

Excerpt from:



CHEESE WRAP

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CHEESE WRAP



SPANISH CHEESEMAKING 101

On January 8-9, 2009, Cal Poly Professor Rafael Jimenez-Flores gave a Spanish Language Cheesemaking seminar to members of the Guild. Assisted by Mariano Gonzalez, head cheesemaker for Fiscalini Farmstead Cheese in Modesto California, Professor Jimenez-Flores took the class of approximately 25 people through a microscopic evaluation of cheesemaking through science. He discussed topics such as the effect of temperature on culture, the micro-

scopic characteristics of bacteria, measurement of pH, and a discussion of the science of traditionally-used recipes. An important networking opportunity resulted as well, with new friendships springing up and old friendships being re-kindled. The seminar was organized by Guild Education Committee co-chairs Maureen Cunnie and Lynn Giacomini-Stray and was held at the College of Marin, Indian Valley Campus in Novato, CA.



Look for announcements of 2009 Guild Educational Seminar series in upcoming emails.

The Winter 2009 newsletter can be found in its entirety at:
www.cacheeseguild.org