

# THE CHEESEMONGER'S PICKS OF THE MONTH CLUB

OCTOBER 2019

## WHAT'S INSIDE

### Stepladder Creamery Ragged Point

Mouthwateringly creamy with a firm, velvety paste, this award-winning California cow's milk button is a mild, smooth crowd-pleaser that develops a slightly complex, peppery profile as it ages.

**Pair with:** Farmhouse Ales, Sparkling Wine

*Velvety / Buttery / Peppery*



### Jasper Hill Farm Alpha Tolman

Made by cooking and pressing the curds to achieve a tight, elastic texture and robust flavors, these wheels are then washed with brine to infuse them with a funky edge.

**Pair with:** Porters & Stouts, Merlot

*Fruity / Milky / Caramelized Onions*



### Central Coast Creamery Ewereka

This sheep's milk cheddar from California is similar to Manchego in its firm and elastic style, while maintaining a sweetly snackable profile with a slight crunch and a melt-in-your-mouth smoothness.

**Pair With:** Sour Beers, Pinot Grigio

*Gamey / Tangy / Sweet*



### Point Reyes Original Blue

This iconic Northern California creation is known for its extra creamy texture and bright milk flavors up front, with a pepper pungency that makes it perfect with steak and pasta.

**Pair With:** Champagne, Port

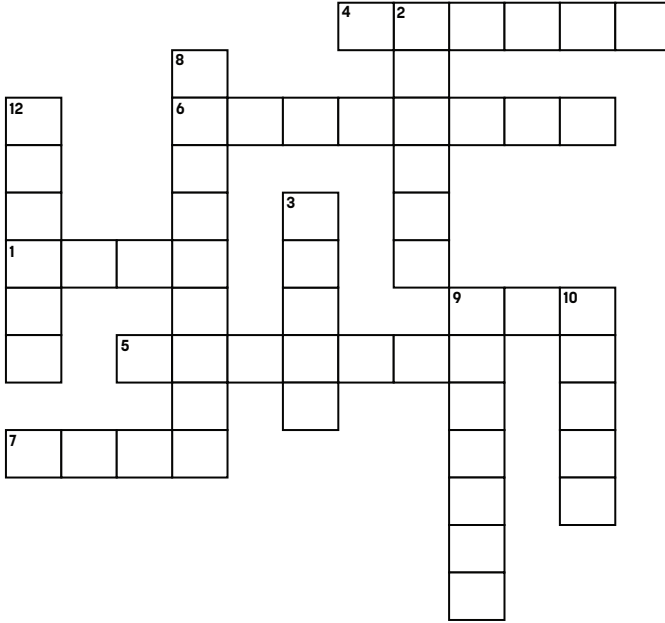
*Creamy / Salted Caramel / Wet Stone*



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# CHEESY CROSSWORD PUZZLE



## ACROSS

1. Round holes in Swiss cheese
5. The taste of place
4. Italian for "Fresh"
6. French word for cheese aging
7. Protects the cheese's interior & allows it to ripen appropriately
9. Most common type of milk used in cheesemaking

## DOWN

2. Enzymes used to coagulate milk
3. Tasting word associated with cheddars & "high acidity"
8. Cheese made from milk sourced on the same farm
9. Describes a cheese that breaks away into chunks when cut
10. Color of most goat cheeses
12. Food made from the pressed curds of milk

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