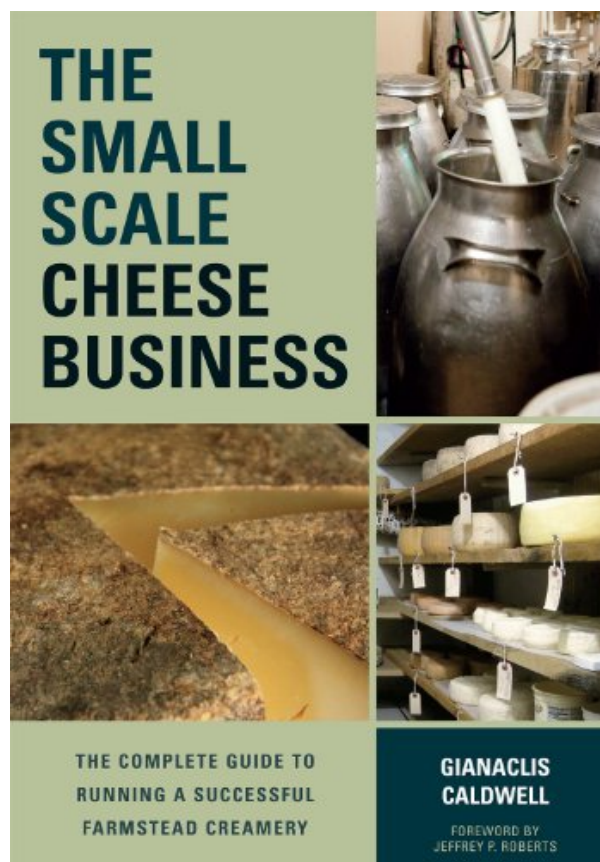


THE SMALL-SCALE CHEESE BUSINESS: THE COMPLETE GUIDE TO RUNNING A SUCCESSFUL FARMSTEAD CREAMERY BY GIANACLIS CALDWELL



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**GIANACLIS
CALDWELL**

FOREWORD BY
JEFFREY P. ROBERTS

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Review

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There has never been a better time to be making and selling great cheese. People worldwide are consuming more high-quality, handmade cheese than ever before. The number of artisan cheesemakers has doubled in recent years, and many of the industry's newcomers are "farmstead" producers—those who work only with the milk of their own animals. Today, more than ever before, the people who choose to become farmer-cheesemakers need access to the knowledge of established cheese artisans who can help them build their dream.

Few career choices lead to such extremes of labor, emotion, and monetary challenge. In *The Small-Scale Cheese Business* (originally published in 2010 as *The Farmstead Creamery Advisor*), respected cheesemaker, instructor, and speaker Gianaclis Caldwell walks would-be producers through the many, and often confusing, steps and decisions they will face when considering a career in this burgeoning cottage industry. This book fills the gap that exists between the pasture and cheese plate. It goes far beyond issues of caring for livestock and basic cheesemaking, explaining business issues such as:

- * Analyzing your suitability for the career;
- * Designing and building the cheese facility;
- * Sizing up the market;
- * Negotiating day-to-day obstacles;
- * Ensuring maximum safety and efficiency.

Drawing from her own and other cheesemakers' experiences, Caldwell brings to life the story of creating a successful cheesemaking business in a practical, organized manner. Absolutely essential for anyone interested in becoming a licensed artisan cheesemaker, *The Small-Scale Cheese Business* will also appeal to the many small and hobby-farm owners who already have milking animals and who wish to improve their home dairy practices and facilities.

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- Binding: Paperback
- 256 pages

Features

- Ships from Vermont

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Most helpful customer reviews

7 of 7 people found the following review helpful.

Our only qualifications for this venture at that time were a love of farm animals (wife) and a love of well-crafted ...

By Amazon Customer

My wife and I recently purchased an 80-acre farm in the Virginia highlands with a view toward raising dairy goats and making cheese when we begin our early retirement in about three years. Our due diligence has included reading a number of books on these subjects during the past two years including all three of Ms. Caldwell's books ("*The Small-Scale Cheese Business*", "*The Small-Scale Dairy*" and "*Mastering Artisan Cheesemaking*"). While each book is a five-star read in its own right, the focus of this review is "*The Small Scale Cheese Business*".

I suspect most people finding their way to this book on Amazon have the same nascent interest in goat farming and cheesemaking that my wife and I developed a couple of years ago. Our only qualifications for this venture at that time were a love of farm animals (wife) and a love of well-crafted food products (me), plus the wisdom to know that a substantial learning curve awaited us. Ms. Caldwell's book broke down the various topics into manageable bites that were digested easily. Although each topic is not covered completely (it would be impossible to do so in a single volume), she provides what we found to be a proper amount of information to prevent overwhelming the reader while also listing numerous resources for further research.

If I had to identify a single characteristic of this book that separated it from the others we have read in this general area, I would point to the Ms. Caldwell's science-based explanations of goat diseases and cheese contamination from pathogens. Our two greatest fears going into this business are illness and death to both goats and humans due to situations we could have and should have prevented. We found that this book addressed these topics thoroughly and helpfully, while alleviating our fears somewhat that we might lay waste inadvertently to the goat and human populations. In fact, our business plan will recognize the resources we believe are necessary to ensure we do not let this happen.

I look forward to reading anything else Ms. Caldwell may write on subjects related to goats and cheese. Her work provides a ready reference that I find myself pulling often from the book shelf.

1 of 1 people found the following review helpful.

Loved it!

By Annie Hiatt

This book was fantastic, exceeded my expectations. I have read Caldwell's other book on cheese making and loved it, and I was pondering the idea of opening a farmstead creamery - while this book convinced me that I will NOT be pursuing this venture in the near future (I personally feel running a business of cheese making would take the fun out of it for me), the information was invaluable, her writing style is enjoyable and easy to read, and the latter chapters are great for anyone running a farm or a ranch, even if they don't run a creamery. And also, the ideas presented regarding equipment and facilities design are still valuable, even if you're not a commercial producer.

0 of 0 people found the following review helpful.

A MUST read before starting your creamery!

By Christelle Munnelly

Love this book. It's been immensely helpful to me as I am starting my creamery. So glad I read this BEFORE I actually started. A must for anyone interested in starting up a cheese business. It will help me save a lot of money, time, and frustration!

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