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# Mastering Artisan Cheesemaking The Ultimate Guide

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Koji Alchemy  
In a Cheesemaker's Kitchen  
The Modern Cheesemaker  
The Complete Guide to Making Cheese, Butter, and Yogurt at Home  
The Art of Natural Cheesemaking  
Cheese  
Make 'Em Pay  
Making Artisan Pasta  
Reinventing the Wheel  
Cheese & Dairy  
Cheese Primer  
Kitchen Creamery  
Making Artisan Gelato  
For the Love of Cheese  
Home-Made Cheese  
American Farmstead Cheese  
Home Cheese Making, 4th Edition  
Successful Cheesemaking®  
Cheese, Illustrated  
Ending the War on Artisan Cheese  
Mastering Cheese  
World Cheese Book  
Cheesemonger  
The Life of Cheese  
A Field Guide to Cheese  
Cheese and Culture  
Mastering Basic Cheesemaking  
Mastering Artisan Cheesemaking  
The Small-Scale Dairy  
Holistic Goat Care  
The Making of Farmstead Goat Cheeses  
Artisan Cheese Making at Home  
Mastering Stocks and Broths  
Home Cheese Making  
The Book of Cheese  
Mastering Fermentation  
A Cheesemonger's History of The British Isles  
The Atlas of American Artisan Cheese  
The Farmstead Creamery Advisor  
Cheddar

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## LEWIS GOODMAN

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*Koji Alchemy* Ten Speed Press

"Practical, well written, and comprehensive. . . . Read this book cover to cover, or keep it handy as a reference for all aspects of goat care."—Sarah Flack, author of *The Art and Science of Grazing* This one-of-a-kind guide will empower even novice goat owners, offering expert guidance on maintaining a healthy herd—whether they are dairy, meat, fiber, or pet goats. Goats have provided humankind with essential products for centuries; indeed, they bear the noble distinction of being the first domesticated farm animal. From providing milk and meat for sustenance and fiber and hides for clothing and shelter to carrying packs and clearing brush, there isn't much that goats cannot do. Managing goats successfully requires an understanding of how nature designed them to thrive, including nutritional and psychological needs, as well as how to identify a problem and intercede before it's too late. For more than a decade, Gianacis Caldwell and her family have operated Pholia Farm Creamery, an off-grid, raw milk goat cheese dairy. In *Holistic Goat Care*, Caldwell offers readers a comprehensive guide to maintaining a healthy herd of goats, whether they are dairy goats, meat goats, fiber goats, or pet goats. *Holistic Goat Care* will empower even novice goat owners to confidently diagnose and treat most of the ailments that goats might experience. For the experienced goat farmer, the book offers a depth of insight and approaches to treatment not found in any other book. Caldwell places special emphasis

throughout on holistic, natural, and alternative approaches to caring for goats, including information on: Handling and managing goats using their natural instincts as an asset Developing good farm management practices such as appropriate housing and fencing systems and manure and mortality management Making feeding decisions based on understanding goats' ruminant digestive system and their evolutionary needs Growing forage and garden crops as feed and utilizing wild browse Troubleshooting health problems based on assessing symptoms Implementing advanced health procedures such as pain control, fecal testing, and transplanting rumen microbes from healthy to sick goats Diagnosing, treating, and preventing more than 75 common goat ailments Whether your herd is two or two hundred, this first-of-its-kind, comprehensive book will help you keep your goats healthy, safe, and productive and give you a deep and enjoyable insight into the wondrous creature that is the goat.

*In a Cheesemaker's Kitchen* Countryman Press

Making handmade, home-made pasta has never been easier!

### **The Modern Cheesemaker**

Bloomsbury Publishing

Drawing from her own and other cheesemakers' experiences, Caldwell brings to life the story of creating a successful cheesemaking business in a practical, organized manner. Absolutely essential for anyone interested in becoming a licensed artisan cheesemaker, *The Farmstead Creamery Advisor* will also appeal to the many small and hobby-farm owners who already have milking animals and who wish to improve their home dairy practices and facilities.

### **The Complete Guide to Making Cheese, Butter, and Yogurt at Home**

New Society Publishers

Nothing beats a really good cheese. These days you can buy great dairy products locally, made using high-quality ingredients and with a unique flavour of their own. The next step is to try your hand at making yoghurt, labneh, mozzarella and even delicious matured cheeses yourself. The River Cottage ethos is all about knowing the whole story behind what you put on the table; and as Steven Lamb explains in this thorough, accessible guide, the key ingredient is milk. He shows you exactly what to do to take it from its liquid form to a wide range of dairy products, from clotted cream to a washed-rind cheese. There are also plenty of gorgeous recipes that make the most of cheese and other dairy goods – as you'd hope, they involve such pleasures as dunking carbs into a pot of melty cheese; biting down on a delicate cheese wafer; or whipping up the best ever cheesecake. With an introduction by Hugh Fearnley-Whittingstall and plenty of helpful photographs, this book is the indispensable guide to crafting and enjoying cheese and other dairy products.

### **The Art of Natural Cheesemaking**

Chelsea Green Publishing

Authentic Italian-style gelato, including such unique flavors as Blueberry Lavender, Roasted Peanut & Marshmallow Crème, Pink Peppercorn, and more. The word gelato, in Italian, simply means “ice cream,” but its meaning has shifted to define a type of high-end frozen dessert, made with milk, not cream. Gelato also has 35% less air whipped into it than ice cream, heightening its rich mouthfeel without tipping the scales. Gelato, in all its

luxury, is simple to make at home with a standard ice-cream maker. Making Artisan Gelato, following on the heels of Making Artisan Chocolates, will offer 45+ recipes and flavor variations for exquisite frozen desserts, made from all-natural ingredients available at any grocery store or farmer's market. From pureeing and straining fruit to tempering egg yolks for a creamy base, the gelato-making techniques included in Making Artisan Gelato ensure quality concoctions. Recipe flavors run the gamut—nuts, spices, chocolate, fruit, herbs, and more—with novel flavor pairings that go beyond your standard-issue fare.

### **Cheese Ten Speed Press**

A wonderful primer for making cheese, butter, and yogurt in your kitchen, featuring delicious recipes to test out your skills. From cheesemaking authority and teacher Louella Hill comes an education so timely and inspiring that every cheese lover and cheesemonger, from novice to professional, will have something to learn. Kitchen Creamery starts with the basics (think yogurt, ricotta, and mascarpone) before graduating into more complex varieties such as Asiago and Pecorino. With dozens of recipes, styles, and techniques, each page is overflowing with essential knowledge for perfecting the ins and outs of the fascinating process that transforms fresh milk into delicious cheese.

### ***Make 'Em Pay* Chelsea Green Publishing**

The craft of home cheesemaking is exploding in popularity. However, most “beginner” books are essentially loosely organized collections of recipes which lack a progressive approach to teaching the fundamentals of this exciting and satisfying traditional skill. Mastering Basic Cheesemaking provides a

complete hands-on guide to making cheese and other fermented dairy products from scratch, geared toward helping the novice cheesemaker to develop the intuition and abilities to position them for success, especially in the real world of the home kitchen. This well-illustrated and clearly written practical guide assumes no prior experience on the part of the aspiring cheesemaker. Topics include: · Tips and secrets for essentials such as choosing milk and the differences between goat, cow, and sheep milk · Bonus recipes for exciting cheeses such as burrata, quick cheddar curds, and ghee · Options for choosing cultures, ingredients, and equipment to make home cheesemaking more affordable · How to age cheeses simply in any home refrigerator · Step-by-step encouragement and insight from a professional, artisan cheesemaker

Whether you are a budding cheesemaker, avid do-it-yourselfer, foodie, homesteader, or cheese professional, this complete course in beginning cheesemaking from one of North America's foremost instructors is packed with everything you need to create delicious, nourishing, and beautiful classic cheeses and other dairy delights. Gianaclis Caldwell is the head cheesemaker and co-owner of Pholia Farm, well-known for its artisan, aged raw-milk cheeses, and for its educational offerings. She is the author of *Mastering Artisan Cheesemaking*, *The Small-Scale Cheese Business*, and *The Small-Scale Dairy*.

[Making Artisan Pasta](#) Storey Publishing  
This book teaches the basics of creating queso blanco, fromage blanc, ricotta, feta, cheddar, gouda, Monterey jack, mozzarella, parmesan, and many other cheeses in addition to sour cream, yogurt, and butter. For anyone with a

desire to start experimenting with dairy products at home, this book is the ideal starting point.

[Reinventing the Wheel](#) Chronicle Books  
The *Modern Cheesemaker* shows you how to make 18 cheeses, from the rich and gooey, to the wonderfully stinky, and all the cheeseboard favourites – including simple, fresh cheeses such as mozzarella and ricotta, working up to salty and versatile halloumi, feta and paneer, perfect, melting Swiss cheese, through to aged Cheddar and Brie. Starting from the very basics of the making process, with a guide to milk types and the seasonal nature of cheese, *The Modern Cheesemaker* will deepen your understanding of this essential ingredient and its production. The equipment you will need is thoroughly explained and readily available and by following the easy-to-use instructions and Morgan McGlynn's expert tips, you'll soon learn how to become your own artisan cheesemaker. To reap the rewards of your hard work, there are over 40 recipes for delicious cheese-based dishes to make, along with flavouring cheese and suggested accompaniments.

**Cheese & Dairy** Univ of California Press  
A book of ultimate revenge techniques from a master trickster--over 130 topics arranged alphabetically to find the appropriate dirty trick, scheme, or stunt for any special target.

**Cheese Primer** Chelsea Green Publishing  
Offers detailed descriptions of the unique characteristics and tastes of two hundred varieties of cheese in an alphabetical listing that explains how to select the best cheeses, recommended wine pairings, and tips on shopping and storage.

[Kitchen Creamery](#) Chelsea Green

### Publishing

From Afrim Pristine, the internationally-renowned maître fromager and host of Food Network Canada's *Cheese: A Love Story*, comes a cookbook and all-encompassing cheese guide featuring everyone's favorite ingredient. Afrim Pristine may possess the most distinguished professional title a cheesemonger could ask for--maître fromager--but if you ask him what business he's in, he'll tell you he sells happiness. That's because cheese is inextricably linked to wonderful memories and celebrations for so many of us. No matter the occasion, cheese and cheesy dishes are always greeted with a smile. In his first cookbook, Afrim is here to teach you the basics of more than 55 cheeses. You'll learn about the best ways to buy and store cheese, how to pair different cheeses with different beverages and how to create the cheese board of your dreams. And with his signature sense of humor and warmth, Afrim offers 60 easy and enticing recipes for every mealtime, including a bonus chapter called Low Risk, High Reward, for those moments when you're looking to simply eat cheese with the perfect accompaniment. Alongside Afrim's best dishes are 20 masterpieces from the world's top chefs--everyone from Daniel Boulud, Claudio Aprile, Anthony Walsh, and Rob Gentile to Chuck Hughes, Anna and Michael Olson, Bob Blumer and more. With personal anecdotes and helpful information, creative and delicious recipes, and beautiful photography, *For the Love of Cheese* is sure to bring joy to your kitchen and your heart.

### Making Artisan Gelato Chelsea Green Publishing

In this home cheese making primer, Ricki Carrol 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.

### **For the Love of Cheese** Three Rivers Press

Learn traditional & professional ways of making the finest cheeses of cow's, goat's, or sheep's milk, using simple home equipment. Step-by-step instructions are clear and easy to follow. With over 800 beautiful black-and-white photos, your cheesemaking questions will be answered. Book progresses from the milk itself, through all kinds of renneted & non-renneted cheeses, grouped by each great cheese family. Learn how to make cheese just the way you like by varying the acidity, moisture, temperature, salting, and ripening so cheese can be strong or mild, hard or soft, mold-ripened or plain. Instructions range from lactic-coagulated Yogurt, Sour Cream, and Chevre, through renneted Bandaged Cheddar, Tomme, Alpine Comte-style, Brie-style, Gouda, stretched-curd Mozzarella, plus many more. There are washed-curd cheeses like Havarti and Raclette, whey cheeses like Ricotta and Mysost, and Scandinavian cheeses. In addition, ripening & rind treatments from dry-brushed to moldy, bloomy to smeared, are described in easy-to-understand detail. Learn about ingredients, equipment, and how to make cheese presses. All measurements in both metric and English. Includes Frequently Asked Questions, cheesemaking record-

keeping charts, suppliers, further reading, references, 20-page glossary, & 30-page index. Foreword by Ricki Carroll. PARTIAL CONTENTS INCLUDE: The milk; supermarket pasteurized milk; proper milk cooling, handling, safety. Equipment & supplies; home cheese vat; pressing, building cheese presses. Recognizing problem recipes; rennet; starter cultures; acidity, pH meters. Flavor/texture development. Acid-plus-heat coagulated Ricotta, Pot Cheese, Sweet Feta-style; Mizithra. Lactic-acid-coagulated Buttermilk; Cottage Cheese; Sour Cream; Yogurt; Chevre: plain, molded, ashed; smoked Rygeost/Quark. Soft, fresh, renneted Feta-style, Cambanzola; Haloumi, Anari; Blue Cheese; Brie-style. Lightly pressed, renneted Farmer's Cheese; ripened, reddish Reblochon. Renneting; flocculation; clean break; texture at cutting. Mesophilic French Tomme; Bandaged Cheddar. Salting; rind treatments. Washed-curd Danish Havarti Esrom, Samsoe; Danbo. Smear ripening. Raclette; Gouda. Brushed rinds. Thermophilic styles: Kefalotyri, Comte, Emmental. Eyes. Stretched-curd Mozzarella, Scamorza, Burrata. Shaping. Whey cheeses: Ricotta, Manouri, Mysost/Gjetost, Crème Fraîche, Whey Butter, cultured Butter; Ghee.

**Home-Made Cheese** Penguin  
Caldwell offers readers a balanced perspective on the current regulatory environment in which raw-milk lovers find themselves. Keepers of cows, goats, or sheep will benefit from information on designing a well-functioning small dairy, choosing equipment, and understanding myriad processes, including details about the business of making milk; managing the farm to create superior milk; understanding the microbiology of milk; and risk-reduction plans to have in

place prior to selling raw milk.

**American Farmstead Cheese** Lorenz Books

"Cheddar is the world's most ubiquitous and beloved cheese. More than that, cheddar holds a key to understanding our food politics and even our cultural identity. In 'Cheddar', Gordon Edgar (Cheesemonger) traces the unexplored history of cheddar, with both wry humor and an eye toward its future. Cheddar has something to tell us about this country: from the way people rally to certain types of cheddar but not others, to the gradual transformation of a once artisan cheese into big commodity blocks (and back again) and the effect that has had on rural communities. One of the first cheeses to be industrialized, cheddar's progression from farmstead wheels to machine-extruded singles mirrors that of our entire food system. The resurgence of traditional cheesemaking over the last few decades, in turn, speaks to ways that we're redefining how food is produced. Edgar also answers some key questions about cheddar. Is it the most popular cheese in the land? Did England invent it and America cheapen it? Is today's 40-pound block a precursor to Velveeta? You'll find these answers and more in 'Cheddar', a book as thought-provoking as it is entertaining and that reveals what a familiar food has to tell us about ourselves and our culture"--Page 4 of cover.

*Home Cheese Making, 4th Edition*  
Chelsea Green Publishing

Presents 345 cheesemakers in the United States, with each profile describing the cheesemaker and its history, cheeses, location, and availability.

**Successful Cheesemaking®** Profile Books

Including more than 35 step-by-step recipes from the Black Sheep School of Cheesemaking Most DIY cheesemaking books are hard to follow, complicated, and confusing, and call for the use of packaged freeze-dried cultures, chemical additives, and expensive cheesemaking equipment. For though bread baking has its sourdough, brewing its lambic ales, and pickling its wild fermentation, standard Western cheesemaking practice today is decidedly unnatural. In *The Art of Natural Cheesemaking*, David Asher practices and preaches a traditional, but increasingly countercultural, way of making cheese—one that is natural and intuitive, grounded in ecological principles and biological science. This book encourages home and small-scale commercial cheesemakers to take a different approach by showing them:

- How to source good milk, including raw milk;
- How to keep their own bacterial starter cultures and fungal ripening cultures;
- How to make their own rennet—and how to make good cheese without it;
- How to avoid the use of plastic equipment and chemical additives; and
- How to use appropriate technologies.

Introductory chapters explore and explain the basic elements of cheese: milk, cultures, rennet, salt, tools, and the cheese cave. The fourteen chapters that follow each examine a particular class of cheese, from kefir and paneer to washed-rind and alpine styles, offering specific recipes and handling advice. The techniques presented are direct and thorough, fully illustrated with hand-drawn diagrams and triptych photos that show the transformation of cheeses in a comparative and dynamic fashion. *The Art of Natural Cheesemaking* is the first cheesemaking book to take a political stance against Big Dairy and to criticize

both standard industrial and artisanal cheesemaking practices. It promotes the use of ethical animal rennet and protests the use of laboratory-grown freeze-dried cultures. It also explores how GMO technology is creeping into our cheese and the steps we can take to stop it. This book sounds a clarion call to cheesemakers to adopt more natural, sustainable practices. It may well change the way we look at cheese, and how we make it ourselves.

### **Cheese, Illustrated** Artisan

Culinary luminaries like renowned chefs Eric Ripert of Le Bernardin, Michel Richard of Citronelle, and Molly Hanson of Grill 23; chef, writer, and educator Dan Barber of Blue Hill; chef-entrepreneurs Alison Lane and Andrew Silva of Mirabelles; knight of the French Order of the Merite Agricole, chef Raymond Ost of Sandrine s; and food writer and former CEO of Clicquot, Inc., Mireille Guiliano, share their heartfelt philosophies about food. Their tantalizing recipes will expand any home cook s culinary repertoire. Twenty-five years ago Allison Hooper and Bob Reese began crafting artisanal dairy products in the European style. They developed a vital link with local farms that continues to this day: Vermont Butter & Cheese Company supports a network of more than 20 family farms that provide milk that meets the highest standards of purity. As Allison learned on a family farm in France, quality originates at the source with the people who work the land and the pride they take in its yield. In *A Cheesemaker s Kitchen* celebrates their perhaps improbable success. It is the story of pioneers in the fledgling American artisan cheese industry and how they bootstrapped a small, socially responsible business."

### **Ending the War on Artisan Cheese**

Lyle Stuart

**\*\*Wine and Spirits Book of the Year 2017\*\*** A fascinating look into the world of cheese and its creators. In little more than a century, the drive towards industrial and intensive farming has altered every aspect of the cheesemaking process, from the bodies of the animals that provide the milk to the science behind the microbial strains that ferment it. Reinventing the Wheel explores what has been lost as expressive, artisanal cheeses that convey a sense of place have given way to the juggernaut of homogeneous factory production. While Bronwen and

Francis Percival lament the decline of farmhouse cheese and reject the consequences of industrialisation, this book's message is one of optimism. Scientists have only recently begun to reveal the significance of the healthy microbial communities that contribute to the flavour and safety of cheese, while local producers are returning to the cheese-making methods of their parents and grandparents. This smart, engaging book sheds light on the surprising truths and science behind the dairy industry. Discover how, one experiment at a time, these dynamic communities of researchers and cheesemakers are reinventing the wheel.

Best Sellers - Books :

- [The Very Hungry Caterpillar By Eric Carle](#)
- [A Court Of Frost And Starlight \(a Court Of Thorns And Roses, 4\)](#)
- [A Court Of Silver Flames \(a Court Of Thorns And Roses, 5\)](#)
- [The 5 Love Languages: The Secret To Love That Lasts](#)
- [The Wager: A Tale Of Shipwreck, Mutiny And Murder By David Grann](#)
- [The Woman In Me](#)
- [The Wonderful Things You Will Be](#)
- [The Subtle Art Of Not Giving A F\\*ck: A Counterintuitive Approach To Living A Good Life By Mark Manson](#)
- [Leigh Howard And The Ghosts Of Simmons-pierce Manor](#)
- [My First Learn-to-write Workbook: Practice For Kids With Pen Control, Line Tracing, Letters, And More!](#)