

MAY 2022

# THE CLASSICS

## OF THE MONTH CLUB

### WHAT'S INSIDE

#### Hornbacher

*Baked Potato / Roasted Nuts / Caramelized Onion*

Affectionately called "the baked potato cheese," Hornbacher is Alpine comfort food. Alongside those notes of potato are undertones of roasted nuts and caramelized onion. Melt it over vegetables, or simply slice and snack.

**Pair with: Chardonnay, Port**



#### Murray's French Double Crème Brie

*Fresh Milk / Salted Butter / Rich*

More mild than traditional French Brie, this version has amped up butterfat that leads to a luscious texture and flavors of fresh milk and salted butter. Bake with jam, or smear onto a baguette for easy snacking.

**Pair with: Sauvignon Blanc, Wheat Beer**



#### Marieke Aged Gouda

*Caramel / Butterscotch / Sweet Onion*

Made in Wisconsin but crafted in the classic Dutch style, this traditional aged Gouda hits the mark on everything you'd expect from a selection from the Netherlands. It's sweet and balanced, with notes of butterscotch and a delicate crunch.

**Pair with: Pinot Noir, Chenin Blanc**





# WORD SCRAMBLE

## CHEESE AGING EDITION

1. saevc \_\_\_\_\_

2. gnfiafe \_\_\_\_\_

3. eitrir \_\_\_\_\_

4. kilm \_\_\_\_\_

5. heyw \_\_\_\_\_

6. rduc \_\_\_\_\_

7. tenern \_\_\_\_\_

8. woc \_\_\_\_\_

9. phees \_\_\_\_\_

10. rtsaainal \_\_\_\_\_

11. farm \_\_\_\_\_

12. tgaot \_\_\_\_\_

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1. CAVES 2. AFFINAGE 3. TERROIR 4. MILK 5. WHEY 6. CURD  
7. RENNET 8. COW 9. SHEEP 10. ARTISANAL 11. FARM 12. GOAT