

Valley

MILKHOUSE

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

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