

**The book was found**

# The Oxford Companion to Cheese (Oxford Companions)

*by*  
Pragati Bidkar

**Look inside ↴**



PDF

**DOWNLOAD E-BOOK**

## Synopsis

Winner of the 2017 James Beard Award for Reference & Scholarship The discovery of cheese is a narrative at least 8,000 years old, dating back to the Neolithic era. Yet, after all of these thousands of years we are still finding new ways to combine the same four basic ingredients - milk, bacteria, salt, and enzymes - into new and exciting products with vastly different shapes, sizes, and colors, and equally complex and varied tastes, textures, and, yes, aromas. In fact, after a long period of industrialized, processed, and standardized cheese, cheesemakers, cheesemongers, affineurs, and most of all consumers are rediscovering the endless variety of cheeses across cultures. The Oxford Companion to Cheese is the first major reference work dedicated to cheese, containing 855 A-Z entries on cheese history, culture, science, and production. From cottage cheese to Camembert, from Gorgonzola to Gruyère, there are entries on all of the major cheese varieties globally, but also many cheeses that are not well known outside of their region of production. The concentrated whey cheeses popular in Norway, brunost, are covered here, as are the traditional Turkish and Iranian cheeses that are ripened in casings prepared from sheep's or goat's skin. There are entries on animal species whose milk is commonly (cow, goat, sheep) and not so commonly (think yak, camel, and reindeer) used in cheesemaking, as well as entries on a few highly important breeds within each species, such as the Nubian goat or the Holstein cow. Regional entries on places with a strong history of cheese production, biographies of influential cheesemakers, innovative and influential cheese shops, and historical entries on topics like manorial cheesemaking and cheese in children's literature round out the Companion's eclectic cultural coverage. The Companion also reflects a fascination with the microbiology and chemistry of cheese, featuring entries on bacteria, molds, yeasts, cultures, and coagulants used in cheesemaking and cheese maturing. The blooms, veins, sticky surfaces, gooey interiors, crystals, wrinkles, strings, and yes, for some, the odors of cheese are all due to microbial action and growth. And today we have unprecedented insight into the microbial complexity of cheese, thanks to advances in molecular biology, whole-genome sequencing technologies, and microbiome research. The Companion is equally interested in the applied elements of cheesemaking, with entries on production methodologies and the technology and equipment used in cheesemaking. An astonishing 325 authors contributed entries to the Companion, residing in 35 countries. These experts included cheesemakers, cheesemongers, dairy scientists, anthropologists, food historians, journalists, archaeologists, and on, from backgrounds as diverse as the topics they write about. Every entry is signed by the author, and includes both cross references to related topics and further reading suggestions. The endmatter includes a list of cheese-related museums and a thorough index. Two 16-page color inserts and well over a hundred black and white images help bring the entries to life. This landmark encyclopedia is the most wide-ranging, comprehensive, and reliable reference work on cheese available, suitable for both novices and industry insiders alike.

The Oxford Companion to Philosophy (Oxford Companions), The Oxford Companion to World Mythology (Oxford Companions), The Oxford Companion to Food (Oxford Companions), The Oxford Companion to American Food and Drink (Oxford Companions), The Oxford Companion to Classical Civilization (Oxford Companions), The Oxford Companion to Sugar and Sweets (Oxford Companions), The Oxford Companion to Wine (Oxford Companions), The Oxford Companion to Cheese (Oxford Companions), The Book of Cheese: The Essential Guide to Discovering Cheeses You'll Love, The New Rules of Cheese: A Freewheeling and Informative Guide, A Field Guide to Cheese: How to Select, Enjoy, and Pair the World's Best Cheeses, Cheese and Culture: A History of Cheese and its Place in Western Civilization, The Wine Bible, Mastering Artisan Cheesemaking: The Ultimate Guide for Home-Scale and Market Producers, The Beginner's Guide to Cheese Making: Easy Recipes and Lessons to Make Your Own Handcrafted Cheeses

### **What people say about this book**

C. Gillis, "A Stunning Comprehensive Reference Manual. What this book is NOT -- A how to cheese guide- A narrative approach to learning about cheese- For beginners- Casual reading What this book IS -- a comprehensive behemoth on cheese- a reference manual for deepening your cheese knowledge- a tool for cheesemongers and creameries This book is essentially an encyclopedia of cheese. There are numerous cheeses that have not been covered in other books (such as Mastering Cheese, The Cheese Primer, etc.). Additionally, it book covers topics other manuals have failed to address (noteworthy creameries, bacteria types, association and certification bodies). I am very impressed with Oxford's contribution to the cheese field. I bring this with me to my cheesemonger shifts and reference it weekly. Thank you Oxford!"

Ursiform, "There's a lot of cheese going on in this book. This book is definitely encyclopedic in nature, not a narrative story of cheese. If you are looking for a narrative story this book will wholly disappoint. It is a book to sample, not to read from page one. In it you will find not only types of cheese and cheesemaking techniques, but also history, places, people, uses, cultural references, and more. Even things many would not consider cheese, such as Cheez Whiz and Velveeta. You can learn how Cheddar supplanted Cheshire cheese in popularity. How cow's milk mozzarella was developed after the Nazis killed the water buffalo in Italy. (Was there nothing those brutes wouldn't do?) And how water buffalo herds were later replaced, bringing back buffalo mozzarella. On facing pages you find Homer, and his references to cheese, and Hooke, and his microscopic studies of cheese. A few pages earlier there is medieval scholar (and composer) Hildegarde of Bingen comparing "human reproduction with cheesemaking". (Not going into details here! You'll have to buy the book.) Successive entries cover a Monty Python skit about cheese, the idea that the moon is made of cheese, and moose cheese. I not only didn't know people made moose cheese, I didn't know anyone milked moose! (If you've ever seen a moose up close it wouldn't strike you as likely!) If you enjoy cheese, enjoy reading, and enjoy learning serendipitous facts, you will enjoy this book!"

Mark Mason, "Best Cheese Book out there. Great book a lot of detail"

Chris, "The ultimate compendium of cheese knowledge. As a professional Chef I highly recommend this book. It should be in every chefs collection."

dale fleck, "Go to for cheese information. Detailed cheese authority"

Romualdo Seijo-Marin, "Comprehensive reference book about Cheese. The book have a comprehensive facts information with all the definitions and facts about Cheeses.Excellent to look-up fast and comprehensive data of all Cheese info, like words in a dictionary.Not divided by Country or Cheese types, but by alphabetic order, from A to Z.Excellent as a reference book."

Edward Reyes, "because as I use it I recommend it. It very in good information,very nice"

ned, "Four Stars. not as comprehensive as I would have liked"

C. Pollock, "Five Stars. Yeah boyee, cheese!"

Realist, "Four Stars. Fascinating."

The Pilot, "I never thought there could be so much to know about cheese!. This review might be biased for a few reasons: my family background is French so cheese (and love for it) is pretty central to my being. Also, this is the third Companion to enter my collection (I also have the Oxford Companions to Food and Beer).The book has information on everything you could ever want to know about cheese making, history, people, ingredients -- a truly comprehensive reference! It's a great book for a quick reference (it's more trustworthy than the Internet, and you'll feel more sophisticated reading this) and it can also make for a fun-filled adventure as you follow a trail of cross-referenced articles. The pages themselves seem to be made of archive-quality paper, so it feels great in your hands as you flip through the book.Only downside is the size and weight (but what else would you expect from such an authoritative resource). I would have liked if it included more articles on individual cheeses, although this would have made the book bigger and heavier.Overall very happy with this purchase. For a truly relaxing and enjoyable experience, I highly recommend reading it by the fire with a nice latte and your favourite background music on a rainy afternoon."

The book by Pragati Bidkar has a rating of 5 out of 4.8. 121 people have provided feedback.

## **Book Information**

Language: English

File size: 63667 KB

Simultaneous device usage: Unlimited

Text-to-Speech: Enabled

Screen Reader: Supported

Enhanced typesetting: Enabled

X-Ray: Not Enabled

Word Wise: Not Enabled

Print length: 894 pages

Lending: Enabled

[DMCA](#)