



# The Curds and Whey Newsletter

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More than 25 entries were made to the Hobby Cheese category of the annual NZ Champions of Cheese awards in April. This was a terrific response from you, the home cheesemaker.

And the winner was - Lorraine Hogg with her GOAT GOCHIVES. During the 90's the desire for a simple but fundamental lifestyle thrust Lorraine Hogg into artisan cheesemaking. Living at Maraetai, north Auckland, Lorraine used to milk her two goats under the stars. A continent away, in the mountains of Peru, Labana, is made by rural cheesemakers. Lorraine has dubbed her Labana - Goat Gochives.



Goat Gochives is a soft cheese ripened with yoghurt starter and additives of chive and garlic. Interestingly the taste of Labana in NZ varies greatly to the Peruvian variety, a novel indication of the difference in climate and soil. Maturing in three days it is a cheese vastly enjoyed by Lorraine's family and friends.

Lorraine daily handmilks 6 - 7 goats and speaks affectionately of some of her best milkers, Iris, Constance and Vertical Limit. The latter is fortunate to be alive having jumped into a tree, spreadeagled over a cliff at their Glen Murray home. Rescued by Lorraine and Malcom's son and daughter, Vertical Limit is repaying this kindness by producing hugely copious quantities of fine quality milk and probably deserves the accolade of "prize goat"!

## Did you know – Helpful Hints

- PVC plastic coating – requires between 3 – 5 applications. First two applications dilute with some water and apply using a paint brush or sponge – this is directly onto the cheese. With last two coats do not dilute with water.
- Stretching Curd – Mozzarella – at the curd stage, if it is not stretching well, add in ½ teaspoon of citric acid to help the process – this applies for 10 litres of milk
- Fit for a queen – for queen Victoria's wedding celebration in 1840 the farmers in Somerset, England made a Cheddar cheese weighting 2200 pounds and measuring more than 9 feet wide.

And a simple dessert ...

Barbecued bananas (in their skins) are delicious enough on their own, but they enter a new dimension when served with mascarpone. Mix a tub of mascarpone with a slug of rum, a big spoonful of sugar and a pinch of cinnamon. Split open the grilled bananas and spread the mixture over.

I have been asked quite often why I do not stock annatto colouring. The following article illustrates why.

### “Annatto”

Annatto orange-yellow colour is a vegetable dye made from the seed coat of the tropical Annatto tree (*bixa orellana*). In Australia it is commonly used in cereals, snack foods, dairy foods including yoghurts, icecreams and cheeses, snack foods and a wide range of other foods.

It is the only natural colour that has so far been found to cause as many adverse intolerance reactions as artificial colours and to affect more consumers than artificial colours. It has also been associated with rare allergic reactions. Adverse reactions to annatto can include skin, gastrointestinal, airways and central nervous system reactions.

(Extract [www.fedupwithfoodadditives.info/factsheets/line1.gif](http://www.fedupwithfoodadditives.info/factsheets/line1.gif))

## how to judge your cheese –

A Master Class was held at the Hyatt Hotel, Auckland by John Greeley from the States and Master judge at the NZ cheese awards. It was an interesting experience. The invited audience were seated round tables, ten to a group. Three cheeses were placed in front of one, a glass of cool water and some plain rolls. Forms were allocated with one side of a table judging aesthetic cheese appeal and the other the technical aspects of the cheese. Three cheeses under scrutiny were a 12 month cheddar, a similarly aged feta and a three year old goat gouda.



John Greeley & friends judging cheese

John Greeley, explained the aspects of cheese that one had to look for. – aroma, taste, presentation whether it had the look of a properly matured cheese, rind characteristics, texture. The technicals introduced a more detailed analysis and criticism of the component qualities of each cheese – moisture, whey content, acidity, ageing characteristics, taste etc. The cheesemaker remained anonymous but as with the judging process for the annual cheese awards, all comments are sent back to the cheesemaker so that there is a benchmark value from which to develop and improve the cheese. After spending a morning critiquing three cheeses, my admiration for the judges give increased over 500 entries were received this year.



Introducing Jean Mansfield ... and Dave

Off to another cheesecourse. This time to Kati Kati where Jean Mansfield holds “hands-on” cheese workshops in the local college kitchen. Mozzarella and feta were the cheeses of the day. Dave, Jean’s husband brings in fresh Jersey milk from their farm in 50 litre

containers with each cheesemaking pair using a 10 litre milk quantity.



This is a great learning experience and again what

interested me was absolute attention to hygiene, wonderful creamy milk that produced a high level of curd, the importance of keeping accurate temperature levels and learning the subtleties of making a stretchy, stringy mozzarella by immersing curd in hot water. Some of us didn’t stretch and string as well as others! Feta was easy to make and after three weeks of immersion in its brine solution is ready to eat or bottle. So for those of you who want to actually make and take home your own cheese I would suggest that you contact [jeanmansfield58@hotmail.com](mailto:jeanmansfield58@hotmail.com)

### Special – Special – Special

Did you know that historically, in the world of cheese, the use of black wax was reserved for premium products. In the 1970s black waxed Gouda was the top of the line. Nowadays, a rainbow of wax colors is used across the quality spectrum

1kg black wax – normally \$18.00 – on special \$16.00 inc GST

Payment by cheque or direct credit to ASB Bank a/c no: 12 3109 0086307 00



A little bit more about Curds & Whey



We have recently imported a wider range of cheese molds. You can now purchase a couple of extras; a heart-shaped cheese mold and cheese cutting wires. BUT what really appealed to me were superb artisan hand-carved wooden butter molds – quite unique.

All enquiries welcome. Just contact Anna – details as listed below

To complement your cheesemaking abilities, you will now be able to purchase books which should appeal to your individuality :

- Home Sausage Making
  - A Guide to Canning, Freezing, Curing & Smoking, Meat, Fish and Game
  - Making Wild Wines & Meads
  - Cider making
  - The Homebrewer's Garden
  - Milk – Based Soaps
- Please enquire as to availability
- Comments – “yes, one can buy curd cutters but they have to be specially imported. The easy way to cut curd – use a tennis racket – remembering of course to wash and clean it.” – well that’s one way of doing things!