

Download The Joy Of Cheesemaking

Many of the questions we get from cheese makers involve issues related to weak curds: the whey is not clear and the curds are too soft. We recommend that you send our technical advisor, Jim Wallace the particulars (jim@cheesemaking.com), but very often, the problem is caused by insufficient calcium. The beauty of calcium chloride is that it adds calcium ions to the milk and slightly raises the ...As I have been opening and closing the cave while writing this article, the temperature and humidity are a bit out of whack. With the door open, you can see the temperature probe (left) and humidity sensor (right) hanging down from the top of the enclosure. The Guild's mission is to support and encourage the Maine cheesemaking community. We will do this through development of a collective voice to promote Maine cheese and cheesemakers, educate cheese makers and consumers, coordinate resources and share the joy and art of regional cheeses. Forest Bathing. Saturday, 10:00AM–12:00PM Adult Program. Truly experience the energy of late spring by connecting to nature. Slowly walk and pause amongst the waking trees, the budding plants and listen to the springtime birds.