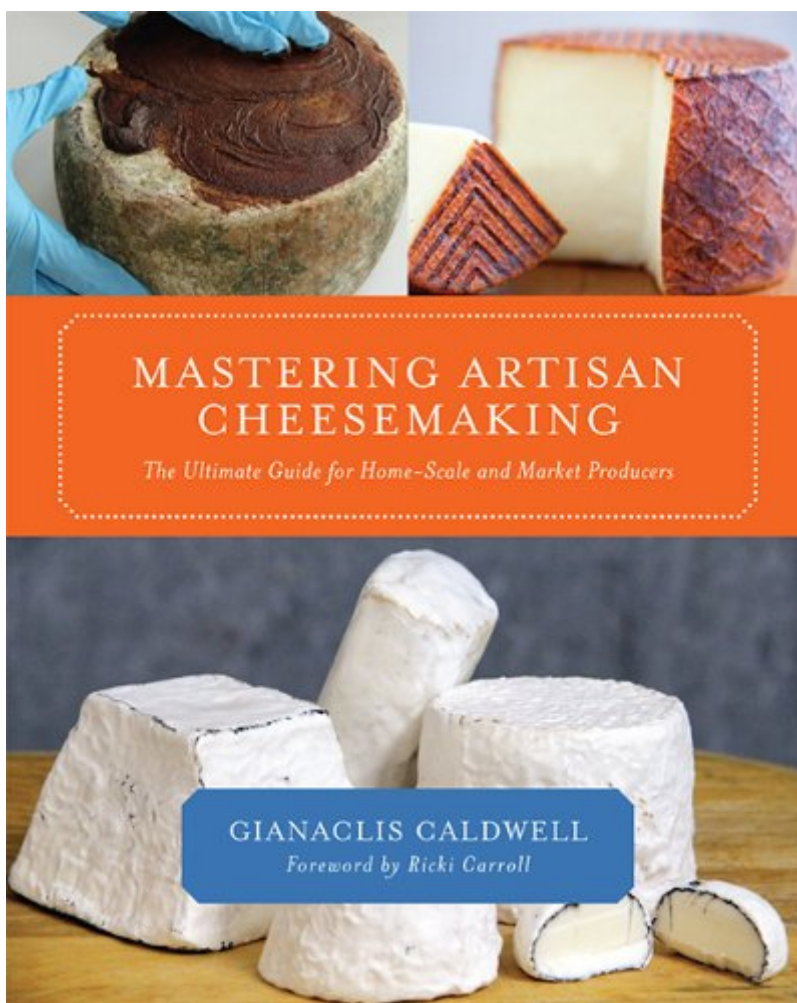


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Mastering Artisan Cheesemaking: The Ultimate Guide For Home-Scale And Market Producers



Synopsis

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

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Customer Reviews

For anyone starting out in cheesemaking, this book is a MUST, esp I ally the first 141 pages which you should read so often you commit to memory! First and foremost, the recipes are true and exceptionally well written. And those first 141 pages enable you to understand why. Ph levels are imperative to understand, as are why different types of milk, rennet, starters, etc. affect your actual cheese. My first book was Home Cheese Making by Ricki Carroll (who wrote the forward to this book), which was ok, I guess, but left out so many steps along the way and all of the scientific background that is so essential to understand to reap success. Thanks to Ms. Caldwell, I have every confidence that my cheddar and pepper jack cheeses will be perfect when they are ready post-aging. I am also now on a first-name basis with my local certified raw milk farm selling milk at \$10 per gallon and worth every highly tested penny!!! Thank you, Ms. Caldwell, for a superior manual to get me started, but also to you, Ms. Carroll, for helping me to find my newest addictive habit.

Really happy with this book, I am looking forward to figuring out how to make some of the cheeses. It is written like a text book so be forewarned, however the author does an excellent job inserting anecdotes to keep it light. The only complaint I have is that I have yet to find in the book where it talks about good methods (techniques) to actually maintain a specific temperature. Maybe I just have not found it yet. If I do I will up this review to a 5 star.

I loved the book very much. It has enough information that this is something you need to read more

than once if you are serious about it. The book is well divided with general concepts at the beginning, then leaving more cheese dependent aspects in the recipe section where the different cheeses are divided into different families. The recipes are very useful, as this is where the rubber will meet the road. After you have read (and re-read) the theory, you can pick one of your favorite recipe and then start ordering what you need and give it a shot. So it is very useful in order to go from knowing nothing, to reading a lot of theory to actually start placing your order, repackage your culture and start to balance to whole act. Awesome book!

I always open my new books with an open mind and a positive attitude towards the author, with a willingness to understand their point of view. I also expect my new book to connect me with the author, to convey her emotions and experiences in a way that resonates to mine. Most of the books hit the par, some of them fail and I simply close them and put them back into the bookshelf never to be touched again. Gianaclis' book however has far exceeded my expectations, it is a book - a manual I will always refer back to. The first part is a bit more "technical" if you like, however I didn't have any troubles going through it quite quickly. The second "Recipe" section I found very attractive to read, accurate, detailed, and also sprinkled with beautiful pictures and delightful text boxes. The book radiates Gianaclis' passion for cheese and cheese-making, her willingness to share her lifetime experience with the reader. Before I started making my own cheese, I have researched the web for best recipes by various authors. My gut feel was to discard others and follow Gianaclis, and I was right on the mark. Every cheese I made so far following the recipe in the book came up beautifully. Thank you Gianaclis and congratulations, your book is a pleasure to read and a trustworthy cheese recipe manual.

My husband and I raise milk goats and I make a LOT of cheese. Of all the cheese making books in my extensive library, this one is by far my favorite. I love the personable yet thorough explanations of ALL aspects of cheese making, from the animals to the milk, to the finished product. If you can only afford one book, this is the one to get--trust me--after two-plus years of cheese making, this one gets used every day!! Ms Caldwell also has a wonderful web site focusing on her personal off-grid goat farm. Check it out--you'll be glad you did.

I am making a lot of cheese but am new at it and I just loved receiving this book! It explains a lot of concepts in easy to understand ways and it all makes much more sense. I appreciate her recipes. Would love a bit more detail on adjusting recipes such as, "If you're using raw milk, do this. If you're

using goat milk instead of goat milk for this recipe, make these changes". Would also love more info and photos about best mold options for each recipe....either in the book or at a companion website. Bu these are only comments about what would make this book a totally stand alone book for a cheesemaker. I hope to buy her other book sometime soon.If you are interested in making cheese, buy this book. Unlike some other books it tells you why to do things a certain way and where there's a wider range of options. It also helps train you to assess and respond to situations during a make. I also appreciate that this isn't a book by a company that wants you to buy their products and puts their product in every recipe. Caldwell is a farmer and cheesemaker herself and it shows on every page.PLUS....I always get a giggle at her working title for a cheese she was working on that is wrapped in fig leaves. The title was "Adam's Package"! Gotta giggle at that!!!

I am a culinary school grad who worked in restaurants, did catering, and taught cooking for years. I am a very decent cook.And I have been making cheeses, almost blind folded, for about 7 years!This book opens doors that I didn't even know existed. And yes, I have purchased and used some of the more popular books oncheesemaking. I now believe that with Ms.Caldwells guidance, I will finally be able to make the more artisan & wonderful cheeses that I love. Her style of teaching is clear and concise and has a wealth of easy to understand technical information. No cheesemaking jargon, her writing is strictly in the vernacular.Thank you Gianaclis Caldwell. And happy and successful cheesemaking to all of you who are lucky enough to own her book.AK

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