

(Online library) The Joy of Cheesemaking

The Joy of Cheesemaking

Jody M. Farnham, Marc Druart
ePub | *DOC | audiobook | ebooks | Download PDF



the joy of
cheesemaking
THE ULTIMATE GUIDE TO UNDERSTANDING,
MAKING, AND EATING FINE CHEESE



Jody M. Farnham and Marc Druart

DOWNLOAD



READ ONLINE

#1435858 in Books Skyhorse Publishing 2011-04-06 Original language: English PDF # 1 9.00 x 6.00 x 6.00l, 1.31 #File Name: 1616080604256 pages | File size: 61.Mb

Jody M. Farnham, Marc Druart : The Joy of Cheesemaking before purchasing it in order to gage whether or not it would be worth my time, and all praised The Joy of Cheesemaking:

26 of 27 people found the following review helpful. Great book for the budding novice, beginners better hold off. By CheesenerdI pre-ordered this book months ago and have been anxiously waiting for the brown box with the big smile

to show up at my doorstep. All I have to say is that the wait was well worth it! I have already read through most of this book and am excited to read more! I am a home cheese maker, have been for a couple of years now. I have made many cheeses, both soft and hard, and would consider myself to be a novice (little past beginner, not quite advanced cheese maker). Please consider this review from that perspective. First thing I will mention is that this book has some really good colored pictures of industrial cheese making operations, as well as some photos of different steps in the cheese making process. This is definitely a plus. Hands down, the greatest strength of this book is the very thorough explanation of each step in the cheese making process and the components that go into each step. For instance, the authors explain the purpose behind each step in the aging process, they incorporate pH into the recipes including "target pH" at different milestones in the process (mainly in the pressing process), flocculation time. They also incorporate information on different milk types (including the fat content of milk for a few different breeds of cows) as well as the components in milk and what they contribute to cheese itself. Another feature that I really appreciate about this book is the fact that the authors show you how to perform computations that occur in cheese making including how to determine how much starter to use (when buying in larger quantities), and how much pressure to apply when pressing (i.e. how to compute PSI). Many other books do not include these details. Now, what would I say are the potential "shortcomings" of this book? First off there are very few cheese recipes in here. If you are a novice cheese maker, likely at this point you already have many recipe books so this is likely not a big deal; however it should be mentioned. Although, this book does have some interesting cheese related recipes sprinkled about such as "Savory Cherry Compote" and "Sautéed Pears with Honey and Blue Cheese" I have not tried any of them yet, but some of them look pretty good (I am not too sure about the Pears and Blue cheese but hey, I know people who would likely be all over that one). Second, although this book is "Written for both beginners and advanced students...." I would have a very hard time recommending this book to a beginner- at least one that has never made cheese and does not even know if cheese making is for them. This book is great because of its depth, but that same depth makes it a little less suitable for someone new. Could a beginner learn a lot from this book? Yes certainly, but I think that they type of student that would want to start with a book like this is a rare sort of student. Most people (including myself when I started) would prefer to jump in and make some basic cheese first, try it out and get an idea of how things work, then get into the nitty gritty pH stuff later (IMO). Third, this book really draws a lot from industry. The pictures of the cheese making process are all from dairies. If you are a home cheese maker looking to learn about making cheese at home, this might create a slight cognitive dissonance (read that in a slightly humorous tone). Again, I do not think this is a big deal but is worth mentioning. I do not see this book as a "how to" book, or recipe guide so pictures from industry instead of home kitchens seem appropriate (if not welcomed). So in summary, I definitely recommend this book to the advancing home cheese maker. In the short time that I have had it I already feel that I have a much deeper understanding of the cheese making process and why you do many of the things you do at each step. I think it very nicely bridges the gap between home cheese making manuals which are usually a little short of some of the theoretical details but affordable for the hobbyist, and the advanced industrial cheese making manuals which are written in another language all together and carry a prohibitive price tag. This book seems to meet half way. Bravo! Edit: Based on reading another review I felt that I should probably clarify one point that I made. Above I made the statement: "Hands down, the greatest strength of this book is the very thorough explanation of each step in the cheese making process and the components that go into each step." The point that I was attempting to make here is that when making cheese, there are many milestone steps in the process such as adding starter culture, adding rennet, pressing, etc... This book is very good at explaining what is going on during these steps and why recipes sometimes differ on things such as length of time and temperature at which starter cultures are allowed to acidify milk. This book does not cover things like how to sanitize your equipment. As a good example, pages 68-71 cover how whey is expelled from the curd- what average size the curds are cut down to in the cutting process and the differences between stirring and not stirring curds, etc.... What is missing? Instructions on HOW to cut the cheese into smaller curds- I do not recall seeing that anywhere else in the book either. I do not see this as a basic how to book, it is more of a book on why you do the things you do- this is the reason that I would have a very hard time recommending this book to someone new to cheese making but could enthusiastically recommend it to someone that has made a couple of cheeses and wants to know more. (The authors might disagree with my perceptions here, I do not know, but that is my take on it) 5 of 5 people found the following review helpful. Not what it was made out to be By Michael J Richards This book was an odd combination of what felt like disconnected cheesemaking instructions and short discussions on successful cheesemakers. I felt like there was very little information in the book that helped advance my cheesemaking skill. Certainly there was information in the book that was new to me, but again, it felt like it was presented disjointed from a real cheesemakers experience. I think it has the structure to be a great book, but it's almost like someone put together an outline for a great book, filled in a few of the details, and then decided they didn't want to bother with the rest of the details. 1 of 1 people found the following review helpful. This book is useless. I have been making cheese at home for ... By penelope5255 This book is useless. I have been making cheese at home for a couple of years and decided to get a pH meter for better and more consistent results. I needed a cheese making book that could explain the pH, the process for taking it, and what to do if it is too high or low. Plus some common recipes with target pH. This is NOT the book for that! I think it has 3 cheese

making recipes and no useful information regarding pH. It does have lots of stories about people who make cheese and how to eat cheese. Bleh

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 allow the reader to learn all about cheese, from making it, to choosing it, to pairing it with the right wines.

Starred . Brush up on Chemistry 101 and be prepared to master all kinds of new techniques...In between the scientific lingo and the critical procedures of learning about the art of cheesemaking come some great color photographs, a few dozen recipes (e.g., Texas cheese souffl, fromage flatbread), and introductions to rock star cheesemakers around the country that include personal histories, a cheese-featured dish or two, and contact information. And lest we lose sight of the end results, enjoying le fromage has its day in two chapters covering the how-tos of building a cheese board and pairings with wine or beer. The author is one American, the other French and is affiliated with the Vermont Institute of Artisan Cheese, one of a handful of similar accredited educational institutions in the U.S. (Booklist) About the Author Jody M. Farnham is the program coordinator and administrative director for the Vermont Institute for Artisan Cheese. She lives in Burlington, Vermont. Marc Druart is the Master Cheesemaker at the Vermont Institute for Artisan Cheese. She lives in Berlin, Vermont.