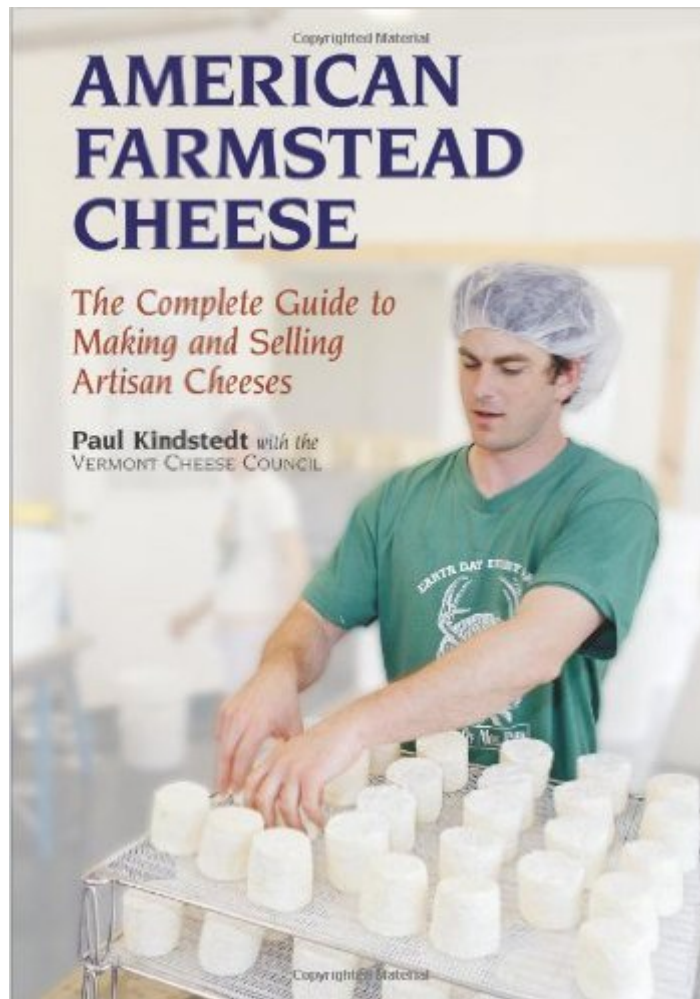


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# American Farmstead Cheese: The Complete Guide To Making And Selling Artisan Cheeses



## 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

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## Customer Reviews

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.

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.

When this book says it's the complete guide, it's not kidding. It gets into every aspect of making cheese, even the chemical science behind it. I recommend it to anyone who is seriously going into cheese-making. For others, it just might not be an easy read. This is probably a text book in a university.

This book is a great asset for start-up cheesemakers. I am from Armenia and I own small new cheesemaking business. Thanks to this book many things got clear for me and my business. Good combination of art and science.

We bought this book to get a better understanding of the business side of making farmstead cheeses. The book is well written and answered questions we hadn't even thought of yet. I recommend it as a must read for any one thinking of going into farmstead or artisan cheese making.

This book is a very useful reference for the home cheesemaker for all stages from set up, fine tuning your recipes, troubleshooting problems, and insights into the business side, if you want to go that way. It contains enough chemistry and biology to allow you to adjust the your cheese recipes according to the individual batch parameters. The discussion on Pasteurization is very helpful for understanding the raw milk dilemma, and the story of the problems the author encountered establishing his own business is inspiring.

This is an informative book about the history of cheese, how cheese is made at a molecular level, and starting a cheese company. What it doesn't give you is basic cheese recipes for the novice. I bit more involved than I wanted. Interesting reading, but now I STILL need another book to take me through a BASIC recipe and a list of equipment I can use that can be found in the regular home kitchen. I am making a couple of pounds of mozerella, not a large vat of Brie!

I bought this book as a gift for my brother, who owns a small raw-milk dairy in California & is working on making cheese from his guernseys' milk. He says it is exactly what is needed to understand the process: the chemistry of cheese.

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