



You Say Goat, I Say Chevre Cheesemaker Lingo

"You MADE this cheese?"

"Wow! I didn't know you could make cheese at home!"

"Isn't it *hard*?"

"Will you teach me?"

...and that's how The Art of Cheese was born. Well, there's more to the story, but we'll save that part for when we see you at cheese class!

People become cheesemakers for lots of different reasons, but no matter what your reason, we're guessing you've got the cheesemaking bug. Maybe you're an experienced cheesemaker, who's a little bit stuck, or maybe this whole world is new to you. Where do you go from here?

You can find dozens of videos, online tutorials, and full-color books packed with step-by-step instructions for cheesemaking. Virtually anything you need to know about cheesemaking, you can find on your own.

Then again, just try asking Google why that "Super Simple 30 Minute Mozzarella" never comes out right. Or why your cheesecloth fused itself to your beautiful handcrafted cheese and turned it into Cheese Bits.

Attending a class in person, with other cheesy people, is a whole different ballgame than going it alone. In cheesemaking class you have the hands-on guidance of experienced cheesemaker instructors who can help you understand all the little things they just don't cover in videos or books. Not to mention that cheesemakers are a chatty bunch, and you'll find that others in the class are eager to share their experience and ideas with you.

We think the world needs more artisan cheesemakers, so we want to give you something you won't get just anywhere: The Cheesy-Pedia -- Lingo for

Cheesemakers. It's a short guide to the language of cheesemaking, and will have you sounding like a pro in no time.

Before you read this great guide we've put together for you, we want to invite you to come and play with us!

Click the link below to register for cheesemaking classes right now. Really. Go do it while you're thinking about it.

And here's a little bonus; use discount code **LINGO5** for **\$5 off** your next class (one coupon per person, not to be combined with other offers). You'll be pleasantly surprised at our very affordable rates.

[Click here to visit our website and register: **The Art of Cheese**](#)

Scroll on down to get your Cheesy-Pedia – Cheesemaker Lingo



The Cheesy-Pedia

Cheesemaker Lingo

Annatto – A plant extract used to make cheese orange. Commonly used in Cheddar & Colby, but can be used in any cheese. Annatto is always diluted in non-chlorinated water before use. Annatto comes from the Achiote plant, a spice widely used in Mexican cooking.

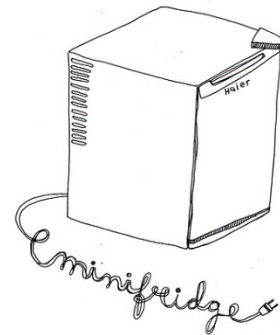


Affinage – A French word for aging (finishing) a cheese. Pronounced *ah feen ahj*. After a cheese is formed and in some cases pressed, it may need to age for several weeks or months while it develops flavor and is ready to eat (ripe).

Aging Container – A small box used to store cheese while it is aging. Also called ripening box. Commonly used when a cheese needs high humidity.

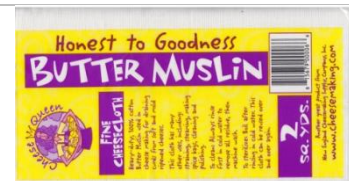


Aging Fridge – a mini fridge or wine cooler set at 50° used to age cheese. Also called a cheese cave.



Air Dry – Allowing a cheese to rest at room temperature for a few days until it is dry to the touch. The cheese is then usually moved to a refrigerator or aging fridge until ripe.

Butter Muslin – Finely woven cheese cloth used to drain curds and form cheese.



Calcium Chloride – A salt solution often added to grocery store milk. Used to make a firmer curd. Calcium Chloride is always diluted in non-chlorinated water before use.



Cheese Cave – The cool kids call their cheese-aging space (dorm fridge or wine fridge) a Cheese Cave.

Clean Break –A test to see if coagulated milk is ready to be cut into curds. Using a finger or knife, gently slit the surface of the coagulated milk then tilt or lift it. A clean break looks like a straight line. The slit in the cheese should not appear runny or ragged. If it does, it needs more time to coagulate.



Coagulate – After culture and rennet have been added to milk, it *coagulates*, or thickens, into a pudding or tofu-like texture.

Cultures – Bacteria added to milk to make cheese. Yogurt has beneficial cultures (bacteria) and so does cheese. Cultures come as a powder and should be stored in your freezer. When we talk about cheese cultures we talk about:

- Mesophilic – “Meso” means middle, and mesophilic cultures are used for many cheeses that are only heated to 90°-100°.
- Thermophilic – “Thermo” means warm, and thermophilic cultures are used for cheeses that are heated as high as 120°.
- All-in-one – Convenience packets that contain culture and a small amount of powdered rennet (see below). All-in-one packets allow the cheesemaker to add both the culture and the rennet at the same time.

Curds – Milk solids used to make cheese. After culture and rennet have been added to milk, curds are formed. The curds are drained, and often pressed in a form before aging.



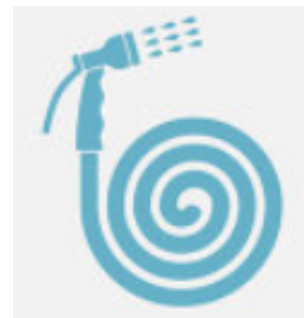
Cutting Curds –Once the milk is coagulated, it is cut into uniform cubes. Cutting the curd into smaller cubes releases whey (see below). Curds for moist cheeses are usually cut into 1" – 1.5" curds. Curds for aged cheeses are cut smaller, sometimes as small as ¼" curds. Curds are cut vertically and horizontally.



Form – A container used to shape cheese curds into a solid shape. Forms have drainage holes or slits to allow whey to escape from the cheese. Forms for hard cheese are made of a durable material that can be pressed. Forms for fresh cheeses do not need to be so durable. Many forms are made of plastic or nylon, but metal cheese forms are also used.



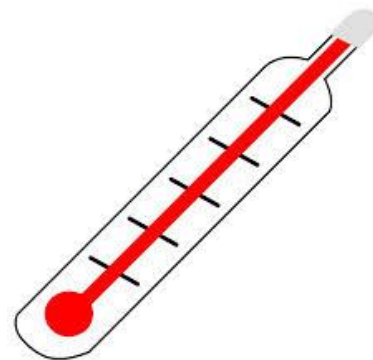
Homogenize – To evenly distribute the cream throughout milk, by forcefully spraying the milk through a fine mesh. This process breaks up large fat globules into smaller pieces. Generally applies only to cow's milk. Most milk sold in grocery stores is homogenized. Cream rises to the surface in un-homogenized, or cream-top milk. Cream-top milk is our preference for cheesemaking, when we can't get raw milk.



Make – The *make* is the time spent in the kitchen making cheese -- heating, adding the culture and rennet, cutting the curd, and in some cases cooking and pressing the curds. As opposed to the time spent aging a cheese. The details of this part of cheesemaking may be recorded on a *make sheet*.

Milk Types for Cheesemaking – The most common types of milk used for making cheese are cow, goat, and sheep. Milk may be pasteurized, homogenized, or both, or it may be untreated (raw).

Pasteurize – To heat raw milk to destroy bacteria and prolong shelf life. Commercial milk is pasteurized at ~161° – 172°. Home cheesemakers may pasteurize raw milk at 145° if the temperature is for 30 minutes. Pasteurization alters milk, and milk pasteurized at high temperatures is less desirable for cheesemaking. *Ultra-pasteurized* milk is heated to 212° or above. Ultra-pasteurized milk cannot be used for cheesemaking.



Press – A tool used to consolidate cheese curds and remove moisture. There are many types of cheese presses, and in cheese class we'll teach you how to make one for free!

Rennet – A coagulant added to milk to thicken it. Rennet is always diluted in non-chlorinated water before use.

- Animal rennet is made from an enzyme that occurs in the stomach of calves, kids and lambs.
- Vegetable rennet is made from thistle, fig, or other plants that will thicken milk.
- Microbial rennet is made from bacteria that will thicken milk.

Rennet can be purchased as a liquid, a powder, or in tablets. Liquid rennet should be refrigerated.



Ripening Period – The time between adding the culture to warmed milk and cutting the curd. The ripening period allows time for the culture to grow. As the cultures grow, they convert milk sugar and lactose, into lactase. This causes the milk to become more acidic.

Salt – Salt is added to virtually all cheeses. It enhances flavor, expels whey, slows the growth of culture, and acts as a preservative. Always use non-iodized, preferably sea salt for cheesemaking. Specialty “cheese salt” is not necessary.



Whey – Whey is the liquid remaining after milk has been coagulated, cut, and drained. It contains some protein and other nutrients. It can be used in cooking or fed to domestic animals such as chickens and pigs.

Wheying off – To remove whey from the pot to the level of the curds.



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Questions? Email us: Info@TheArtOfCheese.com