



Loving cheese & wine so let's make them!



Lombardia andl decided to move there.

Exciting trends coming through in hobby cheesemaking

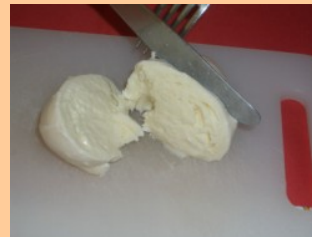
At the annual Cuisine NZ Champions of Cheese awards held recently in Auckland, Canterbury based Emilio Festa entered a superb Italian ricotta which won the Curds & Whey Hobbyist Cheese Award.

Here is Emilio's fascinating story about how he ended up making cheese in New Zealand - "I come from a small village in Northern Italy called Brescia. I now live with my family in Aylesbury not far from Christchurch. I studied agricultural science and then worked in an Italian cheese factory learning, always learning the art of cheesemaking. On a visit to New Zealand nearly five years ago I noticed that the climate in the SI was very similar to my home region of

Emilio's gorgeous cheese



I work on a local beef-sheep-deer farm, have my own cropping farm but my passion for cheesemaking has never diminished. I am trying to find the true characteristics of Italian cheese taste and flavour using local "white gold" which is what I call your wonderful NZ milk.



My next project is to be able to sell my ricotta, mozzarella and formaggella at the local markets and to develop and add more Italian cheese styles which I think would be appreciated.



For the moment I give my cheese to friends to enjoy - Lucky people!



And as a little addendum, it was quite thrilling that this year we had 25 hobby cheese award entries and the standard was not only high but very innovative. I recognised many names on the list and all that one can say is bravo, well done and please do it again!

More than 430 cheeses were entered in this year's Cheese awards Awards now in their seventh year and were judged in 19 categories covering all milk and cheese types, best cheesemaker and even packaging.

Russell Smith, Master Judge of the awards reflected when returning to his home base of Canberra at the rigour of the judging and that there were some tough markers amongst the judges."Given the tough scoring I was surprised by the number of gold medals awarded, 41 in all. A couple of percent higher than normally expected. This reflects the very high quality of many of the exhibits and gives a very creditable account of the industry. As experienced during my first judging in 2009 the Blue and Dutch style cheeses this year were world class. The fact that the two champion cheeses came from opposite ends of the spectrum in terms of size and time in the industry reflects on the huge diversity in the New Zealand cheese industry and I think this is something we should all celebrate. With new cheese makers appearing on the scene it keeps the established makers on their toes which is a healthy situation for the industry.



**YUMMY
SCRUMMY
HOME MADE
CHEESE**

Home made camembert

Comments from happy cheesemakers

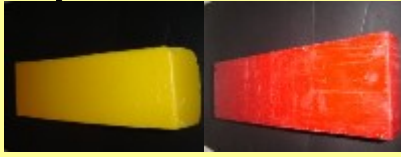
"We have been to our daughter's place for brunch this morning and took some of our haloumi with us, which her husband cooked. It was delicious and we received excellent comments from very keen 'foodies'. Out of the 5 litres of milk we made four reasonable sized 'patties' of cheese."

Another happy cheesemaker -

"Cheese making is great fun and fast becoming addictive. I have maturing in my small wine chiller at present 2 bries 10 camembert and 2 washed rind 1kg cheeses. The chiller is full! As the weather cools the garage will then be taken over. Cheese is very useful to give to people and the Family are always hanging out for some. Bribes!"

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& whey

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works –
S stands for Cheese
Cutters for delis and
dairies and finally
E stands for
everything else!



At the 2010 World Championship Cheese Contest held last week in Madison, Wisconsin USA, the winning cheese was declared Gruyere made by Cedric Fragniere, Emmi Kase, Kirchberg, Switzerland. With nearly 80 entries from all over the world Over the Moon Dairy, Putaruru excelled winning awards for their Surface Mold Ripened Sheep's Milk Cheese and also Flavored Soft and Semisoft Mixed Milk Cheese



Did you know that the oldest known cookery book was written by a Greek? In the 8th century BC Hesiodus wrote about the art of cooking and Plato also was a great lover of cookery books. In Homer's classic epics of the Illiad and the Odyssey it is reputed that the cheese Polyphemus the Cyclops made in his cave was an ancestor to present day Feta

Easy short recipe

Mustard cheese rolls with fresh cream cheese and beer – 50g fresh cream cheese; 1.5tbsp beer-Pilsner/lager; pepper and salt; 4 slices mustard cheese without rind; 50g corn salad; 1 head endive; 2 tbsp vinaigrette. Allow fresh cream cheese to soften, mix with 1 tbsp of beer, pepper and salt. Smear mustard cheese with mixture and roll slices up tightly. Wrap in cling film and place in fridge for 30 mins. Wash & dry corn salad, wash endive, remove heart and slice into strips. Mix vinaigrette with remainder of beer and toss corn salad and chicory in dressing. Portion salad between four plates, slice cheese rolls at an angle and place on salad. Prep time app 15 mins. Suggested wine a nice German Riesling.

curds
& whey

All enquiries welcome. Just contact Anna –
PO Box 147 285 Ponsonby Auckland 1144 NZ www.curdsandwhey.co.nz
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