Resource List

These are some books and resources that can help you make cheese. Some books include recipes, others read more like textbooks and delve into the technical. Science helps until intuition can be cultivated. Happy experimenting!

Books

Home Cheese Making; Ricki Carroll
The Home Creamery; Kathy Farrell-Kingsley
Mastering Artisan Cheesemaking; Gianaclis Caldwell
American Farmstead Cheese; Paul Kindstedt and the Vermont Cheese Council
Cheese and Culture: A History of Cheese and its Place in Western Civilization; Paul Kindstedt
(*not a cheesemaking book, but a fantastic read)

Cultures, Supplies, Resources

www.getculture.com - the best for cultures and rennet
www.glengarrycheesemaking.on.ca - good for tools like molds, cloths, drain mats & utensils
www.cheesemaking.com - recipes, forums, a limited selection of cultures
www.cheeseandyogurtmaking.com - good for supplies you can’t find via Glengarry
www.cheeseforum.com - the ultimate forum; post questions, browse topics, and find recipes

Valley Milkhouse Creamery
92 Covered Bridge Road
Oley, PA 19547

www.valleymilkhouse.com
instagram @milkhousecheese
facebook.com/valleymilkhouse