



Rjmu handled cheese axe

# The Curds and Whey Newsletter

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**Happy New Year - Popular demand has initiated the first edition of our newsletter**

Just so that you know what sort of person I am, thought I should give you a brief précis – very Scottish – (Macrae) married to a Kiwi for 30 years, two adult children, always worked! Business commercial background and until fairly recently many years at the University of Auckland Faculty of Medical and Health Science which was a great experience.

Always liked to initiate and two years ago started to import the Norwegian Bjorklund cheese slicer range into NZ and in so doing have come in contact with the cheesy community in general. Noticed that it was very difficult to find cheese equipment for people like myself who wanted to make cheese, so decided to venture into this area and what fun it is proving to be.

Cheesemaking is such a great hobby – not only economic but a great antidote to everyday stress. And its true – it does take time! But not a lot of time and how good the cheese tastes.

So what I want from you is feedback, comment, letters, recipes, articles on the disasters and successes that you are having, networking and guidance as to what you would like me to stock and anything else that you consider relevant.

If you want to do a workshop on making cheese I can help you there as there are knowledgeable people scattered throughout the country giving workshops. So lets make this into a great little forum so that we like Mozzarella, stretch and grow together!

Starting off this edition is an article by my South Island friends, Iain Cheeseman and Sarah Tout which I think is hilarious.

## I Cheeseman – You Cheesewoman!

It is with certain irony that I write this introduction for the first Curds and Whey newsletter and to acknowledge my home cheese-maker, Sarah. Ironic that the naming of cheese reappears in a new form. Let me explain; through my school years I came to dread the beginning of a new class; the first time the role is called, the questioning teacher as to correct pronunciation of ‘the name’ the tittering of unknown classmates ... and friends who waited with anticipation for this ritual. Nicknames for me were abundant and as I look back often quite clever, the reflected the television advertising of the day ... “The Family Block”, or packet food .. “Cheese Balls” or just plain varieties that reflected my behaviour “cheddar” for ordinary, “Colby” for acts occurring at a banal level, “Blue Vein” for the abject aberrations of the youth. You get the picture.



When Sarah and I got married, she kept her surname ‘Tout’ and claimed only to use mine in extreme circumstances or if arrested. Now the irony doubles as Sarah has indeed become ‘Sarah Cheesewoman’ and in the space of only four months; her learning curve has been steep from finding a good source of goats milk

(thank you Linda) and then accelerated further in the discovery of Curds and Whey. Our fridge and cupboards are overflowing with soft goats cheese, hard goats cheese, cheddar, feta, haloumi, gouda and possibly a blue is secreted away somewhere, oh and two cheeses have been waxed as well, bright red buttons waiting to be undressed ..

After years of eating cheese, often overseas where taste buds drool, I am in awe of how easy it is to make (as I observe from the couch) and how many differing flavours appear with the variance of the milking season. I thank Sarah for these and also Anna for the 'essentials extras', oh and also ... I thank the goats.

Iain Cheeseman

Ps we have to buy a second fridge!

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Did you know –

Plastic curd is a general term for cheese made by immersing the curd in hot water and working it until it becomes elastic and can be moulded in the shape required.

An easy recipe for people  
tight on time  
Lemon Cheese

This cheese is very simple and can be made with any quantity of milk. For each litre of milk, add the juice of a small lemon. Then simply heat the milk up until the milk curdles and the whey becomes a green to yellow colour. Remove from the heat and collect the curd in a cheese-cloth lined colander. Some grated lemon rind can be added to the curd for added flavour. Tie the corners of the cloth tightly on the cheese and allow the whey to drain out for a couple of hours. Refrigerate and use fresh.

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Comments – that is what I want from you. So ring me, talk to me, email me – communicate is the name of the game. Happy cheesemaking

Events: Coming up at the beginning of April are the annual NZ Champions of Cheese Awards in Auckland. This year Foodtown/Woolworths have combined with the Auckland Wine and Food Festival to provide the first combined Wine and Food Festival. Held, Sat 9 April 11am – 7pm; Sun 10 April 10am – 7pm. Venue Viaduct Harbour, Car park area. A great opportunity to come and sample prize winning cheeses, listen to the experts, taste excellent wine and have a great day out. I will be there as the Cheese Accessory person, so come on by and say hello.

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