WHAT’S INSIDE

Von Trapp Family Farmstead Oma
Washed in brine, this pudding-like cow's milk cheese develops a bold pungency that balances its innate sweetness and toasty overtones - think browned butter and roasted nuts with cured bacon.
Pair with: Bourbon | Merlot

Tomme Brûlée
Brûlée isn't just for creme! This little wheel of sheep's milk from the Basque region has a scorched rind, which adds a smokiness to its profile of brown butter and crispy pot roast.
Pair with: Malbec | Stouts

Quicke’s Mature Cheddar
The hills of Devon provide rich grazing for Quicke's cows, which produce a luscious milk that becomes this award-winning cheddar. Aged for over a year, it develops notes of horseradish, roasted meat, and chives.
Pair with: Malbec | IPAs

Chiriboga Blue
Ecuadorian man falls in love with Bavarian woman. Cheesemaking ensues--not the typical fairytale ending, but a pretty delicious one, resulting in a cheese that resembles rich, cultured butter more than a peppery, assertive blue.
Pair with: Riesling | Strong Beers
WORD SCRAMBLE
CHEESE MAKING & AGING EDITION

1. durcs
2. yhwe
3. eetnnr
4. zisturdeepa lkim
5. awr kilm
6. roietrr
7. svace
8. tarster ucetulr
9. adestmraf
10. gafienfa
11. totnana
12. gnaig

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