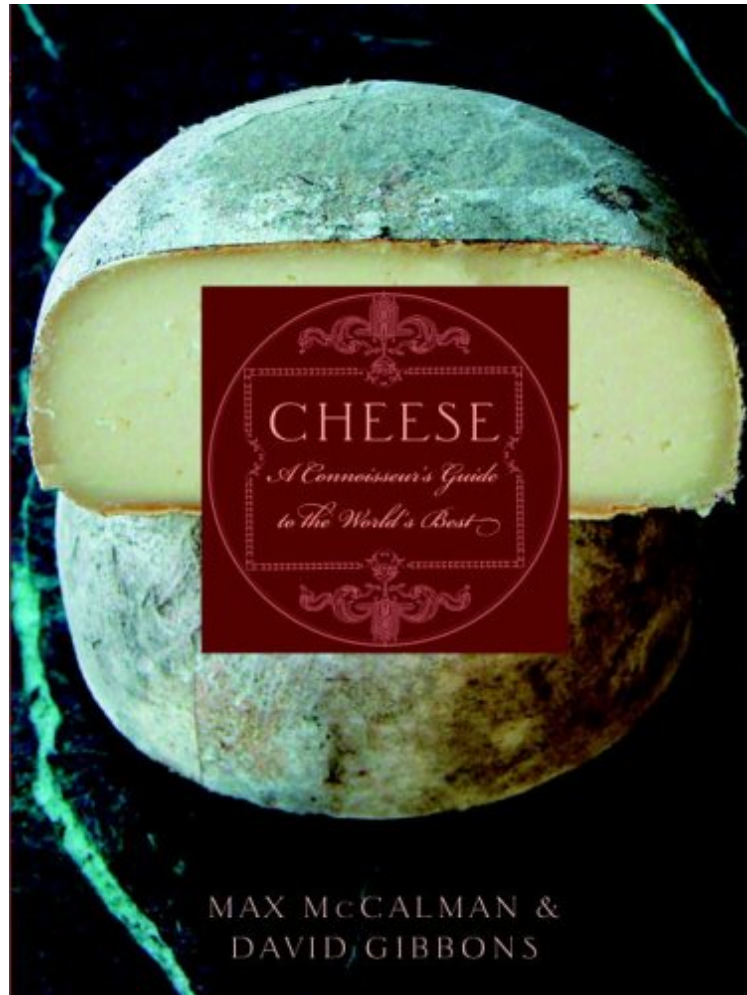


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Cheese: A Connoisseur's Guide to the World's Best

Max McCalman

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Max McCalman : Cheese: A Connoisseur's Guide to the World's Best before purchasing it in order to gage whether or not it would be worth my time, and all praised Cheese: A Connoisseur's Guide to the World's Best:

1 of 1 people found the following review helpful. One of the best cheese reference books I've foundBy Kia ParksIt looks like a coffee table book, but it's actually one of the most valuable cheese reference books out there. Useful, complete information on a wide range of cheeses -- much more than the usual little tasting note or tiny snippet of info that most cheese reference books provide. This book provides real, useable information on cheese for the cheese professional or the casual connoisseur. True, its content is limited -- it only has so many cheeses -- but what's here is extremely valuable. If only more cheese books were this good.0 of 0 people found the following review helpful. Drool worthy!By K. RoweGot this used book for a song! I'm an amateur cheesemaker and this book has me wanting to make everything in it! So beautifully photographed and the descriptions of the cheeses are great. Hoping I can learn a lot to

apply to what I'm doing. 0 of 0 people found the following review helpful. Four Stars By S. Wish there were suggested FOOD pairings, but very thorough on the wine/drink pairings and preparation of the cheese itself.

Filled with indispensable information from Americas foremost authority, Max McCalman, *Cheese: A Connoisseurs Guide to the Worlds Best* is your road map to exploring the world of fine cheese. As the *matre fromager* at New Yorks acclaimed Picholine restaurant (the first in the country to offer a serious cheese program) and author of the widely acclaimed *The Cheese Plate*, McCalman has selected, tasted, and studied hundreds of cheeses, serving them to thousands of cheese lovers. And now he has created the definitive reference on the subject. Cheese profiles about 200 of the worlds best cheeses and only the best complete with all the practical information you could need and all the fascinating details you could want. An incredible variety of real cheeses from around the world including right here in the United States are becoming more widely available. From distinguished Cabrales to oozing Reblochon and buttery Fontina dAosta, real cheese can rival the most spectacular creations of chefs, and all you have to do is buy the good stuff and serve it properly. *Cheese* is the ultimate guide to doing just that. Profiles of the cheeses include not only McCalmans evocative descriptions but fascinating information on how each cheese is made, who the best producers are, similar cheeses to seek out, and even tips on what time of year the cheese is at its peak, how to store it, and how to serve it for maximum enjoyment. Of course, wine is cheeses favorite companion, so McCalman taste-tested thousands of wine and cheese combinations to offer unprecedented guidance on exactly which wines are most compatible with each and every cheese. From the A of Aarauer Bierdeckel to the Z of Zamorano, *Cheese* is an illuminating, seductive guide to the very best that the worlds cheesemakers have to offer.

From Publishers Weekly Domestic production of quality artisanal cheeses is on the rise, and the recent opening of the Artisanal Cheese Center in New York has helped make these and traditional European farmstead cheeses even more widely available. McCalman takes credit for spearheading this American cheese revolution through his work at the New York restaurants Picholine and Artisanal. While his and Gibbons's first book, 2002's *The Cheese Plate*, was highly regarded by industry professionals as a practical guide to serving European-style cheese courses and selecting astute wine pairings, this new work aims to be what the Parker Guide is for wine complete with a numeric rating scale for would-be connoisseurs. It provides detailed notes on producers, taste and appearance, stages of ripeness and seasonal availability, as well as pairing suggestions on nearly twice as many unique and wonderful cheeses as the previous book. Unfortunately, the cheeses are arranged alphabetically rather than regionally, limiting the book's utility as a reference. Granted, *Cheese* does not profess to be comprehensive like Steve Jenkins's unrivaled *Cheese Primer*, but rather an elite selection, or cheese "Hall of Fame." In the end, it succeeds more as a beautiful glossy catalogue to the Artisanal Cheese Center than as an introductory text. (On sale Aug. 9) Copyright Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. The best cheese lovers guide . . . by the most passionate and knowledgeable cheese master in America. Eric Ripert, executive chef/co-owner, Le Bernardin This is a terrific guide to understanding the world's finest cheese. Robert M. Parker, Jr., *The Wine Advocate* As a child in France, I watched my father savor a small piece of fine Roquefort every day. When I first met Max at Picholine restaurant, I recognized his great passion for cheese at once. He has combined this passion with a serious and extraordinary sense of the ceremony of cheese, and in doing so has taken cheese to another dimension for New York diners and now for his readers. Alain Sailhac, executive vice president and senior dean of studies, The French Culinary Institute This long-awaited book is a welcome addition to the cheese lovers library. Filled with essential information, *Cheese* is a must have. Ihsan Gurdal, *Formaggio Kitchen* How truly delicious to have finally arrived at a time when the great pleasures of cheese are accessible to so many Americans. This enticing, refreshingly clear, and insightful book is a gem and a must-read for both the knowledge-thirsty amateur and the true connoisseur. Karen Waltuck, owner, and Adrian Murcia, *fromager*, *Chanterelle* restaurant This is definitely a book that anyone with a serious interest in cheese both professionals and consumers will want to own. *Cheese* has a wealth of helpful guidelines about how to buy, taste, and store cheese, as well as descriptions and background on the great cheeses of the world, some classics, some little known outside their own neighborhoods. Ari Weinzwieg, author of *Zingermans Guide to Good Eating* and co-founder of Zingermans Community of Businesses About the Author Max McCalman is the unofficial spokesperson for fine cheese in the United States, featured in everything from the *New York Times* and *Food Wine* to *Queer Eye for the Straight Guy*. He is the *matre fromager* of the Artisanal Restaurant Group: Terrance Brennans three-star restaurant Picholine, Artisanal Brasserie Fromagerie, and the Artisanal Cheese Center in New York City. McCalman is also Dean of Curriculum at the Artisanal Cheese Center and has taught at many venues, including the Culinary Institute of America, the Institute for Culinary Education, and the New School. He lives in New York City with his daughter, Scarlett. David Gibbons, a freelance writer, was coauthor with Max McCalman of *The Cheese Plate*, which was nominated for both James Beard and IACP awards, and was also the writer for *Overstreets New Wine Guide* and Colin Cowies *Dinner After Dark*. He lives in New York City.