

Windhaven Homestead Simple Cheese Press

Thanks for purchasing our simple and easy cheese press! We hope you will enjoy the simplicity of it as well as the wonderful ability to press your homegrown hard cheeses and other pressings such as fruits and herbs.



There are 6 simple parts to this press. The round white PVC cylinder is the holder for your cheese. The round oak board without a hole is the bottom plate. The plate with the dowel attached is the pressure plate. The three spacer blocks are to help build up a stable base if you are pressing smaller cheeses.

You will need to supply a pan or plate to catch the pressed liquid such as the whey or juice from fruit. And you will need to supply the weights for the press. It was designed for use with the regular workout weights with a hole in the middle and in different weights. However, you can also use books, bricks or cement blocks, or other heavy objects! It is a little trickier but you can do it.

Our cheese press is easy to use.

First, find a pan, a plate or a cookie sheet to set your press in. We like to use a simple foil pan because it's easy to bend a bit and poke a hole in one corner to allow the whey to drain off.

After you have your cheese ready to be pressed, you need to wrap it in a piece of cheese cloth. It's really best this way. Fold down the gathered top part smoothly and uniformly on the top of your cheese or the press will make lumpy imprints from the weight.



First place the round bottom piece into the press. This is to keep your cheese up and out of the pooling whey.

Make sure the white tube has the little cut out circles on the bottom. This is to let the whey seep out easily.

Place your little bundle of cheese into the press. Then set the chaser plate with the dowel down on top of the cheese.



Depending on the height of your cheese, you may need to add a couple of the riser blocks so that the weights do not rest on the edge of the white PVC tube.

You need clearance to get a good press.

Then, place the required weights on top of the chaser plate. We find it gentler on your cheese to press with one weight for a few moments and then add a second and third weight as needed. You should see whey coming out pretty quickly!

You can continue to add weight as you press, as per your recipe. If you need more weight and are out of the lifting weights, you can always use other heavy objects such as books and blocks as long as you can set them on the press safely and with even downward pressure.

Once your cheese has been pressed for the required length of time, simply remove the weights, the chaser plate and lift your cheese out of the press! Ready to rest and store in your cheese curing spot or get waxed and ready to finish.

We found that even soft cheeses like ricotta were lovely when pressed with a light weight for a few minutes.

The cheese press can easily be sanitized in hot, sudsy water. Always wash thoroughly before each use to avoid any stray bacteria or cultures to interfere with your cheese making process. If you find the wood is drying, simply rub with a good mineral oil or food safe polish such as a beeswax/oil blend. Your cheese press should last many years with proper care. Enjoy!



WINDHAVEN FIBER AND TOOLS

Available on Etsy or at our website: www.WindhavenFiberTools.com