



The Curds and Whey Newsletter

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Introducing Katherine Mowbray

When I started Curds & Whey, I felt it imperative as a non-cheesemaker to learn about cheesemaking and was directed to Katherine's classes. These are easy to follow demonstration classes, which introduce one very gently to artisan cheesemaking. At the beginners class I learnt the core elements to follow in cheesemaking – good milk, hygiene, and attention to detail. The simple elements that combine to make a good cheese. Katherine runs more complex classes and also travels frequently round the country by invitation. You may also have seen her on Peta Mathias cooking show a few months ago – a blond and a redhead make a formidable cheese duo! Further info E katherinemowbray@clear.net.nz.



Katherine and I also combined forces and sponsored a *hobby cheese category at the NZ annual cheese awards* this year. We are going to do the same next year. So now some very important dates for your cheese calendar as we want you to participate in this increasingly popular event:

Key Dates

- Monday 4 December – entry forms distributed to cheesemakers
- Friday 26 January – receipt of entry forms and fees close
- Friday 2 March – cheese entries for judging close for receipt of South Island cheeses for judging
- Saturday 3 March – cheese entries for judging close for receipt of North Island cheeses for judging
- Sunday 4 March – judging
- Tuesday 6 March – Cuisine Champions of Cheese Awards Gala Dinner

For further information on the Cuisine Champions of Cheese Awards, please contact: Connie Clarkson at Goode PR on (09) 480 9948, connie@goodepr.co.nz and Dianne Kenderdine (09) 309 9913, nzsca@foodstyling.co.nz - both Connie and Dianne will give all the information you require for enrolling and submitting your cheese into next year's awards.



"Blessed are the cheesemakers ..." – Monty Python Show

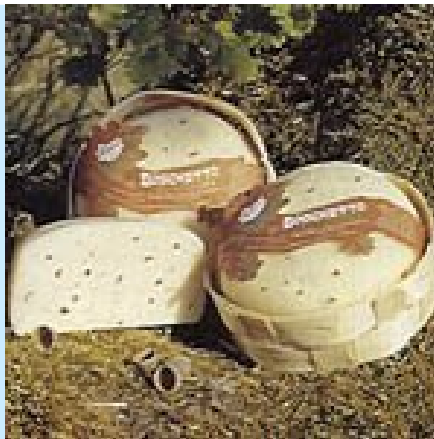
And so say all of us – In 1995 four cheesemaker friends joined forces and formed the Hunter Valley Cheese Company in the Lower Hunter Valley, NSW Australia where their first cheese is the now famous Branxton Brie. Hunter Valley Gold Washed Rind followed and this cheese is noted for the fact that this type of cheese is more commonly found in the provincial village markets of France. Now available is the cheese tasting room which offers local produce such as preserves, Muscat grapes, breads, mustards and deli supplies all very complimentary to the cheese process.

I obtained this information on a visit to Sydney recently. Also nestled in the inner west suburb of Leichardt you will find a small, but highly renowned cheese shop called Stafford's which sells an eclectic array of European – Australian and New Zealand cheeses.

Their King Island double brie was delicious as was the roquefort although the car reflected cheesy overtones for several days afterwards! Two great places to visit when next over the "Ditch"...


Boschetto al Tartufo Bianchetto

Boschetto is about as amazing as a cheese gets. Its base is a sweet, tender and mild cheese made from a careful balance of cow and sheep's milk. Mixed throughout are shavings of rare white truffle that transform the cheese into a powerfully addictive delicacy.



The master cheesemaker at Il Forteto has struck a precious harmony between the pronounced, pungent taste of the extremely scarce (and expensive) white truffle and the blended milk cheese. The result is a scent and a flavour that simply bowls you over with delight – time to visit Italy!

Did you know – Helpful Hints

- When you are melting cheese into soups and sauces, remember to cut off the rind first. Rinds, even on soft cheese like Brie tend to stay hard and unmelted.
 - Second hand cheese equipment. I have found a source of second hand cheese equipment and have in stock some excellent large Dutch Kadova molds, complete with net and follower. These molds are suitable for up to 15 litres of milk and make the round traditional gouda and edam cheese.
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- Other second hand equipment can be sourced for you.
 - I recently made skimmed milk ricotta cheese which turned into a simple spinach and ricotta pie. Tasted good, easy to make and if you want increased richness, just add in some double cream

Simple starter – two delicious ingredients – a slice of good quality Pecorino and a ripe, juicy pear – nothing else – except maybe a glass of white wine

Other initiatives

some great books which compliment your cheesemaking skills. These are:

Cider – Annie Proulx & Lew Nichols

Home Sausage Making – Susan Mahnke Peery & Charles G Reavis

Making Wild Wines & Meads – Pattie Vargas & Rich Gulling

A guide to Canning, Freezing, Curing and Smoking Meat, Fish and Game Wilbur F Eastman

The Homebrewer's Garden Joe Fisher & Dennis 125 unusual recipes using herbs, fruits, flowers and more

Milk based Soaps - Casey Makela - making natural skin nourishing soap

Special – Special – Special

New product – MA14 Choozit – general mesophilic culture - alternative to R704 normal retail \$26 – Christmas special \$24.50



All enquiries welcome. Just contact Anna – details as below

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