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Volume 18

We love our cheese!

2020 NZ Specialty Cheese Association Champions of Cheese

Annual Awards

—we banished the blues—except in Cheese making!

Inside this Issue:

NZSCA 2020 Winners	1
More Winning Figures	2
The fabulous Quicke's	3
Yoghurt Museum	4
Inside Story	6

Never give up—never give in! A good motto to follow. Despite all the difficulties imposed on us at the present time Cheesemakers continue their craft.

NZSCA organisers went online endorsing this year's winners in very special videos which came from study, dining room and garden!

Congratulations to



Tony Hamblyn

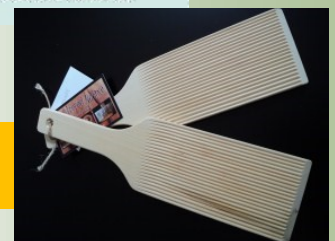
For winning the Curds & Whey sponsored award for the Champion Home Crafted Cheesemaker with his very tasty cheese Makauri Gold. Tony is one of these very clever people—built and makes not only cheese but his own crafted beer and on the side is a highly experienced Air NZ Pilot.

There were many other winner including the deliciously titled Drunken Nanny Black Tie chosen as the Champion boutique farm-Puhoi Valley and cheese at present as the Champion house cheese by Sabato . But no as the goats are frolicking in Martinborough winter climes until spring comes and milk starts to flow! Black Tie is a pyramid shaped fresh goat cheese coated with a fine sprinkle of French black ash obtained from burnt grape vines—a very fresh innovative cheese



Paddle Churn

Simple way to make Butter and afterwards mould into shape with our super Butter Paddles



Cheese Elsewhere—let's try Italy and Sicily a few months ago



Italy — one thinks of Buffalo Mozzarella, Parmesan, Ricotta — then what! Italy, Sicily and adjoining Isles produce wonderful artisan cheese frequently sold in local artisan markets. Delicious with salad — but be careful when choosing tomatoes as there are eight different varieties each used for a specific purpose! For most of us a glass of Sicilian Red or the highly reputed Sicilian Chardonnay would be an ideal taste combination sitting outside under the grape vines, Mt Etna in the distance relaxing with close friends — what could be more — Idyllic!



Zafferana –
typical Sunday
market

One or
two
more..



Croissant with baked Ricotta Cheese

Lactose intolerance is a problem that many people face – gut problems, gas – other difficult symptoms – gut health is becoming a more transparent area of research and culture companies are reacting more positively to consumer demand.

We are all increasingly aware of our own food requirements and how to manage our personal diet. Over the past couple of years we have sourced vegetarian and vegan options which we hope suit your personal health outlook. Recent cultures added are Lactina Vegan Yoghurt and Vegan Kefir – cultured on a soy milk base the finished product is gentle on the digestion, popping full of probiotics and suitable for all those lactic lovers as well. One ideal point about LAT-1 Vegan Yoghurt and LAT-2 Vegan Kefir is that the family pack sold is ideal for a family's use covering 100L milk – a more manageable quantity for many people

It's nice to be liked! - Thank you. ...

And you guys are just the best people to deal with. If only every company made transactions as easy, transparent, and personable as you do. Well done and thank you. Jan

Sent by Jan Walter. Crescent Cashew Nut Cheese,
www.crescentcashewnutcheese.com



*"a very positive outlook for
independent cheese makers"*

Some recent Updates

Dairy industry in New Zealand - Statistics & Facts— Published L Granwal March 2020

The dairy sector currently contributes over 18 billion New Zealand dollars to the country's economy. It is by far the most dominant goods export sector for the country. The nation operates mainly pasture-based farming, with large herds and large-scale processing facilities. Kiwis themselves are big consumers of dairy milk and products with domestic milk consumption amounting to 105.26kg per capita in 2018 one of the highest global rates.

A wide variety of dairy products are produced including fluid milk, milk powders, butter, cheese, and infant formula. To produce the vast array of products, thousands of dairy farms across millions of hectares of land are home to millions of dairy livestock. The number of dairy cattle was higher than the population of the nation at 6.35 million in 2019. Dairy farming provides thousands of New Zealanders and migrants with direct employment across the country and the dairy workforce continues to grow each year.



Valde Cheese – rich Italian blue described as Smoky, spicy blue with hints of earth, tobacco, and leather – a combination of love, experience and penicillin roqueforti!

And so onto other fabulous people



Ash-Leigh
Campbell –
2020 Fonterra
Dairy Woman
of the Year

After leaving high school Ash-Leigh studied at Lincoln University doing diplomas in Agriculture and Farm Management and a degree in Commerce majoring in agriculture.

The 28-year-old is originally from Christchurch and has been working for Ngāi Tahu's South Island farming operation for more than three years. As Farming Technical Farm Manager, she is responsible for assisting with the management and performance of eight dairy and dairy support farms that include 8000 cows.

She also assists with operational and environmental performance (audit and compliance), analytical projects and the implementation and improvement of sustainable farming practices. She is also Chair of the New Zealand Young Farmers Board and a previous Ahuwhenua Young Māori Farmer Award finalist. Ash-Leigh says winning the Fonterra Dairy Woman of the Year award was "amazing recognition" of just how far she had come in the industry.

Something
children often
ask – where do
the bubbles
come from in
cheese – answer



Proprietary Shermani – a specially formulated culture which provides the holes or "eyes" in cheese

We found this amazing Cheese Company in the UK which has been making Clothbound Cheddar Cheese since 1540 – As the Quicke Family explain ..

Its all thanks to Anne Boleyn!

It was because of her that Henry VIII fell out with the Catholic church, dissolved the monasteries and reallocated their land. Some of that land – a particularly beautiful stretch near Newton St Cyres in Devon, to be precise - he allotted to a chap called Thomas Bidwell.

And when our distant ancestor Richard Quicke walked Thomas' daughter Elizabeth up the aisle of the local church, the Quicke family became established in this green and very pleasant corner of Devon.

The Quickes fell in love with the place and set to work, inspired by the family motto 'Petit ardua virtus' - 'strength seeks challenges'. Generation after generation, they toiled and tilled and tended, nurturing the ancient fields and woodlands, doing all they could to build a better farm, serve the village and create a beautiful place to live.

"Strength seeks challenges."

Each eldest son in succession took his turn as careful custodian of the land, as the centuries slipped by. Although the English Civil War proved a difficult time for Andrew Quicke, who wasn't too keen on King Charles I's dictatorial policies, he maintained guardianship of the land until his brother John Quicke took over in 1654.

18th and 19th Centuries

After the Civil War, squires of Old England like the Quickes lived well. But they never let their good fortune go to their heads, moving with the changing times. In the seventeenth and eighteenth centuries, they dabbled successfully in manganese mining, until competition from South African mines forced them to close. Then in the late 1800s, as the Agricultural Depression began to bite, American wheat poured into Britain forcing farmers to adapt once again. Because the fields weren't worth farming, the Quickes planted acre after acre of acorns. And thank goodness they did - the results of their labours still stand to this day, making Newton St. Cyres a beautiful wooded parish, where we still plant more than 7000 trees a year.

20th Century

The two World Wars brought dire regulations on cheesemaking, with farmers only permitted to make 'National Cheese', a bland cheddar-style abomination that was enough to put anyone off cheese for life.

Other forms of farming fed the people and paid the wages, so few farmers went to the extra trouble of cheesemaking. Sad times indeed.

But every cloud has a silver lining, as they say, and yet another shift in history – the agricultural surplus problems of the 1970s - led Sir John Quicke back into cheese making. With the family motto in mind, he set out to honour his lineage and the ancient fields of his farm by crafting the finest cheese in the world. This proud tradition continues today. Using traditional recipes, time-honoured techniques and heritage starters passed down

A Quicke Favourite Recipe

4 Jacket Potatoes; Slightly salted Butter; Some Oak smoked Cloth-bound Cheddar and Chutney— we are not so lucky so use what you have got!



through the generations, Quicke's continues to create outstanding clothbound cheddar. Want to read more <https://www.quickes.co.uk>

Quicke's Method

Cut four squares of foil, big enough to wrap a potato in each one

Wrap them up tight and place in the embers of the bonfire for one hour (don't be tempted to put them in a very hot part of the fire or you will have burnt potatoes)

When one hour is up, carefully gather the potatoes and open the foil

Score a pocket in the top of the potatoes

Fill with a dollop of Quicke's Slightly Salted Cow's Whey Butter

Add 50g of grated Oak Smoked Clothbound Cheddar and a dollop of chutney

Thank you Quickes for a delicious easy winter meal!

Wrap up tight in the foil and place back in the embers of the fire for another 10 minutes, or until the cheese melts

To serve, add more cheese and chutney if desired



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- On the Commercial front—we work closely with several European culture suppliers - our reason - choice and thus available to you is a comprehensive range of product . We liaise with the Technical team of each company so that we can assist you with product development—but we want to be your one stop shop so are the dedicated Australian agents for



Netherlands based C van't Riet Dairy Technology Who are globally renowned for the quality of their commercial dairy equipment www.rietdairy.nl and..



Busqui Spain manufacturers of commercial Cheese Molds www.busqui.com



Some helpful information

Cultures—What do they make? Look for the specific strains in the culture description Mesophilic covers the lower temperature range of cheese. Thermophilic can heat up to a much high temperature level which enables “cooked” cheese such as Mozzarella, Parmesan.

Someone said no cheese cultures in NZ for Reblochon, Vacherin, Raclette—well yes there is—Bioprox YP947 makes all these cheeses + blues as well as a simple aromatic yoghurt.

Taste not good—often due to seasonal factors such as silage, breeding cycles, hygiene. Tricky thing to deal with.

Culture durability—much longer than the stated expiry date. Culture is freeze-dried and weakens off over time. So don't throw out; keep and use until you really need more—then we can help you.

Consistent Temperature control—essential. The small electric yoghurt makers are worth considering when you want consistent ripening and creamy yoghurt

Give us your feedback. We pass this onto others—so we can all benefit

www.curdsandwhey.co.nz

Finishing on a bright yoghurt note—have you heard of the Yoghurt Museum in Studen Izvor Bulgaria? Somewhere to think of when next able to travel

Bulgarian Yogurt Museum – The Museum of Kiselo Mlyako - is located in Studen Izvor village, municipality of Tran Bulgaria. This one of a kind museum opened in June 2007. It tells the story of the most famous Bulgarian symbol - yogurt. The main part of the museum is dedicated Doctor Stamen Grigorov who discovered a bacteria called *Lactobacterium Bulgaricum*, which causes "souring" of fresh milk, and gives it a special taste.

Visitors can learn about the process of milk fermentation which produces the famous yogurt taste. The first floor of the Museum of Yogurt has an exhibition dedicated to interesting items used for the preparation and storage of yogurt and other dairy products at home. For example, "rukotka" is a clay pot with a handle that is used to transport milk. Another is a container "buchkata" used to churn oil. On the ground floor there is an exhibition of folk costumes of the area and a variety of household objects used during the nineteenth century.



Inside Studen Izvor Yoghurt Museum



From the team at Curds & Whey
Stay safe Stay well

