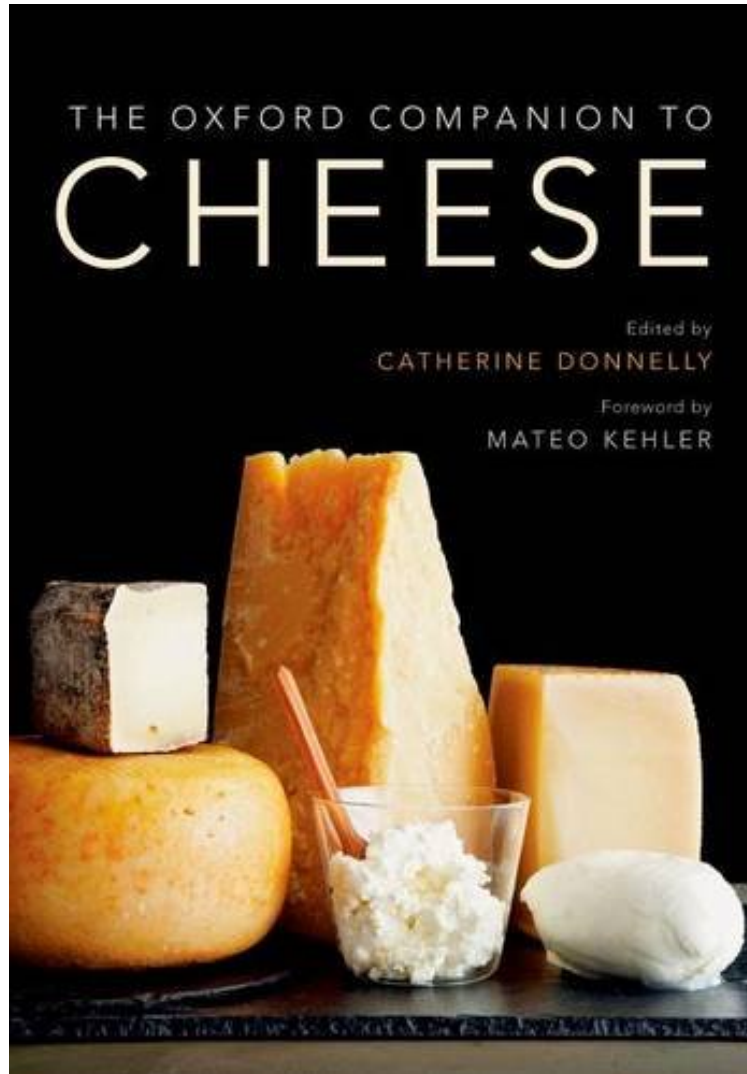


[Get free] The Oxford Companion to Cheese (Oxford Companions)

## The Oxford Companion to Cheese (Oxford Companions)

*From Donnelly Catherine*

*ebooks | Download PDF | \*ePub | DOC | audiobook*



[Download](#)

[Read Online](#)

#62817 in Books Donnelly Catherine 2016-11-22 Original language: English PDF # 1 7.40 x 1.80 x 10.10l, .0  
#File Name: 0199330883888 pages The Oxford Companion to Cheese | File size: 42.Mb

**From Donnelly Catherine : The Oxford Companion to Cheese (Oxford Companions)** before purchasing it in order to gage whether or not it would be worth my time, and all praised The Oxford Companion to Cheese (Oxford Companions):

3 of 3 people found the following review helpful. We love it! Fabulous Christmas present By Kathy Southern We love it! Fabulous Christmas present, wonderfully researched, comprehensive is an understatement. A "must have" for anyone who cares about and loves cheese 0 of 0 people found the following review helpful. A perfect gift.... By G. White We have a good friend who makes and teaches others on how to make cheese, this was a perfect BD gift for her and she was so grateful for this book !! 3 of 4 people found the following review helpful. Five Stars By Tim

DeutchExcellent, comprehensive resource on cheese that is also enjoyable to read.

Winner of the 2017 James Beard Award for Reference ScholarshipThe 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 Gruyere, 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.

"Finally, the go-to source for all things cheese in one single, sensational volume. Every cheesemonger in America will want this in their library." --Rob Kaufelt, president of Murray's Cheese "Discovering the kaleidoscope of flavor in well-made raw-milk cheese is like watching color television after years of black and white. But many examples of these wonderful cheeses are now under threat of extinction. The Companion explains where they come from, how they are made, and most importantly why cheese made the traditional way really matters." --Will Studd, host and executive producer of Cheese Slices"The Companion is one of the most anticipated cheese books for the new century. The depth of knowledge is overwhelming. Thank you for bringing this to the cheese community." --Peggy Smith, co-founder of Cowgirl Creamery"This book will be one to remember for the cheese world, and it is so crucial to communicate our knowledge over time. I wish this encyclopedia much success, and hope that it will inspire!" --Herv Mons, MonS Fromager-Affineur"[A] delightfully discursive volume." --The EconomistAbout the AuthorDr. Catherine Donnelly, Editor-in-Chief, is a Professor of Nutrition and Food Science at the University of Vermont. She is the co-director of the Vermont Institute for Artisan Cheese, America's first and only comprehensive academic research center devoted to artisan cheese. She previously served as the Associate Director for the Northeast Center for Food Entrepreneurship, a research consortium between Cornell and the University of Vermont. Dr. Donnelly has been recognized by her colleagues for her many contributions to improving Listeria detection. Widely regarded as an international expert on this bacterial pathogen, she has published numerous articles and book chapters and delivered hundreds of presentations on the topic of Listeria. Her current scholarly interests include investigating the microbiological safety of raw milk cheeses aged for 60 days. Dr. Donnelly is the Editor of the book Cheese and Microbes, and she is the Scientific Editor of the Food Microbiology and Safety Section of the Journal of Food Science.