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In The Small-Scale Cheese Business (originally published in 2010 as The Farmstead Creamery Advisor), respected cheesemaker, instructor, and speaker Gianaclis Caldwell walks would-be producers through the many, and often confusing, steps and decisions they will face when considering a career in this burgeoning cottage industry.

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many, and often confusing, steps and decisions they will face when considering a career in this burgeoning cottage industry. This book fills the gap that exists between the pasture and cheese plate.

## The Small-Scale Cheese Business: The Complete Guide to ...

Setting up a cheese-making business — how to get started, learn the ropes and develop the recipe... I frequently get contacted by budding keen cheese-makers, including owners of small farms that want to find a way to use their milk, looking to make cheese on a commercial scale. If you want to know what I tell them, read on...

## I want to become a cheese maker... where do I start?

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**THE RULES ON MAKING CHEESE.** When it comes to making cheese on a small-scale, Bidy Fraser-Davies of Cwmglyn ( ' coom-glin ' ) Cheese in Eketahuna has lobbied long and hard. She has spent the last couple of years trying to get the Ministry of Primary Industries (MPI) to amend the rules for artisan cheesemakers so they aren ' t prohibitively ...

## How to start small in the cheese business - thisNZlife

the small scale cheese business is an authoritative yet friendly and approachable guide to the process of establishing a farmstead creamery simply a must have for anyone who wants to realize their dream of

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Originally published in 2010 under the title *The farmstead creamery advisor*.

"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

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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"--

A resource for those interested in starting a small-scale creamery.

Caldwell offers readers a balanced perspective on the current regulatory environment in which raw-milk lovers find themselves. Keepers of cows, goats, or sheep will benefit from information on designing a well-functioning small dairy, choosing equipment, and understanding myriad processes, including details about the business

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of making milk; managing the farm to create superior milk; understanding the microbiology of milk; and risk-reduction plans to have in place prior to selling raw milk.

The craft of home cheesemaking is exploding in popularity. However, most "beginner" books are essentially loosely organized collections of recipes which lack a progressive approach to teaching the fundamentals of this exciting and satisfying traditional skill. Mastering Basic Cheesemaking provides a complete hands-on guide to making cheese and other fermented dairy products from scratch, geared toward helping the novice cheesemaker to develop the intuition and abilities to position them for success, especially in the real world of the home kitchen. This well-illustrated and clearly written practical guide assumes no prior experience on the part of the aspiring cheesemaker.

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Topics include:

- Tips and secrets for essentials such as choosing milk and the differences between goat, cow, and sheep milk
- Bonus recipes for exciting cheeses such as burrata, quick cheddar curds, and ghee
- Options for choosing cultures, ingredients, and equipment to make home cheesemaking more affordable
- How to age cheeses simply in any home refrigerator
- Step-by-step encouragement and insight from a professional, artisan cheesemaker

Whether you are a budding cheesemaker, avid do-it-yourselfer, foodie, homesteader, or cheese professional, this complete course in beginning cheesemaking from one of North America's foremost instructors is packed with everything you need to create delicious, nourishing, and beautiful classic cheeses and other dairy delights. Gianacelis Caldwell is the head cheesemaker and co-owner of Pholia Farm, well-known for its artisan, aged raw-milk cheeses, and for its educational offerings. She is the

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author of Mastering Artisan Cheesemaking, The Small-Scale Cheese Business, and The Small-Scale Dairy.

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.

In this home cheese making primer, Ricki Carrol presents basic techniques that will have you whipping up delicious cheeses of every variety in no time. Step-by-step instructions for farmhouse cheddar,

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gouda, mascarpone, and more are accompanied by inspiring profiles of home cheese makers. With additional tips on storing, serving, and enjoying your homemade cheeses, Home Cheese Making provides everything you need to know to make your favorite cheeses right in your own kitchen.

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

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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 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



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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.

Food processing offers excellent income-generating opportunities for those wishing to start up in business. With this in mind, this

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A comprehensive manual provides a detailed description of how to process milk into a variety of dairy products including cheese and milk confectionary. Topics covered include markets, equipment and facilities, managing a dairy, and health and safety issues. The guide should be read in conjunction with volume 1 in the series (see 1041), which introduces aspects such as technical know-how, business skills and customer care.

"A genial guide to making cheeses and wines at home, plus history, anecdotes and other interesting lore about two of man's oldest crafts."  
--Dust jacket.

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