THE PROCESS FOR MAKING FRESH FARMSTEAD GOAT CHEESE

Sara Bolton and Gretchen Stolfo

Cheesemakers from Pure Luck Grade A Dairy
Dripping Springs, Texas

I. Milk Quality & Quantity
A. Feed/Nutrition
   1. grains
   2. hay & forage/roughage
   3. minerals

B. Milking Schedule
   1. regularity/consistency
   2. pleasant atmosphere

C. Animal Health
   1. somatic cell counts
   2. vigor/happiness
   3. biologicals/alternatives
   4. good relationship with vet
   5. animal comfort/hoof trimming, etc
   6. post milking teat dip

D. Milk Handling
   1. clean animal/specifically udder
   2. proper cleaning & sanitizing of equipment
   3. proper cooling of milk
   4. how your dairy inspector can work for you

II. The Process of Cheesemaking

A. Pasteurization
   1. when & why to pasteurize
   2. pasteurization guidelines
   3. definition of Grade A

B. Curd for Chèvre & Ste. Maure
   1. mesophylic culture
   2. temperature
   3. flavor function of culture
4. rennet
5. assessing curd
6. scooping
7. salting
8. what to do with the whey

C. Flavoring & Packaging
1. herbs & flavorings
2. inoculating Ste. Maure
3. cheese wraps, etc
4. shelf life

Participants will receive copies of recipes for Chèvre & Ste. Maure as well as a resource & book list. Hands-on workshop will include scooping curd into molds.
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