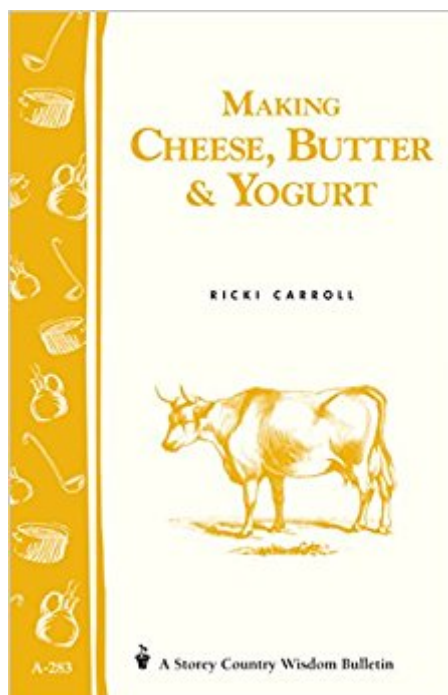




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Making Cheese, Butter & Yogurt: (Storey's Country Wisdom Bulletin A-283) (Storey Country Wisdom Bulletin)



Synopsis

Since 1973, Storey's Country Wisdom Bulletins have offered practical, hands-on instructions designed to help readers master dozens of country living skills quickly and easily. There are now more than 170 titles in this series, and their remarkable popularity reflects the common desire of country and city dwellers alike to cultivate personal independence in everyday life.

Book Information

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Customer Reviews

While making cheese at home may be the author's passion and gift, writing about it and laying out instructions for the uninitiated is clearly far out of bounds for her. I'm glad to have found that she (and her mission) exist, but this book as well as the others of hers I've purchased don't impart the strict details required to make cheese successfully. I've learned much more from "And That's How You Make Cheese," "Practical Cheesemaking" and "Making Artisan Cheese: Fifty Fine Cheeses That You Can Make in Your Own Kitchen." Specifically, her work leaves out vital information, either assuming you know it or simply overlooks imparting it in the text. You can't learn to make cheese from a mere 30 pages unless you're already beyond the need for the book. To be successful yourself, see one of the titles I've previously listed.

I see some reviewers who point out that the book is rather short on recipes for butter and yogurt, which merit mentions in the book's title, but only get one short recipe each in the book. This pamphlet is actually made of short excerpts from Ricki Carroll's book "Home Cheese Making".

Carroll has one or two additional recipes in her full book for yogurt and butter, but her book is mostly focused on cheese (the words butter and yogurt don't appear anywhere on the front cover of her full book). So, if you're looking for lots of non-cheese dairy recipes, you should get something else. And, in my opinion, if you're looking to get into making cheeses at home, Carroll's full book is a better deal. Sure, this pamphlet is cheap, but it's also only 32 pages. The full book costs more, but you get almost 300 pages of recipes and information.

This is a great resource if you are wanting to make cheese! Techniques, ingredients, recipes and equipment in a concise and straightforward easy to read style. However this was recommended to me when I purchased my butter churn from Lehman's. Love their butter churn. There is one butter recipe (the shake/quart jar method) that takes up a paragraph on the second to last page and the last page has a yogurt recipe. I think the title of the book is misleading.

Nice little book for the price. This is a good book if you are interested in making traditional cheese from scratch, it is not a good book for those interested in making yogurts or yogurt cheeses.

After making my homemade yogurt (using Salton purchased from !) I found the perfect recipe to make yogurt cheese in this book. Easy to do and delicious! Soft and creamy and great on bagels!

This kit helped us make super delicious cheeses. The mozzarella was excellent, so was the ricotta. We are experimenting with American cheese right now. Next will be cheddar. My entire family has enjoyed learning about the making of cheeses as well as the sampling of our efforts.

I have made two recipes from this book so far. Both were written in an easy to understand format and required no special equipment. Both turned out correct. I did, however, need to add salt (not mentioned) to the finished products. I intend to try other recipes that are a little more involved in the near future.

For less than 4 dollars, the sourcing vegetable based rennet by picking plants (weeds) that are probably growing in the area of a half mile circle of your house is well worth the price. Several different cheese making methods are described with enough detail you can accomplish them the first time without major issues. With any new process, the more you actually do the method the better your results will be.

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