

NOVEMBER 2022

THE CLASSICS

OF THE MONTH CLUB

WHAT'S INSIDE

Four Fat Fowl St. Stephen

This is a dense, silky interpretation of a classic triple-crème cheese, with notes of Hudson Valley terroir. A white, pillowy rind blankets each delicate wheel, giving way to rich notes of sun-dried wheat and sweet cream.

Pair with: Bourbon, IPA

Buttery / Silky / Spreadable



Spring Brook Farm Reading

An American interpretation of the classic Alpine Raclette, Reading is funky and savory with a nutty finish. It's made from raw milk and undergoes three months of washing, resulting in a meltable texture and satisfying umami flavor.

Pair with: Merlot, Basque Cider

Salty / Funky / Nutty



18 Month Emmentaler

Alpine cows feeding on wild grasses and flowers make the milk for this savory cheese. A hint of salt and a touch of spice linger with each bite. It matures for well over a year, which results in a dense and complex paste.

Pair with: Sauvignon Blanc, Lager

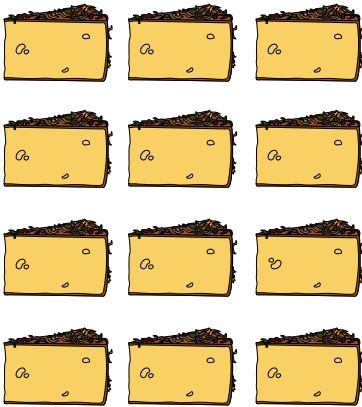
Nutty / Salty / Savory



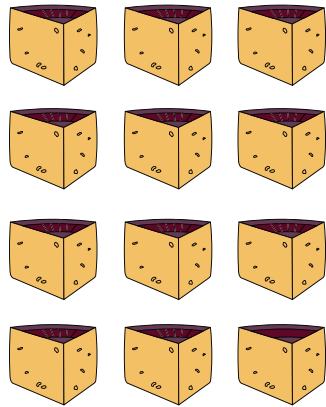


CAN YOU SPOT THE ONE CHEESE THAT'S DIFFERENT?

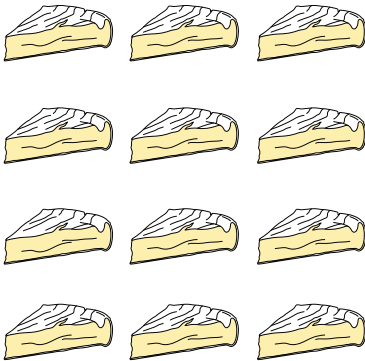
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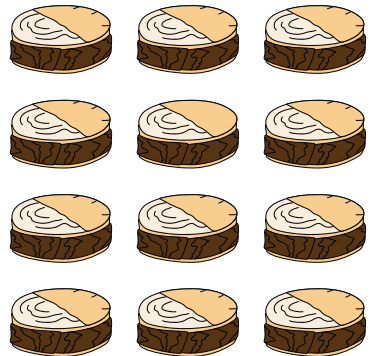
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3



4



Reading grid left to right, top to bottom: 1. Cheese 9, 2. Cheese 12, 3. Cheese 7, 4. Cheese 5