

FEBRUARY 2020

THE CLASSICS

OF THE MONTH CLUB

WHAT'S INSIDE

Murray's Delice

This pasteurized triple creme marries full-fat cow's milk with fresh cream, producing an unapologetically rich, whipped delight, with a thin, pungent rind that imparts straw and mushroom aromas, complementing the buttery yellow, sweet cream interior.

Pair with: Cider | Sparkling Wine

Sweet Cream / Mushrooms / Fresh Hay



Tickler Cheddar

Pleasantly playful and seriously sharp, we like to think Tickler--harvested from the lush fields of Devon--is named for the flirtatious dance of salty, sweet, and fruity notes that lingers on the palate.

Pair with: Chardonnay | Farmhouse Ales

Tangy / Nutty / Bright



Tomme Brûlée

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 | IPAs

Toasted Marshmallow / Roast Beef / Cooked Milk





WORD SCRAMBLE

CHEESE MAKING & AGING EDITION

1. durcs _____

2. yhwe _____

3. eetnr _____

4. zisturdeepa lkim _____

5. awr kilm _____

6. roietr _____

7. svace _____

8. tarster ucetulr _____

9. adestmraf _____

10. gafienfa _____

11. totnana _____

12. gnaig _____

   @murrayscheese | murrayscheese.com

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