



CHEESE OF THE MONTH CLUB

NOVEMBER 2017

The holiday season is all about home, so this month we've selected a trio of domestic all-stars for you to share with friends and family. Representing the west coast is the veritable **Truffle Tremor**, a velvety, mushroomy powerhouse. Think of it as Humboldt Fog's fancy sibling. Then we have a pair of Midwestern favorites: Wisconsin's rich and creamy **Marieke Gouda** and the sweet, oh-so-slightly grassy **Prairie Breeze** from southern Iowa. Wherever you may be gathering, these cheeses will be sure to make you feel at home.

TRUFFLE TREMOR



EARTHY
& TANGY

Pioneering American Cheesemaker Mary Keehn of Humboldt County, CA, has been making a great pasteurized goat cheese for years. But why stop with Humboldt Fog when you can add a handful of black truffles to the mix and make people tremor? We lust after this cheese's tangy, lactic, cakey-textured paste, heady with fungal earthiness. To drink? A Cherry-tobacco Pinot Noir makes us quiver with delight.

PAIR WITH: Pinot Noir, Lambic

MARIEKE GOUDA



SWEET
& NUTTY

Can you tell this cheese isn't from the Netherlands? Probably not, because the Penterman family has a Dutch dairy background. In fact, they came to Wisconsin because the land is still plentiful. Their Goudas have been winning US competitions since being introduced in 2006. Marieke is in the midst of transitioning from pasteurized to raw milk with a herd of 720 Holstein cows (all rBGH-free), providing the freshest milk, going directly from milking bucket to cheesemaking vat. This one is aged for nine months and is just as sweet, nutty and firm as its Dutch counterpart.

PAIR WITH: Stouts, Porters, IPAs

PRAIRIE BREEZE



CRUMBLY
& GRASSY

Made in Milton, Iowa, this award-winning cheddar produced by the Musser family uses pastured, hand-milked cow's milk from local Amish farms, all within 15 miles of the creamery. Local community and family values create great cheese—the Musser family does all of the milking and cheesemaking themselves, taking pride in each block of cheddar they make. The Prairie Breeze is a unique hybrid— an Alpine cheddar inspired by the family's Swiss Mennonite roots. The resulting block is surprisingly sweet and nutty, balancing subtle grassy notes that linger on the palate. Approachable almondy tones are accented by a glass of Rosé.

PAIR WITH: Riesling, Rosé

THE QUALITY IS IN THE JOURNEY

We at Murray's want you to get the highest quality cheese and charcuterie in the freshest condition possible. Our cheese is taken from our caves, cut to order and wrapped in wax paper the very morning it is sent out to you. We always send our shipments overnight with ice packs when needed. We have partnered with Fedex who watches your package as it travels across the country to make sure it stays cool and takes the shortest route to get to you as quickly as possible.

DON'T FORGET...

PUT ITEMS IN YOUR FRIDGE UPON OPENING