

MARCH 2023

# THE CLASSICS

## OF THE MONTH CLUB

### Robiola Bosina

This Italian cheese from Piedmont is made with “due latte,” or two milks. The combination gives this buttery cheese a creamy, silky texture and mild notes of button mushrooms, sea salt, and fresh cream.

**Pair with:** Chenin Blanc, Prosecco

*Buttery / Fresh Cream / Button Mushroom*



### Two Sisters Isabella Aged Gouda

Hailing from Holland, this gouda is creamy and dense with notes of beef bouillon and butterscotch. It's made from pasteurized cow's milk and aged long enough to develop a few crunchy flavor crystals.

**Pair with:** Chardonnay, Pale Ale

*Butterscotch / Cream / Nutty*



### Murray's Irish Cheddar

Kept moist and crumbly in green wax, this cheddar is a buttery beauty that embodies the lush grassiness of Ireland's pastures. Sweet, creamy, and light, its supple paste is infused with a gentle fruitiness.

**Pair with:** Malbec, Bourbon

*Tangy / Buttery / Smooth*



### BONUS CHEESE!

### Jasper Hill Farm Bayley Hazen Blue

You're getting a bonus cheese this month! This modern, raw milk take on Stilton is bursting with cocoa, hazelnut, and licorice notes. A standout blue, crafted with native flora from Jasper Hill's caves.

**Pair with:** Port, Stout

*Cocoa / Licorice / Fresh Milk*





# WORD SCRAMBLE

## CHEESE MAKING & AGING EDITION

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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