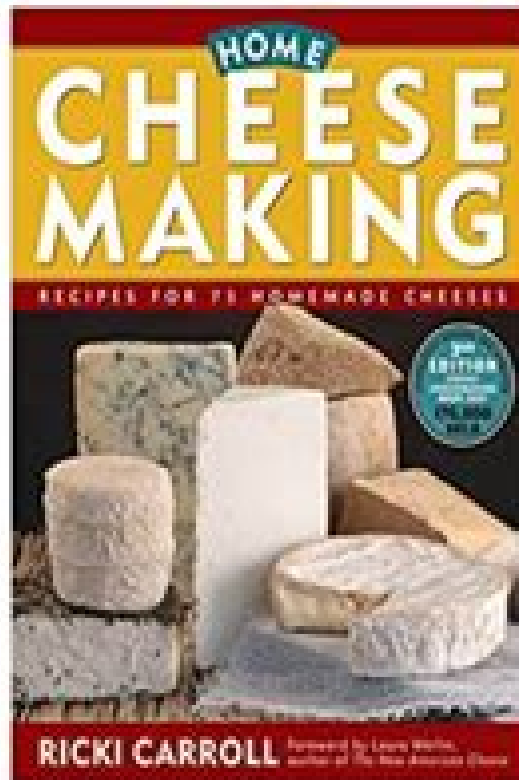


Home Cheese Making: Recipes for 75 Homemade Cheeses



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Ricki Carroll



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Home Cheese Making Ricki Carroll, 2002-10-14 In this home cheese making primer Ricki Carroll 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

101 Recipes for Making Cheese Cynthia Martin, 2011 There are more than 3 000 different kinds of cheese currently registered with the FDA and hundreds more made in small villages towns and back countries around the world Since the earliest record of milk cultivation humans have been creating new kinds of cheese and today it has become one of the most used popular food items in the world Rich creamy sharp or spicy cheeses can add a bit of zest to any meal and with the right recipes and the tools needed to make your own you can start enjoying the joy of cheese from your own kitchen Learning how to make your own cheese starts with knowing the differences and necessities for each kind of cheese and then adding a bit of your own creativity to the mixture This book provides 101 of the most popular well known cheese recipes in the world into one easy to follow resource designed to help even the most unpracticed of cheese aficionados start creating at home The basics of making cheese will be covered from the start giving you a detailed walkthrough of everything you need to create your own dairy products including equipment products time and money You will learn the basics of food safety in regards to cheese and what parts of the product you can use and what you must discard You will learn the essentials of what each different kind of cheese entails including hard soft and Italian cheeses among others With recipes gathered from top resources around the globe you will then be able to start making cheeses for yourself ranging from the creaminess of fromage blanc to the sharp bite of cheddar or smooth meltiness of mozzarella For every cheese lover out there who has dreamed of making their own cheeses at home this book is for you

The Oxford Companion to Cheese, 2016-10-25 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

The Science of Cheese Michael Tunick,2014-04 Describes the science of cheese making from chemistry to biology in a lively way that is readable for both the food scientist and the artisanal hobbyist

Home Sausage Making, 4th Edition Charles G. Reavis,Evelyn Battaglia,2017-08-22 Home Sausage Making is the most comprehensive go to reference on the subject and the re designed fourth edition is better than ever with 60 percent new and updated recipes the most current guidelines for popular charcuterie techniques such as dry curing and smoking and more Step by step photos make the process accessible for cooks of all levels and 100 recipes range from breakfast sausage to global favorites like mortadella liverwurst chorizo salami kielbasa and bratwurst Recipes for using wild game chicken seafood and vegetables ensure there s something for every taste An additional 100 recipes highlight creative ways to cook with sausage

Backyard Homestead Book of Kitchen Know-How Andrea Chesman,2025-05-01 Growing vegetables and raising livestock is only the beginning of a successful homestead that fresh food goes to waste unless you can properly prepare cook and preserve it Andrea Chesman shows you how to bridge the gap between field and table covering everything from curing meats and making sausage to canning fruits and vegetables milling flour working with sourdough baking no knead breads making braises and stews that can be adapted to different cuts of meat rendering lard and tallow pickling making butter and

cheese making yogurt blanching vegetables for the freezer making jams and jellies drying produce and much more You'll learn all the techniques you need to get the most from homegrown foods along with dozens of simple and delicious recipes most of which can be adapted to use whatever you have available Also available in this series The Backyard Homestead The Backyard Homestead Book of Building Projects The Backyard Homestead Seasonal Planner and The Backyard Homestead Guide to Raising Farm Animals

The Food and Feasts of Jesus Douglas E. Neel, Joel A. Pugh, 2012-06-28 The New Testament is filled with stories of Jesus eating with people from extravagant wedding banquets to simple meals of loaves and fishes The Food and Feasts of Jesus offers a new perspective on life in biblical times by taking readers inside these meals Food production and distribution impacted all aspects of ancient life including the teachings of Jesus From elaborate holiday feasts to a simple farmer's lunch the book explores the significance of various meals discusses key ingredients places food within the socioeconomic conditions of the time and offers accessible recipes for readers to make their own tastes of the first century Ideal for individual reading or group study this book opens a window into the tumultuous world of the first century and invites readers to smell touch and taste the era's food

The One-Block Feast Margo True, Staff of Sunset Magazine, 2011-03-22 Based on the James Beard Award winning blog The One Block Diet this all in one home gardening do it yourself guide and cookbook shows you how to transform a backyard or garden into a self-sufficient locavore's paradise When Margo True and her fellow staffers at Northern California based Sunset magazine walked around the grounds of their Menlo Park office they saw more than just a lawn and some gardens Instead they saw a fresh bountiful food source the makings for intrepid edible projects and a series of seasonal feasts all just waiting to happen The One Block Feast is the story of how True and her team took an inspired idea and transformed it into an ambitious commitment to create four feasts over the course of a year using only what could be grown or raised in their backyard sized plot She candidly shares the group's many successes and often humorous setbacks as they try their hands at chicken farming cheese making olive pressing home brewing bee keeping winemaking and more Grouped into gardening project and recipe guides for each season The One Block Feast is a complete resource for planning an eco-friendly kitchen garden making your own pantry staples for year-round cooking and gifts raising bees chickens and even a cow and creating made-from-scratch meals from ingredients you've grown yourself Chapters are organized by season each featuring a planting plan and crop-by-crop instructions an account of how that season's projects played out for the Sunset team and a multicourse dinner menu composed of imaginative appealing and ultra-resourceful vegetarian recipes such as Butternut Squash Gnocchi with Chard and Sage Brown Butter Egg and Gouda Crepes Whole Wheat Pizzas with Roasted Vegetables and Homemade Cheeses Fresh Corn Soup with Zucchini Blossoms Braised Winter Greens with Preserved Lemons and Red Chile Summer Lemongrass Custards Honey Ice Cream Generously illustrated and easy to follow this ultimate resource for today's urban homesteader will inspire you to take eating local to a whole new level

Matthew Williams, 2009-02-01 In addition to a variety of recipes this cookbook offers a table of weight

and measurement equivalents a table of metric equivalents a formula to increase recipe servings chef tips a glossary and an annotated list of readings for cooks

Say Cheese! Ricki Carroll, Sarah Carroll, 2018-05-15 Best selling author Ricki Carroll known around the world as the Cheese Queen and her daughter Sarah Carroll bring easy cheese making right into your kitchen with this fun guide for kids and families Step by step photos take kids ages 8 12 through the cheese making process then teach them how to make 12 classic favorites including mozzarella feta ricotta and cream cheese A hearty helping of kitchen chemistry and math along with bits of international cheese making history add to the education A bonus log sheet lets young cheese makers keep notes just like the pros while punch out labels and colorful flags will embellish homemade cheeses and global cheese platters

The Whole Goat Handbook Janet Hurst, 2013-01-15 Goats are the hottest animal today to raise for hobby farmers commercial farmers and members of both 4 H and FFA But using the products from a goat requires special skills handling and recipes Here s The Whole Goat Handbook chock full of recipes crafting projects advice and more Cooking with goat meat requires special adapted recipes because the meat is so strong in flavor there s no devoted goat meat cookbook on the market until now Here as well are recipes for making cheese with goat milk as well as goat milk soap And for those raising goats for fiber here are hard won recommendations on crafting knitting and weaving This book will shows you how to do all this and more

Cultured Food for Life Donna Schwenk, 2021-11-16 Donna Schwenk s world changed when she discovered cultured foods After a difficult pregnancy and various health problems she became determined to find answers to what ailed her And in her quest she came across the ancient art of home fermentation a food preparation technique that supercharges everyday foods with beneficial bacteria to balance your digestive system and vitamins and minerals to enhance your overall health This simple natural process has been used for thousands of years to create everything from drinks like kefir and kombucha to foods like kimchi and pickles After incorporating fermented foods into her life Donna began to experience a vitality that she had never known And then she was hooked She started a new life as a teacher and writer blogging on her website culturedfoodlife.com in an effort to bring the beautiful world of fermented foods to as many people as possible She now works with thousands of people to open the door to a world of foods that can help improve an array of health problems including high blood pressure diabetes allergies acne hypertension asthma and irritable bowel syndrome In *Cultured Food for Life* Donna brings this same information to you and shows you that preparing and eating cultured foods is easy fun and delicious After speaking to the science behind the healing power of probiotic foods and telling the astonishing story of how she healed herself and her family Schwenk walks you step by step through the basic preparation techniques for kefir kombucha cultured vegetables and sprouted flour plus more than 135 recipes that use these foods to create dishes to please any palate With recipes like Herbed Omelet with Kefir Hollandaise Sauce Sprouted Ginger Scones with Peaches and Kefir Cream Kefir Veggie Sprouted Pizza Apple Sauerkraut and Brownie Cupcakes with Kefir Frosting along with inspirational stories from Donna s family and friends you ll learn everything you want to know about a

diet that's as tasty as it is healthy

Storey's Guide to Raising Dairy Goats, 5th Edition Jerry Belanger, Sara Thomson Bredesen, 2018-02-06 This best selling handbook is packed with detailed information on housing feeding and fencing dairy goats It's been the trusted resource on the topic for farmers and homesteaders since it was originally published in 1975 and the new edition completely updated and redesigned makes Storey's Guide to Raising Dairy Goats more comprehensive and accessible than ever In depth sections explain every aspect of milking including necessary equipment proper hand milking techniques and handling and storing the milk New color illustrations show each stage of kidding and substantial chapters on dairy goat health and breeding include the most up to date research and practices

The Atlas of American Artisan Cheese Jeffrey P. Roberts, 2007 Presents 345 cheesemakers in the United States with each profile describing the cheesemaker and its history cheeses location and availability

52 Prepper Projects David Nash, 2013-11-01 Are you and your family self reliant Will you be able to provide for them and keep them safe The best way to prepare for the future is not through fancy tools and gadgets it's experience and knowledge that will best equip you to handle the unexpected Everyone begins somewhere especially with disaster preparedness In 52 Prepper's Projects you'll find a project for every week of the year designed to start you off with the foundations of disaster preparedness and taking you through a variety of projects that will increase your knowledge in self reliance and help you acquire the actual know how to prepare for anything Self reliance isn't about building a bunker and waiting for the end of the world It's about understanding the necessities in life and gaining the knowledge and skill sets that will make you better prepared for whatever life throws your way 52 Prepper's Projects is the ultimate instructional guide to preparedness and a must have book for those with their eye on the future

Raising Small Livestock Jerome D. Belanger, 2012-08-07 For rural property owners considering raising small animals this clearly written guide provides guidance and information on caring for animals available breeds disease control and mixing feed 27 halftones 23 line illustrations

When Technology Fails Matthew Stein, 2008-08-18 There's never been a better time to be prepared This book is an indispensable basic manual for the real life issues that await us in the decades to come A treasure trove of practical wisdom James Howard Kunstler author of *The Geography of Nowhere* Matthew Stein's comprehensive primer on sustainable living skills from food and water to shelter and energy to first aid and crisis management skills prepares you to embark on the path toward sustainability But unlike any other book Stein not only shows you how to live green in seemingly stable times but to live in the face of potential disasters lasting days or years coming in the form of social upheaval economic meltdown or environmental catastrophe When Technology Fails covers the gamut Inside you'll learn The basics of installing a renewable energy system for your home or business How to find and sterilize water in the face of utility failure How to keep warm if you've been left temporarily homeless Practical information for dealing with water quality issues Alternative health and first aid techniques Each chapter describes skills for self reliance in good times and bad Chapters Include A survey of the risks to the status quo Supplies and preparation for short and long term emergencies Emergency measures for survival

Prepping water food shelter and clothing First aid low tech medicine and healing Securing energy heat and power Metalworking Utensils and storage Low tech chemistry engineering machines and materials Fully revised and expanded When Technology Fails ends on a positive proactive note with a chapter on Making the Shift to Sustainability which offers practical suggestions for changing our world on personal community and global levels When Technology Fails is a massive project done well First the book gives a superb presentation of WHY one should be more aware and prepared and then HOW one should go about this The scope of this book is thorough John McPherson author Primitive Wilderness Living and Survival Skills

The Food and Feasts of the Apostle Paul Douglas E. Neel, 2024-12-17 With a vibrant narrative recipes and menus this absorbing volume will be of interest to readers of Christian history and those interested in cookery and Mediterranean diets Booklist The Food and Feasts of the Apostle Paul takes readers inside the world of the early Christian church through a new lens what people ate and didn't eat The early church encompassed diverse communities and people and understanding its food helps us understand both the worship and culture of these people as well as their sources of conflict Each chapter introduces readers to a different community or church Paul visited or started explores one or two key foods and offers recipes that reflect each community Recipes range from simple to complex from snack to feast This book will help readers more fully experience the diverse cultures of the early Christian church to better understand the teachings of Jesus Paul and early Christian leaders

100 Common Misconceptions about Home Cheese Making Thomas Rimming, 2013-03 In this book we have hand picked the most sophisticated unanticipated absorbing if not at times crackpot original and musing book reviews of Home Cheese Making Recipes for 75 Homemade Cheeses Don't say we didn't warn you these reviews are known to shock with their unconventionality or intimacy Some may be startled by their biting sincerity others may be spellbound by their unbridled flights of fantasy Don't buy this book if 1 You don't have nerves of steel 2 You expect to get pregnant in the next five minutes 3 You've heard it all

Saveur, 2003-04

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In a fast-paced digital era where connections and knowledge intertwine, the enigmatic realm of language reveals its inherent magic. Its capacity to stir emotions, ignite contemplation, and catalyze profound transformations is nothing in short supply of extraordinary. Within the captivating pages of **Home Cheese Making Recipes For 75 Homemade Cheeses** a literary masterpiece penned by a renowned author, readers attempt a transformative journey, unlocking the secrets and untapped potential embedded within each word. In this evaluation, we shall explore the book's core themes, assess its distinct writing style, and delve into its lasting affect the hearts and minds of those that partake in its reading experience.

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