

CHEESE-A-HOLIC



CHEESELINKS

**The ultimate newsletter for
cheese enthusiasts,
cheesemakers and cheese-a-
holics everywhere!**

**CHEESE-A-HOLIC
Issue 10**

June 23 2010

BUSINESS AWARDS



2010 VICTORIAN FINALIST

From the Editor

Dear fellow cheese-a-holics,

We've had some extremely important events happening at Cheeselinks over the past couple of months and we are so excited to be able to share our good news with you all.

A couple of months ago we were nominated Cheeselinks for a Telstra Business Award.

We'd never been nominated before, and it was so gratifying to realise that one of our customers, Lynda McGregor, thought highly enough of our business to go to the trouble of submitting a nomination.

Little did we realise that being nominated is only part of the journey. To accept the nomination we had to submit a detailed report on every aspect of our company as a 'Business Health Check.'

We were very happy (but not surprised) to learn that

Cheeselinks is in excellent health in practically every way!

We were ecstatic to get the news that we are one of the state finalists in the 2010 Telstra Business Awards!

It is such a wonderful opportunity to share the joy of cheesemaking and cheese education with even more people. It's not only exciting for our business, but for the specialty cheese industry as a whole.

So now, we are asking for

your support! To all our fellow cheese-a-holics and cheese lovers, we need you to help us convince the judges that Cheeselinks deserves to win the 2010 Telstra Small Business Award.

You can leave a message of support or congratulations to Cheeselinks on the following website:

finalists.telstrabusinessawards.com/

The messages you leave will be flashed on the screen during the

Awards Dinner, which will be held on the 2nd July 2010. The final date for submission of messages of support is June 30, which is only a few days away! If you do leave a message, we'd love to have you email what you wrote to us directly, too, so we can compile our own messages for



our webpage and next edition of the newsletter.

But this isn't the only thing keeping me busy this month. I've just returned from a magnificent trip to

Italy. I make a point to visit Europe once a year in order to stay in touch with cheesemaking trends overseas. This year I also attended the wedding of two of my friends,

Neri and Nicoletta in San Cas-



ciano. During their visit to Australia last year they were impressed with our home cheesemaking workshops that they started running their own when they got back to Italy. For anyone that speaks Italian, you can read all about Neri and Nicoletta's home cheesemaking workshops here:
www.lezionidiformaggio.it

But back in Australia we've had a busier time than ever during the first half of this year. We have a number of new teachers, and we are truly lucky to have discovered such wonderful people to run workshops for us. Enzo, Ros, Tracy and Isobel are all so highly skilled and passionate cheesemakers and valuable members of our Cheeselinks 'family'. We've got

many new innovations, particularly in the form of some new workshops, coming up over the rest of the year. See page 4 of the newsletter for more detailed information about some of our up and coming workshops! Thanks and happy cheesemaking!
- Carole Willman

Inside this issue:

<i>From the Editors</i>	1
<i>Letters and Problem Solving</i>	2
<i>Letters and Problem Solving continued</i>	3
<i>New Products</i>	3
<i>Classifieds</i>	3
<i>New Workshops: Blues Weekend</i>	4
<i>Advanced Raclette, Purely Goat and More</i>	4
<i>Cheesemaker of the month: Mia Darby</i>	4
<i>Bemboka Show Report</i>	5
<i>What's on at Cheeselinks</i>	5



Letters/Problem solving/Q&A Section

Problems with Brie

Hi Cheeselinks

I am a keen home cheesemaker and a customer but lately I have had many failures and would love some advice if you wouldn't mind. I make cheese from our own house cow. I made a brie lately but it seems to be just getting harder rather than maturing. I have tried to keep the humidity up and although it is in the fridge I thought that was okay and would just take longer. Thank you for taking the time to read this. Any thoughts on ways to recreate better maturing

conditions from your wealth of experience would be greatly appreciated.
Bernadine

With the brie, without seeing the cheese it is a little hard to work out what can be the problem, so I will go through the basic principles and see if it helps.

The more moist the cheese, the runnier it will be, and so if the cheese is drying out in storage it can also go harder. If the cheese is dried out in the making, it will never be soft. If the cheese takes more than about 10 days to be covered in mould then it was probably either too hard in the first

'If you stir the whey while the curd is trying to coagulate then one of the things that happens is that the curd forms very tiny clumps rather than the big clumps that we want in ricotta. Stop stirring!'

place or it has been kept in conditions that were not humid enough, or the cheese is too wet on the outside to allow the mould to grow. I suspect that one of these things will be responsible for the cheese not softening.

Blue Vein Mould Growth?

Hi Carole,

I made a blue vein-is the mould supposed to grow all over or only in the skewered holes?

The blue mould will grow on the cheese wherever it gets air, so it will grow on the outside as well as where the cheese has been pierced. If you don't want the blue to grow on the outside you have to do something to stop the mould from growing, such as rub the surface with salt.
Carole



Problems with Camembert

I have been using your super cheese kit for a while now and love it. Recently I've started making camemberts from the recipes in the book included.

I've found that a few times I have gotten them a little chalky in the centre. I'm sure this is a common mistake/occurrence as I've seen the same thing in cheaper commercial cheeses. Can you shed any light on how to fix this for future batches?

Aaron

Hi Aaron.

Good to hear that you are getting good use from super cheesemaking kit. With regards the chalky centre, this chalkiness

is caused by acid produced by the starter bacteria. By using the modern camembert recipe, you should avoid this.

Regards,
Carole.

Questions about Chevre

I have a few very basic questions in relation to the making of chevre; Is there an issue with making the chese from UHT goats milk or is homogenised the way to go? How much chevre will be produced from a given quantity of milk?

Geoff

Hi Geoff,

I would use the 'homogenised' goat

milk not the UHT for making the chevre. You should get between 10 and 15% yield of cheese, (i.e. 1 to 1.5 kg of cheese for each 10 Litres of milk) but that will depend on the fat and protein in the milk that you are using.

Regards,
Carole

Problems with Ricotta Making

Hi Carole,

Last weekend, Helen, Karen and I made fetta cheese—it was very successful, quite delicious.

We decided to make ricotta from the whey (as per your Cheesemaking book). We'd done that after our previ-

ous cheesemaking day and it worked perfectly.

We carefully heated the whey and whole milk as per the instructions but this time the addition of vinegar didn't give any precipitation. We ended up





Letters/Problem solving continued

adding quite a lot of vinegar but it made no difference. By then, the temperature of the whey had dropped to about 85°C so we began heating it again and when it was almost at boiling point the curd precipitated.

It was very fine, not clumps that could be scooped out so we filtered it through a sieve lined with Chux. It came off the Chux quite easily, as a ball; it had a creamy texture and pleasant flavour though rather too tangy.

Can you tell us what might have gone wrong?

We're a bit puzzled: we began to make the Ricotta right after the draining of the fetta so the whey was still less than 2 hours old and we were careful to heat it as instructed, add milk & salt at 60°C and vinegar at 95°C.

Another question please: I'm intending to make marinated fetta and wonder how soon is it ready to eat and how long can I keep it?

Many thanks,
Jeanette

Hi Jeanette,
One of the things that you need to be careful to do when making ricotta is to

make sure that there is no coagulation occurring while stirring before you add the vinegar. If you stir while the curd is trying to coagulate then one of the things that happens is that the curd forms very tiny clumps rather than the big clumps that we want in ricotta. It sounds as though this is what happened with your cheese.

One of the things that you can do if it appears that the curd has not formed is just increase the temperature without stirring. If there is not enough vinegar in the whey, then the increased temperature should solve this problem. (For higher temperatures you need less vinegar to coagulate the proteins.) If the curd was stirred too long, increasing the temperature may also help, although this is not always successful. Remember too that at the whey off stage of the fetta cheesemaking process, the whey will be more acidic than at the whey off stage of other cheeses such as

camembert.

If the ricotta tasted tangy, there is definitely too much vinegar in the whey. If you are making a marinated fetta from the regular fetta recipe, you can marinate it in oil once it has been salted. You will just need to leave the cheese in the brine for about 4 hours if it is in big pieces or only 15 minutes if you have already cut it into cubes. I would also make sure it was kept in the fridge (I have seen some that are just stored out of the fridge, but I wouldn't do that myself). As to how long it lasts, part of the deciding factor here is the quality of the oil that you are using. As a general rule, I say about 3 months, but it could be longer or shorter than this.

Carole

**Thank you for
all your
support for
Cheeselinks
as finalists in
the Telstra
Business
Awards!**

NEW PRODUCTS

Want to look and feel like a professional cheesemaker? Well, Cheeselinks are now making this possible with our new range of cheesemaking boots, overalls and shoes. They are pure white and are suitable for use in a cheese factory. We have had a number of our commercial cheesemakers place orders for these, but they could be a good present for serious home cheesemakers or people considering doing an intensive practical course with NCDEA. We have limited numbers and sizes in stock, but can order on demand, so contact us directly on 03 5283 1396 for details!

CLASSIFIEDS



We don't usually do a classified section in this newsletter, but those cheese-a-holics who have done a cheesemaking course with Carole at

Red Hill Cheese in the Mornington Peninsula in Victoria (and many of you who haven't) will be familiar with the name Red Hill Cheese and with how much we love their cheeses. You have probably heard Carole talking about what wonderful people Jan and Trevor Brandon are.

Jan and Trevor have decided that it is time to hang up their cheese board, and get some time to spend with their grandchildren .

<http://www.redhillcheese.com.au/main.html>

If you are interested in joining the cheesemaking world as a professional cheesemaker and business owner, and think that this might be a good starting point for you, get in touch with their agent, Peter Daly from Daly Property Group.

**L / 23 HWT - 40 City Road, Southbank.
3006
phone - 03 9674 0447
fax - 03 96740400
mobile - 0418 341 505**



NEW WORKSHOPS—BLUES WEEKEND

So you can't get enough of Blue Cheese, and the smellier the better? Well, we have the course for you! Blue, blue and more blue!

We have decided to run our first ever 'Blues Weekend' at Churchill in Victoria on 16th and 17th October. Of course the theme of the weekend will be blue cheese - Stilton, Gorgonzola and Roquefort style cheeses



and a blue white combination. Accompanied, of course, by blues music! This is a two day commitment, so you'll need to plan to have the



whole weekend full of Blue Cheese! Book in early as we are sure this will be very popular.

Phone Isobel for bookings on 03 5122 2468



RACLETTE, SWISS AND TRIPLE CREAM BRIE WEEKEND, PURELY GOAT!

With so many of our customers that have done all or nearly all of our workshops, we've had to get creative in order to keep challenging our home cheesemakers to try new things. We have a range of new workshops that we are now running to keep everyone, from beginners to experienced home cheesemakers learning. If it's been a while since your last workshop, or if you want to try some new and different cheeses, check out the list on the back page!



The Advanced Raclette Weekend (with Swiss Cheese and Triple Cream Brie) was so popular last year that we started off with one weekend, and ended up getting enough bookings for three! And this year it is proving quite popular as well. Last year, so

much of the success came from the participants; from all of you who came with your enthusiasm and questions and a willingness to share your cheesemaking experiences and ideas with each other. This

year it will be on the 26th and 27th of September so book now if you don't want to miss out! Also in September, we'll be offering our first Little River Purely Goat workshops. We've been running Purely Goat workshops at Red Hill for years, and we have finally organised a local source of milk so we can make goat's milk cheese at Little River. If you are interested, the date is the 12th of September. Call us on 03 5283 1396 for more information!

Cheesemaker of the month—Mia Darby

Mia is the youngest person who has done a cheesemaking course with Carole., and today, she is still at school. Even after about 4 years since her first course, she is still as enthusiastic as ever to become a cheesemaker!

With Mia's enthusiasm and dedication and by now her depth of knowledge

about cheesemaking, that the future of the cheese industry in Australia is safe!

Remember the name Mia Darby, because I think this will be a name you will hear many times in the future, and remember you heard of her first in this newsletter!





Bringing cheese and yoghurt making to the kitchens of Australia!

small cheese factories with cultures, baskets, and other equipment. The name was changed to Cheeselinks in 1999, to reflect the increasing service provided to commercial manufacturers. With master cheesemaker Carole Willman at the helm, Cheeselinks has over 20 years experience in cheesemaking training and education, serving both commercial cheese manufacturers, and home cheese and yoghurt makers.

Cheeselinks is an Australian business that is both family-owned and operated. The company was established in 1986 as Home Cheesemaking Supplies, specifically to provide quality cheesemaking ingredients and education to people who wanted to learn to make cheese in their own homes.

Over time the business expanded and began to supply



Bemboka Show



Two of our favourite events of the year are the Bemboka Show and Red Hill Show. Why? Because of the home cheesemaking section! We want to congratulate all the

people who submitted entries in this years homecheesemaking shows. Particularly worthy of mention are Barry Gwyther and Russell Smith who won the Hotondo Homes (Bijou Buidling) Perpetual Trophy for Champion Cheese at the Bemboka Show. Also Deb Campbell who won the award for best presented cheese. Isobel Piper once again dominated, winning five of the classes with her home made cheeses. Patrick Reubinson and Sharon Martin also each won one class each. Certainly, we were most impressed with the standard of the cheeses presented, not only in the flavours but also in the effort that went into the presentation. Congratulations to all entrants!

- Class 1**
1st Isobel Piper
2nd Deb Campbell
HC Deb Campbell
- Class 2**
1st Isobel Piper
2nd Deb Campbell -
Also best presented
cheese
HC Patrick Reubinson
- Class 3**
1st Sharon Martin
2nd Patrick Reubin-
son
HC Sharon Martin
- Class 4**
1st Barry Gwyther/
Russell Smith -
Hotondo Homes
(Bijou Building) Per-
petual Trophy for
Champion Cheese
2nd Barry Gwyther/
Russell Smith
- Class 5**
1st Isobel Piper
2nd Patrick
Reubinson
HC Isobel Piper
- Class 7**
1st Isobel Piper
2nd Deb Campbell
- Class 8**
1st Patrick Reubin-
son
2nd Patrick
Reubinson
HC Heather Brim-
blecombe
- Class 9**
1st Isobel Piper
2nd Patrick
Reubinson



What's on at Cheeselinks -

2 July	Telstra Small Business Award Presentation Dinner
24-25 July	Workshops in Mount Tambourine, QLD
31-July—1 August	Camembert and Fetta Workshop, Margaret River, WA
7 August	Mozzarella and Halloumi in St Kilda, VIC
8 August	Cheddar, Brunswick, VIC
11 August	Romano in Hopetown, VIC
14-15 August	Camembert or Triple Cream Brie and Two Blues Workshop in Wingham, NSW
20 August	'Know Your Cheese' Cheese Appreciation and Tasting Course
21-22 August	Purely Goat and Camembert in ACT
29 August	Mozzarella and Halloumi, Brunswick, VIC
11-12 Sept	Cheddar and Purely Goat in Little River, VIC
18-19 Sept	Blue, Cheddar and Sour Cream, in Wingham, NSW
26-27 Sept	Advanced Raclette, Swiss and Triple Cream Brie in Little River, VIC

shop.cheeselinks.com.au