

# THE MONTHLY MUNCHIES 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*



### Central Coast Creamery Ewereka

Similar to Manchego in its firm and elastic style, Ewereka is sweet and snackable, with a slight crunch and a melt-in-your-mouth smoothness that makes for an addictively delicious cheese.

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

*Gamey / Tangy / Sweet*



### Charlito's Cocina Campo Seco

This rustic dry cured salami from Charlito's Cocina is a subtle, mouthwatering staple. Made from pasture-raised heritage breed pork, this hearty selection is infused with earthy, complex mineral notes.

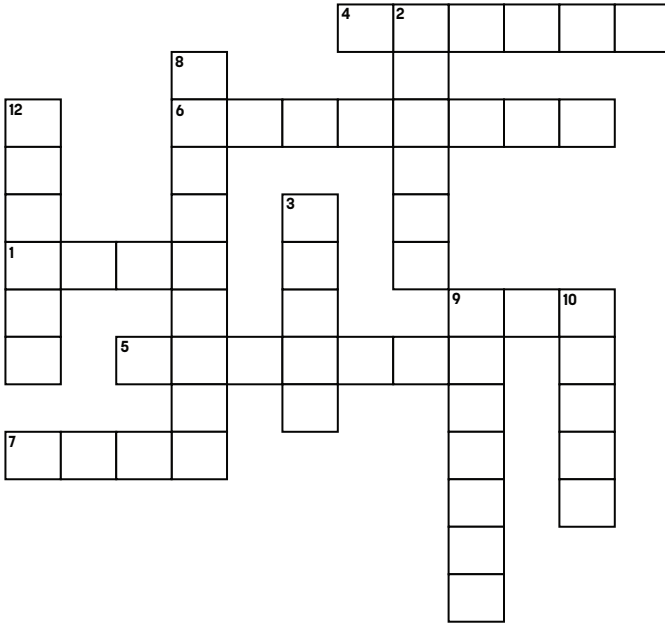
**Pair With: Whiskey, Rosé**

*Earthy / Robust / Sea Salt*





# 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

@murrayscheese | murrayscheese.com