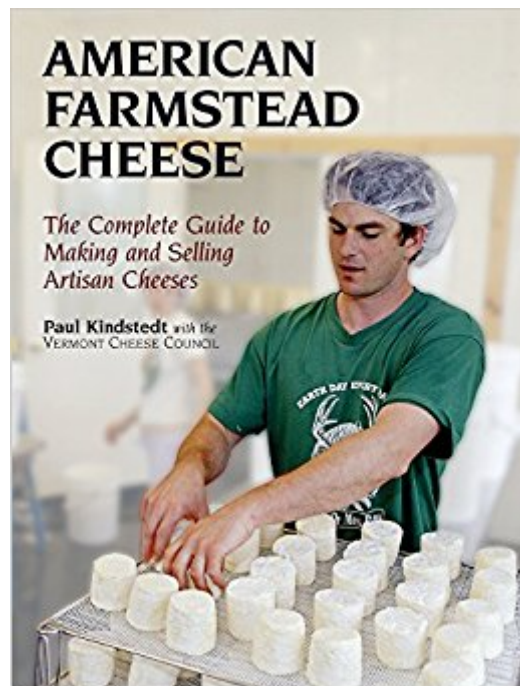




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American Farmstead Cheese: The Complete Guide To Making And Selling Artisan Cheeses



Synopsis

This comprehensive guide to farmstead cheese explains the diversity of cheeses in terms of historical animal husbandry, pastures, climate, preservation, and transport-all of which still contribute to the uniqueness of farm cheeses today. Discover the composition of milk (and its seasonal variations), starter cultures, and the chemistry of cheese. The book includes: A fully illustrated guide to basic cheesemaking Discussions on the effects of calcium, pH, salt, and moisture on the process Ways to ensure safety and quality through sampling and risk reduction Methods for analyzing the resulting composition You will meet artisan cheesemaker Peter Dixon, who will remind you of the creative spirit of nature as he shares his own process for cheesemaking. Alison Hooper, cofounder of Vermont Butter & Cheese Company, shares her experience-both the mistakes and the successes-to guide you in your own business adventure with cheese. David and Cindy Major, owners of Vermont Shepherd, a sheep dairy and cheese business, tell the story of their farm and business from rocky beginning to successful end.

Book Information

Paperback: 300 pages

Publisher: Chelsea Green Publishing (May 30, 2005)

Language: English

ISBN-10: 1603587330

ISBN-13: 978-1603587334

Product Dimensions: 7 x 0.7 x 10 inches

Shipping Weight: 1 pounds (View shipping rates and policies)

Average Customer Review: 4.5 out of 5 stars 32 customer reviews

Best Sellers Rank: #793,238 in Books (See Top 100 in Books) #128 in [Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > New England](#) #231 in [Books > Cookbooks, Food & Wine > Cooking by Ingredient > Cheese & Dairy](#) #406 in [Books > Cookbooks, Food & Wine > Cooking Methods > Organic](#)

Customer Reviews

Not so very long ago the term "American cheese" meant a bland product good for little except melting atop a hamburger patty. Thanks to the efforts of a host of cheese makers around the country, American cheese has begun developing a range of tastes and textures to rival the great cheeses of Europe. To guide those who wish to participate in this burgeoning industry, Kindstedt has developed a manual that covers in detail the scientific and technical bases for turning milk into

cheese, describing each of the eight steps of the process. Even the nonprofessional can profit from Kindstedt's discussion of the chemical principles that underlie cheese making, the variations in the final product that are affected by temperature, acidity, salt, and coagulating media. Kindstedt pays particular heed to the importance of sanitation. Other contributors address the art that creates flavor from the science and commercial principles that sustain the cheese maker. Libraries in dairying communities will find this comprehensive book especially useful, and extensive bibliographic data aid students. Mark Knoblauch Copyright © American Library Association. All rights reserved --This text refers to an out of print or unavailable edition of this title.

Booklist-Not so very long ago the term "American cheese" meant a bland product good for little except melting atop a hamburger patty. Thanks to the efforts of a host of cheese makers around the country, American cheese has begun developing a range of tastes and textures to rival the great cheeses of Europe. To guide those who wish to participate in this burgeoning industry, Kindstedt has developed a manual that covers in detail the scientific and technical bases for turning milk into cheese, describing each of the eight steps of the process. Even the nonprofessional can profit from Kindstedt's discussion of the chemical principles that underlie cheese making, the variations in the final product that are affected by temperature, acidity, salt, and coagulating media. Kindstedt pays particular heed to the importance of sanitation. Other contributors address the art that creates flavor from the science and commercial principles that sustain the cheesemaker. Libraries in dairying communities will find this comprehensive book especially useful, and its extensive bibliographic data will aid students. (Mark Knoblauch) "An In-depth, 'User Friendly' Guide to Cheesemaking," Review from Midwest Book Review-Knowledgeably written by Paul Kindstedt (a professor of the department of Nutrition and Food Sciences of the University of Vermont) in conjunction with The Vermont Cheese Council (a nonprofit organization that supports Vermont cheesemakers), American Farmstead Cheese: The Complete Guide To Making and Selling Artisan Cheeses is an in-depth, "user friendly" guide to cheesemaking, from means of ensuring safety and quality in one's cheese and analyzing cheese composition, to marketing plans and business strategies of successful commercial cheesemakers. American Farmstead Cheese does cover some technical scientific concepts, particularly when discussing the science of cheese creation, but the language strives to be as accessible as possible to the lay reader and an index allows for quick and easy reference. Black-and-white photographs illustrate this in-depth resource, which is an absolute "must-have" for anyone involved in or contemplating the cheesemaking business, and a delightful addition to the libraries of cheese connoisseurs. "For those who want to quit their boring jobs and do

something that will make their lives meaningful, here's the book. Paul Kindstedt must be considered an American treasure. Of all the books in my possession, this one is now the most important."--Steven Jenkins, maitre-fromager, Fairway Markets"This is a must have for anyone who is a cheesemaker, cheesemonger, or simply a cheese lover. Encompassing everything from the finer points of artisanal affinage to the historical significance of cheese in society, this book has it all. Mr. Kindstedt certainly knows his curd!"--Terrance Brennan, The Artisanal Group

Other reviews fall generally into three camps: those who appreciate the authors' efforts to explain both the art and science of cheesemaking to beginners, those who find the book unnecessarily technical, and those who fault it for lacking recipes. I fall into the first camp. With a scientific background, I tolerate a little detail more than seat-of-the pants explanations. Because I never intended to rely on this book alone, the lack of recipes surprised but did not disappoint. To those who complain about technical detail, I would argue that I need most of these details before I can make my best cheese at home. To those who complain of disorganization, I will agree that some topics are treated in more than one place. Plan to read the entire book. I must disagree with those who say that this book is aimed at professionals, if that means large-scale operations. Take a look at "Cheesemaking Practice" by Scott, Wilbey, and Robinson, which addresses both small and large-scale operations. You'll see that the book under review is indeed aimed at the serious home cheesemaker. If you want to dabble and have a little fun, other books will suit you better. Some of you may be gifted with intuition to make cheese good enough to share, but I need this book or something like it. This book doesn't tell me how to make any particular cheese. Rather, it tells me how to make that cheese as good as it can be, reliably, and with the confidence that comes from some understanding of what I am doing.

After reading this book, I was able to look back at some of my "inexplicable" cheesemaking failures and know what went wrong. This book provides an explanation of the science that so many "recipe" books only mention. While I'm still not a great cheesemaker, with the information from this book, I can usually recognize what I need to change in my next make to get it right. The book goes through the basic steps used in all cheesemaking and discusses the physics, chemistry, and microbiology taking place at each step. It clearly explains what should be happening for an optimal end product and what kinds of things cause problems. It is written at a level that most people should be able to understand (I'm a mechanical engineer so I really like the science stuff...)--unlike the text books on cheesemaking (that I have a hard time following). As a hobbyist, I would have liked more information

geared towards me, but I understand that this book was written for larger scale production than what I do. If you're a hobbyist like me, I'd suggest getting both this book and Mastering Artisan Cheesemaking to get a thorough understanding..

This is a great book if you are thinking of starting your own farmstead cheesemaking business, creating cheeses for sale on an artisan scale. You won't find many recipes per se, but rather a guide on how to turn your cows, goats and sheep into a farmstead cheese business with all that fresh milk. Just wish i had a farm.....

Great book!

Great educational book I used to get a ACS CCP certification and Passed

This book is good for what it is, but not what I expected. I was expecting to buy this book and be able to make cheese, but that's not the case. It will definitely help the start-up cheesemaker to manage the cheesemaking process, but it does NOT include any recipes. It does not include many specific techniques for particular cheese types. It is also not really geared for very small (home) cheesemakers, but it should be a good book for small commercial cheesemakers.

This book is very technical, and as such is directed towards to professional cheesemaker, including such chapters on developing a HACCP plan, pasteurization, and the like. And towards that end, it achieves its goals. But it is not a book well suited for the home, hobbyist cheesemaker - for that there are other fine books.

Good book, better than I expected

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