

# EVERYDAY CHEESEMAKING

How to Succeed at Making Dairy & Nut Cheeses At Home by K RUBY BLUME

“K. Ruby Blume has taught sold-out Cheesemaking classes through her Institute of Urban Homesteading for years... it's all you need to get started at home.”

—Novella Carpenter, *Farm City and The Essential Urban Farmer*

“Makes cheesemaking accessible and fun for everyone. Her additional research on ethical dairy, healthful eating and the benefits of raw dairy and fermentation add depth and context. The inclusion of vegan options and straightforward explanations make this little book a “must have.”

—Heather Haxo Phillips, Chef, Educator & Owner. *Raw Bay Area*

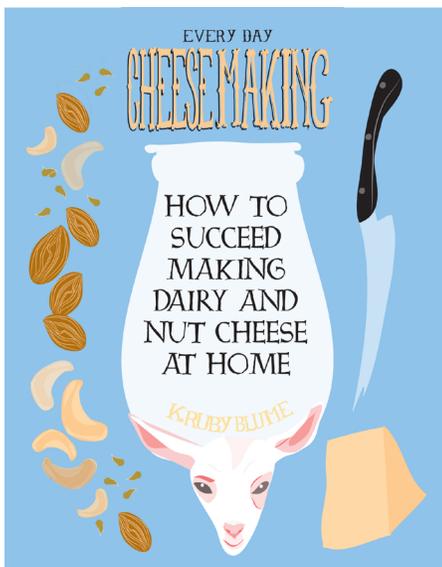
“Ruby's cheese making intensives [make] the process clear and easy, stepping you through increasingly challenging culturing tasks from basic yogurt to creamy chevre and mold-ripened camembert.”

—Sean Timberlake, Founder, *Punk Domestic*s

## Praise for K Ruby Blume:

“Goodness on every page and light throughout, yet it is erudite, exact, definitive, and practical. What a rare thing...a masterpiece where there has never been one before.”

—Paul Hawken, *Entrepreneur and Author*



An introduction to DIY home cheese making made simple and accessible. K.Ruby Blume introduces you to the concepts, equipment, and ingredients necessary to making cheese at home successfully, the very first time. The book offers clear instructions, humorous stories, dozens of recipes and troubleshooting tips as well as information on running a small home goat dairy and non-dairy cheese recipes. With a lightly humorous and practical approach this book is perfect for anyone who is itching to get started and impress their friends and family with delicious homemade cheese.

“K. Ruby Blume shows you how to make delicious cheeses in this detailed and carefully illustrated manual. With simple step by step instructions, you'll never need to buy cheese again!” —Erik Knutzen *Author The Urban Homestead and Making It: Radical Home Ec for a Post Consumer World*

Pub Date: 06/01/2014  
ISBN: 9781621065920  
US price: \$12.95  
Page Count: 128, 5.25x6.75", Paperback  
Category: Cooking / Crafts & Hobbies

## Comparable/Competitive Titles:

9781601383556 (*Atlantic*) *The Complete Guide to Making Cheese, Butter & Yogurt at Home: Everything You Need to Know Explained Simply* 24.95 2010

9781570672835 (*Book Publishing Co.*) *Artisan Vegan Cheese: From Everyday to Gourmet* 19.95 2012

9781935484301 (*Hobby Farm*) *Cheese It! Start Making Cheese at Home Today* 16.95 2012

“From her own story of becoming a cheese-maker, to the equipment you need, to simple yogurt and cheeses, and moving on to more complex cheeses, Cheesemaking delivers on its promise: to help the reader succeed at making farmstead cheese at home. Coupled with her signature drawings and light-hearted writing, this book is a must-have for homesteaders, kitchen witches, and anyone who wants to master the art of simple cheese-making at home.”

—Rachel Kaplan, *Urban Homesteading: Heirloom Skills for Sustainable Living*



Photo: Dafna Kory

K.Ruby Blume is an urban farmer, educator, artist, author, and activist. Ruby holds certificates in permaculture design, massage and life coaching and has studied botany, native plant ecology and herbal medicine. In 2008 Ruby founded The Institute of Urban Homesteading, a small school of urban sustainability offering short information-dense classes for the busy urbanite in Oakland CA. Ruby co-authored the book *Urban Homesteading: Heirloom Skills for Sustainable Living* (Skyhorse 2011) as well as the cult handbook for puppetistas world over, *Wise Fool Basics*. She has been featured in many local and national periodicals including *Urban Farm Magazine*, *Bee Culture Magazine*, and the *San Francisco Chronicle*.

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**Demystifies the cheese making process, making it doable and fun for the average person with a busy life and the only cheese book out there that also offers information about do-it-yourself ethical animal husbandry and non-dairy cheese recipes.**

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