

MARCH 2020

# THE MONGER'S PICK

## OF THE MONTH CLUB

### WHAT'S INSIDE

#### Milton Creamery Flory's Truckle

Made in the traditional style of being wrapped in cloth, coated in lard and aged, this cheddar boasts a dense, crystallized paste that's known for its unparalleled peppery aroma and rich grassy flavor.

**Pair with:** Bourbon | Malbec

*Grassy / Oniony / Tangy*



#### Grubb Family Cashel Blue

Cashel is made with the milk of the Grubb Family's Friesian cows, pasteurized, and ripened for two to six months. It maintains a unique, voluptuous, creamy texture with a minerally undertone complemented by a delightful, mild blue tang.

*Minerals / Salted Butter / Fresh Cream*



#### Mossfield Mature Irish Gouda

Ripened for 8 months, this gouda-style creation has a smooth, supple consistency and mellow, elegant nuttiness. Moist and elastic, this savory stunner is ideal for melting—shave a few slices onto a baked potato for a mouthful of authentic Irish flavor.

**Pair with:** Farmhouse Ales | Chardonnay

*Grassy / Nutty / Mellow*



#### Murray's St. Mark's

We've taken a beloved traditional cheese and given it an avante garde spin. This complex, unctuous cheese is fragile—we keep it safe in a little red terra cotta crock that helps St. Mark's double as a perfect, personal fondue.

**Pair with:** Sauvignon Blanc | Lagers

*Mild / Creamy / Savory*



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# CROSSWORD PUZZLE

Q E B A S P U X C W A S H E D R I N D B V W  
 X T X F E C S Q M H E Q G B D X V O A N B V  
 Y I G K F A D B G L E A E V L X U I G Q B J  
 A Z J M Y R X T K C N E B Y X B E T I P A N  
 T P E D U G O C I I I O S I L A F A N R A J  
 H F E C I D U M F H L M G E S I V Z T Z M G  
 R X P M L R H F A P M O C N C Q C I N J B H  
 Y F M N T X A Q P G A R E G U A S R P V J N  
 P B R U E X W A L Z E R L W Y A V U G Q W F  
 V B L I R G Z I J M R R E N N E T E G B X K  
 B W X O R A D D E H C K I A Q M E T S F L A  
 J C S S O T M E V R F H L G G M G S C E R R  
 Z N Y C I M G J W T A R K S B O Y A W B H B  
 N D Y N R C Y S M H U A T E C T I P K Q W V  
 P L U M Y Z S H T P S B O F Z V P I J C Z X  
 R B T C T Z L Q M F U U A A M N L X Q Z Q C  
 C W H I E R F W O M A W P Q W Q S G M R B B  
 R N P R S B C W H D U H O C B I J B E G A Z

AFFINAGE

ARTISANAL

BLOOMY

CHEESE CAVES

CHEDDAR

CREAMLINE

CURD

DOUBLE CREME

FROMAGER

PASTE

PASTEURIZATION

RENNET

RIND

TERROIR

TOMME

TRUCKLE

WASHED RIND

WEDGE



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