

## Cheese

A Simon & Schuster eBook. Simon & Schuster has a great book for every reader.

An expert explains how to make 100 different artisan cheeses--from ricotta and panir to tripe creme camembert and blue gouda--in a book that includes 50 full-color photos.

Annie really wants to learn how to knit. But when her mommy teaches her the stitches, she feels frustrated that her knitting looks more like swiss cheese than a real scarf. Will she slow down, be patient, and keep trying? Annie and the Swiss Cheese Scarf is a story about overcoming hurdles to learn something new, even when it's challenging.

New York Times bestselling author Dr. Neal Barnard reveals the shocking truth about cheese-the dangerous addiction that is harming your health-and presents a radical program to lose weight and feel great. We've been told that dairy does a body good, but the truth is that cheese can be dangerous. Loaded with calories, fat, and cholesterol, cheese can make you gain weight and leads to a host of health problems like high blood pressure and arthritis. Worse, it contains mild opiates that make it additive, triggering the same brain receptors as heroin and morphine. In THE CHEESE TRAP, Dr. Neal Barnard presents a comprehensive program to help readers break free of their cheese addiction so they can lose weight, boost energy, and improve their overall health. This easy-to-follow diet features a treasury of healthy recipes that will tame even the toughest cravings-from pizza, to lasagna, to ice cream and cheesecake.

Grilled cheese is the most perfect food in the world. And paired with the right beer there is nothing finer! In your hands is a masterwork of creative collaboration between a brewer and a chef, combining an extensive knowledge of beer making, food and good humor to create the most amazing cookbook ever! In these pages you will find one-of-a-kind grilled cheese sandwich recipes, perfectly paired with craft beers designed to draw out the full flavor of each ingredient. Grilled Cheese & Beer is spiced with wit and a passion for all things grilled cheese and beer, with easy-to-follow instructions that make it perfect for any skill level. Grilled Cheese & Beer has over 50 expertly paired sandwich recipes including: ? Bacon Me Crazy with Stone Brewery's Arrogant Bastard ? The Nature Boy Ricotta Flair with Moosehead Lager ? The Big Kahuna with Hell or High Watermelon ? Dia de los Quesos with Modelo Especial ? The Ham of La Challah with Briney Melon Gose ? Johnny Apple Cheese with Angry Orchard ? Muenster Mash with Stella Artois ? Funky Bâtard with Unibroue La Fin du Monde ? Turkey in the Rye with Keegan Ales' Mother's Milk From the Trade Paperback edition.

A Novel

Processed Cheese

The Book of Cheese

The Cat Who Said Cheese

The All-American Cheese and Wine

From Cheddar to Chevre, All You Need to Select and Serve the Finest Fromage

Cheese Primer

The finest selection: Tasting notes - Over 750 cheeses - How to enjoy The most comprehensive guide to cheese. Discover the flavor profile, shape, and texture of every cheese. World Cheese Book is for the adventurous cheese lover. It takes you on a tour of the finest cheese-producing countries in the world, revealing local traditions and artisanal processes. Images of each cheese (inside and out), step-by-step techniques that show how to make cheese, and complimentary food and wine pairings make this a truly exhaustive, at-a-glance reference.

EXPLORE THE WORLD OF CHEESE BY ASKING YOURSELF ONE SIMPLE QUESTION: WHAT CHEESES DO I ALREADY LOVE? This is the first book of its kind to be organized not by country, milk type, or any other technical classification. The Book of Cheese maps the world of cheese using nine familiar favorites, what author Liz Thorpe calls the Gateway Cheeses. From basics like Swiss, blue, and cheddar, Liz leads the way to more adventurous types. Love Brie? Liz shows you how to find other Brie-like cheeses, from the mild Moses Sleeper to the pungent Fromage de Meaux. Her revolutionary approach allows food lovers to focus on what they really care about: finding more cheeses to enjoy. Complete with flavor and aroma wheels, charts guiding you through different intensities and availabilities, and gorgeous photography, this is the only book on cheese you will ever need.

Behind every traditional type of cheese there is a fascinating story. By examining the role of the cheesemaker throughout world history and by understanding a few basic principles of cheese science and technology, we can see how different cheeses have been shaped by and tailored to their surrounding environment, as well as defined by their social and cultural context. Cheese and Culture endeavors to advance our appreciation of cheese origins by viewing human history through the eyes of a cheese scientist. There is also a larger story to be told, a grand narrative that binds all cheeses together into a single history that started with the discovery of cheese making and that is still unfolding to this day. This book reconstructs that 9000-year story based on the often fragmentary information that we have available. Cheese and Culture embarks on a journey that begins in the Neolithic Age and winds its way through the ensuing centuries to the present. This tour through cheese history intersects with some of the pivotal periods in human prehistory and ancient, classical, medieval, renaissance, and modern history that have shaped western civilization, for these periods also shaped the lives of cheesemakers and the diverse cheeses that they developed. The book offers a useful lens through which to view our twenty-first century attitudes toward cheese that we have inherited from our past, and our attitudes about the food system more broadly. This refreshingly original book will appeal to anyone who loves history, food, and especially good cheese.

This pocket-sized handbook to all things cheese is the perfect gift for artisan cheese lovers, home cheesemakers, and anyone who appreciates a good wedge of cheddar. It ' s hard to think of a more universally beloved food than cheese. But there ' s so much more to learn and enjoy beyond the plastic-wrapped blocks from the grocery store. Within the pages of this pocket-sized guide, you ' ll find information, how-tos, and trivia for cheese lovers of all levels. Casual cheese eaters and connoisseurs alike will learn about • How Cheese Is Made • Why Some Cheeses Melt Differently • How to Build a Festive Cheese Board for Entertaining • Pairing Cheese with Wine and Beer • How to Make Cheese at Home Plus an illustrated guide to cheese gadgets, terms every cheese lover should know, how to host a cheese tasting, how to make the ultimate grilled cheese, and much more!

The sequel to The New American Cheese describies a variety of artisan cheeses being made across the country, covering the seven basic styles of cheese, their various characteristics, and what types of wines will go best with each cheese category, along with profiles of fifty American cheesemakers and winemakers and recipes for delicious cheese dishes. 15,000 first printing.

Stunning Spreads

A Freewheeling and Informative Guide

Grilled Cheese & Beer

The Vermont Cheese Book

The New Rules of Cheese

Pairings, Profiles & Recipes

Easy Entertaining with Cheese, Charcuterie, Fondue & Other Shared Fare

From afternoon snacks to holiday crowd-pleasers, savor the many varieties of this retro treat with more than thirty no-fuss recipes. Forget the cheese plate! A cheese ball is the perfect way to shake up the appetizer spread. This cheerfully cheesy cookbook offers more than thirty simple recipes as well as quick and easy dippers and toppings to serve alongside. Cheese Balls features the classic Port Wine, the zesty Jalape ñ o Popper, the sweet Lemon Poppy Seed, the elegant Garden Herb, and many more. With cheese balls for every occasion and time of year, helpful tips for rolling the perfect ball and creating fun shapes, plus suggestions of what to serve alongside each recipe, Cheese Balls is a delicious party waiting to happen.

Cheese is a unique food product which requires a significant amount of scientific knowledge to be produced successfully. However, due to the many, complex and interrelated changes which occur during cheese manufacture and ripening, it is still not possible to guarantee the production of premium quality cheese. Written by an international team of renowned contributors, Cheese problems solved provides responses to over 200 of the most frequently asked questions about cheese and the cheese-making process, in a unique and practical question-and-answer format. Opening chapters concentrate on queries regarding the preparation of cheese milk, the conversion of milk to curd, the ripening process, pathogens, cheese analysis and nutritional aspects of cheese amongst other issues. The latter half of the book discusses particular types of cheeses such as Cheddar, Grana-type cheeses, Mozzarella, Dutch-type, Swiss and Blue cheeses, to name but a few. Edited by a leading expert and with contributions from specialists within the field, Cheese problems solved is an essential reference and problem solving manual for professionals and trainees in the cheese industry. Provides responses to over 200 of the most frequently asked questions about cheese and the cheese-making process An essential reference and problem solving manual for professionals and trainees in the cheese industry Benefit from the knowledge of leading specialists in the field

Offer your guests a variety of bites and flavors with unique and delicious dips, fondues, boards, and more! From baby showers to birthday brunches, Stunning Spreads offers more than seventy-five approachable appetizers paired with a variety of simple, seasonal cocktails such as spiked hot apple cider and watermelon fros é that are sure to be the showstopper at your next gathering. To round out this fun, delicious fare is helpful hosting advice for preparing and serving everything from big boards to small bites. Beautiful and stress-free spreads fitting for any crowd include: Beer cheese fondueGrilled brie with blackberry balsamic glazeThe ultimate cheddar snack boardPimento cheese deviled eggsSummer grilled fruit and veggie boardRoasted garlic dipBourbon apple butterAnd so much more! Whether you're entertaining family for the holidays, having friends over to watch the big game, or cozying up on the couch with your loved ones, hosting at home doesn't have to be a hassle.

From an "astounding" writer (Toni Morrison), the savagely funny story of a couple who unexpectedly come into some money in a wealth-obsessed America deranged by Mammon. A bag of money drops out of the sky, literally, into the path of a cash-starved citizen named Graveyard. He carries it home to his wife, Ambience, and they embark on the adventure of their lives, finally able to have everything they've always thought they deserved: cars, guns, games, jewels, clothes—and of course sex, travel, and time with friends and family. There is no limit except their imagination and the hours in the day, and even those seem to be subject to their control. Of course, the owner of the bag is searching for it, and will do whatever is necessary to get it back. And, of course, these new riches change everything—and nothing at all. Darkly hilarious,

Processed Cheese is both satire and serious as death. It's a road novel, a family story, and a last-girl-standing thriller of once-in-a-generation vitality and inventiveness. With the clarity of a Swift or a Melville, Wright has created a funhouse-mirror drama that puts all the chips on the table and every bullet in the clip, down to the last breathtaking moment.

Take a slice of bread. It ' s perfectly okay in and of itself. Maybe it has a nice, crisp crust or the scent of sourdough. But really, it ' s kind of boring. Now melt some cheese on it—even a sharp Vermont cheddar or a flavorful Swiss Gruyere. Mmm, delicious. Cheese—it ' s the staple food, the accessory that makes everything better, from the hamburger to the ordinary sandwich to a bowl of macaroni. Despite its many uses and variations, there has never before been a global history of cheese, but here at last is a succinct, authoritative account, revealing how cheese was invented and where, when, and even why. In bite-sized chapters well-known food historian Andrew Dalby tells the true and savory story of cheese, from its prehistoric invention to the moment of its modern rebirth. Here you will find the most ancient cheese appellations, the first written description of the cheese-making process, a list of the luxury cheeses of classical Rome, the medieval rule-of-thumb for identifying good cheese, and even the story of how loyal cheese lover Samuel Pepys saved his parmesan from the great Fire of London. Dalby reveals that cheese is one of the most ancient of civilized foods, and he suggests that our passion for cheese may even lay behind the early establishment of global trade. Packed with entertaining cheese facts, anecdotes, and images, Cheese also features a selection of historic recipes. For those who crave a pungent stilton, a creamy brie, or a salty pecorino, Cheese is the perfect snack of a book.

Recipes for the Finer Things in Life

Cheese Sex Death

Cheese

The Life of Cheese

The Cheese and the Worms

The Cosmos of a Sixteenth-Century Miller

World Cheese Book

Discusses the principles of cheesemaking and describes the cheeses of Europe and North America

The Philadelphia institution and self proclaimed “Culinary Pioneers Since 1939” offers this guide to cheese pairing with information on 170 different varieties of artisan cheeses and 30 recipes including Cheddar Ale Soup and Rogue River Sushi.

Dairy goes vegan! The recipes in this book are all temptingly good. They are clear and simple and you are led through each process step-by-step. In the introduction to the book, which is beautifully illustrated with colour photographs throughout, you have all the information you need about the essential ingredients (and not just soya), kitchen utensils and the various fermentation starters that are available, how to make them yourself, which other ingredients are helpful and above all where you get them. You will find all sources listed. There are basic recipes, such as cashew cheese, on which other recipes then build and a whole range of vegan 'milk classics' to make. Vegan cheese, yogurt, tofu, milk, cream and butter are surprisingly diverse and easy to prepare. The wealth of recipes spans the spectrum from tomato rosemary cheese made from almonds, fermented by Rejuvelac and herbal cream cheese from coconut cream, almond crème fraîche to chickpea tofu. There is even a recipe for cheese dip for nachos, and mac-and-cheese. In addition to the cheeses you will find plenty of spreads, butters with different flavours and full-bodied delicacies such as ricotta or mascarpone. And there are faster variants such as the 'pizza cheese'. Finally there is a chapter covering vegan drinks such as almond milk, oat drink, quick nut milk with nutmeg and soy milk. So who needs to buy drinks in the supermarket when you can make them much healthier and cheaper yourself? You'll be surprised how little effort vegan products take to make at home. Once again proof that the vegan diet is quite versatile.

The Book of CheeseThe Essential Guide to Discovering Cheeses You'll Love

Cheese: Chemistry, Physics and Microbiology, Fourth Edition provides a comprehensive overview of the chemical, biochemical, microbiological, and physico-chemical aspects of cheese, taking the reader from rennet and acid coagulation of milk, to the role of cheese and related foods in addressing public health issues. The work addresses the science from the basic definition of cheese, to the diverse factors that affect the quality of cheese. Understanding these fermented milk-based food products is vital to a global audience, with the market for cheese continuing to increase even as new nutritional options are explored. Additional focus is provided on the specific aspects of the ten major variety cheese families as defined by the characteristic features of their ripening. The book provides over 1000 varieties of this globally popular food. Features new chapters on Milk for Cheesemaking, Acceleration and Modification of Cheese Ripening, Cheesemaking Technology, Low-Fat and Low Sodium Cheesemaking, and Legislation Offers practical explanations and solutions to challenges Content presented is ideal for those learning and practicing the art of cheesemaking at all levels of research and production

The Everything Cheese Book

From Everyday to Gourmet

Laura Werlins Cheese Essentials

The Beer Cheese Book

Wisconsin Cheese

How Breaking a Surprising Addiction Will Help You Lose Weight, Gain Energy, and Get Healthy

50 Super Cheesy Recipes

**The classic home cheese making primer has been updated and revised to reflect the increased interest in artisanal-quality cheeses and the availability of cheese making supplies and equipment. Here are 85 recipes for cheeses and other dairy products that require basic cheese making techniques and the freshest of ingredients, offering the satisfaction of turning out a coveted delicacy. Among the step-by-step tested recipes for cheese varieties are farmhouse cheddar, gouda, fromage blanc, queso blanco, marscarpone, ricotta, and 30-minute mozzarella. Recipes for dairy products include crFme frafche, sour cream, yogurt, keifer, buttermilk, and clotted cream. There are also 60 recipes for cooking with cheese, including such treats as Ricotta Pancakes with Banana Pecan Syrup, Cream Cheese Muffins, Broiled Pears and Vermont Shepherd Cheese, Prosciutto and Cheese Calzones, and Grilled Vegetable Stacks with Roasted Red Pepper Sauce. Profiles of home cheese makers and artisan cheese makers scattered throughout the text share the stories of people who love to make and eat good cheese. Plus information on how to enjoy homemade cheeses, how to serve a cheese course at home, cheese tips, lore, quotes, cheese making glossary, and more.**

**Gourmet restaurateur and vegan food expert Miyoko Schinner shares her secrets for making homemade nondairy cheeses that retain all the complexity and sharpness of their dairy counterparts while incorporating nutritious nuts and plant-based milks. Miyoko shows how to tease artisan flavors out of unique combinations of ingredients, such as rejuvelac and nondairy yogurt, with minimal effort. The process of culturing and aging the ingredients produces delectable vegan cheeses with a range of consistencies from soft and creamy to firm. For readers who want to whip up something quick, Miyoko provides recipes for almost-instant ricotta and sliceable cheeses, in addition to a variety of tangy dairy substitutes, such as vegan sour cream, creme fraiche, and yogurt. For suggestions on how to incorporate vegan artisan cheeses into favorite recipes, Miyoko offers up delectable appetizers, entrees, and desserts, from caprese salad and classic mac and cheese to eggplant parmesan and her own San Francisco cheesecake.**

**From lauded cheesemonger and creator of the popular blog Cheese Sex Death, a bible for everything you need to know about cheese For many people, the world of artisan cheese is an intriguing but intimidating place. There are so many strange smells, unusual textures, exotic names, and rules for serving. Where should a neophyte begin? From evangelist cheesemonger**

Erika Kubick, this comprehensive book guides readers to become confident connoisseurs and worshippers of Cheesus. A preacher of the curd word, Kubick provides the Ten Commandments of Cheese, which breaks down this complex world into simplified bites. A welcoming sanctuary devoted to making cheese a daily part of life and gatherings, this book explores the many different styles of cheese by type, profiling commonly found and affordable wedges as well as the more rare and refined of rinds. Kubick offers divine recipes that cover everything from everyday crowd pleasers (think mac and cheese and baked brie) to festive feasts fit for holidays and gatherings. This cheese devotee outlines the perfect cheese plate formula and offers inventive yet easy-to-execute beverage pairings, including wine, beer, spirits, and non-alcoholic drinks. These heavenly spreads and recipes wring maximum indulgence out of minimal effort and expense. Filled with seductive photography and audacious prose, Cheese Sex Death is a delightfully approachable guide to artisan cheese that will make just about anyone worship at the altar of Cheesus.

The James Beard Award-winning cheese expert and author of Grilled Cheese, Please! shares fifty recipes that revolutionize everyone’s favorite macaroni dish. No one knows cheese better than Laura Werlin. In Mac & Cheese, Please!, she shares fifty classic and creative recipes organized by fun topics, such as Porky Mac & Cheese, Decadent Mac & Cheese, Lighten Up Mac & Cheese, Veggie Mac & Cheese, Party Time Mac & Cheese, and Breakfast for Dinner Mac & Cheese. There are even a few gluten-free options! Laura also includes mac & cheese fun facts and tips on achieving cheesy perfection every time. Mac & Cheese, Please! even includes an appendix with info on Laura’s favorite food trucks and restaurants that specialize in mac & cheese.

The book is about cheese in all its many glorious varieties. What it looks like, what it tastes like, where it comes from, what you should do with it and why, how to choose a cheese you'll like and how best to enjoy it. It gives you an in-depth understanding of the world of cheese - the science, the smells, the succulence. The core of the book is formed by the Directory Spreads, packed with clear and expert information about each cheese and illustrated with excellent photography. The cheeses are arranged by country, each section written by an expert "cheesie" from that country. For the novice, the intermediate and expert cheese eater, it will become the undisputed best guide to the world's cheeses.

American Cheese

The Essential Guide to Discovering Cheeses You'll Love

The Guide to West Coast Cheese

Cheese Balls

Crafting Food and Value in America

Mac & Cheese, Please!

More than 300 Cheeses Handcrafted in California, Oregon, and Washington

It’s a DIY cook’s dream come true: It’s pizza night, and you’ve made not only the crust and sauce but the mozzarella, too. Or you’re whipping up quesadillas for a snack, using your homemade Triple Pepper Hack. Or the dinner party’s in high gear and out comes the cheese plate—and yes, you’ve made all the cheeses on it. Even better—you made them all earlier that day. In a cookbook whose results seem like magic but whose recipes and instructions are specific, easy-to-follow, and foolproof, Claudia Lucero shows step by step—with every step photographed—exactly how to make sixteen fresh cheeses at home, using easily available ingredients and tools, in an hour or less. The approach is basic and based on thousands of years of cheesemaking wisdom: Heat milk, add coagulant, drain, salt, and press. Simple variations produce delicious results across three categories—Creamy and Spreadable, Firm and Chewy, and Melty and Goopy. And just as delicious, the author shows the best ways to serve them, recipes included: Squeaky “Pasta” Primavera, Mozzarella Kebab Party, and Curry in a Hurry Lettuce Wraps.

Tells the story of a sixteenth century miller who was burned at the stake for his controversial views on creation.

Fifty chef-created recipes—some classic, some boundary pushing—for America's favorite sandwich, the grilled cheese. A fresh take on the beloved American classic, from the classic white bread with American cheese to "The Champ" (a taleggio and short rib extravaganza); the "Johnny Pastrami," which combines pastrami with the bite and freshness of apple chutney; and "The Tomater" with cream, mozzarella and a sun-dried tomato spread. Featuring both common and elevated ingredients like brie cheese, poppy seed bread, olive tapenade, fig marmalade, smoked salmon, candied bacon, bourbon-glazed ham, and raisin walnut bread, these are recipes that invite you into new and uncharted grilled cheese territory. With notes on the best cheese and breads and pro tips for the best cooking techniques, this book has something for every taste and is guaranteed up your grilled cheese game.

An introduction to cheese covers such topics as milk differences, rinds and mold, and the eight cheese styles and includes tips on cooking with cheese and fifty recipes.

A robust sheep’s milk cheese studded with whole peppercorns. A sharp, clothbound Cheddar that pairs perfectly with a nutty brown ale and a dollop of mango chutney. A tangy, nettle-wrapped cheese made in celebration of the cows returning to pasture in early spring. A light and cakey goat cheese with notes of pine nuts and Meyer lemons. These are just a few of the hundreds of delicious cheeses with origins up and down the West Coast that Sasha Davies chronicles in her detailed exploration of this exciting cheese region. From just-emerging, small-scale cheeses to those that have earned international recognition, the spotlight is on the vibrant hues, bold aromas, and surprising yet palate-pleasing flavors that make these cheeses so unique. Rich with information, this accessible guide examines the key factors that influence the distinctive character of every cheese, and includes beverage pairing ideas, serving suggestions, and fascinating features on cheesemaking and individual producers. Whether at the market, your local cheese shop, or while traveling, this is the ultimate reference for selecting, identifying, and savoring the cheeses of California, Oregon, and Washington.

The Cheese Trap

Captain Awesome Vs. Nacho Cheese Man

Techniques and Recipes for Mastering World-class Cheeses

Who Moved My Cheese?
A History of Cheese and Its Place in Western Civilization
Annie and the Swiss Cheese Scarf

Who Moved My Cheese?

A History of Cheese and Its Place in Western Civilization

Annie and the Swiss Cheese Scarf

*Before there was Lois Lowry’s The Giver or M. T. Anderson’s Feed, there was Robert Cormier’s I Am the Cheese, a subversive classic that broke new ground for YA literature. A boy’s search for his father becomes a desperate journey to unlock a secret past. But the past must not be remembered if the boy is to survive. As he searches for the truth that hovers at the edge of his mind, the boy—and readers—arrive at a shattering conclusion. “An absorbing, even brilliant job. The book is assembled in mosaic fashion: a tiny chip here, a chip there. . . . Everything is related to something else; everything builds and builds to a fearsome climax. . . . [Cormier] has the knack of making horror out of the ordinary, as the masters of suspense know how to do.”—The New York Times Book Review “A horrifying tale of government corruption, espionage, and counter espionage told by an innocent young victim. . . . The buildup of suspense is terrific.”—School Library Journal, starred review An ALA Notable Children’s Book A School Library Journal Best Book of the Year A Horn Book Fanfare A Library of Congress Children’s Book of the Year A Colorado Blue Spruce Young Adult Book Award Nominee*

*When a bombing wrecks a hotel, kills a housekeeper, and threatens to destroy the Great Food Expo, Quilleran and his feline sleuths, Koko and Yum Yum, embark on a culinary quest to find a killer*

*From the author of Away with Words, a deeply hilarious and unexpectedly insightful deep-dive into a cultural and culinary phenomenon: cheese. “Who knew it was possible to enjoy reading about cheese as much as eating it? Remarkably entertaining, deeply insightful, and downright hilarious, American Cheese goes far beyond the plastic yellow slices we all know, and some love, revealing a community as quirky, passionate, and creative as the cheese they put into the world.” — Jim Gaffigan, comedian/actor and New York Times bestselling author of Food: A Love Story Joe Berkowitz loves cheese. Or at least he thought he did. After stumbling upon an artisinal tasting at an upscale cheese shop one Valentine’s Day, he realized he’d hardly even scratched the surface. These cheeses were like nothing he had ever tasted—a visceral drug-punch that reverberated deliciousness—and they were from America. He felt like he was being let in a great cosmic secret, and instantly he was in love. This discovery inspired Joe to embark on the cheese adventure of a lifetime, spending a year exploring the subculture around cheese, from its trenches to its command centers. He dove headfirst into the world of artisan cheese; of premiere makers and mongers, cave-dwelling affineurs, dairy scientists, and restaurateurs. The journey would take him around the world, from the underground cheese caves in Paris to the mountains of Gruyere, leaving no curd unturned, all the while cultivating an appreciation for cheese and its place in society. Joe’s journey from amateur to aficionado eventually comes to mirror the rise of American cheese on the world stage. As he embeds with Team USA at an international mongering competition and makes cheese in the experimental vats at the Dairy Research Center in Wisconsin, one of the makers he meets along the way gears up to make America’s biggest splash ever at the World Cheese Awards. Through this odyssey of cheese, an unexpected culture of passionate cheesemakers is revealed, along with the extraordinary impact of one delicious dairy product.*

*When second-grader Eugene’s favorite comic book goes missing, he blames his best friend Charlie even though he has no evidence.*

*A fun and quirky guide to the essential rules for enjoying cheese, including tips on selecting and tasting different varieties, serving and pairing cheeses, as well as a brief history on cheese and a rundown of how cheeses are made. This richly illustrated book from a lauded cheesemonger--perfect for all cheese fans, from newcomers to experts--teaches you how to make a stylish cheese platter, repurpose nibs and bits of leftover cheese into something delicious, and expand your cheese palette and taste cheeses properly. Alongside the history and fundamentals of cheese-making, you'll even learn why cheese is actually good for you (and doesn't make you fat!), find enlightenment on the great dairy debate--pasteurized versus not pasteurized--and improve your cheese vocabulary with a handy lexicon chart.*

*An Indulgent Odyssey Through the Artisan Cheese World*

*Homemade Vegan Cheese, Yoghurt and Milk*

*The Great Grilled Cheese Book*

*An Insider’s Guide to Buying and Serving Cheese (with 50 Recipes)*

*A Global History*

*Home Cheese Making*

*A Guide to Wedges, Recipes, and Pairings*

The ingredients are simple -- beer, cheese, and spices -- and the result is delicious. Still, beer cheese is a rarefied dish not common in cookbooks or on menus. Since the 1940s, this creamy appetizer with a kick, traditionally served with pretzels, has quietly found its way into pubs and restaurants throughout the South and Midwest. The original recipe is cloaked in a mystery nearly as deep as the JFK assassination. Ask most makers and they'll act demure about the contents of their dip. Some refuse to disclose what kind of beer or cheese they use or which extra spices they add. Others keep their preparation instructions secret. Garin Pirnia traces the history of beer cheese from its beginnings at the Driftwood Inn in Winchester, Kentucky, to today, situating it alongside other dishes such as the German cheese spread obatzda, queso dip, and pimento cheese. She surveys the restaurants that serve this distinctive dip, highlights points of interest along the Beer Cheese Trail, and includes dozens of recipes, from the classic original, to new twists like Pawpaw Beer Cheese, to dishes that incorporate the spread, such as Crab Broccoli, Beer Cheese Casserole, and Beer Cheese Buttermilk Biscuits. Packed full of interviews with restaurateurs who serve it, artisans who process it, and even home cooks who enter their special (and secret) recipes in contests, The Beer Cheese Book will entertain and educate, all while making your mouth water. Fortunately, it will also teach you how to whip up your own batch.

Breads, salads, pasta, fondue, quesadillas, pizza, and quiche are our favorite comfort foods. And all have something in common—they're better with cheese! Multimillion-dollar marketing campaigns and international awards (not to mention those infamous Cheeseheads) have made Wisconsin cheese famous. That heritage is celebrated in this book that includes more than 100 recipes, cheesemaking (and eating) history and trivia, suggested wine pairings, a source list of fine cheese retailers, and much more.

There's a sandwich thief in Mr. Venezi's pet shop, and everyone is a suspect, from the chinchillas to the goldfish. Never fear! The world's fluffiest detective on the case: Sasspants, PI(G). By day, Sasspants is your average book-loving, gizmo-inventing guinea pig. By night she solves pet shop mysteries with the help of her sidekick, Hamisher the hamster.

Our furry little heroes will stop at nothing to find the sandwich thief! This is the first book in the Guinea PIG, Pet Shop Private Eye series.

"The Life of Cheese is the definitive work on America's artisanal food revolution. Heather Paxson's engaging stories are as rich, sharp, and well-grounded as the product she scrutinizes. A must read for anyone interested in fostering a sustainable food system." Warren Belasco, author of Meals to Come: A History of the Future of Food
"Heather Paxson's lucid and engaging book, The Life of Cheese, is a gift to anyone interested in exploring the wonderful and wonderfully complex realities of artisan cheesemaking in the United States. Paxson deftly integrates careful considerations of the importance of sentiment, value and craft to the work of cheesemakers with vivid stories and lush descriptions of their farms, cheese plants and cheese caves. While she beguiles you with the stories and tastes of cheeses from Vermont, Wisconsin and California, she also asks you to envision a post-pastoral ethos in the making. This ethos reconsiders contemporary beliefs about America's food commerce and culture, reimagines our relationship to the natural world, and redefines how we make, eat, and appreciate food. For cheese aficionados, food activists, anthropologists and food scholars alike, reading The Life of Cheese will be a transformative experience." Amy Trubek, author of The Taste of Place: A Cultural Journey into Terrorir

A behind-the-scenes tour of more than three dozen cheesemakers in Vermont is complemented by detailed interviews with cheesemakers and descriptions of specific cheeses, in a reference that offers insight into the cheese-making craft and Vermont’s role in the national food scene. Original.

Ricotta, Mozzarella, Ch è vre, Paneer--Even Burrata. Fresh and Simple Cheeses You Can Make in an Hour or Less!

Artisan Cheese Making at Home

Grown-Up Recipes for a Childhood Classic [A Cookbook]

I Am the Cheese

Cheese Problems Solved

A Bible for the Cheese Obsessed

A Cookbook and Guide to the Cheeses of Wisconsin

*Relates a highly meaningful parable intended to help one deal with change quickly and prevail, offering readers a simple way to progress in their work and lives*

*Chemistry, Physics and Microbiology*

*Stuff Every Cheese Lover Should Know*

*Book 1*

*Artisan Vegan Cheese*

*One-Hour Cheese*

*Cheese and Culture*

*Hamster and Cheese*