



The Curds and Whey Newsletter

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Loving cheese so let's make it!



Recently on a visit to France for a family wedding, we could not resist a visit to a local fromagerie. This is le Vaumadeuc at Pleneuf-Val-Andre Brittany, France where Marie-Paule – the cheesemaker and her husband Jean-Francois have changed a small, sleepy dairy farm into a thriving artisanal business making the most wonderful Tomme cheese as well as an excellent range of delicious ice-cream – caramel beurre sale, plombiere, noisette, fleur & lait – and more! Most of their produce is sold from their cheese shop (m) or at the local markets in the area. As with all French food the standard is magnificent and the welcome friendly.

Some helpful tips & comments from happy customers –

Eileen – SI cheesemaker from Dunedin

Humidity control is simple using this method. I have a weather station and use a spare sensor which I place beside the cheese in the room. Having a spare bathroom helps. This bathroom is situated on the cold side of our house and is fully insulated, including the bath. Make sure the room is devoid of all scented material and is scrupulously clean.

I can read the room temperature and the humidity from the weather station in my kitchen. To start, I partially fill the bath with tepid water, then place a plastic bucket under the tap and fill with lukewarm water. As and when required I run a little hot water into the bucket letting the existing water in the bucket overflow into the bath. (The water in the bucket should not be more than lukewarm after topping up), the bucket starts to float, empty a bit of water out of the bath. I only need to add a little hot water about once a day usually before I go to bed. If the humidity rises away above 90%, open windows. Hence the need to make sure the water in the bucket is slightly warm. Have the humidity between 80 & 90%



Top: ripening in bath



Above – camembert 42 days old

under control before placing cheese into store. Follow usual recommended instructions re turning the cheese and looking after the hygiene side etc of cheese making. - Good luck. I hope this is of some value to like-minded novice cheese makers – Eileen

Today's Stilton cheeses need no special treatment – In the old days people soured their Stiltons with port to kill off the maggots which often threw inside the rind but with modern hygienic production and storage you don't have to worry about that

Wendy – North Auckland recently built her own cheese room to store her growing



range of cheese and is delighted with the individual taste that she obtains from each of her precious cows

Chloe recommends the following sites as being really useful -

- <http://www.youtube.com/watch?v=i7SlwZH8mDY&feature=related>
- <http://www.youtube.com/watch?v=dfocJK1nPSU&feature=related>
- <http://www.youtube.com/watch?v=h75iEv4NrR4&feature=related>



July 08 - Our cheesemaking workshops at Selwyn College in Auckland are very popular and everyone likes the fact that they really learn the cheesemaking process from start to finish

We are constantly expanding our range of cheese equipment and now have in stock Dutch cheese knives and equipment ideally suited for cheesemakers, cheese shops, restaurants, delis
www.curdsandwhey.co.nz



Heather – recently bought her commercial Dutch cheese equipment from us and is very pleased with their quality & durability. Do visit her and sample some local cheese and other goodies @ the Hokitika Deli and Cheese Shop, Hokitika

A touch of Europe –

Hard to believe it but this cheese press is still in use and continues to make wonderful cheese

Did you know that prior and during the Renaissance particularly in Italy that



Cheese was used as cash. Hard cheese was portable and of high value and this led to the iniquitous practice of paying tithes in butter and cheese. Red waxed edam – the practice of

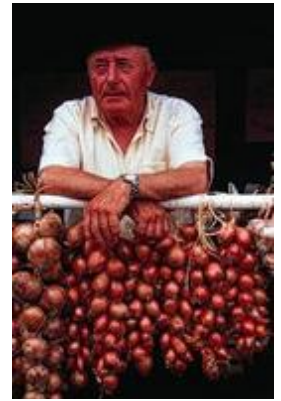
coating Edam in red was for export began in the early 1900's as a marketing ploy. For fifty years before that Edam was exported in bright red tins. It is sold in yellow wax in the Netherlands to this day

And the story of Onion Johnnie

– a French institution originating from the ancient corsair town of Roscoff Brittany. The Roscoff pink onion although top quality and popular could not support farming families during depression times.

Enterprising growers therefore took their onions by the thousand and travelled through the UK and Ireland selling their wares. As a child in Scotland I remember well the cry of the Onion Johnnie as he pedalled down the street on his ancient bike.

His onions were plaited and hung over bike and person! From several thousand French men pedalling their wares only about forty remain today but the Roscoff Onion is now a national delicacy and sold not in the local market but through haut quality outlets – how times change!



Above – today's Onion Johnnie

So Roscoff Onion Soup: suit for 2 people. 500g onion, 1 tablespoon flour, 50g butter, 2 bouillon cubes, pepper, salt, garlic, 100g gruyere cheese grated & some croutons: Peel and mince onions Add them to the softened butter (or duck fat), sauté gently. Add in flour, salt, pepper, mix and let onions cook for app 3 mins – until lightly coloured. Add 1 litre water and the bouillon cubes. Leave to absorb taste for app 30 mins. During this time prepare some slices of toasted bread, put minced garlic on top – cut into small cubes and place in bottom of bowl. Pour over soup mixture, sprinkle on grated gruyere and place under grill until bubbling and hot. I would suggest you also have a glass of the local French cider with the soup – some baguette and all the troubles of the week will vanish very quickly!



A GENERAL VIEW OF THE CHEESE EXHIBITS WHICH WERE REMARKABLE FOR THEIR GENERAL EXCELLENCE.

Otago A&P Show 1904 - Otago Witness, Issue 2621, 8 June 1904.

A touch of the past – just to remind us what cheese is really like!

All enquiries welcome. Just contact Anna –

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Interesting date coming up is the annual NZ Champions of Cheese Awards next March 2009. Your cheese entry should be submitted beg to middle of Feb 09. Curds & Whey specifically sponsor a home hobby cheese section and it would be Great to see you entering your cheese - there is an explosion of taste going on out there and it is fun to be part of it – for reg Dianne Kenderdine E Dianne@foodstyling.co.nz or www.goodevents.co.nz –

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