

FEBRUARY 2020

THE MONGER'S PICK

OF THE MONTH CLUB

WHAT'S INSIDE

Von Trapp Family Farmstead Oma

Peanuts / Pot Roast / Custard

Washed in brine, this pudding-like cow's milk cheese develops a bold pungency that balances its innate sweetness and toasty overtones - think browned butter and roasted nuts with cured bacon.

Pair with: Bourbon | Merlot



Tomme Brûlée

Toasted Marshmallow / Roast Beef / Cooked Milk

Brûlée isn't just for creme! This little wheel of sheep's milk from the Basque region has a scorched rind, which adds a smokiness to its profile of brown butter and crispy pot roast.

Pair with: Malbec | Stouts



Quicke's Mature Cheddar

Sour Cream / Fresh Grass / Sweet Onion

The hills of Devon provide rich grazing for Quicke's cows, which produce a luscious milk that becomes this award-winning cheddar. Aged for over a year, it develops notes of horseradish, roasted meat, and chives.

Pair with: Malbec | IPAs



Chiriboga Blue

Creamy / Buttery / Umami

Ecuadorian man falls in love with Bavarian woman. Cheesemaking ensues--not the typical fairytale ending, but a pretty delicious one, resulting in a cheese that resembles rich, cultured butter more than a peppery, assertive blue.

Pair with: Riesling | Strong Beers



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WORD SCRAMBLE

CHEESE MAKING & AGING EDITION

1. durcs _____
2. yhwe _____
3. eetnr _____
4. zisturdeepa lkim _____
5. awr kilm _____
6. roietrr _____
7. svace _____
8. tarster ucetulr _____
9. adestmraf _____
10. gafienfa _____
11. totnana _____
12. gnaig _____

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1. curds 2. whey 3. rennet 4. pasteurized milk 5. raw milk 6. terroir 7. caves
8. starter culture 9. farmstead 10. affinage 11. annatto 12. aging