

Wind Dance Vineyard and Farm

Cheese kits and Supplies

Important information regarding milk for cheesemaking:

If you use the right type of milk you will have better cheese than you can buy in the store - And you will pay less money. Usable milk is very easy to find if you follow the instructions below. You can even make an excellent milk for cheese making out of non-fat powdered milk.

Skim, 1% and 2% milk is usually not Ultra-Pasteurized (UP or UHT).

Use only raw, farm fresh, or pasteurized/homogenized milk.

DO NOT USE ULTRA-PASTEURIZED OR ULTRA-HOMOGENIZED MILK (Sometimes it is labeled - UP or UHT – Ultra-Homogenized is usually not labeled). Making cheese is very forgiving, so if curds do not form or are very small, and you followed directions, then you probably used Ultra-Pasteurized milk.

Many dairies Ultra-Pasteurize milk to double its shelf life. It destroys the enzymes, etc., that are needed to curd milk (curds are necessary for cheese making). It also eliminates most of the taste. UP and ultra-homogenized milk will only form pea size and smaller curds. **If that is what your curds look like you need to use non-UP and non-ultra-homogenized milk next time. Or, use the powdered milk recipe below. It always works.**

How to find milk that is not ultra-pasteurized or ultra-homogenized:

- 1) Buy milk only from local dairies. They do not need to ultra-pasteurized since they don't ship it 100's of miles. This is just another reason to buy local.
- 2) Call the dairy before buying. The retail store probably won't know.
- 3) Organic milk is sometimes ultra-pasteurized. Even health food stores sometimes get UP milk. Call the dairy.
- 4) Look at the expiration date. If it is 2 weeks or more it is probably UP milk. If it isn't, it could still be UP milk. Call the dairy.
- 5) Look where it shipped from. If it is from another state it is probably UP.
- 6) Many cheese recipes use low fat milk. Most low fat milk (skim, 1%, 2%) is rarely UP or ultra-homogenized. Please contact us with brands of milk that work fine for cheesemaking.
- 7) When in doubt, use the powdered milk recipe below or raw milk.

Please read our cheese making faqs - Access via our home page at: <http://www.winddancevineyard.com>

Recipe for powdered milk for cheesemaking:

Mix name brand non-fat dry milk powder with water per the box instructions, then let it sit for at least an hour. Add one pint of whipping cream and 1/4 tsp calcium chloride per gallon. Let it sit for a couple hours. Make your cheese on per your recipe.