

9780762446049 Pub Date: 5/7/13 \$25.00 USD 256 pages • Hardcover 10.3 in H | 7.3 in W | 1 in T | 2.3 lb Wt

Di Bruno Bros. House of Cheese: A Guide to Wedges, Recipes, and Pairings

Tenaya Darlington

170 cheeses -old favorites and new- are explained, paired, and devoured in this lively tell-all, from Philadelphia's House of Cheese.



9781579659417 Pub Date: 9/15/20 \$28.00 USD 272 pages • Hardcover Paper over boards 9.6 in H | 7.5 in W | 0.9 in T | 1.7 lb W/h A Field Guide to Cheese: How to Select, Enjoy, and Pair the World's Best Cheeses

Tristan Sicard

The ultimate cheese compendium—the only illustrated cheese guide on the market—with profiles of more than 400 cheeses from around the world, maps of their production, and guides for the perfect pairings.



9781648291708 Pub Date: 8/23/22 \$18.99 USD 50 pages • Cards 6.5 in H | 5 in W | 1.3 in T | 0.9 lb Wt

The Cheese Deck: 50 Cards to Discover, Pair, and Enjoy the World's Best Cheeses

Tristan Sicard

The ultimate cheese compendium—surveys of the cheese categories, profiles of more than 30 must-know cheeses, and guides for the perfect pairings—adapted from Artisan's A Field Guide to Cheese into a highly giftable card deck.



9780762460007 Pub Date: 9/13/16 \$27.00 USD 224 pages • Hardcover 8.8 in H | 6.8 in W | 1.1 in T | 1.6 lb Wt Composing the Cheese Plate: Recipes, Pairings, and Platings for the Inventive Cheese Course

Brian Keyser, Leigh Friend

A complete introduction to everything you need to know about designing and plating beautiful cheese boards.

Cheese need not stand alone! Composing the Cheese Plate isn't just another cheese book -- it's a gateway into the wonderful world of pairing and plating your favorite cheeses with dozens of swe...



9781635862409 Pub Date: 9/29/20 \$16.95 USD 144 pages • Paperback 9 in H | 7 in W | 0.4 in T | 0.8 lb Wt Instant Pot Cheese: Discover How Easy It Is to Make Mozzarella, Feta, Chevre, and More

Claudia Lucero

Home cooks learn how to use an Instant Pot or other multicooker to make cheese, including ricotta, goat cheese, paneer, mozzarella, feta, and more.



9781612128672 Pub Date: 12/25/18 \$24.99 USD 384 pages • Paperback 9 in H | 8.1 in W | 1 in T | 2.3 lb Wt Home Cheese Making, 4th Edition: From Fresh and Soft to Firm, Blue, Goat's Milk, and More; Recipes for 100 Favorite Cheeses

Ricki Carroll, Ari Weinzweig

This completely revised and updated edition of the best-selling classic by "Cheese Queen" Ricki Carroll features an expanded selection of cheese recipes, all-new recipes for cooking with cheese, and contemporary cheesemonger profiles.

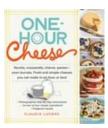


9781612128238
Pub Date: 5/15/18
\$18.95 USD
136 pages • Spiral Bound
9.5 in H | 9 in W | 0.8 in
T | 1.1 lb Wt

Say Cheese!: A Kid's Guide to Cheese Making with Recipes for Mozzarella, Cream Cheese, Feta & Other Favorites

Ricki Carroll, Sarah Carroll

Kids will find making cheese easy and fun with these 12 step-by-step recipes for favorite soft cheeses that can be made in the home kitchen in just a couple hours. An additional 10 recipes feature cheese-centric dishes kids love.



9780761177487 Pub Date: 5/6/14 \$16.95 USD 272 pages • Paperback 8.3 in H | 7.3 in W | 0.6 in T | 1.4 lb Wt One-Hour Cheese: Ricotta, Mozzarella, Chèvre, Paneer—Even Burrata. Fresh and Simple Cheeses You Can Make in an Hour or Less!

Claudia Lucero

In the spirit of *How to Grill* and *Magic*, here's a step-by-step visual guide to making cheese in your kitchen with minimal materials and maximum results.



9781942934783 Pub Date: 7/11/16 \$7.95 USD 76 pages • Paperback 7 in H | 5.1 in W | 0.2 in T | 0.2 lb Wt

Make Your Own Cheese: 12 Recipes for Cheddar, Parmesan, Mozzarella, Self-Reliant Cheese, and More!

Caleb Warnock

With simple cheesemaking techniques and expert advice, the *Backyard Renaissance Collection* brings you the healthier, more cost-effective alternative to store-bought, processed cheese. Author Caleb Warnock teaches readers how to make twelve varieties of cheese using techniques for both the beginning ...



9781939629746 Pub Date: 4/7/15 \$5.95 USD 42 pages • Paperback 7 in H | 5 in W | 0.2 in T | 0.1 lb Wt Make Your Own Cheese: Self-Sufficient Recipes for Cheddar, Parmesan, Romano, Cream Cheese, Mozzarella, Cottage Cheese, and Feta

Caleb Warnock

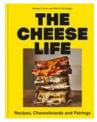
Simple and easy cheese making technique from *Backyard Renaissance Guide* author Caleb Warnock teaches you how to make seven superior cheeses for one-third the cost as store-bought.



9781523502110 Pub Date: 2/19/19 \$18.95 USD 272 pages • Paperback 8.4 in H | 7.3 in W | 0.8 in T | 1.4 lb Wt One-Hour Dairy-Free Cheese: Make Mozzarella, Cheddar, Feta, and Brie-Style Cheeses —Using Nuts, Seeds, and Vegetables

Claudia Lucero

From the author of *One-Hour Cheese*, more than 30 dairy-free cheese recipes made from easy-to-find ingredients that deliver maximum flavor and rich, creamy textures



9781804191545 Pub Date: 11/7/23 \$29.99 USD 208 pages • Hardcover 0.7 lb Wt The Cheese Life: Recipes, Cheeseboards and Pairings

Mathew Carver, Patrick McGuigan

A fun and comprehensive introduction to the cheese life, including mouth-watering recipes, creative pairings and expert insight.

As a new wave of artisan cheese appreciation sweeps the globe, *The Cheese Life* is a must-have companion for any cheese lover. With gloriously gooey recipes, perfectly put-...



9781523506774 Pub Date: 9/12/23 \$30.00 USD 288 pages • Hardcover Paper over boards 9.3 in H | 6.7 in W Madame Fromage's Adventures in Cheese: How to Explore It, Pair It, and Love It, from the Creamiest Bries to the Funkiest Blues

Tenaya Darlington

A transporting guide to all things cheese, from how and where it's made to how to truly taste it

Meet Madame Fromage, aka Tenaya Darlington. A charming, witty, deeply knowledgeable and, above all, passionate caseophile—a fancy way of saying cheese lover—she's here to teach us pretty much everythin...