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Clark Wolf brings knowledge of cheese to the table

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SAN FRANCISCO — *The author of "American Cheeses," who also ran a cheese shop at the base of Nob Hill back in 1976, will talk about his book Saturday at the Cheese School of San Francisco.*

What first made you fall in love with cheese? The first time was at the Cheese Board Co-op in Berkeley. I didn't know what the heck I was doing, and the clerk behind the counter said, "Try this! Try some of this!" I thought, "This is really delicious." Everything behind the counter was delicious, the cheeses and the clerk. It was revelatory.

How does the U.S. compare to Europe in its cheese-making? We are now beginning to be the real deal. In Europe, we know cheeses by their name and history, and in America we know ours by the person making it.

How do Bay Area cheeses stand against the rest of the nation? We are a leader in many ways. And actually, in some ways, also very independent. While we have good cheese-makers in the West, it took a little longer, believe it or not, for California to embrace cheese as a strong element on the table. That's partly because we have great fresh stuff — we have great everything.



Clark Wolf (Courtesy photo)

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