
Cheese And Culture A History Of Its Place In Western Civilization Paul Kindstedt

The Inside Story of Government Overreach and the Struggle to Save Traditional Raw Milk Cheesemakers

Goat Song

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Cheese Sex Death

The Cosmos of a Sixteenth-Century Miller

A Journey to the Heart of America's Most Iconic Cheese

A History of Food in France

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Albion's Seed

The Essential Guide to Discovering Cheeses You'll Love

An A-Mazing Way to Deal with Change in Your Work and in Your Life

Who Moved My Cheese?

Stir the Pot

Cheddar

A Life on the Wedge

Milk, Microbes, and the Fight for Real Cheese

The New Cultural History

A National Myth

The Beer Cheese Book

The Book of Cheese

Its Holy and Unholy History

Cheese, Pears, and History in a Proverb

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The Hungry Eye

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The Science of Cheese

A Bible for the Cheese Obsessed

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CABRERA TOMMY

The Inside Story of Government Overreach and the Struggle to Save Traditional Raw Milk Cheesemakers Chelsea Green Publishing

Behind every traditional type of cheese there is a fascinating story. By examining the role of the cheesemaker throughout world history and by understanding a few basic principles of cheese science and technology, we can see how different cheeses have been shaped by and tailored to their surrounding environment, as well as defined by their social and cultural context. Cheese and Culture endeavors to advance our appreciation of cheese origins by viewing human history through the eyes of a cheese scientist. There is also a larger story to be told, a grand narrative that binds all cheeses together into a single history that started with the discovery of cheese making and that is still unfolding to this day. This book reconstructs that 9000-year story based on the often fragmentary information that we have available. Cheese and Culture embarks on a journey that begins in the Neolithic Age and winds its way through the ensuing centuries to the present. This tour through cheese history intersects with some of the pivotal periods in human prehistory and ancient, classical, medieval, renaissance, and modern history that have shaped western civilization, for these periods also shaped the lives of cheesemakers and the diverse cheeses that they developed. The book offers a useful lens through which to view our twenty-first century attitudes toward cheese that we have inherited from our past, and our attitudes about the food system more broadly. This refreshingly original book will appeal to anyone who loves history, food, and especially good cheese.

Goat Song Ivy Press

In this witty and entertaining book, Boisard investigates the history of Camembert and its legend. He considers the transformation of France's cheese-making industry and along the way gives a highly selective, yet richly detailed history of France--from the Revolution to the European Union.

A History of Cheese and Its Place in Western Civilization Chelsea Green Publishing

The ingredients are simple -- beer, cheese, and spices -- and the result is delicious. Still, beer cheese is a rarefied dish not common in cookbooks or on menus. Since the 1940s, this creamy appetizer with a kick, traditionally served with pretzels, has quietly found its way into pubs and restaurants throughout the South and Midwest. The original recipe is cloaked in a mystery nearly as deep as the JFK assassination. Ask most makers and they'll act demure about the contents of their dip. Some refuse to disclose what kind of beer or cheese they use or which extra spices they add. Others keep their preparation instructions secret. Garin Pirnia traces the history of beer cheese from its beginnings at the Driftwood Inn in Winchester, Kentucky, to today, situating it alongside other dishes such as the German cheese spread obatzda, queso dip, and pimento cheese. She surveys the restaurants that serve this distinctive dip, highlights points of interest along the Beer Cheese Trail, and includes dozens of recipes, from the classic original, to new twists like Pawpaw Beer Cheese, to dishes that incorporate the spread, such as Crab Broccoli, Beer Cheese Casserole, and Beer Cheese

Buttermilk Biscuits. Packed full of interviews with restaurateurs who serve it, artisans who process it, and even home cooks who enter their special (and secret) recipes in contests, The Beer Cheese Book will entertain and educate, all while making your mouth water. Fortunately, it will also teach you how to whip up your own batch.

Cheese Sex Death Clarkson Potter Publishers

An introduction to cheese covers such topics as milk differences, rinds and mold, and the eight cheese styles and includes tips on cooking with cheese and fifty recipes.

The Cosmos of a Sixteenth-Century Miller Simon and Schuster

"The Life of Cheese is the definitive work on America's artisanal food revolution. Heather Paxson's engaging stories are as rich, sharp, and well-grounded as the product she scrutinizes. A must read for anyone interested in fostering a sustainable food system." Warren Belasco, author of *Meals to Come: A History of the Future of Food* "Heather Paxson's lucid and engaging book, *The Life of Cheese*, is a gift to anyone interested in exploring the wonderful and wonderfully complex realities of artisan cheesemaking in the United States. Paxson deftly integrates careful considerations of the importance of sentiment, value and craft to the work of cheesemakers with vivid stories and lush descriptions of their farms, cheese plants and cheese caves. While she beguiles you with the stories and tastes of cheeses from Vermont, Wisconsin and California, she also asks you to envision a post-pastoral ethos in the making. This ethos reconsiders contemporary beliefs about America's food commerce and culture, reimagines our relationship to the natural world, and redefines how we make, eat, and appreciate food. For cheese aficionados, food activists, anthropologists and food scholars alike, reading *The Life of Cheese* will be a transformative experience." Amy Trubek, author of *The Taste of Place: A Cultural Journey into Terroir*

A Journey to the Heart of America's Most Iconic Cheese Oxford University Press

"Behind every traditional type of cheese there is a fascinating story. By examining the role of the cheesemaker throughout world history and by understanding a few basic principles of cheese science and technology, we can see how different cheeses have been shaped by and tailored to their surrounding environment, as well as defined by their social and cultural context. Cheese and Culture endeavors to advance our appreciation of cheese origins by viewing human history through the eyes of a cheese scientist. There is also a larger story to be told, a grand narrative that binds all cheeses together into a single history that started with the discovery of cheese making and that is still unfolding to this day. This book reconstructs that 9000-year story based on the often fragmentary information that we have available. Cheese and Culture embarks on a journey that begins in the Neolithic Age and winds its way through the ensuing centuries to the present. This tour through cheese history intersects with some of the pivotal periods in human prehistory and ancient, classical, medieval, renaissance, and modern history that have shaped western civilization, for these periods also shaped the lives of cheesemakers and the diverse cheeses that they developed. The book offers a useful lens through which to view our twenty-first century attitudes toward cheese that we have inherited from our past, and our attitudes about the food system more broadly. This refreshingly original book will appeal to anyone who loves history, food, and especially good

cheese"--Provided by publisher.

[A History of Food in France](#) Penguin

The author, a novelist, describes his life as he and his wife moved to a farm in Vermont, becoming a goatherd and cheesemaker.

[Ending the War on Artisan Cheese](#) Penguin

Describes the science of cheese making, from chemistry to biology, in a lively way that is readable for both the food scientist and the artisanal hobbyist.

[Savoir-Faire](#) Chelsea Green Publishing

Provides twenty-two lessons on cheese, including tasting plates, cheesemaking, and ordering cheese service.

[The Whole Fromage](#) Chelsea Green Publishing

American Farmstead Cheese is the essential resource for aspiring and experienced cheesemakers.

The book is packed with cheesemaking history, technique, artistry, and business strategies. Paul Kindstedt explores the rich traditions of European and early American cheeses and their influence on today's artisan and farmstead cheesemakers. Kindstedt combines his love for small scale cheese production with his scientific expertise to provide a wealth of practical resources.

[A History of Cheese and its Place in Western Civilization](#) Running Press Adult

A French master fromager shares over 30 years of expertise in selecting, storing, and serving cheese - from Abondance to Valençay There are many books about cheese, but this one features the professional knowledge and passion of a French master fromager who shares his expertise on making sense of the many cheese varieties--crumbly, creamy, buttery, moldy--for which France is famous. From farms in the pastoral French countryside and cheese caves in a medieval Alpine monastery to the dairy scientists and affineurs who comprise the world of modern French cheese, no other book that covers the entire cheese spectrum. The book begins with answers to 70 commonly heard questions -- from why there are crusts on some cheese to why is mimolette orange and why cheeses do not all smell alike - and sections explaining the basics of cheese-making and ripening, the nuances of cow, sheep, and goat milk, and the alchemy of essential probiotics used as starter cultures. The main part of the book pays tribute to France's 45 A.O.P. cheeses - such as Brie de Meaux, Maroilles, Morbier, Munster, Rocquefort, Valençay - which have been granted the appellation d'origine protégée guaranteeing origin and type. Each profile features a full-page photographic portrait with detailed text about terroir and origin, selection, tasting, presentation, serving, and wine pairing.

[Albion's Seed](#) Reaktion Books

An Amazon 2013 Best of the Year Pick The French, sans doute, love their fromages. And there's much to love: hundreds of gloriously pungent varieties—crumbly, creamy, buttery, even shot through with bottle-green mold. So many varieties, in fact, that the aspiring gourmand may wonder: How does one make sense of it all? In *The Whole Fromage*, Kathe Lison sets out to learn what makes French cheese so remarkable—why France is the “Cheese Mother Ship,” in the words of one American expert. Her journey takes her to cheese caves tucked within the craggy volcanic rock of Auvergne, to a centuries-old monastery in the French Alps, and to the farmlands that keep cheesemaking traditions alive. She meets the dairy scientists, shepherds, and affineurs who make

up the world of modern French cheese, and whose lifestyles and philosophies are as varied and flavorful as the delicacies they produce. Most delicious of all, she meets the cheeses themselves—from spruce-wrapped Mont d'Or, so gooey it's best eaten with a spoon; to luminous Beaufort, redolent of Alpine grasses and wildflowers, a single round of which can weigh as much as a Saint Bernard; to Camembert, invented in Normandy but beloved and imitated across the world. With writing as piquant and rich as a well-aged Roquefort, as charming as a tender springtime chèvre, and yet as unsentimental as a stinky Maroilles, *The Whole Fromage* is a tasty exploration of one of the great culinary treasures of France.

[The Essential Guide to Discovering Cheeses You'll Love](#) Crown

THE #1 INTERNATIONAL BESTSELLER WITH OVER 28 MILLION COPIES IN PRINT! A timeless business classic, *Who Moved My Cheese?* uses a simple parable to reveal profound truths about dealing with change so that you can enjoy less stress and more success in your work and in your life. It would be all so easy if you had a map to the Maze. If the same old routines worked. If they'd just stop moving "The Cheese." But things keep changing... Most people are fearful of change, both personal and professional, because they don't have any control over how or when it happens to them. Since change happens either to the individual or by the individual, Dr. Spencer Johnson, the coauthor of the multimillion bestseller *The One Minute Manager*, uses a deceptively simple story to show that when it comes to living in a rapidly changing world, what matters most is your attitude. Exploring a simple way to take the fear and anxiety out of managing the future, *Who Moved My Cheese?* can help you discover how to anticipate, acknowledge, and accept change in order to have a positive impact on your job, your relationships, and every aspect of your life.

[An A-Mazing Way to Deal with Change in Your Work and in Your Life](#) Reaktion Books

"Every serious home-scale artisan cheesemaker--even those just beginning to experiment--will want this book as their bible to take them from their first quick mozzarella, to a French mimolette, and ultimately to designing their own unique cheeses. This comprehensive and user-friendly guide thoroughly explains the art and science that allow milk to be transformed into epicurean masterpieces. Caldwell offers a deep look at the history, science, culture, and art of making artisan cheese on a small scale, and includes detailed information on equipment and setting up a home-scale operation. A large part of the book includes extensive process-based recipes dictating not only the hard numbers, but also the concepts behind each style of cheese and everything you want to know about affinage (aging), and using oils, brushes, waxes, infusions, and other creative aging and flavoring techniques. *Mastering Artisan Cheesemaking* will also prove an invaluable resource for those with, or thinking of starting, a small-scale creamery. Let Gianacis Caldwell be your mentor, guide, and cheering section as you follow the pathway to a mastery of cheesemaking"--

Who Moved My Cheese? Chelsea Green Publishing

"Do not let the peasant know how good cheese is with pears" goes the old saying. Intrigued by these words and their portent, Massimo Montanari unravels their origin and utility. Perusing archival cookbooks, agricultural and dietary treatises, literary works, and anthologies of beloved sayings, he finds in the nobility's demanding palates and delicate stomachs a compelling recipe for social conduct. At first, cheese and its visceral, earthy pleasures were treated as the food of Polyphemus, the uncivilized man-beast. The pear, on the other hand, became the symbol of ephemeral, luxuriant

pleasure—an indulgence of the social elite. Joined together, cheese and pears adopted an exclusive savoir faire, especially as the "natural phenomenon" of taste evolved into a cultural attitude. Montanari's delectable history straddles written and oral traditions, economic and social relations, and thrills in the power of mental representation. His ultimate discovery shows that the enduring proverb, so wrapped up in history, operates not only as a repository of shared wisdom but also as a rich locus of social conflict.

Stir the Pot Penguin

EXPLORE THE WORLD OF CHEESE BY ASKING YOURSELF ONE SIMPLE QUESTION: WHAT CHEESES DO I ALREADY LOVE? This is the first book of its kind to be organized not by country, milk type, or any other technical classification. The Book of Cheese maps the world of cheese using nine familiar favorites, what author Liz Thorpe calls the Gateway Cheeses. From basics like Swiss, blue, and cheddar, Liz leads the way to more adventurous types. Love Brie? Liz shows you how to find other Brie-like cheeses, from the mild Moses Sleeper to the pungent Fromage de Meaux. Her revolutionary approach allows food lovers to focus on what they really care about: finding more cheeses to enjoy. Complete with flavor and aroma wheels, charts guiding you through different intensities and availabilities, and gorgeous photography, this is the only book on cheese you will ever need.

Cheddar Univ of California Press

Take a slice of bread. It's perfectly okay in and of itself. Maybe it has a nice, crisp crust or the scent of sourdough. But really, it's kind of boring. Now melt some cheese on it—a sharp Vermont cheddar or a flavorful Swiss Gruyere. Mmm, delicious. Cheese—it's the staple food, the accessory that makes everything better, from the hamburger to the ordinary sandwich to a bowl of macaroni. Despite its many uses and variations, there has never before been a global history of cheese, but here at last is a succinct, authoritative account, revealing how cheese was invented and where, when, and even why. In bite-sized chapters well-known food historian Andrew Dalby tells the true and savory story of cheese, from its prehistoric invention to the moment of its modern rebirth. Here you will find the most ancient cheese appellations, the first written description of the cheese-making process, a list of the luxury cheeses of classical Rome, the medieval rule-of-thumb for identifying good cheese, and even the story of how loyal cheese lover Samuel Pepys saved his parmesan from the great Fire of London. Dalby reveals that cheese is one of the most ancient of civilized foods, and he suggests that our passion for cheese may even lay behind the early establishment of global trade. Packed with entertaining cheese facts, anecdotes, and images, Cheese also features a selection of historic recipes. For those who crave a pungent stilton, a creamy brie, or a salty pecorino, Cheese is the

perfect snack of a book.

A Life on the Wedge Abrams

Cheese and Culture A History of Cheese and Its Place in Western Civilization Chelsea Green Publishing Company

Milk, Microbes, and the Fight for Real Cheese Oxford University Press

Including more than 35 step-by-step recipes from the Black Sheep School of Cheesemaking Most DIY cheesemaking books are hard to follow, complicated, and confusing, and call for the use of packaged freeze-dried cultures, chemical additives, and expensive cheesemaking equipment. For though bread baking has its sourdough, brewing its lambic ales, and pickling its wild fermentation, standard Western cheesemaking practice today is decidedly unnatural. In The Art of Natural Cheesemaking, David Asher practices and preaches a traditional, but increasingly countercultural, way of making cheese—one that is natural and intuitive, grounded in ecological principles and biological science. This book encourages home and small-scale commercial cheesemakers to take a different approach by showing them: • How to source good milk, including raw milk; • How to keep their own bacterial starter cultures and fungal ripening cultures; • How to make their own rennet—and how to make good cheese without it; • How to avoid the use of plastic equipment and chemical additives; and • How to use appropriate technologies. Introductory chapters explore and explain the basic elements of cheese: milk, cultures, rennet, salt, tools, and the cheese cave. The fourteen chapters that follow each examine a particular class of cheese, from kefir and paneer to washed-rind and alpine styles, offering specific recipes and handling advice. The techniques presented are direct and thorough, fully illustrated with hand-drawn diagrams and triptych photos that show the transformation of cheeses in a comparative and dynamic fashion. The Art of Natural Cheesemaking is the first cheesemaking book to take a political stance against Big Dairy and to criticize both standard industrial and artisanal cheesemaking practices. It promotes the use of ethical animal rennet and protests the use of laboratory-grown freeze-dried cultures. It also explores how GMO technology is creeping into our cheese and the steps we can take to stop it. This book sounds a clarion call to cheesemakers to adopt more natural, sustainable practices. It may well change the way we look at cheese, and how we make it ourselves.

The New Cultural History Columbia University Press

The Philadelphia institution and self-proclaimed "Culinary Pioneers Since 1939" offers this guide to cheese pairing with information on 170 different varieties of artisan cheeses and 30 recipes including Cheddar Ale Soup and Rogue River Sushi.

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