



# CHEESE OF THE MONTH CLUB

MARCH 2019

This month's selection hits the cheese trifecta: creamy, spicy, and nutty—three attributes we can't get enough of. Hailing from all corners of the world, these cheeses have one thing in common: they're all melt-in-your-mouth delicious. We've chosen bright, buttery **St. Stephen** from New York; smooth, mouthwatering **Stilton** from England; and savory, assertive **Mahon** from Spain. Enjoy individually or create a cheese plate that showcases each one's unique flavor!

## FOUR FAT FOWL ST. STEPHEN



YEAST  
& CREAM

Hudson Valley creamery, Four Fat Fowl, took its name from a colonial rental fee charged by the last landlord of Rensselaerswyck (what's now Rensselaer county), which amounted to a day's labor, including ten to twenty bushels of wheat. Their small, bloomy rounds are delicately buttery, with hints of sun-dried wheat and sweet cream beneath its pillowy rind, making St. Stephen a true expression of local terroir. Serve with local, NY honey, fresh berries and something bubbly to drink.

**PAIR WITH:** Bourbon, Pale Ales

## MAHON CURADO MELOUSSA



SALTY  
& CITRIC

Like most Spanish cheeses, Mahon was originally made with sheep's milk. A brief British invasion of the Balearic Islands in the 18th century brought in Friesian cattle, and the recipe was adapted. Made from raw cow's milk on the Mediterranean island of Minorca and aged for eight to twelve months in salty and dry conditions, it's considered "curado," meaning cured or aged, and is rubbed with oil to create that stone-colored rind. The result is a unique and potent cheese: bright, flaky, and salty, with the unmistakable tang of vinegar.

**PAIR WITH:** Rioja, Malbec

## COLSTON BASSETT STILTON



BUTTER  
& WET STONE

The term "Royal Blue" must have come from the creation of Stilton. Invented by Elizabeth Scarbrow and first served in 1720 at the Bell Inn in Stilton, England, fame was not far behind. Made with pasteurized cows' milk, Colston Bassett Stilton is ripened 3-4 months under carefully-controlled cool, humid conditions. These rustic, farmstead cylinders are made by Colston Bassett Dairy, for Neal's Yard Dairy. Each bite is exceptionally buttery in texture with a clean, mineral tang that you'll never forget.

**PAIR WITH:** Port, Riesling

## THE QUALITY IS IN THE JOURNEY

We at Murray's want you to get the highest quality cheese and charcuterie in the freshest condition possible. Our cheese is taken from our caves, cut to order and wrapped in wax paper the very morning it is sent out to you. We always send our shipments overnight with ice packs when needed. We have partnered with Fedex who watches your package as it travels across the country to make sure it stays cool and takes the shortest route to get to you as quickly as possible.

**DON'T FORGET...**  
**PUT ITEMS IN YOUR**  
**FRIDGE UPON OPENING**