

CSIFT December Dinner Meeting

Cheese Please! Artisanal Cheese in Chicago's Backyard

Abstract:

Most of us are familiar with the usual suspects when it comes to great cheeses including Parmigianino Reggiano from Italy, Roquefort from France and Manchego from Spain. But few of us know of the world renowned artisanal cheeses made right here in our backyard, in the farmlands of Wisconsin.

Wisconsin Cheeses have a celebrated heritage of more than 160 years of quality and craftsmanship. During this long and rich history, the art and science of cheese-making has been captured in time-honored traditions that produce cheese varieties of unparalleled excellence. Artisan cheese is produced in Wisconsin in over 600 varieties, types and styles. Today, approximately 12,000 dairy farms, with over 1.26 million cows producing an average of 20,630 pounds of milk each per year continue the reputation for quality cheese from Wisconsin.

Wisconsin has more skilled and licensed cheesemakers than any other state. In order to obtain the knowledge required to skillfully craft delicious cheese, Wisconsin cheesemakers must complete rigorous studies in dairy science and cheesemaking and serve an apprenticeship under a licensed cheesemaker before they too can become licensed. These master cheesemakers have led Wisconsin to receive more awards for cheese than any other state or country. Most recently, Wisconsin Cheese celebrated remarkable achievements at the Judging and Competition of the American Cheese Society, receiving one-third of all awards.

Chefs Dot Vartan and Lauren DeMaria from CSSI will discuss the artisanal cheeses from Wisconsin and demonstrate the art of making fresh mozzarella. The audience will have an opportunity to taste and enjoy a selection of artisan Wisconsin cheeses accompanied by wines from South America.