MARCH 2020

THE CLASSICS
OF THE MONTH CLUB

WHAT’S INSIDE

Murray’s Estate Gouda
An authentic farmer’s cheese made in the Netherlands for generations, this is Gouda as intended: fresh, buttery cow’s milk with a savory, nutty bite. This cheese boasts a toothsome density and rich notes of hearty broth and caramel.

Pair with: Cider | Sparkling Wine

Murray’s Irish Cheddar
Irish cow’s milk picks up a sunny pigment from the lush pastures growing in the Southern region known as the “Garden of Ireland,” and this cheddar is a classic example: buttery and grassy, with sweet and fruity flavors, and kept moist with an ever-so-Irish green wax.

Pair with: Chardonnay | Farmhouse Ales

Four Fat Fowl St. Stephen
Four Fat Fowl’s small, bloomy rounds crafted in New York’s Hudson Valley 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.

Pair with: Malbec | IPAs

Candied Walnuts / Cooked Milk / Salted Caramel
Creamy / Mellow / Grassy
Sourdough Bread / Sweet Cream / Fresh Butter

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CROSSWORD PUZZLE

AFFINAGE  CURD  DOUBLE CREME  RIND
ARTISANAL  FROMAGIER  TERROIR  TOMME
BLOOMY  PASTE  TRUCKLE
CHEESE CAVES  PASTEURIZATION  WASHED RIND
CHEDDAR  RENNET  WEDGE
CREAMLINE