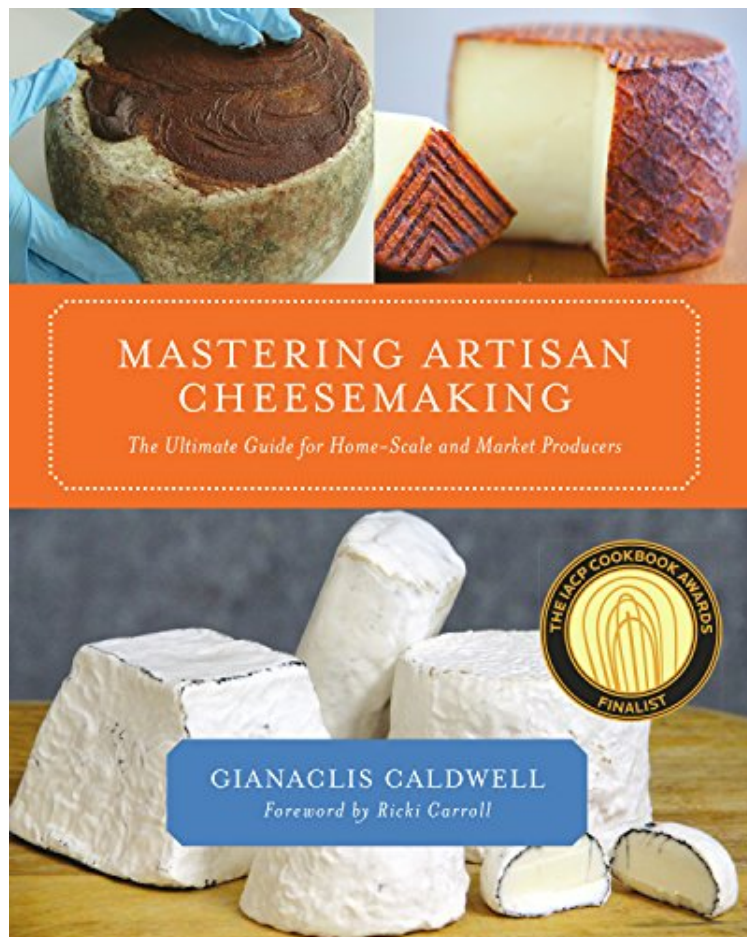


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# Mastering Artisan Cheesemaking: The Ultimate Guide for Home-Scale and Market Producers

*Gianaclis Caldwell*

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**Gianaclis Caldwell : Mastering Artisan Cheesemaking: The Ultimate Guide for Home-Scale and Market Producers** before purchasing it in order to gauge whether or not it would be worth my time, and all praised Mastering Artisan Cheesemaking: The Ultimate Guide for Home-Scale and Market Producers:

3 of 3 people found the following review helpful. Really happy with this book  
By Chris Really happy with this book, I am looking forward to figuring out how to make some of the cheeses. It is written like a text book so be forewarned, however the author does an excellent job inserting anecdotes to keep it light. The only complaint I have is that I have yet to find in the book where it talks about good methods (techniques) to actually maintain a specific temperature. Maybe I just have not found it yet. If I do I will up this review to a 5 star.  
2 of 2 people found the following review helpful. Awesome book that blends theory and practice in a perfect balance  
By FairReviewer I loved the book very

much. It has enough information that this is something you need to read more than once if you are serious about it. The book is well divided with general concepts at the beginning, then leaving more cheese dependent aspects in the recipe section where the different cheeses are divided into different families. The recipes are very useful, as this is where the rubber will meet the road. After you have read ( and re-read ) the theory, you can pick one of your favorite recipe and then start ordering what you need and give it a shot. So it is very useful in order to go from knowing nothing, to reading a lot of theory to actually start placing your order, repackaging your culture and start to balance to whole act. Awesome book!

1 of 1 people found the following review helpful. **THE Go-To Book** By Lee If you're ready to take your next educated steps into artisan home cheese making, then **THIS** is the book for you. From the basic foundations in the cheese making process to the applied sciences, it's all here in an easy to read and understand format. This book's well organized chapters on the art and science of cheese making processes, followed by recipe examples of the major cheese groupings are sure to advance your craft and confidence. The book's invaluable charts, tables, photos, profiles and "thinking outside the vat" sections place so much knowledge at your fingertips. She leaves nothing to chance; her research and recipes are tried and proven. As she does in her classes on the farm, Gianaclis extends herself completely for your benefit and success. As further testimony to this resource, the acknowledgements and praise cited in the first few pages come from some of the "biggest cheeses" across the industry. You won't regret this addition, as it quickly becomes your go-to reference.

The key to becoming a successful artisan cheesemaker is to develop the intuition essential for problem solving and developing unique styles of cheeses. There are an increasing number of books on the market about making cheese, but none approaches the intricacies of cheesemaking science alongside considerations for preparing each type of cheese variety in as much detail as *Mastering Artisan Cheesemaking*. Indeed, this book fills a big hole in the market. Beginner guides leave you wanting more content and explanation of process, while recipe-based cookbooks often fail to dig deeper into the science, and therefore don't allow for a truly intuitive cheesemaker to develop. Acclaimed cheesemaker Gianaclis Caldwell has written the book she wishes existed when she was starting out. 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. Also included are beautiful photographs, profiles of other cheesemakers, and in-depth appendices for quick reference in the preparation and aging room. *Mastering Artisan Cheesemaking* will also prove an invaluable resource for those with, or thinking of starting, a small-scale creamery. Let Gianaclis Caldwell be your mentor, guide, and cheering section as you follow the pathway to a mastery of cheesemaking. For the avid home hobbyist to the serious commercial artisan, *Mastering Artisan Cheesemaking* is an irreplaceable resource.