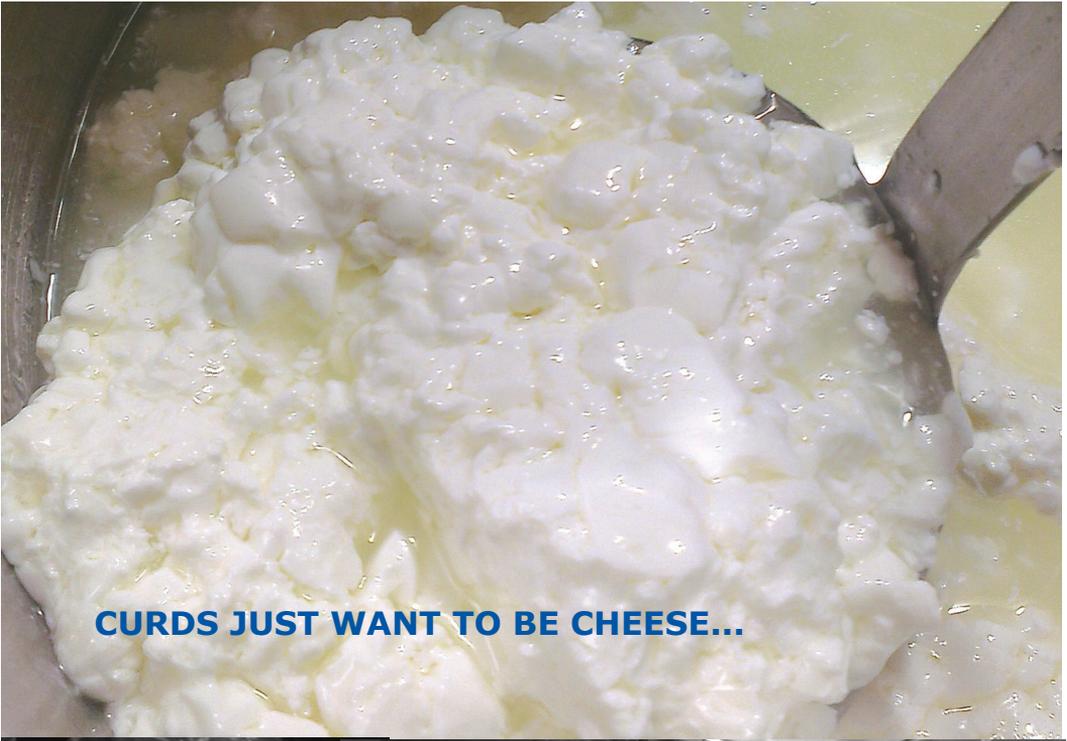
NOTE: All items shipped to points outside California are not taxable.

FLAT RATE UPS SHIPPING

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



The Beverage People News is a publication of The Beverage People, America's most respected homebrewing, winemaking and cheesemaking supply company. Photos by Mitch Rice, Nancy Vineyard, Kimi Wilkinson and Mariko Wilkinson. All material copyright ©2015 The Beverage People.



CURDS JUST WANT TO BE CHEESE...





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**CHEESEMAKING NEWSLETTER
AND SUPPLY CATALOG**

**New cheesemaking supplies,
see page 19. New Blue Cheese
recipe, see pages 22-23.**

