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The Joy of Cheesemaking: The Ultimate Guide to Understanding, Making, and Eating Fine Cheese

Jody M. Farnham

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the joy of cheesemaking

THE ULTIMATE GUIDE TO UNDERSTANDING,
MAKING, AND EATING FINE CHEESE



Jody M. Farnham

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Jody M. Farnham : The Joy of Cheesemaking: The Ultimate Guide to Understanding, Making, and Eating Fine Cheese before purchasing it in order to gage whether or not it would be worth my time, and all praised The Joy of Cheesemaking: The Ultimate Guide to Understanding, Making, and Eating Fine Cheese:

Here is an easy-to-understand, beautifully illustrated guide to making cheese. It includes a basic overview of cheese manufacturing and aging, from the raw ingredients to the final product, and much more. With clear instructions, gorgeous photographs, and a glossary, this comprehensive guide will teach readers all about the fascinating processes that produce different kinds of cheese. This mouthwatering guide also includes a chapter profiling America's great contemporary artisanal cheesemakers and training programs. If you are drawn to the tradition of homemade and homegrown food, this book is for you. After you've made your own delicious cheese from scratch, this book will even show you how to pair it with complementary foods, drinks, and flavors. Impress friends, guests, and family members with your delicious new hobby! Skyhorse Publishing, along with our Good Books and Arcade imprints, is proud to publish a broad range of cookbooks, including books on juicing, grilling, baking, frying, home brewing and winemaking, slow cookers, and cast iron cooking. We've been successful with books on gluten-free cooking, vegetarian and vegan cooking, paleo, raw foods, and more. Our list includes French cooking, Swedish cooking, Austrian and German cooking, Cajun cooking, as well as books on jerky, canning and preserving, peanut butter, meatballs, oil and vinegar, bone broth, and more. While not every title we publish becomes a New York Times bestseller or a national bestseller, we are committed to books on subjects that are sometimes overlooked and to authors whose work might not otherwise find a home.

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