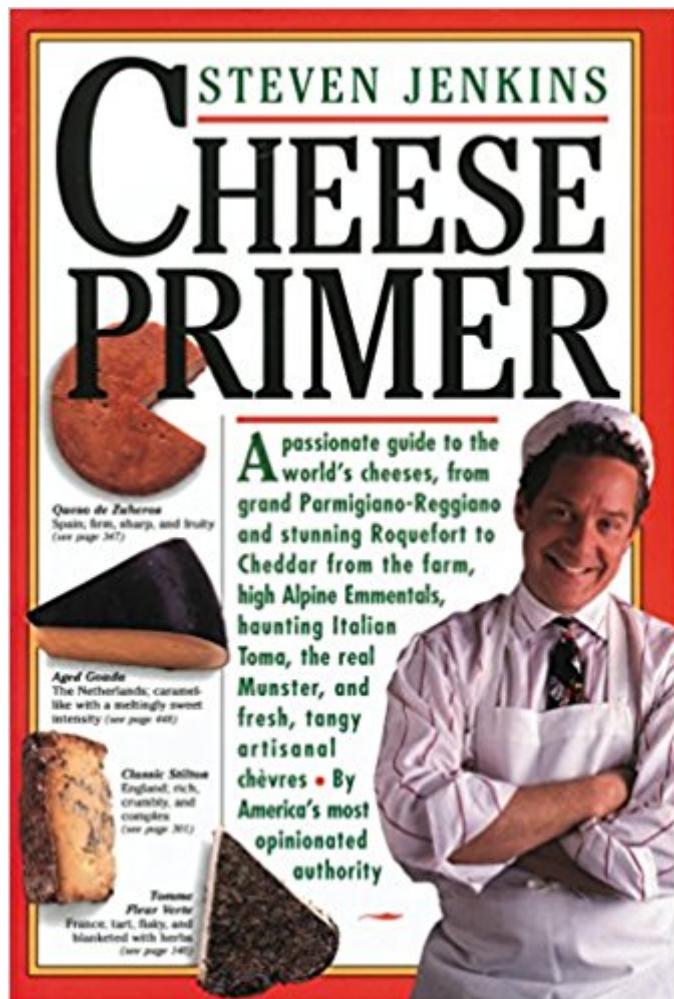


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Cheese Primer



Synopsis

Steven Jenkins is our foremost cheese authority--in the words of The New York Times, "a Broadway impresario whose hit is food." Now, after years of importing cheeses, scouring the cheese-producing areas of the world, and setting up cheese counters at gourmet food shops, he's decided to write it all down. Full of passion, knowledge, and an expert's considered opinions the cheese primer tells you everything you need to know about the hundreds of cheeses that have, in the last few years, become available in this country. Region-by-region, he covers all the major cheeses from France, Italy, Switzerland--the top tier of cheese-producing countries--plus the best of Britain, Ireland, Spain, the United States, Austria, Germany, and other countries. Along the way he tells how to pick out a healthy Pont l'Eveque; why to reconsider the noble Fontina for more than just cooking; how to avoid those factory-made chevres; why to seek out the sublime Vacherin Mont d'Or; and how to start exploring--Bleu de Bresse, Cabrales, Crottin de Chavignol, and so on. A complete primer, it includes information on the best ways to store and serve cheese, including which wines to serve alongside them; how to orchestrate a proper cheese course; and the unimportable cheeses to look up when abroad.

Book Information

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Customer Reviews

If you want a fascinating food book, say Cheese Primer. For 20 years, Steve Jenkins has lead the way in upgrading the quality of cheese sold at fine food stores in the U.S. Finally, in this volume, he shares his encyclopedic knowledge. Jenkins tells all about cheesemaking at the commercial as well

as the artistic level. Generously punctuated with maps and photos, the book includes all kinds of historical and other relevant information. Jenkins seems to describe every kind of cheese made in the U.S. and Europe, including when to eat them, how and with what. His passion and blunt opinions make it easy to travel the 548 pages of this book if you have even the smallest interest in cheese. The guide to pronunciation is particularly helpful.

"Once ripened... the inner cheese becomes liquefied, bone-colored, and extraordinarily flavorful... nutty, beefier, and woody, with hints of peat, like a single malt Scotch from Islay. The cheese is tumescent, glistening." It may be cheese to you, but to Jenkins it's a perfect Teleme California cheese originally made by Greek immigrants. In 1973, Jenkins moved to New York City from Missouri to pursue dreams of acting?which explains how he came to run the cheese department at two of New York's gourmet meccas, Dean & DeLuca and Fairway. The first American invited into the the Guilde de St. Uguzon and a Chevalier du Taste-Fromage, Jenkins is really a missionary. After a lesson in cheesemaking from which readers can truly understand why washing the rind or cheddaring makes the end product taste different, Jenkins examines, country by country, the great cheeses of France, Italy, Switzerland, Spain, Britain, the U.S. and, in one fell swoop, Canada and the rest of the European cheese-making countries. He describes how they are found, served and what makes them great?or not. "Bel Paese," he notes, "is immensely popular because it is very mild (read bland)... I don't recommend it to my customers under any circumstances for any purpose." He takes a similarly unrelenting posture towards young Goudas or Provolones, but most of his ire is aimed at the mass produced cheeses and the misguided government regulations, like the USFDA's refusal to allow the importation of raw milk cheeses aged less than 60 days, that keep Americans ignorant of some of the world's great cheeses. Hence, this volume becomes partly a travel book as Jenkins urges Americans abroad to sample the forbidden. With unflagging enthusiasm and a seemingly endless reserve of information (much offered in boxes and sidebars), The author combines the romance and legend of an ancient craft with addresses, names, recipes and other hard facts. Jenkins employs prose as gloriously redolent, seductive and irresistible as his favorite cheeses to demonstrate how sight, smell and touch can be marshaled in the service of taste. Illustrations not seen by PW. BOMC featured alternate; 15-city author tour. Copyright 1996 Reed Business Information, Inc.

This is a great book - packed with more than any one person could possibly ever want to know about cheese. Jenkins e starts out the book very well, giving you basics about cheese: the different

kinds, how to serve it, how to store it, which to choose and which not to choose, how each of the different groups of cheese are made, etc. I read every page of the beginning of the book. The author is a complete cheese-freak...which is good. He knows a lot. But the one thing I wish he'd done is take into consideration us normal mortals a bit. I can't afford to pay huge amounts for cheese, and I don't live in NY near an awesome cheese shop. In fact, I don't really have a cheese shop except at the fancier grocery store in town - which does have a decent cheese counter. I haven't finished the whole book - I'm into the more detailed part that goes into many different kinds of cheeses. I know I won't remember it all, but it is fun to read about it. And I understand how to buy and care for cheese so much better now. And I love trying different cheeses, so I will make a list of some that he's described that I want to try, and see if I can find them! One other thing, he includes information about the historical aspects of different cheeses and where they come from, etc. and I found all that very interesting. Overall, it's a great book, and if you're a Foodie and amateur chef like me, it's really good reading.

There are very few "guides" on food that function well as an educational tool for the layman and as an effective guide for the legitimate professional. So much of this stuff gets tied up in junky enthusiast crap that often toes the line between pretension and complete misinformation. File this book with The Food Lovers guide as an essential tool for anyone interested in food, with a sincere and informed author that not only cares about his content, but about the reader and food culture in general getting all the proper details and the truths in food by looking to the fundamentals.

It's my second copy. My original was falling apart

Good knowledge but one of my favorite cheeses he doesn't like at all. Maybe too opin

I always wanted to know about different kinds of cheese so i could buy new varieties without wasting money. I am certainly not finished but can already tell that this book will give me all the information I want and more. It is certainly through.

Do you want to know about cheese? Any cheese? All cheese? Cheese from a certain place? Read this book. I doubt you can find any single book that will tell you as much as this book does. (Now I'm must dreaming of someday finding out what that cheese that I have had twice at parties is -- then I can look it up here and find out all about it!)

As it should be, Steve present this short world tour through his own opinion without compromise. Showing his own recommendation and cheese to avoid is very practical. When he qualify Emmental of Savoy far better than Swiss Emmentaler it's like those wine advocate who give a 95% to some wine. Some minor error did not change my opinion. It's the best cheese book publish in USA in the 20th Century. Thanks Steven.

Working in the specialty department of whole foods market, and having tasted my way through a hundred cheeses, i needed to know more! this book is great-- more about cheese than you would ever want or need to know. I picked this book because it is the reference book we use at work, and it explained way more different cheeses than any 5 books combined. the author is very opinionated--i dont agree with some of his blacklisted cheeses, but he is passionate about cheese. and cheese is an honorable thing to be passionate about. great book! and the wine pairings are very helpful--

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