FEBRUARY 2020
THE CLASSICS
OF THE MONTH CLUB

WHAT’S INSIDE

Murray’s Delice
This pasteurized triple creme marries full-fat cow’s milk with fresh cream, producing an unapologetically rich, whipped delight, with a thin, pungent rind that imparts straw and mushroom aromas, complementing the buttery yellow, sweet cream interior.

Pair with: Cider | Sparkling Wine

Sweet Cream / Mushrooms / Fresh Hay

Tickler Cheddar
Pleasantly playful and seriously sharp, we like to think Tickler—harvested from the lush fields of Devon—is named for the flirtatious dance of salty, sweet, and fruity notes that lingers on the palate.

Pair with: Chardonnay | Farmhouse Ales

Tangy / Nutty / Bright

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 | IPAs

Toasted Marshmallow / Roast Beef / Cooked Milk

PRODUCT OF FRANCE

AGED
1-2 MONTHS

AGED
18-24 MONTHS

AGED
3 MONTHS
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

1. curds  2. whey  3. rennet  4. pasteurized milk  5. raw milk  6. terroir  7. caves