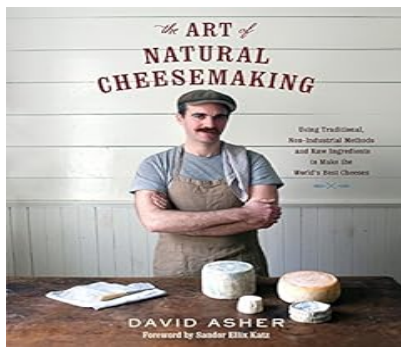


The Art of Natural Cheesemaking: Using Traditional, Non-Industrial Methods and Raw Ingredients to Make the World's Best Cheeses By David Asher



Including than 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 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 natural sustainable practices It may well change the way we look at cheese and how we make it ourselves The Art of Natural Cheesemaking: Using Traditional Non-Industrial Methods and Raw Ingredients to Make the World's Best Cheeses David Asher is an organic farmer farmstead cheese maker and cheese educator based on the gulf islands of British Columbia Canada A guerrilla cheesemaker David does not make cheese according to standard industrial philosophies he explores traditionally cultured non corporate methods of cheesemaking. David offers cheese outreach to communities near and far with the Black Sheep School of Cheesemaking Through workshops in partnership with food sovereignty minded organizations he shares his distinct cheesemaking style His workshops teach a cheesemaking method that is natural DIY and well suited to the home kitchen or artisanal production He is the author of The Art of Natural Cheesemaking: More information on David his cheeses and his classes can be found at <http://www.theblacksheepschool.com>.