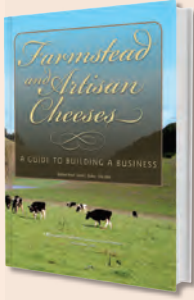


Taking Care of Business



In recent years the number of cheesemakers in California has risen dramatically, and that is in no small part due to the astute advice and support of Barbara Reed, Leslie Butler, and Ellie Riller, all veterans of the University of

California's Cooperative Extension.

At last these colleagues have put their heads together to produce *Farmstead & Artisan Cheeses: A Guide to Building a Business* (UNIVERSITY OF CALIFORNIA; 2011), a book aimed at readers who have little or no previous dairy or management experience. As the preface points out, this is not a guide to cheesemaking per se; instead, it covers in great detail the steps required to build a successful cheesemaking business.

Clearly and concisely laid out, each chapter presents useful lists of questions and worksheets to help the reader define his or her goals. The text is balanced by numerous diagrams, photographs, and charts, interspersed with advice and case histories from existing cheesemakers. Chapters cover the full range of topics, from how to determine whether cheesemaking is really for you to plant design, marketing strategy, sanitation, regulatory matters, the permit process, recall procedures, and risk management. Although the book has a decidedly Californian slant, the information is very largely relevant regardless of geographical location.

If your objective is to start a small cheesemaking operation, this book will prove a worthy partner in your decision-making process—and the next best thing to having Reed, Butler, and Riller by your side.

Engaging Expert

A mind-boggling array of books on home cheesemaking have appeared on the market, but few have we so wholeheartedly recommended as *Artisan Cheesemaking at Home: Techniques and Recipes for Mastering World-Class Cheeses* (TEN SPEED PRESS, 2011) by Mary Karlin, a veteran cooking teacher. It's clear from the first chapter, "Cheese Making Basics," that Karlin is not only passionate and knowledgeable on the subject but also an excellent communicator as she engages us in the



crucial, need-to-know elements of cheesemaking process and technique.

The 250-page book covers the entire gamut. Evolving from simple cheese recipes and descriptions of how other cultures

work, plus clever methods for brining, smoking, draining, and ripening cheese, Karlin moves on to intermediate and advanced home cheesemaking. Throughout, her style is approachable and easy to follow.

In addition to a wide variety of cheese recipes for every skill level, she also includes recipes from established cheesemakers—for instance, for the O'Banon from Capriole in Indiana. Karlin finishes with a mouthwatering chapter on "Cooking with Artisan Cheese." Altogether, the book is a persuasive do-it-yourself manual that will make you want to rush out and buy a gallon of milk and start experimenting. Likewise, the companion website to Karlin's book, artisancheesemakingathome.com, is a trove of smart information to guide your milky way.