

THE MONTHLY CLASSICS CLUB

OCTOBER 2019

WHAT'S INSIDE

Murray's High Plains Cheddar

This crumbly yet creamy classic is a blend of Midwestern cheesemaking and Alpine traditions. Crunchy and mouthwatering, it boasts a surprising balance of sweet and nutty notes, with a hint of fresh, grassy flavor.

Pair with: Lagers, Riesling

Crunchy / Grassy / Almonds



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



Marieke Aged Gouda

Inspired by Dutch tradition and crafted in Wisconsin, this sweet, nutty, and utterly snackable favorite is aged for nine months to give it that smooth, firm paste and caramel flavor.

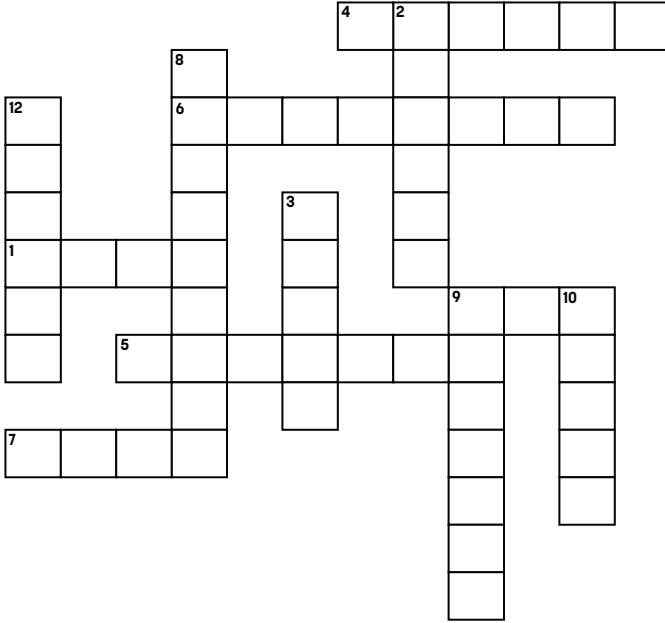
Pair With: IPAs, Pinot Noir

Nutty / Sweet / Caramel





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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