



CHEESE WRAP

Newsletter of the California Artisan Cheese Guild

VOL 3, ISSUE 2 - SPRING 2009



MASTER CHEESEMAKING

2009-2010 Seminar Program:

Cheese Making with Margaret Morris, June 15 & 16, 2009

Advances in Cheese Microbiology with Professor Moshe Rosenberg

(September 23, 2009)

Secondary Ripening Cultures with Dave Potter

(To be scheduled – January 2010)

Spanish Cheesemaking 201 with Dr. Jimenez

(To be scheduled – Spring 2010)

Special points of interest:

- * *Master Cheesemaking*
- * *New Cheesemakers*
- * *Welcome New Members*
- * *Cheese Authors*
- * *Upcoming Events*
- * *Updates to the Website*
- * *Upcoming Cheese Reference*
- * *Events of the Season*
- * *Thank you Raymond!*
- * *Great News*

On June 15 and 16, 2009, Master Cheesemaker Margaret Morris will demonstrate the creation and handling of Washed-Curd Gouda style, Italian Mozzarella, Roquefort Blue, Feta, and Camembert cheeses. The first day is tailored for novices, and the second day for an experienced audience. Ms. Morris's class is the third in a series of Guild educational seminars designed to meet ongoing educational and professional development needs of our members, one of our most critical tasks. Although our artisan cheesemakers are incredibly generous with their information and techniques, and they've established themselves as a

highly-collaborative group of people, all of them have struggled at some point to find resources and learn the techniques they need to produce the kind of cheese they want to produce. Many have traveled repeatedly to learn from experts in Europe and places like the Vermont Institute of Artisan Cheese, and though travel has its own rewards, we feel it's important for California to have a presence in the educational aspect of this industry. In this way, we'll develop layers of expertise, a strong "texture" of inter-

woven skills, and an ever-deepening knowledge base that will become the foundation of our industry.

All of the seminars are announced to our membership through email blasts and they are available to members only. Ideas about topics or speakers can be sent to Educational Committee Co-Chair Lynn Giacomini-Stray lynn@pointreyescheese.com, or Board Member Mariano Gonzalez mariano@fiscalinicheese.com.



GREAT NEWS!

Beehive Cheese Company of Ogden,

Utah, was highlighted in the May Issue of Bon Appetite magazine. The article listed the best dish, drink, and ingredient from each of the 50 states titled United Plates of America. Utah's best items included Beehive's Barely Buzzed Cheddar, rubbed with lavender and espresso.

Cypress Grove's Mary Keehn, was elected Small Business Person of the Year, 2009, by The Small Business Administration San Francisco District Office. Congratulations Mary!

Cypress Grove's Truffle Tremor was selected as a Silver Finalist in the 2009 NASFT Sofi™ Awards Competition in the Cheese & Dairy Product category. Humboldt Fog Grande was selected as a Silver Finalist in the Classic category. Sofi Gold Awards will be announced this summer at the Fancy Food Show in New York

Cypress Grove has also recently contracted with a dairy specialist to visit their local Humboldt County goat dairies to ensure their milk

supply continues to be the best available. The dairy specialist will be helping family dairies in the areas of animal health, herd management and efficiency.

LaLoo, Redwood Hill and Cypress Grove have joined forces to promote the goodness of goat milk, its nutritional value and minimal environmental impact. <http://supergoat.org/>

Sadie Kendall of Kendall Farms proudly announces the addition of over 60 professionally created recipes now posted on www.kendallfarmscremefraiche.com.

Point Reyes Farmstead Cheese Company is thrilled to announce the hiring of two key additions to its management team. Jakub 'Kuba' Hemmerling has joined the company as Head Cheesemaker. Kuba comes to Point Reyes from Davisco Foods as Plant Quality Assurance Manager and Traders Point Creamery as Assistant Creamery Manager. Jim Kehoe has joined Point Reyes Farmstead as Operations Manager. Jim was Farm Manager at St. Anthony Farms for the last 15 years, overseeing the dairy operation and helping to launch the butter creamery and methane digester.

THANK YOU RAYMOND!

Raymond Hook has moved to the east coast to work with Cheese Works East! Our loss, and Cheese Works' gain. The minute Raymond became a Guild Board Member we began understanding how companies dedicated to artisan cheese, like Cheese Works, can help the Guild promote its members and educate consumers. We are enormously indebted to Raymond for all his hard work, great humor, and dedication to the Guild's mission. A huge Cheese Thanks to Raymond! Happily, another member of Cheese Works West is ready to continue the hard work and the Guild Board of Directors welcomes Debbie Peterson as Raymond's replacement on the Board.





New Cheesemakers

Barinaga Ranch: Cheesemaker Marcia Barinaga is milking 30 ewes in Marshall, California to produce a farmstead Pyrenees-style tomme, aged approximately 60 days. Her first cheeses will be available towards the end of July or early August. Ph: 415-663-8638.

Bohemian Creamery: Lisa Gottreich and Miriam Block are making a variety of Italian-style artisan cheeses on seven acres in Sonoma County with the milk from their own goats, milk from a neighboring organic Jersey cow dairy, and a vegetarian rennet. Their cheeses can be found at local specialty food markets and fine restaurants. <http://www.bohemiancreamery.com>.

La Clarine: Cheesemaker Carolyn Hoel and Winemaker/Husband Hank Beckmeyer are farming 10 acres in Somerset, near Placerville, divided into sub-areas to raise goats, grapes, olives, figs, cherries, and herbs. With the goat's milk, Carolyn is producing Sierra Mountain Tomme, aged about 60 days, and 2 washed-rind cheeses, El Dorado Gold and Roussette. Available through Tomales Bay Foods. www.laclarinefarm.com

Nicolau Farms: Walter and Elizabeth Nicolau have been making cheese since 2000 and are now producing Fresh Chevre and a Portuguese-style, Aged Farmstead Goat Cheese, in Modesto, California with the milk of approximately 75 goats. Available at select specialty food stores. www.nicolaufarms.com

Two Rock Valley Goat Cheese: Don and Bonnie DeBernardi are making a raw milk, hard, goat's milk cheese. Sold in a young version and one aged about 12 months, the milk comes

Welcome Cheesemakers

The Guild extends a warm welcome to new members who have been making cheese for quite some time:

Pedrozo Dairy: Tim and Jill Pedrozo are making a selection of raw milk, farmstead cheeses with the milk from their herd of about 60 Jersey cows in Orland, California

Springhill Cheese Company: Larry Peter continues to make a wide selection of artisan cheese with the milk from his herd of 400 Jersey cows in Petaluma, California.

Celebrating Cheese Authors

On January 16, 2009, The Pasta Shop and Cheese Guild hosted a gala book signing and cheese tasting event for Clark Wolf's new book, *American Cheeses*. Some 240 people stopped by The Pasta Shop on 4th Street to chat with Clark, get their books signed, and taste a wonderful array of cheeses presented by fifteen of our Guild Member cheesemakers.

Keep your cheese knowledge and library up-to-date with these new and upcoming titles:

[American Cheeses](#), by Clark Wolf

[Cheese monger, A Life on the Wedge](#), by Gordon Edgar (Coming soon, pre-order at amazon.com)

[The Cheeses of California](#), by Jeanette Hurt (coming out this spring)

[Cheeses of the Pacific Northwest](#), by Tami Parr available in bookstores or thru Tami's website <http://pnwcheese.typepad.com>

Upcoming Events

Our new Events Committee Chair, Lenny Rice, lenny@goodfoodsource.com announces the following upcoming events. Be sure to contact Lenny if you can lend a hand at these events or want to help in any way:

Sunset Celebration Weekend: Once again the Guild will have a large presence at the Sunset Magazine annual celebration, to be held on June 6-7, 2009.

Sonoma Wine Weekend: Guild information will be available for cheesemakers at this event to be held September 5, 2009.

The Cheese School: Keep your ears open for the next Cheese School Guild fundraiser, tentatively planned for mid-September. This is one of our key events used to raise funds to support our educational seminars. Cheesemakers have a chance to talk up their cheese and give tastings to the cream of our cheese loving audience in San Francisco.

Updates to Website!

The Communications, Website & Publicity committee is working hard to enhance our website with upgrades and new features. Look for the following features to appear soon:

A Forum to exchange information on opportunities, events, education, discussion topics, and help wanted. Anyone will be able to read the information, but only members will be able to post information.

Find A Cheesemaker is continually updated. Lynne Devereux just sent surveys to all member cheesemakers to update their information. Soon, a form will be posted on the website so members can do their own updating.

Find a Cheese Pro will be a new page listing our professional, non-cheesemaker members. A survey was just sent to members to complete for their listing. Future updates will be handled through the website.

Upcoming Cheese Reference

Sasha Davies, veteran of numerous reputable cheese shops and creator of Cheese by Hand, is working on a detailed reference guide to the cheeses of California, Oregon and Washington. She will be contacting cheesemakers to collect information on and figure out how to taste every cheese included in the book and she will need your help to do it. Sasha can be reached at sasha@cheesebyhand.com or 917-776-2765. For a brief description of the book check out www.cheesebyhand.com and click on Book.

Cheese Events of the Season

California Artisan Cheese Festival

For the third year, California's Artisan Cheese Festival celebrated the bounty of artisan cheese made in California with another four-day, sold-out event. More than 1,800 people from 14 states attended receptions, educational seminars, dinners and marketplace booths provisioned with artisan cheese, experts, authors and cheesemakers from California, Oregon, and Utah. This year, the festival was a collaborative effort with the California Artisan Cheese Guild. "This collaboration will further enhance the missions of both nonprofit organizations," said Tom Birdsall, festival Founder and President. Cheesemaker members of the California Artisan Cheese Guild that provided major support include Bellwether Farms, Cowgirl Creamery, Fiscalini Cheese Company (with Lange Twins Winery), Laura Chenel's Chèvre, Marin French Cheese Company, Point Reyes Farmstead Cheese Company, Redwood Hill Farm, Cypress Grove Chevre and Meyenberg Goat Milk Products.

In another first this year, the Oregon Cheese Guild sampled their artisan and farmstead cheeses in a seminar and marketplace booth. "Oregon cheesemakers were proud to be part of California's Artisan Cheese festival this year," said David Gremmels, co-owner of Rogue Creamery in Central Point, Oregon, board member of the Oregon Cheese Guild and president of the American Cheese Society. "It was a true highlight in my cheese journey to see and experience the beautiful assortment of California cheeses passionately displayed and enjoyed by cheesemakers and enthusiasts. I was taken by the sincere passion and commitment by those attending to truly understand and experience both the flavor and story behind each cheese. This quintessentially defines the purpose of a guild and the necessity of regional cheese events for makers and devotees," added Gremmels.

Sonoma Valley Cheese Conference

Sheana Davis, The Epicurean Connection presented the 7th annual Sonoma Valley Cheese Conference, "Maintaining Value Added Margins" For All Cheesemakers & Retailers, February 22-25, 2009 in Sonoma, Ca. Hosted by Sheana Davis & Ig Vella, Vella Cheese Company, Speaker Coordinator Gordon Edgar, Rainbow Grocery Cooperative, Keynote Speakers, Rob Kaufelt, Murray's Cheese Shop & Sid Cook, Carr Valley Cheese Company; Dr. Leslie Bees Butler, UC Davis; Petra Cooper, Dee Harley, Harley Farms; Janet Fletcher, Author; Ray Bair, Cheese Plus; Sam Mogannam, Bi Rite Market & Creamery; Judy Creighton, The Cheese School of San Francisco; Jesse Schwartzburg, Cheese Works, Kate Arding, Consultant and additional 150 guests. Mark your calendars for the 8th annual Sonoma Valley Cheese Conference February 20-24, 2010.

The Cheese School Three-Day Intensive Education Program

On May 3-5, Daphne Zepos of Essex St. Cheese Co. led twenty students through the ins and outs of how to be an outstanding cheese monger. Daphne's wealth of experience and exuberance for the world of artisan cheesemaking kept the students on track through some 70 different cheese tastings. Guest teachers Peg Smith and Debra Dickerson of Cowgirl Creamery led specialized cheese tastings and reviewed cheese care. The entire seminar was illustrated by Daphne's wonderful expressiveness and photos she's collected from several decades of cheese travel. Note to the cheese world: *about a third of the class were aspiring or new cheese retailers.*



Board of Directors

Wondering who to contact? Our Board of Directors and Officers are listed below, along with their emails and committee responsibilities:

2009 CALIFORNIA ARTISAN CHEESE GUILD BOARD OF DIRECTORS

Jennifer Lynn Bice – jennifer@redwoodhill.com, President

Jill Giacomini Basch - jill@pointreyescheese.com, Vice President

Diana Solari – dtsol@att.net, Treasurer

Gordon Edgar – gedgar@rainbow.coop, Secretary

Maureen Cunnie – maureen@cowgirlcreamery.com, Co-Chair Education

Lynne Devereux – lynne@buttercommunications.com, Co-Chair Communications, Website & Publicity

Mariano Gonzalez – mariano@fiscalinicheese.com, Member Education

Dee Harley – dee@harleyfarms.com, Co-Chair Membership

Mary Keehn – cypgrove@aol.com, Co-Chair Membership

Laura Martinez – laura@theartisanpalate.com, Co-Chair Communications, Website & Publicity

Debbie Peterson, Member Events



OUR MISSION

The California Artisan Cheese Guild is an organization designed to support and encourage the California cheesemaking community. This is accomplished by supporting the on-going education of cheesemakers and consumers, sharing resources, and celebrating the art and dedication to quality cheese. Membership is open to any individual with an interest in California cheese, including farmstead, artisan and specialty cheesemakers, small dairy producers, retailers, suppliers, chefs, and cheese enthusiasts.