Welcome to the Langston University Cheese-Making workshop in conjunction with Langston’s Goat Field Days. This is the second year we at Pure Luck Grade A Goat Dairy have been invited to share our cheese-making adventures. We appreciate the opportunity and thank you for coming.

The most basic requirement of yummy cheese is the best milk available. The best milk is a direct product of your animals’ health, i.e., diet, environment and sanitation practices.

Goats are browsers and will be most happy and healthy when allowed to roam and nibble leaves of trees and shrubs, grasses and herbs. Fresh air and exercise make for healthy goats. A diet, rich in natural ingredients, such as whole grains, seeds and fresh legume hay, make for rich, tasty milk. Goats will produce well when provided with plenty of clean fresh water. They also thrive on a consistent rhythm with plenty of love.

Cleanliness cannot be stressed enough. Your goats need a warm, dry, well-ventilated place to bed down. It’s very important to thoroughly wash and dry the udder before milking. Always squeeze the first few squirts of milk into a strip cup to insure that your goat’s udder is in good health. After milking thoroughly, always use a post milking teat dip to prevent any undesirable organisms from entering through the dilated orifices of the teat.

With this said, we can now proceed to cheese-making.

Always start with clean equipment and fresh supplies. As a licensed dairy, we are required to sanitize all of our equipment before use. We use Clorox brand bleach at a rate of 100 ppm with an exposure time of one minute. To maintain sanitation we drain rather than wipe dry. Clorox is the least expensive sanitizer, literally pennies per day.

To pasteurize or not? Again, as a licensed dairy, we are required to pasteurize any cheese not aged over sixty days. Since most of our cheese is very fresh, we pasteurize. Pasteurization gives you a point at which you know all bacteria has been killed, a point from which you will be able to detect any contamination-based cheese problems. There is a lot to be said for not pasteurizing and of course it is a debatable point. Any of the following cheeses can be made successfully from raw milk given that strict sanitation is practiced from the goat milking process forward.
**PURE LUCK’S CHEVRE**

* American Cheese Society (A.C.S.) Blue Ribbon Winner in 2000 in the Category of *Fresh Goat Cheese*.
* A.C.S. Blue Ribbon Winner in 2001 in the Category of *Farmstead Produced Cheese*.

**Batch:** 4 gallons of milk at 72 degrees.

**Culture:** Mesophyllic.

**Rennet:** 5 drops liquid rennet diluted in 1/4 cup of water. Stir well.

* Cover and allow to set for 18 to 24 hours.
* Scoop curd into individual molds or larger perforated containers lined with cheesecloth. Cheese will drain to 1/5th original volume.
* Allow to drain for 24 hours after which, the curd will be ready to be salted.
* Salt individual cheeses by shaking salt over entire surface. Lay on cheese mat over some kind of rack and allow to drain another 12 to 24 hours. Curd drained in larger containers will have salt blended in at a rate of 1% per total weight of curd. The salt encourages complete draining, flavors the cheese and inhibits growth of undesirable airborne molds.
* Soft fresh goat cheeses can be flavored with chopped fresh or dried herbs or spices. The cheeses can be coated with herbs or blended into curd.

* A.C.S Red Ribbon Winner in 2001 in the Category of Soft Ripened Goat Cheese.

**Batch:**
4 gallons of milk at 72 degrees.

**Culture:**
Mesophillic.

**Rennet:**
5 drops liquid rennet diluted in 1/4 cup of water. Stir well

* Ste. Maure is an A.O.C. cheese; a cheese designated by the Government of France for its region and make process.

* Ste. Maure is made exactly like Chevre until it is scooped. Ste. Maure is scooped into long cylindrical, open-bottomed molds. At Pure Luck, we fit four open bottomed cylindrical molds into a large p.v.c. cylinder to hold them upright. They are placed on a cheese mat over draining trays. We scoop four gallons of curd to 16 molds.

* The Ste. Maure is allowed to drain overnight. In the morning it is flipped (not easy) and allowed to drain another few hours.

* The molds are then removed revealing lovely log shaped cheeses about 5 inches long.

* The logs are thoroughly salted and allowed to drain for another 24 hours. At this time the cheeses are carefully inoculated with penicillium candidum and placed in a high humidity moderately cool environment to age and develop its thick white mold. The density of the cheese with the white mold gives the cheese its sharp pungent flavor.

* Under proper conditions the cheese will take two weeks to develop.
**PURE LUCK’S FETA**

* A.C.S. Red Ribbon Winner in 2001 in the Category of *Goat Feta*

**Batch:** 4 gallons of milk at 90 degrees.

**Culture:** Mesophillic.

**Rennet:** 1-1/2 tsp for 4 gallons at 90 degrees. Dilute liquid rennet in ¼ cup cool water. Stir into milk

* Let curd set for one hour or until it passes clean break test.
* Cut curd into ½ cubes.
* Let rest ten minutes.
* Stir every ten minutes for 1-1/2 to 2 hours.
* Scoop into cheesecloth lined container and allow to drain for 12 to 18 hours.
* Cut into Feta sized pieces (approximately 2” to 3”) and brine. Brine is made by dissolving 2/3 of a cup of salt in one gallon cold water, and submersing cheese.
* Feta will last a minimum of one month in the salt brine.
**PURE LUCK’S HOPELESSLY BLEU**

**Batch:** 10 gallons of milk at 90 degrees.

**Culture:** Mesophillic. Add at 90 degrees. Allow to ripen one hour.

**Rennet:** Dilute 6 tsp liquid rennet in ½ cup of cool water and stir thoroughly into cultured milk. Allow to set undisturbed for 45 to 60 minutes until curd breaks clean.

* Cut curd into ½ inch cubes. Allow to rest 10 minutes so cubes form a little “hide.”

* After a 10 minutes rest, stir curd gently every 10 minutes for one to 1-1/2 hours until curd feels somewhat ’raspy.”

* Let sit 5 minutes so curd settles and whey rises.

* Pre-drain curd through cheesecloth lined container.

* Return curd to tub and mix gently so curd pieces are not matted.

* To the pre-drained curd add ½ to ¾ cup coarse salt.

* Dilute ¼ tsp liquid penissillium roquefortii in ¼ cup water and add to curd. Mix well.

* Scoop curd into cheesecloth lined perforated container. Turn every ½ hour or so for 3 hours.

* Leave to drain overnight.

* Day 2, morning, salt all surfaces well and leave to drain on opposite side from previous night.

* Day 2, evening, turn cheese again and store on cheese mat in a semi air-tight plastic container. *Sterlite* works well and is available at Target, Wal-mart, etc.

* Store in refrigerator or walk-in cooler. *Penicilium roquefortii* will grow at 45 degrees.

* Turn and salt daily for 3 days, shaking off excess salt each time.

* At the end of a week, use an ice pick, wooden shishkabob stick or knitting needle to poke holes through cheese, top to bottom. *Penicilium roquefortii* needs oxygen to grow. This will insure nice bleu veining in your cheese.

* Turn weekly. Your cheese will need to age for at least 3 months, during which time it will be necessary to scrape off reddish-brown smear, which will develop on the surface. The scraping of the smear should take place every three weeks.

* Your Bleu may be ready to eat after 3 months, however, if you like a stronger cheese, it can age up to 6 months.

* Continue to turn weekly.
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