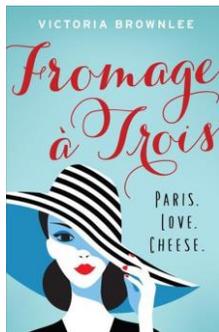


**American cheese : an indulgent odyssey through the artisan cheese world**

**Joe Berkowitz**

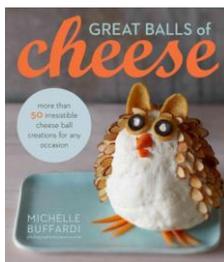
After stumbling upon an artisanal tasting at an upscale cheese shop one Valentine's Day, he realized he'd hardly even scratched the surface.

These cheeses were like nothing he had ever tasted—a visceral drug-punch that reverberated deliciousness—and they were from America. He felt like he was being let in a great cosmic secret, and instantly he was in love.



**Fromage a Trois**  
**Victoria Brownlee**

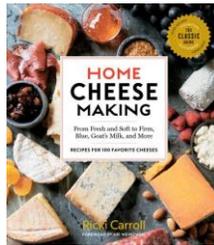
In a haze of heartbreak after splitting up with the man she thought she was going to marry, she makes the only decision that seems rational and buys a one-way ticket to Paris, embarking on a pilgrimage of food, wine, and joie de vivre.



**Great Balls of Cheese**  
**Michelle Buffardi**

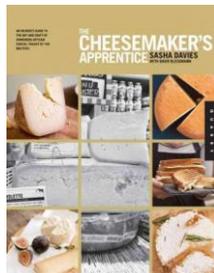
Remember the nut-covered, pink-colored cheese balls served at grandma's house for the holidays? Well, these are not your grandma's cheese balls. Updated for

contemporary tastes, and cheese balls are just part of the story.



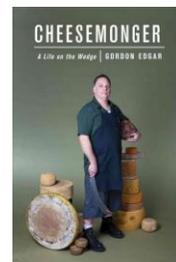
**Home Cheese Making**  
**Ricki Carroll**

The completely updated fourth edition features 35 new cheese recipes, color photography of step-by-step techniques, and new profiles of contemporary cheese makers.



**The cheesemaker's apprentice**  
**Sasha Davies**

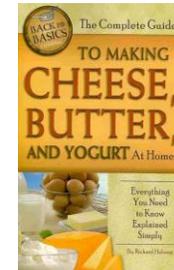
This step-by-step book contains interviews with worldwide experts on everything from culture strains to pairings, while the easy-to-follow, original tutorials outline this fun, productive, and classic skill.



**Cheesemonger : a life on the wedge**  
**Gordon Edgar**

A highly readable story of Gordon Edgar's unlikely career as a cheesemonger at San Francisco's worker-owned Rainbow Grocery Cooperative. A former punk-rock political activist, Edgar bluffed his way into his cheese job knowing almost nothing, but

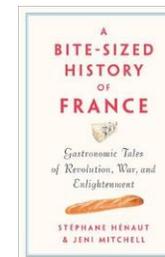
quickly discovered a whole world of amazing artisan cheeses.



**The complete guide to making cheese, butter, and yogurt at home**

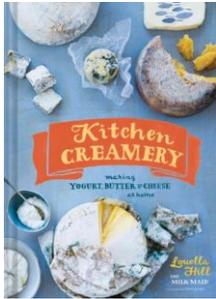
**Richard Helweg**

This book teaches the basics of creating queso blanco, fromage blanc, ricotta, feta, cheddar, gouda, Monterey jack, mozzarella, parmesan, and many other cheeses in addition to sour cream, yogurt, and butter. For anyone with a desire to start experimenting with dairy products at home, this book is the ideal starting point.



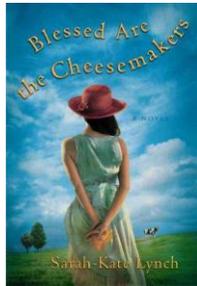
**A bite-sized history of France**  
**Stéphane Henaut**

A French cheesemonger and an American academic and ex-pat join forces to serve up a sumptuous history of France and its food, in the delicious tradition of Anthony Bourdain, Peter Mayle, and Pamela Druckerman



**Kitchen Creamery**  
**Louella Hill**

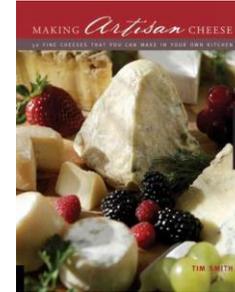
From cheesemaking authority and teacher Louella Hill comes an education so timely and inspiring that every cheese lover and cheesemonger, from novice to professional, will have something to learn.



**Blessed are the Cheesemakers**  
**Sarah-Kate Lynch**

Set on a small Irish dairy farm, this tender and funny debut novel follows two lost souls as they try to carve out new lives amid a colorful cast of characters. Abby has been estranged from the family farm since her rebellious mother ran off with her when she was a small child. Kit is a burned out New York stockbroker who's down on his luck.

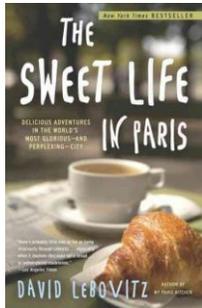
readers to an encyclopedic survey of over 400 global cheeses.



**Making artisan cheese**  
**Tim Smith**

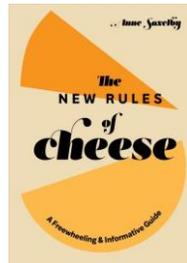
Cheese is a sprawling, worldwide industry that has spawned interest among consumers in exploring fine cheeses. Now, you too can have your own slice of the trend. With this informative guide about

home cheese making, you will be able to turn your kitchen into the perfect cheese laboratory.



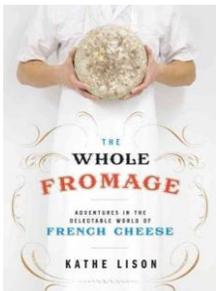
**The Sweet Life in Paris**  
**David Lebovitz**

Like so many others, David Lebovitz dreamed about living in Paris ever since he first visited the city and after a nearly two-decade career as a pastry chef and cookbook author, he finally moved to Paris to start a new life. But he soon discovered it's a different world en France.



**The New Rules of Cheese**  
**Alex Citrin**

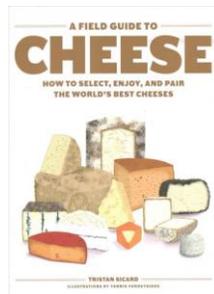
A fun and quirky guide to the essential rules for enjoying cheese, including tips on selecting and tasting different varieties, serving and pairing cheeses, as well as a brief history on cheese and a rundown of how cheeses are made



**The Whole Fromage**  
**Kathie Lison**

The French, sans doute, love their fromages. And there's much to love: hundreds of gloriously pungent varieties—crumbly, creamy, buttery, even shot through with bottle-green mold. So many varieties, in fact, that the aspiring gourmand may wonder: How does one make

sense of it all?



**A field guide to cheese**  
**Tristan Sicard**

A Field Guide to Cheese is the ultimate guide to the world of cheese and the only fully illustrated cheese reference. This tour de fromage begins with a history lesson on the creation of cheese, offers a primer of the many types of milks and categories of cheeses, and then leads

*Happy Cheese Lovers Day*

January 20th is National Cheese Lover's Day, so check out these books for a cheesy time!

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