



Loving cheese & wine so let's make them!

**Merry Christmas**

- its that time of year again!



### *Enjoy cheesemaking*

If making port wine cheeses at Christmas, there are a number of ways to get the port wine colour (and flavour) into the cheese. The most common way is to spike some holes into the matured cheese, and soak the cheese in Port wine for several days. You can do this with a purchased cheese. However an unattractive brown earthy colour sometimes appears and not the rich port colour. This can be remedied by adding a small amount of beet dye to the port before the soaking begins. Also the pulp at the bottom of the wine barrel can be used in conjunction with the some surface washing processes to add a purple colour and flavour to the surface of the cheese.

So who will be the next champion hobbyist cheesemaker at the 2011 NZ annual Champions of Cheese Awards - Hobby category? Don't know! That is why we will be delighted to have your entry for this increasingly popular event - please note dates:

- Closing date for entries and fees Friday 21 January 2011
- Entries to be delivered to The Langham Hotel Friday 25 February 2011
- Judging day Sunday 27 February 2011
- Gala dinner, announcement of medal winners and presentation of awards Tuesday March 1 2011
- CheeseFest Wednesday March 2 2011



Entry packs should be out by the end of November or first week of December at the latest. Fees will remain the same as 2010. [\$30 +GST for Hobby Category; \$75 + GST for the Cheesemakers' categories

Emilio Festa winner 2010 champion hobbyist cheese award with Anna who is into her Curds & Whey!



**Michael Mischefski: Comments about salting:** Here are a few photos of my cheese making showing my gouda (L) and fresh camembert [R].

Q - I have just sampled a six week old Gouda and it seems to be a bit salty - is this normal or not? I made a five litre batch and used one level tablespoon of salt sprinkled over the drained curd is this the correct amount of salt or where would I have gone wrong? I also rubbed a dampened salted cloth over the cheese every second day for 2 weeks -

A - salting comes down to taste and from feedback received from home cheesemakers many cheese recipes tend towards oversalting rather than a more restrained approach. Use your first cheese as a sample cheese and note down everything about it from the creaminess of the milk, to the amount of culture and rennet you use through to the final salting and affinage stages. These comments become a useful reference source for your future cheesemaking which is a very personal journey.



Humbolt Fog Chevre

Red Veined Windsor



**YUMMY  
SCRUMMY  
Christmas Kids  
Punch Recipe**

- 20 ounces frozen strawberries, unsweetened
- 46-ounce can pineapple juice
- Lime, orange or pineapple sherbet
- Peppermint Sticks

**Directions:**

1. Place frozen strawberries in blender and puree.
2. In punch bowl, add strawberry puree and pineapple juice.
3. Pour into punch glasses.
4. Top with a spoonful of sherbet.

Typical client comment: 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! During winter when the weather cools the garage is taken over.

Cheese is very useful to give to people and the Family are always hanging out for some. Bribes!



and then there is Mozzarella!

Add peppermint stick in each glass for stir-stick and additional flair



Have expanded into supplying *top quality* Art Wax and adhesives - suitable for everyone – children – schools – tertiary art - art classes – sculptors – scrapbook enthusiasts – specialty stationery – the wax is top quality and reusable which makes it ideal for everyone

Check us out on [www.artzstartz.co.nz](http://www.artzstartz.co.nz)



**Easy short recipe** Port Wine Cheese Spread

- \* 1/2 cup port wine
- \* 1/4 cup butter, melted
- \* 16 ounces Cheddar cheese, grated
- \* 1 cup sour cream
- \* 1 1/4 teaspoons salt
- \* 1/8 teaspoon cayenne

In a small bowl, combine wine and melted butter. In a food processor, combine Cheddar cheese, sour cream, salt, and cayenne pepper. Process until mixture is smooth. With motor still running, gradually add the butter and wine mixture, processing until smooth.

Store in airtight container and refrigerate for 24 hours for best flavor. Serve with assorted crackers.



All enquiries welcome. Just contact Anna –  
 PO Box 147 285 Ponsonby Auckland 1144 NZ [www.curdsandwhey.co.nz](http://www.curdsandwhey.co.nz)  
 There are three payment options available and payment can be by cheque to the box no, direct credit to National Bank  
 a/c no: 06 0199 0197321 00 Swift Code: ANZBNZ22 or you can use your credit card when ordering online