CHEESE CLASSES

In addition to the cheesemakers listed on the Cheesemaker Directory, the following locations offer various cheesemaking / cheese appreciation classes. Check web sites for schedules and details.

21 Acres
3700 SE 113th Street
Woodinville, WA
www.21acres.org

Adirondack Kitchen
Pike Place Market, Seattle, WA
www.adirondackkitchen.com

Atelier Carrello
4550 2nd St NE, Seattle, WA
www.ateliercarrello.com

Della Terra
1305 3rd Ave, Seattle, WA
www.dellaterraslc.com

Oly-Cultures
113 Ave C, Snohomish, WA
www.oly-cultures.net

The Pantry at Delancey
2417 70th St SW, Seattle, WA
www.thepantryatdelancey.com

ONLINE:
Marblemount Homestead
http://www.marblemounthomestead.com/

HOW TO STORE CHEESE

It’s alive!
Cheese is a living organism and therefore it needs to be able to breathe. It continues to react to its surroundings and transform itself even after you take it home so the way you store it could affect the way it tastes. The ideal environment for storing cheese offers sufficient oxygen supply and humidity (but not wet).

Gracious aging
When kept in a controlled, desirable environment some cheeses can age for a long time, even years, and the flavor and texture improve over time. However, not all types of cheese are suitable for long term aging, and different types of cheese thrive in different environments. So store them accordingly. Hardier cheeses tend to last longer while softer cheeses deteriorate more quickly if their oxygen access is impeded.

Cheese protection
In general, keep your cheese in its original form for as long as possible. Keep a wheel of cheese uncut until you are ready to eat since the rind will protect the cheese from drying out. Smaller pieces of cheese tend to lose their desired aroma and texture more quickly than large wheels of cheese.

Use cheese paper that is designed to store cheese if possible. Non-permeable plastic wrap would suffocate the cheese which result in an off ammonia flavor, and also trap moisture and cause mold and spoilage. Store in a drawer of your fridge where it’s dark and humid. Change the wrap every few days.

Buy and eat often!
Buy cheese in smaller quantities and eat it within a few days. And repeat often.

WHERE TO STORE CHEESE

So many cheeses, so little time.