



The Curds and Whey Newsletter

Volume:6 Date: March 07 Pub by: Cuisine Accessory Co

two golden women

Paula Levett stepped up on stage at the Hyatt Hotel recently to receive her accolade as winner of the hobbyist category at the Cuisine champion awards.

Paula's herd consists of 18 goats. She hand milks six – her Nelke girls – and is a committed cheesemaker so much so that she has moved her cheesemaking activities out of the house into a refrigerated steel container at the rear of the garden.

Paula says it is a great place to make her cheese and all that she has to do is shut the door and leave the mess behind! Paula likes to experiment with her cheese and Nelke Nero which won the silver award was approximately three weeks old; an aged cream cheese with a black ash exterior. The taste, Paula said was piquant and the texture similar to a semi-hard washed rind cheese. Paula's cheeses obviously are good as she also won a bronze award for the Nelke Mild "a lovely fresh lactic style cheese which lasts well for up to five days"..

2007 champion hobbyist cheesemaker who loves goats



Old Gold a winner for Jan Walter, Crescent Dairy Goats, Albany.



Milking 20 goats at 8.30am daily Jan pasteurises her 16 litres of sweet morning milk and produces 2 kg of hand crafted cheese. Since her debut in 2000 Jan has collected 25 gold medals, 16 silver, six bronze and eight category trophies, topping it all off with this year's supreme award



Cheese production in Europe probably began during the Roman occupation. the most flavourful cheese was normally made at the end of the season giving not only strongly textured cheese high in solids and fat but also excellent Cream cheese

14-15th century cheese recipe – Potage Dyvers

A pottage on fishday. Rake and make a stiff posset of milk and ale' then take & draw the curds through a strainer with white sweet wine, or else Rochelle Wine & make it somewhat running and somewhat standing & put Sugar and a good quantity thereto or honey, but not too much; then heat a little & serve it forth all about in the dishes; and strew on Cinnamon & Ginger and if (thou) have White powder, strew on and keep it as white a(s) it maybe & then serve forth – updated recipe

Helpful Hints



fresh cream cheese with herbs + garlic perfect for a picnic but too overpowering for breakfast. In Holland *belegen*

(mature) Gouda is finely sliced for breakfast or perked up with jam, marmalade or syrup to share with a late evening glass of genever of Dutch gin

- second hand equipment can be sourced for you
- How much milk do you need for 1kg of cheese:
Fresh Cheese: 1 gallon
Soft cheese: 2 gallons
Sliced cheese: 3 gallons
Hard cheese 3 – 3. ½ gallons
1 US gallon = 3.785 litres metric



THE BEST

way to cut cheese from a wedge is to leave it in the same shape as you found it. This means slicing neatly from rind to tip and getting an even quantity of outside and middle. All Bjorklund slicers have been developed to suit



different styles of cheese. The long paddle

blade (above) suits hard/semi hard; the dessert fork suits all styles of cheese and the soft cheese slicer with cutback blade to avoid soft cheese sticking to the blade eg camembert is ideal for its purpose



Thor Bjorklund Lillehammer

Norway have the enviable reputation of inventing the original cheesecutter in 1925 and continue in 2007 to be credited as a top quality innovate company in the cheese cutting and cutlery area.

Spanish artisan cheese: homemade cheese was first sold in markets particularly in Trujillo, the so-called Afinadres who let the cheese mature longer and later sold it again.. In the last 15 years migratory shepherds have settled and now produce cheese in small dairies.

equivalent is 1 cup milk; ½ cup ale; 2 tablespoons white wine or sherry; ½ teaspoon sugar or honey; dash of cinnamon powder; dash of ginger powder; optional; dash white powder cinnamon, ginger, nutmeg and sugar mix. Scald milk in 2-quart pot over medium high heat. Add the all at once. Heat until mixture rises up. Do not stir it. Remove the pot from the heat and allow it to cool completely. (optional: adding a few drops of vinegar will make the curd form more quickly.) Strain mixture through cheesecloth to gather the curds. Discard the liquid. Strain the curds through a strainer into a small pot with the sweet wine or sherry. Add sugar. Heat until warm and pour into a serving dish. Garnish with cinnamon and ginger powder.

Other initiatives

Health is everything – now pleased to supply you with kefir culture. Originally from the Caucasus region of Russia, kefir has long been known as a supremely healthy food especially suitable for delicate digestive systems. Modern kefir culture will make not only kefir cheese but other allied kefir products .

Available in a two component pack

mesophilic/thermophilic culture combined with its yeast component discounted to \$85.00. Kept cool your kefir culture will last you a long time.

Interesting dates

Sally Fallon from the Weston A Price Foundation and author of *Nourishing traditions: The cookbook that challenges politically correct nutrition and the diet dictocrats* will give a lecture on Sat May 12, Waikato University Management School 1- 5.30pm and a shorter lecture in Auckland on Tue May 15 from 7-10pm. Contact natalie@styleplaza.co.nz for further info

Having problems sourcing raw milk for your cheesemaking? Now we can help! Contact us for further information on raw milk suppliers



All enquiries welcome. Just contact Anna – details as below

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