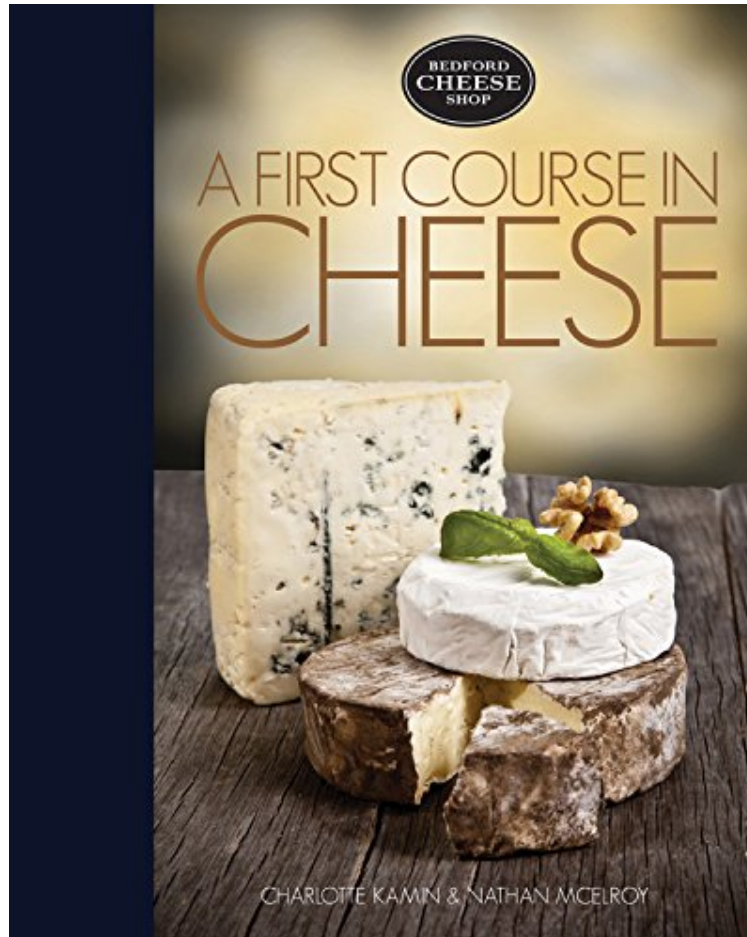


(Free pdf) A First Course in Cheese: Bedford Cheese Shop

A First Course in Cheese: Bedford Cheese Shop

Charlotte Kamin, Nathan McElroy

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Charlotte Kamin, Nathan McElroy : A First Course in Cheese: Bedford Cheese Shop before purchasing it in order to gage whether or not it would be worth my time, and all praised A First Course in Cheese: Bedford Cheese Shop:

1 of 1 people found the following review helpful. A wonderful reference book!By WIGirlKamin and McElroy have done a masterful job with A First Course in Cheese. The duo begins by taking us to the farm, where it all begins, the evolution of big agriculture and its effects, as well as the resurgence of small farm production. Their attention to detail in the chapter introducing the reader to cheese basics from milk chemistry, the cheese-making process, types of rennet, molds and their intended purposes, to the variety of aging environments necessary to accommodate the end product, was a fascinating read for this novice.The encyclopedia of cheeses is 150 pages of comprehensive characteristics of each cheese, as well as stunning photographs by Ellen Cronin, broken down into categories: fresh, bloomy, washed rind/brined, washed curd, pulled curd, natural rind, and flavored. Along the way, they acknowledge a number of the artisanal farmers and cheese makers who have had an impact on the creation of some of the finest cheeses in the

world. And they throw in a recipe here and a there, as well as suggested pairings. The added list of helpful questions to consider before approaching the cheese counter is a great plus to have on hand. If you're still unsure, Kamin and McElroy have a host of suggestions on how to create the perfect cheeseboard. And then it's on to enjoying your cheese purchase with their suggested beverage pairings: beer, wine, spirits, tea and coffee, as well as accompaniments: compotes, mustards, olives, pickled products, cured meats, and so many more. I'll be returning to this book again and again. 0 of 0 people found the following review helpful. Very Informative By LS If there is anything you want to know about cheese this is the book for you. From cover to cover it is filled with more information than I've ever imagined there was about cheese making. Starting with the types of cows, to creating a cheeseboard, and also including beverage pairings. The pictures make my mouth just want to taste all the cheeses in the book. The index of cheeses is wonderful and I like the idea of phonetic spelling included in the names of the cheeses, for example Epoisses (ee-pa-wahs), I always felt intimidated by the names of the cheeses but this has helped ease my insecurities of going to a cheese shop and picking out cheeses. Thank you for opening up the cheese world to me and broadening my appetite.

Whether you are a beginner or consider yourself a connoisseur, the Bedford Cheese Shop's *A First Course in Cheese* provides you with everything you need to know about how to choose, taste, pair, and enjoy the rich, delicious, and varied types of cheeses from around the world. With stunning imagery throughout, you'll learn: -The science of the cheese-making process. -The many different and best types of cheeses available, from cheddar, gouda, mozzarella, chvre and more -How to best pair cheese with beverages and other foods -The different aging environments and why they matter to a cheese lover -Tools of the trade and proper storage notes -Delicious recipes for hard and soft cheeses alike -Detailed information about regions, composition, and much more Once you've taken this first course, you will never feel intimidated by the vast selection at your local cheesemonger again, as you are armed with the knowledge that you're going to walk home with the perfect cheese in hand.

About the Author Charlotte Kamin is co-owner of the Bedford Cheese Shop. Established in 2003, the Bedford Cheese Shop has spent the last ten-plus years building a neighborhood store that welcomes both new and familiar faces. Based on old-world ideals with a loyalty to a family of local and international food producers, they are a small, independently run business dedicated to the time-honored traditions of the culinary and agricultural world. Appreciating the seasonality of cheese production, they work directly with farms in order to select cheeses at their perfect peak so as to provide a constantly evolving array of prime goodies. Committed to a small staff of knowledgeable cheesemongers, they guarantee experts in the field who are happy to teach through taste, and have been trained in the art of properly maintaining cheese so that you can be assured of receiving the highest-quality products available. In 2012, the Bedford Cheese Shop opened a second location in the Gramercy area of lower Manhattan that includes a fifteen-foot cheese case, three aging facilities, and an education and event space—the Homestead. Proud of their focus on individualized, education-based customer service, they offer classes, cheese tastings, and more. Nathan McElroy is a native Northern Californian who broke into the cheese business in San Francisco, where his work ran the gamut from counter service to importation and distribution. He relocated to New York City to help open Bedford Cheese Shop's Manhattan location and continues to be humbled and fascinated by the wonderful people and products he gets to work with on a daily basis. He lives in Brooklyn, New York.