

Cheese And Culture A History Of Cheese And Its Place In Western Civilization

"Based on the wildly popular Instagram account, Subpar Parks features both the greatest hits and brand-new content, all celebrating the incredible beauty and variety of America's national parks juxtaposed with the clueless and hilarious one-star reviews posted by visitors"-- An Amazon 2013 Best of the Year Pick The French, sans doute, love their fromages. And there's much to love: hundreds of gloriously pungent varieties—crumbly, creamy, buttery, even shot through with bottle-green mold. So many varieties, in fact, that the aspiring gourmand may wonder: How does one make sense of it all? In *The Whole Fromage*, Kathe Lison sets out to learn what makes French cheese so remarkable—why France is the “Cheese Mother Ship,” in the words of one American expert. Her journey takes her to cheese caves tucked within the craggy volcanic rock of Auvergne, to a centuries-old monastery in the French Alps, and to the farmlands that keep cheesemaking traditions alive. She meets the dairy scientists, shepherds, and affineurs who make up the world of modern French cheese, and whose lifestyles and philosophies are as varied and flavorful as the delicacies they produce. Most delicious of all, she meets the cheeses themselves—from spruce-wrapped Mont d'Or, so gooey it's best eaten with a spoon; to luminous Beaufort, redolent of Alpine grasses and wildflowers, a single round of which can weigh as much as a Saint Bernard; to Camembert, invented in Normandy but beloved and imitated across the world. With writing as piquant and rich as a well-aged Roquefort, as charming as a tender springtime chèvre, and yet as unsentimental as a stinky Maroilles, *The Whole Fromage* is a tasty exploration of one of the great culinary treasures of France.

In this witty and entertaining book, Boisard investigates the history of Camembert and its legend. He considers the transformation of France's cheese-making industry and along the way gives a highly selective, yet richly detailed history of France--from the Revolution to the European Union.

"The Life of Cheese is the definitive work on America's artisanal food revolution. Heather Paxson's engaging stories are as rich, sharp, and well-grounded as the product she scrutinizes. A must read for anyone interested in fostering a sustainable food system." Warren Belasco, author of *Meals to Come: A History of the Future of Food* "Heather Paxson's lucid and engaging book, *The Life of Cheese*, is a gift to anyone interested in exploring the wonderful and wonderfully complex realities of artisan cheesemaking in the United States. Paxson deftly integrates careful considerations of the importance of sentiment, value and craft to the work of cheesemakers with vivid stories and lush descriptions of their farms, cheese plants and cheese caves. While she beguiles you with the stories and tastes of cheeses from Vermont, Wisconsin and California, she also asks you to envision a post-pastoral ethos in the making. This ethos reconsiders contemporary beliefs about America's food commerce and culture, reimagines our relationship to the natural world, and redefines how we make, eat, and appreciate food. For cheese aficionados, food activists, anthropologists and food scholars alike, reading *The Life of Cheese* will be a transformative experience." Amy Trubek, author of *The Taste of Place: A Cultural Journey into Terroir*

One of the oldest, most ubiquitous, and beloved cheeses in the world, the history of Cheddar is a fascinating one. Over the years it has been transformed, from a painstakingly handmade wheel to a rindless, mass-produced block, to a liquefied and emulsified plastic mass untouched by human hands. The Henry Fordism of Cheddar production in many ways anticipated the advent of industrial agriculture. They don't call it "American Cheese" for nothing.

A professional cheesemonger recounts his life and career along with information on the various aspects of the cheese movement, including animal rights, co-operatives, and the

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politics of cheese.

One of Smithsonian magazine's "Ten Best Books About Travel of 2018" One of AFAR magazine's "8 New Books You Need to Read Before Flying to France" A "delicious" (Dorie Greenspan), "genial" (Kirkus Reviews), "very cool book about the intersections of food and history" (Michael Pollan)—as featured in the New York Times Acclaimed upon its hardcover publication as a "culinary treat for Francophiles" (Publishers Weekly), *A Bite-Sized History of France* is a thoroughly original book that explores the facts and legends of the most popular French foods and wines. Traversing the cuisines of France's most famous cities as well as its underexplored regions, the book is enriched by the "authors' friendly accessibility that makes these stories so memorable" (The New York Times Book Review). This innovative social history also explores the impact of war and imperialism, the age-old tension between tradition and innovation, and the enduring use of food to prop up social and political identities. The origins of the most legendary French foods and wines—from Roquefort and cognac to croissants and Calvados, from absinthe and oysters to Camembert and champagne—also reveal the social and political trends that propelled France's rise upon the world stage. As told by a Franco-American couple (Stéphane is a cheesemonger, Jeni is an academic) this is an "impressive book that intertwines stories of gastronomy, culture, war, and revolution. . . . It's a roller coaster ride, and when you're done you'll wish you could come back for more" (The Christian Science Monitor).

"Reinventing the Wheel is equal parts popular science, history, and muckraking. Over the past hundred and fifty years, dairy farming and cheesemaking have been transformed, and this book explores what has been lost along the way. Today, using cutting-edge technologies like high-throughput DNA sequencing, scientists are beginning to understand the techniques of our great-grandparents. The authors describe how geneticists are helping conservationists rescue rare dairy cow breeds on the brink of extinction, microbiologists are teaching cheesemakers to nurture the naturally occurring microbes in their raw milk rather than destroying them, and communities of cheesemakers are producing "real" cheeses that reunite farming and flavor, rewarding diversity and sustainability at every level."--Provided by publisher.

The finest selection: Tasting notes - Over 750 cheeses - How to enjoy The most comprehensive guide to cheese. Discover the flavor profile, shape, and texture of every cheese. *World Cheese Book* is for the adventurous cheese lover. It takes you on a tour of the finest cheese-producing countries in the world, revealing local traditions and artisanal processes. Images of each cheese (inside and out), step-by-step techniques that show how to make cheese, and complimentary food and wine pairings make this a truly exhaustive, at-a-glance reference.

Yeast, water, flour, and heat. How could this simple mixture have been the cause of war and plague, celebration and victory supernatural vision and more? In this remarkable and all-encompassing volume, H. E. Jacob takes us through six thousand dynamic years of bread's role in politics, religion, technology, and beyond. Who were the first bakers? Why were bakers distrusted during the Middle Ages? How did bread cause Napoleon's defeat? Why were people buried with bread? *SIX THOUSAND YEARS OF BREAD* has the answers. Jacob follows the story from its beginning in ancient Egypt and continues through to modern times. The poignant and inspiring conclusion of the book relays the author's experiences in a Nazi concentration camp, subsisting on bread made of sawdust.

A prominent food scientist defends the use of raw milk in traditional artisan

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cheesemaking. Raw milk cheese--cheese made from unpasteurized milk--is an expansive category that includes some of Europe's most beloved traditional styles: Parmigiano Reggiano, Gruyère, and Comté, to name a few. In the United States, raw milk cheese forms the backbone of the resurgent artisan cheese industry, as consumers demand local, traditionally produced, and high-quality foods. Internationally award-winning artisan cheeses like Bayley Hazen Blue (Jasper Hill, VT) would have been unimaginable just forty years ago when American cheese meant Kraft Singles. Unfortunately the artisan cheese industry faces an existential regulatory threat. Over the past thirty years the US Food and Drug Administration (FDA) has edged toward an outright ban on raw milk cheeses. Their assault on traditional cheesemaking goes beyond a debate about raw milk safety; the FDA has also attempted to ban the use of wooden boards, the use of ash in cheese ripening, and has set stringent microbiological criteria that many artisan cheeses cannot meet. The David versus Goliath existence of small producers fighting crushing regulations is true in parts of Europe as well, where beloved creameries are going belly-up or being bought out because they can't comply with EU health ordinances. Centuries-old cheese styles like Fourme d'Ambert and Cantal are nearing extinction, leading Prince Charles to decry the "bacteriological correctness" of European regulators. The dirty secret is that Listeria and other bacterial outbreaks occur in pasteurized cheeses more often than in raw milk cheeses, and traditional processes like ash-ripening have been proven safe. In *Ending the War on Artisan Cheese*, Dr. Catherine Donnelly forcefully defends traditional cheesemaking, while exposing government actions in the United States and abroad designed to take away food choice under the false guise of food safety. This book is fundamentally about where and how our food is produced, the values we place on methods of food production, and how the roles of tradition, heritage, and quality often conflict with advertising, politics, and profits in influencing our food choices.

Cheese is an ancient food product produced worldwide and globally appreciated. The world cheese trade is of great importance economically, both at the industrial level, as well as when it comes to traditional cheeses, which provide income for rural populations. The diversity in cheese technology is enormous, varying in the type of milk used, the production operations, the lactic cultures, the maturation times and conditions, among other aspects. Cheese products, therefore, have a wide range of characteristics in terms of taste, flavour, texture, colour, shape, or size. Unlike cheese produced at the industrial scale, traditional cheeses are imprinted with a social and cultural heritage that makes them unique. The first part of this book contains chapters dedicated to the economic and social importance of cheese, the nutritional aspects and health effects, cheese technology and characteristics, as well as yeast microflora. Further chapters contain details about the traditional cheeses in different parts of the world, including European, African, or American countries, namely Brazil, Burkina Faso, Croatia, Greece, Hungary, Italy, Latvia, Lithuania, Mexico, Poland, Portugal,

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Romania, Serbia, and Slovenia. This book contains a diverse set of contributions that will enlighten the readers about many types of cheeses from different countries around the world. It is useful for professionals, including professors, researchers, or those working in the cheese industry, as well as for students or even the general public. The subjects addressed in the book make it interesting for professionals in the scientific domains of food science and technology, nutrition, gastronomy, sociology, and history.

Recreates the struggles within plaguestricken Monte Lupo, a seventeenth-century Tuscan village, relating events that led to a confrontation between the advocates of science and the followers of faith

Behind every traditional type of cheese there is a fascinating story. By examining the role of the cheesemaker throughout world history and by understanding a few basic principles of cheese science and technology, we can see how different cheeses have been shaped by and tailored to their surrounding environment, as well as defined by their social and cultural context. Cheese and Culture endeavors to advance our appreciation of cheese origins by viewing human history through the eyes of a cheese scientist. There is also a larger story to be told, a grand narrative that binds all cheeses together into a single history that started with the discovery of cheese making and that is still unfolding to this day. This book reconstructs that 9000-year story based on the often fragmentary information that we have available. Cheese and Culture embarks on a journey that begins in the Neolithic Age and winds its way through the ensuing centuries to the present. This tour through cheese history intersects with some of the pivotal periods in human prehistory and ancient, classical, medieval, renaissance, and modern history that have shaped western civilization, for these periods also shaped the lives of cheesemakers and the diverse cheeses that they developed. The book offers a useful lens through which to view our twenty-first century attitudes toward cheese that we have inherited from our past, and our attitudes about the food system more broadly. This refreshingly original book will appeal to anyone who loves history, food, and especially good cheese.

Just a century ago, cheese was still a relatively regional and European phenomenon, and cheese making techniques were limited by climate, geography, and equipment. But modern technology along with the recent artisanal renaissance has opened up the diverse, time-honored, and dynamic world of cheese to enthusiasts willing to take its humble fundamentals—milk, starters, coagulants, and salt—and transform them into complex edibles. Artisan Cheese Making at Home is the most ambitious and comprehensive guide to home cheese making, filled with easy-to-follow instructions for making mouthwatering cheese and dairy items. Renowned cooking instructor Mary Karlin has spent years working alongside the country's most passionate artisan cheese producers—cooking, creating, and learning the nuances of their trade. She presents her findings in this lavishly illustrated guide, which features more than eighty recipes for a diverse range of cheeses: from quick and satisfying

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Mascarpone and Queso Blanco to cultured products like Crème Fraîche and Yogurt to flavorful selections like Saffron-Infused Manchego, Irish-Style Cheddar, and Bloomy Blue Log Chèvre. *Artisan Cheese Making at Home* begins with a primer covering milks, starters, cultures, natural coagulants, and bacteria—everything the beginner needs to get started. The heart of the book is a master class in home cheese making: building basic skills with fresh cheeses like ricotta and working up to developing and aging complex mold-ripened cheeses. Also covered are techniques and equipment, including drying, pressing, and brining, as well as molds and ripening boxes. Last but not least, there is a full chapter on cooking with cheese that includes more than twenty globally-influenced recipes featuring the finished cheeses, such as Goat Cheese and Chive Fallen Soufflés with Herb-Citrus Vinaigrette and Blue Cheese, Bacon, and Pear Galette. Offering an approachable exploration of the alchemy of this extraordinary food, *Artisan Cheese Making at Home* proves that hand-crafting cheese is not only achievable, but also a fascinating and rewarding process. "Do not let the peasant know how good cheese is with pears" goes the old saying. Intrigued by these words and their portent, Massimo Montanari unravels their origin and utility. Perusing archival cookbooks, agricultural and dietary treatises, literary works, and anthologies of beloved sayings, he finds in the nobility's demanding palates and delicate stomachs a compelling recipe for social conduct. At first, cheese and its visceral, earthy pleasures were treated as the food of Polyphemus, the uncivilized man-beast. The pear, on the other hand, became the symbol of ephemeral, luxuriant pleasure—an indulgence of the social elite. Joined together, cheese and pears adopted an exclusive savoir faire, especially as the "natural phenomenon" of taste evolved into a cultural attitude. Montanari's delectable history straddles written and oral traditions, economic and social relations, and thrills in the power of mental representation. His ultimate discovery shows that the enduring proverb, so wrapped up in history, operates not only as a repository of shared wisdom but also as a rich locus of social conflict.

"We officially declare this the book of cheese. . . . The stunningly realistic illustrations are reason alone to buy the guide." —*Saveur*, Our Favorite Cookbooks to Gift This Year "A cheese lover's dream, educating aficionados through gorgeous pictures and fun, colorful graphics." —*BookPage* Everything you need to know about the world's great cheeses, including how they're made, their universe of flavors, origins, and terroir. Organized by type, the book features more than 400 cheeses worth knowing—from fresh cheese and pressed cheese to blue cheese, soft cheese, and spreadable cheese. Each includes an identifying illustration, nuts and bolts like the type of milk and fat content, and a brief, memorable description. Readers will find unexpected cheeses that are best for melting (Hushållsost), best for serving solo (Bovški Sir), and even the stinkiest (pick up some Allgäuer Weisslacker and see what company thinks). Includes dozens of maps; an aroma wheel to help refine your palate; a guide to

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composing cheese boards; tips for pairing with wine, beer, whiskey, cider; and so much more.

"Every serious home-scale artisan cheesemaker--even those just beginning to experiment--will want this book as their bible to take them from their first quick mozzarella, to a French mimolette, and ultimately to designing their own unique cheeses. This comprehensive and user-friendly guide thoroughly explains the art and science that allow milk to be transformed into epicurean masterpieces. Caldwell offers a deep look at the history, science, culture, and art of making artisan cheese on a small scale, and includes detailed information on equipment and setting up a home-scale operation. A large part of the book includes extensive process-based recipes dictating not only the hard numbers, but also the concepts behind each style of cheese and everything you want to know about affinage (aging), and using oils, brushes, waxes, infusions, and other creative aging and flavoring techniques. Mastering Artisan Cheesemaking will also prove an invaluable resource for those with, or thinking of starting, a small-scale creamery. Let Gianaclis Caldwell be your mentor, guide, and cheering section as you follow the pathway to a mastery of cheesemaking"--

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From the author of *Away with Words*, a deeply hilarious and unexpectedly insightful deep-dive into a cultural and culinary phenomenon: cheese. "Who knew it was possible to enjoy reading about cheese as much as eating it? Remarkably entertaining, deeply insightful, and downright hilarious, *American Cheese* goes far beyond the plastic yellow slices we all know, and some love, revealing a community as quirky, passionate, and creative as the cheese they put into the world." — Jim Gaffigan, comedian/actor and *New York Times* bestselling author of *Food: A Love Story* Joe Berkowitz loves cheese. Or at least he thought he did. After stumbling upon an artisinal tasting at an upscale cheese shop one Valentine's Day, he realized he'd hardly even scratched the surface. These cheeses were like nothing he had ever tasted—a visceral drug-punch that reverberated deliciousness—and they were from America. He felt like he was being let in a great cosmic secret, and instantly he was in love. This discovery inspired Joe to embark on the cheese adventure of a lifetime, spending a year exploring the subculture around cheese, from its trenches to its command centers. He dove headfirst into the world of artisan cheese; of premiere makers and mongers, cave-dwelling affineurs, dairy scientists, and restaurateurs. The journey would take him around the world, from the underground cheese caves in Paris to the mountains of Gruyere, leaving no curd unturned, all the while cultivating an appreciation for cheese and its place in society. Joe's journey from amateur to aficionado eventually comes to mirror the rise of American cheese on the world stage. As he embeds with Team USA at an international mongering competition and makes cheese in the experimental vats at the Dairy Research Center in Wisconsin, one of the makers he meets along the way gears up to

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make America's biggest splash ever at the World Cheese Awards. Through this odyssey of cheese, an unexpected culture of passionate cheesemakers is revealed, along with the extraordinary impact of one delicious dairy product. The Philadelphia institution and self proclaimed "Culinary Pioneers Since 1939" offers this guide to cheese pairing with information on 170 different varieties of artisan cheeses and 30 recipes including Cheddar Ale Soup and Rogue River Sushi.

"A genial guide to making cheeses and wines at home, plus history, anecdotes and other interesting lore about two of man's oldest crafts." --Dust jacket.

We've told you HOW TO SHIT IN THE WOODS. We've taken you UP SHIT CREEK. Now, we dare to ask the eternal question...WHO CUT THE CHEESE? Which is to say, what exactly is a fart? Why do we do it? Why do we hide it when we do it? And why do we find farts so darn funny? A cut above anything else on the subject, this book really lets go and tells all, getting to the bottom of these mysteries. Author Jim sniffs out a load of historical and scientific fart tales, then offers the kind of fun facts you'll be dying to let slip at social occasions, in chapters like "Fart Facts That Aren't Just Hot Air," "Gone with the Wind" (on famous movie farts), and "Le Petomane & the Art of the Fart" (on the most famous windbag in history). From fact to fiction to frivolous flatulence, this book is unquestionably a ripping good read.

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

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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.

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.

EXPLORE THE WORLD OF CHEESE BY ASKING YOURSELF ONE SIMPLE QUESTION: WHAT CHEESES DO I ALREADY LOVE? This is the first book of its kind to be organized not by country, milk type, or any other technical classification. The Book of Cheese maps the world of cheese using nine familiar favorites, what author Liz Thorpe calls the Gateway Cheeses. From basics like Swiss, blue, and cheddar, Liz leads the way to more adventurous types. Love Brie? Liz shows you how to find other Brie-like cheeses, from the mild Moses Sleeper to the pungent Fromage de Meaux. Her revolutionary approach allows food lovers to focus on what they really care about: finding more cheeses to enjoy. Complete with flavor and aroma wheels, charts guiding you through different intensities and availabilities, and gorgeous photography, this is the only book on cheese you will ever need.

NEW YORK TIMES BESTSELLER • NAMED ONE OF THE BEST BOOKS OF THE YEAR BY NPR • Entertainment Weekly • Kirkus Reviews • The Christian Science Monitor In the picturesque village of Guzmán, Spain, in a cave dug into a hillside on the edge of town, an ancient door leads to a cramped limestone chamber known as “the telling room.” Containing nothing but a wooden table and two benches, this is where villagers have gathered for centuries to share their stories and secrets—usually accompanied by copious amounts of wine. It was here, in the summer of 2000, that Michael Paterniti found himself listening to a larger-than-life Spanish cheesemaker

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named Ambrosio Molinos de las Heras as he spun an odd and compelling tale about a piece of cheese. An unusual piece of cheese. Made from an old family recipe, Ambrosio's cheese was reputed to be among the finest in the world, and was said to hold mystical qualities. Eating it, some claimed, conjured long-lost memories. But then, Ambrosio said, things had gone horribly wrong. . . . By the time the two men exited the telling room that evening, Paterniti was hooked. Soon he was fully embroiled in village life, relocating his young family to Guzmán in order to chase the truth about this cheese and explore the fairy tale–like place where the villagers conversed with farm animals, lived by an ancient Castilian code of honor, and made their wine and food by hand, from the grapes growing on a nearby hill and the flocks of sheep floating over the Meseta. What Paterniti ultimately discovers there in the highlands of Castile is nothing like the idyllic slow-food fable he first imagined. Instead, he's sucked into the heart of an unfolding mystery, a blood feud that includes accusations of betrayal and theft, death threats, and a murder plot. As the village begins to spill its long-held secrets, Paterniti finds himself implicated in the very story he is writing. Equal parts mystery and memoir, travelogue and history, *The Telling Room* is an astonishing work of literary nonfiction by one of our most accomplished storytellers. A moving exploration of happiness, friendship, and betrayal, *The Telling Room* introduces us to Ambrosio Molinos de las Heras, an unforgettable real-life literary hero, while also holding a mirror up to the world, fully alive to the power of stories that define and sustain us. Praise for *The Telling Room* "Captivating . . . Paterniti's writing sings, whether he's talking about how food activates memory, or the joys of watching his children grow."—NPR Provides twenty-two lessons on cheese, including tasting plates, cheesemaking, and ordering cheese service.

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 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

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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.

American Farmstead Cheese is the essential resource for aspiring and experienced cheesemakers. The book is packed with cheesemaking history, technique, artistry, and business strategies. Paul Kindstedt explores the rich traditions of European and early American cheeses and their influence on today's artisan and farmstead cheesemakers. Kindstedt combines his love for small scale cheese production with his scientific expertise to provide a wealth of practical resources.

A French master fromager shares over 30 years of expertise in selecting, storing, and serving cheese - from Abondance to Valençay There are many books about cheese, but this one features the professional knowledge and passion of a French master fromager who shares his expertise on making sense of the many cheese varieties--crumbly, creamy, buttery, moldy--for which France is famous. From farms in the pastoral French countryside and cheese caves in a medieval Alpine monastery to the dairy scientists and affineurs who comprise the world of modern French cheese, no other book that covers the entire cheese spectrum. The book begins with answers to 70 commonly heard questions -- from why there are crusts on some cheese to why is mimolette orange and why cheeses do not all smell alike - and sections explaining the basics of cheese-making and ripening, the nuances of cow, sheep, and goat milk, and the alchemy of essential probiotics used as starter cultures. The main part of the book pays tribute to France's 45 A.O.P. cheeses - such as Brie de Meaux, Maroilles, Morbier, Munster, Rocquefort, Valençay - which have been granted the appellation d'origine protégée guaranteeing origin and type. Each profile features a full-page photographic portrait with detailed text about terroir and origin, selection, tasting, presentation, serving, and wine pairing.

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.

From lauded cheesemonger and creator of the popular blog Cheese Sex Death, a bible for everything you need to know about cheese For many people, the world of artisan cheese is an intriguing but intimidating place. There are so many strange smells, unusual textures, exotic names, and rules for serving. Where should a neophyte begin? From evangelist cheesemonger Erika Kubick, this comprehensive book guides readers to become confident connoisseurs and worshippers of Cheesus. A preacher of the curd word, Kubick provides the Ten Commandments of Cheese, which breaks down this complex world into simplified bites. A welcoming sanctuary devoted to making cheese a daily part of life and gatherings, this book explores the many different styles of cheese by type, profiling commonly found and affordable wedges as well as the more rare and refined of rinds. Kubick offers divine recipes that cover everything from everyday crowd pleasers (think mac and cheese and baked brie) to festive feasts fit for holidays and gatherings. This cheese devotee outlines the perfect cheese plate formula and offers inventive yet easy-to-execute beverage pairings, including wine, beer, spirits, and non-alcoholic drinks. These heavenly spreads and recipes wring maximum indulgence out of minimal effort and expense. Filled with seductive photography and audacious prose,

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Cheese Sex Death is a delightfully approachable guide to artisan cheese that will make just about anyone worship at the altar of Cheesus.

"Behind every traditional type of cheese there is a fascinating story. By examining the role of the cheesemaker throughout world history and by understanding a few basic principles of cheese science and technology, we can see how different cheeses have been shaped by and tailored to their surrounding environment, as well as defined by their social and cultural context. Cheese and Culture endeavors to advance our appreciation of cheese origins by viewing human history through the eyes of a cheese scientist. There is also a larger story to be told, a grand narrative that binds all cheeses together into a single history that started with the discovery of cheese making and that is still unfolding to this day. This book reconstructs that 9000-year story based on the often fragmentary information that we have available. Cheese and Culture embarks on a journey that begins in the Neolithic Age and winds its way through the ensuing centuries to the present. This tour through cheese history intersects with some of the pivotal periods in human prehistory and ancient, classical, medieval, renaissance, and modern history that have shaped western civilization, for these periods also shaped the lives of cheesemakers and the diverse cheeses that they developed. The book offers a useful lens through which to view our twenty-first century attitudes toward cheese that we have inherited from our past, and our attitudes about the food system more broadly. This refreshingly original book will appeal to anyone who loves history, food, and especially good cheese"--Provided by publisher.

Take a slice of bread. It's perfectly okay in and of itself. Maybe it has a nice, crisp crust or the scent of sourdough. But really, it's kind of boring. Now melt some cheese on it—a sharp Vermont cheddar or a flavorful Swiss Gruyere. Mmm, delicious. Cheese—it's the staple food, the accessory that makes everything better, from the hamburger to the ordinary sandwich to a bowl of macaroni. Despite its many uses and variations, there has never before been a global history of cheese, but here at last is a succinct, authoritative account, revealing how cheese was invented and where, when, and even why. In bite-sized chapters well-known food historian Andrew Dalby tells the true and savory story of cheese, from its prehistoric invention to the moment of its modern rebirth. Here you will find the most ancient cheese appellations, the first written description of the cheese-making process, a list of the luxury cheeses of classical Rome, the medieval rule-of-thumb for identifying good cheese, and even the story of how loyal cheese lover Samuel Pepys saved his parmesan from the great Fire of London. Dalby reveals that cheese is one of the most ancient of civilized foods, and he suggests that our passion for cheese may even lay behind the early establishment of global trade. Packed with entertaining cheese facts, anecdotes, and images, Cheese also features a selection of historic recipes. For those who crave a pungent stilton, a creamy brie, or a salty pecorino, Cheese is the perfect snack of a book.

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.

An enticing history of food and drink in Western art and culture Eating and drinking can be aesthetic experiences as well as sensory ones. The Hungry Eye takes readers from antiquity to the Renaissance to explore the central role of food and drink in literature, art, philosophy, religion, and statecraft. In this beautifully illustrated book, Leonard

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Barkan provides an illuminating meditation on how culture finds expression in what we eat and drink. Plato's Symposium is a timeless philosophical text, one that also describes a drinking party. Salome performed her dance at a banquet where the head of John the Baptist was presented on a platter. Barkan looks at ancient mosaics, Dutch still life, and Venetian Last Suppers. He describes how ancient Rome was a paradise of culinary obsessives, and explains what it meant for the Israelites to dine on manna. He discusses the surprising relationship between Renaissance perspective and dinner parties, and sheds new light on the moment when the risen Christ appears to his disciples hungry for a piece of broiled fish. Readers will browse the pages of the Deipnosophistae—an ancient Greek work in sixteen volumes about a single meal, complete with menus—and gain epicurean insights into such figures as Rabelais and Shakespeare, Leonardo and Vermeer. A book for anyone who relishes the pleasures of the table, *The Hungry Eye* is an erudite and uniquely personal look at all the glorious ways that food and drink have transfigured Western arts and high culture.

THE TOP 10 SUNDAY TIMES BESTSELLER Shortlisted for the André Simon Food and Drink Book Awards for 2019 'A beautifully textured tour around the cheeseboard' Simon Garfield 'Full of flavour' Sunday Times 'A delightful and informative romp' Bee Wilson, Guardian 'His encounters with modern-day practitioners fizz with infectious delight' John Walsh, Sunday Times Every cheese tells a story. Whether it's a fresh young goat's cheese or a big, beefy eighteen-month-old Cheddar, each variety holds the history of the people who first made it, from the builders of Stonehenge to medieval monks, from the Stilton-makers of the eighteenth-century to the factory cheesemakers of the Second World War. Cheesemonger Ned Palmer takes us on a delicious journey across Britain and Ireland and through time to uncover the histories of beloved old favourites like Cheddar and Wensleydale and fresh innovations like the Irish Cashel Blue or the rambunctious Renegade Monk. Along the way we learn the craft and culture of cheesemaking from the eccentric and engaging characters who have revived and reinvented farmhouse and artisan traditions. And we get to know the major cheese styles - the blues, washed rinds, semi-softs and, unique to the British Isles, the territorials - and discover how best to enjoy them, on a cheeseboard with a glass of Riesling, or as a Welsh rarebit alongside a pint of Pale Ale. This is a cheesemonger's odyssey, a celebration of history, innovation and taste - and the book all cheese and history lovers will want to devour this Christmas.

Offers a study of culture in the sixteenth century as seen through the eyes of one man, the miller known as Menocchio, who was accused of heresy during the Inquisition and sentenced to death. This book illustrates the confusing political and religious conditions of the time.

Is there a food more delightful, ubiquitous, or accessible than cheese? This book is a charming and engaging love letter to the food that Clifton Fadiman once called "milk's leap toward immortality." Examining some cheeses we know as well as some we don't; the processes, places, and people who make them; and the way cheeses taste us as much as we taste them, each chapter takes up a singular and exciting aspect of cheese: Why do we relish cheese? What facts does a cheese lover need to know? How did cheese lead to cheesiness? What's the ideal way to eat cheese—in Paris, Italy, and Wisconsin? Why does cheese comfort us, even when it reeks? Finally, what foods pair well with which cheeses? Eric LeMay brings us cheese from as near as Formaggio

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Kitchen in Cambridge, Massachusetts, to as far as the Slow Food International Cheese Festival in Bra, Italy. In the witty, inventive, and wise company of his best girl, Chuck, he endures surly fromagers in Paris and dodges pissing goats in Vermont, a hurricane in Cambridge, and a dispiriting sense of hippie optimism in San Francisco; looks into curd and up at the cosmos; and even dons secondhand polyester to fathom America's 1970s fondue fad. The result is a plucky and pithy tour through everything worth knowing about cheese. *** AN EXCERPT FROM THIS BOOK APPEARS IN BEST AMERICAN FOOD WRITING 2009 *** It's a challenge to describe the flavor of an excellent French cheese. Chuck and I were in our tiny rental in the Marais, hovering over a Langres. We didn't have the funds for Champagne, but we had managed to get tipsy on a serviceable vin de pays, which is also a pleasant way to eat a Langres. "It doesn't play well with others," Chuck continued, the thick smack of pâte slowing her speech. "It doesn't respect lesser cheese." "It's like a road trip through Arizona in an old Buick," I offered. "It has a half-life inside your teeth." "It has ideas." "It gradually peels off the skin on the roof of your mouth." "It attains absolute crustiness and absolute creaminess." Anyone can read that a salt-washed Langres is "salty," then taste its saltiness, but not everyone will taste in it the brilliant and irascible character of Proust's Palamède de Guermantes, Baron de Charlus. Yet these more personal descriptions capture the experience of a Langres. It sparks associative leaps, unforeseen flashbacks, inspired flights of poetry and desire. Its riches reveal your own. W. H. Auden once remarked that when you read a book, the book also reads you. The same holds true for cheese: it tastes you. —From *Immortal Milk*

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