THE PERFECT PAIR
OF THE MONTH CLUB

This month, we’ve rounded up five incredible selections so you can craft your own creative and original perfect pairs. We’re using a flaky, buttery, homemade oatcake as the base for three distinct cheese pairings ranging from sweet to savory, topped off with spiced preserved pumpkin.

WHAT’S INSIDE:

**Spring Brook Farm Reading**
An American artisanal version of the famous Alpine melter Raclette, this award-winning Vermont cheese preserves the salty funk of the classic, with more structured flavor and deeply nutty undertones.

**Fromager D’Affinois**
This French innovation may look like pudgy brie, but it’s actually much creamier. The mild, buttery flavor has a sweetness that infiltrates its thick, nearly whipped paste of tangy, milky goodness—perfect with bubbles and fresh fruit.

**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.

**Murray’s Preserved Pumpkin**
To preserve its earthy sweetness, fresh pumpkin is divided into bite-sized chunks and develops into crunchy morsels in a cinnamon-like syrup as it ages naturally, creating a surprising twist on classic fruit preserves.

**Effie’s Homemade Oatcakes**
Remember the Pepperidge Farm horsemen cookies? This is like a sophisticated, oat-packed upgrade. Lightly sweet, flaky with butter and thick and crunchy, you could scarf Effie’s like cookies with a piping hot cup of tea.
PAIRING PRINCIPLES 101

LIKE + LIKE
Items with similar flavor profiles typically make for tasty pairs.

OPPONENTS ATTRACT
Try pairing items with totally contrasting flavors, like sweet with salty.

ALL ABOUT TERROIR
If they come from the same region, it’s likely they’ll go well together.

HOW TO CUT & SERVE YOUR CHEESE

TRIANGULAR WEDGE
Spring Brook Farm Reading

SOFT WEDGES
Fromager D’Affinois

CRUMBLE
Quicke’s Mature Cheddar

1. If the wedge is thick, consider cutting it in half to 2 smaller triangular wedges. Cut the triangular rind pieces off one side of the wedge, and continue making parallel cuts.

1. Laying the cheese on its side, make parallel cuts with a cheese harp, wire or soft cheese knife, ensuring each slice includes rind, creamline and innermost paste.

1. Laying the cheese on its side, use a small sharp knife to chunk bite-sized pieces of the cheese. It will naturally break along the interior lines of the curd.

YOUR PERFECT PAIRS

“Syrup and Salt”
Effie’s Oatcake + Murray’s Preserved Pumpkin + Spring Brook Farm Reading
A savory blend of fruit that mellows out into a spicy syrup essence packed with salt.

“The Pumpkin Pie”
Effie’s Oatcake + Murray’s Preserved Pumpkin + Fromager D’Affinois
A cream and pumpkin spice mashup that tastes like a buttery homemade pie fresh from the oven.

“The Fruit Crunch”
Effie’s Oatcake + Murray’s Preserved Pumpkin + Quicke’s Mature Cheddar
A textured creation that combines bright, sweet cheese and mellow, fruity pumpkin.
Today I ______ to my local Murray’s for some cheese and artisanal snacks. The ______ cheesemonger let me taste ______ cheeses. I enjoyed them all, but there was one in particular I fell in love with. It’s a ______ milk cheese from _______. After being aged for ______ days, the rind develops a ______ color. It tastes like ______ and when paired with ______, it tastes like______. It may be hard to believe, but you just have to try it for yourself! Its name is ______. I highly recommend!