

COME HOME TO COMFORT

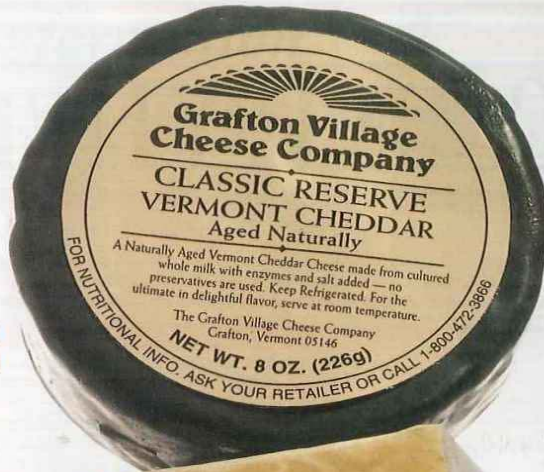
COUNTRY LIVING

fresh picks

ENTERTAINING

Artisanal Cheddars

Let the French have their chèvre. These handcrafted American varieties—recommended by Liz Thorpe of Murray's Cheese in New York City—offer all the nuanced richness of fancy imports.



Extra-sharp Made in Vermont, Grafton Village Cheese Company's Classic Reserve delivers an off-the-charts tanginess. (\$15 for two 8-ounce wheels; grafftonvillagecheese.com)



Buttery The mildest of the bunch, Beecher's Flagship Reserve—made on-site at Seattle's Pike Place Market—produces the ultimate grilled cheese. (\$23 a pound; beecherscheese.com)



Firm Produced in Vermont, Cabot Creamery's cloth-bound wedges burst with toasted-nut flavor. (\$26 a pound; murrayscheese.com)



Creamy Aged for three years by Amish cheese-makers in Pennsylvania, this Goot Essa tastes slightly sweet. (\$8 for an eight-ounce block; taitfarmfoods.com)



Crumbly Wisconsin's full-flavored Bleu Mont Dairy Cheddar is crafted in small batches from organic milk. (\$25 a pound; cheeseforager.com/bleumont)

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