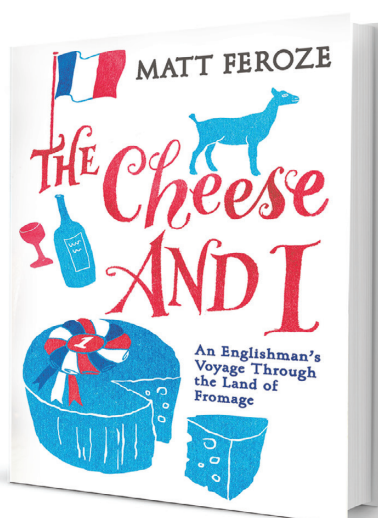


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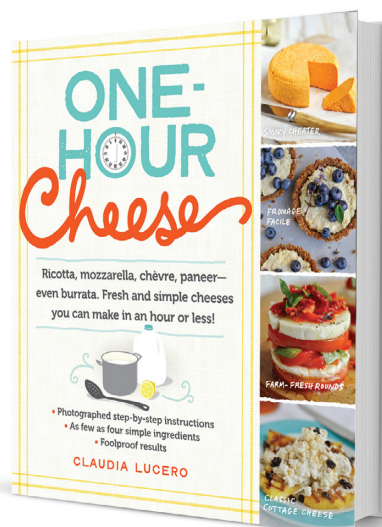


Master Monger

In 2011, Matt Feroze left his cushy accounting job to chase a wild dream: Become a cheesemonger—in France, no less. After only 18 months, he was crowned *Champion de France des Fromagers* in one of the country's most illustrious cheesemonger competitions, becoming the first foreigner to do so. As part of the contest, Feroze beat veteran mongers in blind taste tests, cheese cutting, and arranging a cheese plate comprised of varieties he'd matured. Feroze documents this amazing career change in his autobiography, *The Cheese and I: An Englishman's Voyage Through the Land of Fromage* (Michael O'Mara Books, April 2014; \$22.95). He chronicles his path to success, struggling not only with the craft of artisanal cheesemaking, but also with the French language. How do you say, "It's the feel-good food book of the year," *en Français*?

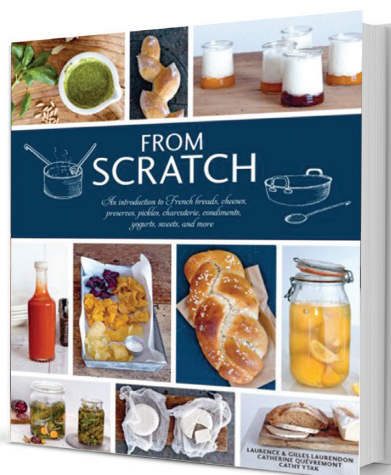
DIY Dream

Those ready to take a cheese obsession to the next level may do well to try their hand at making it. *One-Hour Cheese: Ricotta, Mozzarella, Chèvre, Paneer—Even Burrata. Fresh and Simple Cheeses You Can Make in an Hour or Less!* (Workman Publishing Company, May 2014; \$14.95) presents fully illustrated directions that walk novices through each step to make a variety of fresh cheeses, many jazzed up with herbs and spices. Authored by Urban Cheesecraft founder Claudia Lucero (see our review of one of her DIY kits on page 103), the book covers basic equipment and science behind cheesemaking before detailing 16 recipes, serving suggestions, and tips for assembling a party-ready cheese platter.



Homemade, From Start to Finish

From Scratch: An Introduction to French Breads, Cheeses, Preserves, Pickles, Charcuterie, Condiments, Yogurts, Sweets, and More (Lark Crafts, April 2014; \$22.95) does Julia Child proud. This new French cookbook by Laurence and Gilles Laurendon, Catherine Quevremont, and Cathy Ytak goes back to basics to put home-made foods easily within grasp, thanks to simple directions and manageable steps. Elevated dishes are approachable, and, dare we say it, easy enough to make on a weeknight. (Duck confit? Yes, you can.) The book is as much a feast for the eyes as it is for the stomach: Beautiful, simple photography accompanies each recipe.



BRIEFLY NOTED



Cheese Geeks, Rejoice

Full of eye-opening information, *Cheese and Microbes* (American Society

for Microbiology, 2014; \$150), edited by University of Vermont professor Catherine W. Donnelly, contains essays from international experts on the science behind cheesemaking, aging, and characterization, among other topics.



Southern Surprises

We're all familiar with pecan pie and blackberry cobbler, but Sarah C. Baird's *Kentucky Sweets: Bourbon Balls, Spoonbread, & Mile High Pie* (The History Press, 2014; \$21.99)

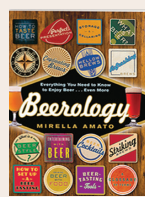
cookbook introduces lesser-known Bluegrass State sweets such as chocolate gravy and pawpaw bread.



Meet Your Meat

Part textbook, part cookbook, Jeffrey Weiss' *Charcuteria: The Soul of Spain* (Agate Surrey,

2014; \$39.95) brings the tradition of Spanish cured meats into American homes. The book contains over 100 recipes for meats like *morcilla* (blood sausages) and chorizo.



Is It Beer O'clock Yet?

Beerology (Appetite by Random House, 2014; \$24.95) lays out the basics to both understanding

and appreciating the wide world of brews. Author Mirella Amato, one of only a few certified Master Cicerones (the beer equivalent of a sommelier), walks readers through topics such as storage, glassware, styles and tasting tips.