

**DPI** Specialty Foods

# CELEBRATIONS

OF AMERICAN CHEESE & CHEESEMAKERS

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A COLLECTION OF  
AMERICAN CHEESE  
AND PAIRINGS

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CHEESE BOARDS &  
ACCOMPANIMENT  
INSPIRATION

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**DPI** Specialty Foods

# WE SELL INGREDIENTS

## CELEBRATING AMERICAN CHEESE AND CHEESEMAKERS

DPI's mission is to provide all customers with an extensive variety of specialty foods from around the world, including gourmet, natural, organic, gluten free, local and ethnic foods. The product range spans across all three temperate zones of ambient, chilled and frozen.

For over 30 years we've been shepherding American artisan, farmstead and handcrafted cheese from coast to coast. In these challenging times it's more important than ever for us to support farmers and cheesemakers from across the U.S. that work tirelessly to care for animals and produce some of the best dairy products in the world. The current world crisis trickles down to so many industries and the people that work hard to keep those industries alive and thriving. This book is a small part of what we can do today to highlight farmers and artisan cheesemakers and help to keep this industry flourishing.

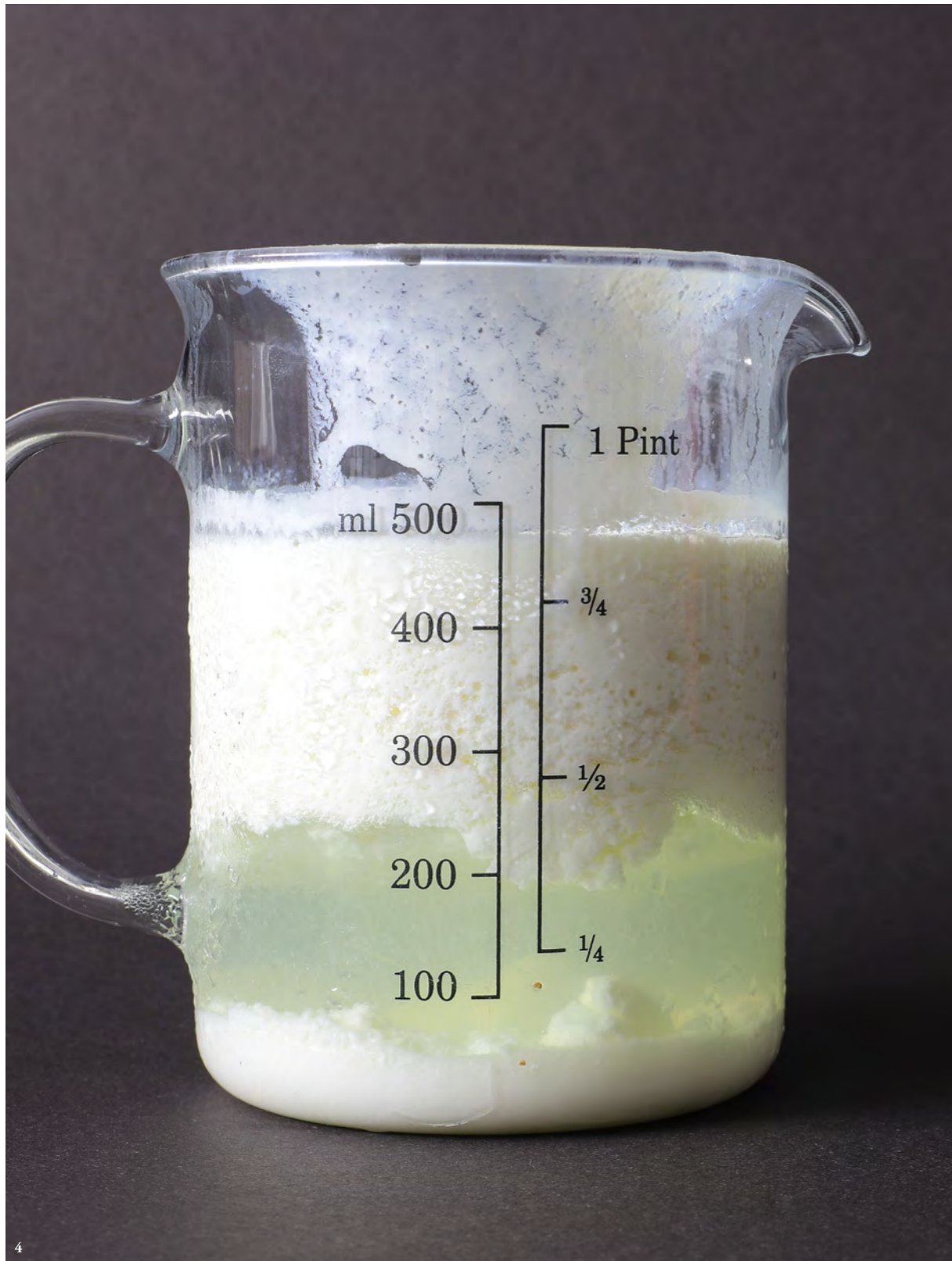
Thank you to all of you.



*It all starts with*  
**FRESH MILK**

It's said that the Pilgrims included cheese in the Mayflower's supplies when they made their way to America in 1620. The making of cheese quickly spread in the New World, but until the 19th century it remained a local farm industry. We still enjoy the many farmhouse cheeses produced today where the milk is collected on the same farm where the cheese is produced. Unlike artisan cheese, which may also include milk purchased and transported from off-site sources, farmstead cheese makers only use milk from animals they raise.

Animal types and breeds and the terroir make up much of the uniqueness in the variety of cheese we enjoy today. American cheesemakers have based recipes inspired by European methods, however American cheese finds uniquenesses in the variety of cheese that can only be found in the U.S.





*The four*  
**ELEMENTS**  
*of a great*  
**CHEESE**  
**PLATE**

**VARIETY**  
OF CHEESE STYLES

**COLOR**  
OF ACCOMPANIMENTS  
AND CHEESE CHOICES

**TEXTURE**  
OF CHEESE AND EXTRAS

**PAIRINGS**  
TRY THE UNEXPECTED

La Panzanella  
La Quercia Prosciutto  
Divina Olives  
Point Reyes  
Busseto  
Cowgirl Creamery  
Cabot Creamery





### STEP ONE

Choose three to five cheese selections.  
Choose by region, milk type, or moisture level.



### STEP TWO

Adding accompanying honey, spreads and jellies will bring excitement to each plate.



### STEP THREE

Adding just the right cracker to each plate will give your guest a vessel for the cheese.



### STEP FOUR

Think about placement for each cheese.  
Leave some cheeses whole and others cubed or sliced.



### STEP FIVE

For a heartier cheese plate, add local meats such as salami or prosciutto.



### STEP SIX

There are many choices of olives on the market so find just the right variety to complement your cheese.



### STEP SEVEN

Cheese plates can be served as a meal.  
Try adding mixed fresh vegetables to any cheese board.



### STEP EIGHT

Be sure to warm your cheeses for about an hour prior to serving to maximize their flavor and texture potential.



## AMERICAN CHEESE IN TODAY'S WORLD

In 2019 the annual production of milk in the United States was 218 billion pounds. California produced the most milk in the US followed by Wisconsin and Idaho. Because of the pandemic, in 2020 milk producers have had a difficult time finding outlets for their production due to the shrinking restaurant, food service and school markets. That problem also has had an effect on dairy product producers and cheesemakers. Our support of local and national cheesemakers is more important than ever.

Organizations such as the American Cheese Society have designated May as American Cheese Month. Victory Cheese and other newly formed groups are collaborating with American cheesemakers and retailers to celebrate and preserve American cheese. The grassroots group, The Cheese Culture Coalition, has come together with a mission to promote equity and inclusion within the cheese industry by empowering BIPOC communities through education. The resourcefulness of all cheese lovers will save American farms, farmers, cheesemakers and the industry in general.



# PAIRING *Suggestions*

✦ Throughout this book you'll find Pairing Suggestions pages.

The key is to have fun. Our goal is to suggest complementary pairings. Experimenting with cheese and accompaniments can identify your personal favorites.



## **SOFT RIPENED**

Cowgirl Creamery  
Mt. Tam

### *Soft Ripened* **SUGGESTIONS**

#### **Cheese**

Brie  
Camembert


#### **Beverage**

Champagne  
Chardonnay  
Pinot Noir

#### **Accompaniments**

Fresh Fruit  
Jams & Jellies  
Crusty Breads  
Nuts

# PAIRING *Suggestions*

 **Serving Tip:** Serve cheese at room temperature. Remove cheese from refrigeration an hour prior to serving. Plan your beverage choices to complement your cheese selection.



**FIRM/SEMI-FIRM**  
Tillamook Cheddar

## *Firm/Semi-Firm* **SUGGESTIONS**

### **Cheese**

- Cheddar
- Edam
- Gouda
- Monterey Jack

### **Beverage**

- Sparkling Cider
- Bourbon
- Cabernet

### **Meat**

- Salami
- Prosciutto

### **Accompaniments**

- Chutney
- Mustards
- Olives



# BUF CREAMERY MOZZARELLA SIZES



## OVOLINE

“Ovoline” is an Italian word that translates to “egg sized.” Perfect for slicing. Your caprese salad go-to!



## BOCCONCINI

Bocconcini means “little bites.” This cheese comes in smaller, egg-shaped pieces that can be easily skewered or served alone.

Bocconcini works best when wrapped in prosciutto or paired with similar sized vegetables.



## CILIEGINE

Meaning “cherry-sized” in Italian, this cheese indeed comes in cherry tomato sized pieces.

This size can be thrown atop a salad, served on a cheese plate, or eaten alone!

## CELEBRATIONS

### *Recipe*

# BUF CREAMERY MOZZARELLA

BUF Creamery “The Taste from Colombia Changing Everything”™ Buff Creamery is proud to be the only Non-GMO certified creamery in the world. Their free range, grass fed buffalo graze while surrounded by mountains, rivers and lush grasses. Terrior certainly plays a part in the production and taste of all BUF Creamery products.

## INGREDIENTS

BUF Creamery Burrata  
Heirloom Tomatoes  
Avocado  
Pistachios  
Olive Oil



## CELEBRATIONS



## Recipe

### INGREDIENTS

4 pounds ripe quince  
4 1/2 cups white sugar  
Water

### INSTRUCTIONS

Wash, peel and chop the quince into small pieces.  
Transfer the flesh to a large pan and cover with enough water to cover the quince. Boil for 30 to 40 minutes or until the flesh is very soft. Add the sugar and stir over low heat until the sugar is dissolved.  
Continue cooking for about 1 1/2 hours, stirring frequently. The quince flesh will continue to break down and the mixture will become very thick and have a deep orange color. For a smooth consistency, run the mixture through sieve or food mill. A food processor is not recommended.  
Lightly grease a 9x13-inch baking dish and transfer the quince paste to the dish. Spread evenly. Quince naturally contain pectin which will allow the paste to thicken once refrigerated. Refrigerate for 24 hours prior to serving. Membrillo will last refrigerated for several weeks if stored in an airtight container.



# MEMBRILLO

## (QUINCE PASTE)

The Quince is a small and rounded pome fruit grown on trees. Though it may look as delightfully sweet and juicy as an apple or pear, the quince in its raw form is rather tough, tannic and slightly sour. To enjoy all that this produce has to offer, it's best when cooked. Membrillo is the Spanish word for a fruit paste condiment and the fruit from which it is made; quince.





*Entertaining*



Dorothy's  
Keep Dreaming

Point Reyes  
Original Blue

Girl Meets Dirt  
Orcas Pear with Bay

Girl Meets Dirt  
Island Plum

Montchevre  
Bucheron

Vermont Creamery  
Bijou

Spring Brook Farm  
Tarentaise

# FACE ROCK CREAMERY CLOTHBOUND CHEDDAR



Face Rock Creamery brings the terroir of the Oregon Coast together to create award winning curds and cheese. Face Rock Creamery is a single source dairy using pure and simple ingredients. Specializing in Cheddar, Face Rock Creamery believes in a classic approach to cheese making where things are done the old fashioned way, and nothing artificial or unnecessary is added. Cheddar cheese has been made for centuries, and Face Rock Creamery honors this tradition and heritage with each curd it produces.



## *Clothbound* RINDS



# Support American Farms and Dairy Producers



## CELEBRATIONS



## INSTRUCTIONS

Mix equal parts soft fresh chèvre and softened cream cheese with your favorite chopped fresh herb, pepper, lemon zest or roasted garlic. Herb recommendations include parsley, rosemary, chives and herbs de Provence. Drizzle with olive oil and serve with olives, walnuts, and your favorite breads.



Milk From Happy Goats - Laura Chenel started a new chapter in American goat cheese by introducing French farmstead cheese making techniques in Sonoma, California in 1979. They continue to honor her commitment by crafting award-winning cheese, supporting family farms, and respecting the environment with a certified sustainable creamery.

# HERBED CHÈVRE



*Appetizer*

# PEACH BALSAMIC CHÈVRE WITH MONTCHEVRE®

Taking advantage of the summer months and the sweet taste of fresh peaches inspires us to share the pairing idea. Wrap fresh peaches with La Quercia Prosciutto and serve with balsamic Montchevre®. Accompany with a sweet bread and marcona almonds.

With a history dating back to 1989, the Montchevre® brand was first produced in a small, 4,000 foot former Cheddar plant in Preston, Wisconsin. More than twenty-five years later, Montchevre® cheese is the leading goat cheese brand in the United States.

Made with respect for traditional French cheese making techniques, Montchevre® cheeses are made with the highest quality ingredients to gain the smooth and creamy texture it's known for.







*Entertaining*




### **“CAN I EAT THE RIND?”**

This is a recurrent question. Perhaps the question is better framed as “should I eat the rind?” This question most commonly arises around cheese with a bloomy, washed or natural-type rind. The rinds are typically comprised of various microbes. The microbes on the cheese surface help to mature the cheese, delivering aromas and flavors to the epicure that wouldn’t be possible in their absence. Surprising? Hardly. Cheese, like so many of our favorite foods (pickles, vanilla, beer, kimchi, soy sauce, wine, bread) is a product of microbes.

Whether or not one should eat the rind of their favorite cheese is subjective. Even cheese professionals will disagree over whether a particular rind should be eaten. Importantly, the disagreement comes down to personal opinion over whether doing so adds to or detracts from the enjoyment of the cheese. This is equally true between different cheeses as it is between the same cheese at different ages. Unless the exterior is wax coated or wrapped in cheesecloth or paper, try it. You may be surprised at how the rinds impart flavor and texture that enhance the cheese.

# PAIRING *Suggestions*

 **Serving Tip:** Don't crowd the cheese board. Leaving some cheeses on the board as a whole piece can enhance the experience. Think texture and flavor when purchasing your cheese selection. Serve plenty of cheese accompaniments to stretch your cheese budget.



**ITALIAN STYLE**  
Ferndale Farmstead  
Caciotta

## *Italian Style* **SUGGESTIONS**

### **Cheese**

Caciotta  
Asiago  
Parmesan  
Romano

### **Beverage**

Chianti  
Prosecco  
Port  
India Pale Ale


### **Meat**

Cured Meats

### **Accompaniments**

Castelvetrano Olives  
Roasted Pistachios  
Honey

# PAIRING *Suggestions*

 **Serving Tip:** If serving cheese as the main event, plan on six ounces per person. If cheese is one of the many items being served, plan on three or four ounces per person. Serving three to six types of cheeses ensures an interesting selection.



## ENTERTAINING

Rising Sun Farms  
Sundried Tomato Torta

## *Fresh/Soft* SUGGESTIONS

### Cheese

Mascarpone  
Chèvre  
Ricotta

### Beverage

Sauvignon Blanc  
Pinot Grigio  
Riesling  
Lager

### Accompaniments

Biscuits  
Scones  
Honey  
Jams and Jellies  
Olive Oil

*Sweet*  
**SALTY**  
**REFRESHING**



*Entertaining*

Klondike  
Odyssey Feta  
Mike's Hot Honey

# CELEBRATIONS

OF AMERICAN CHEESE & CHEESE MAKERS



# Washed RINDS



**MARIN FRENCH CHEESE**  
**SCHLOSS**



**NETTLE MEADOW ARTISAN CHEESE**  
**AMBER KUNIK**

Kunik has been a nationally acclaimed goat's milk and cow cream triple crème cheese for many years now and if you thought that it couldn't get any better, try Amber Kunik! Amber Kunik is the triple crème cheese you know and love washed in Adirondack Beer and Adirondack Whiskey. This is a funky twist on the beloved Kunik resulting in a denser, velvety textured washed rind with just a hint of spirits and balanced with plenty of funk.

# JASPER HILL CREAMERY

# HARBISON

**A soft-ripened cheese with a rustic, bloomy rind**

Harbison is a Jasper Hill original. The cheese gets its name from Anne Harbison, affectionately known as the grandmother of Greensboro. She's active in 'our' community, runs a bed and breakfast, works in the public library, and is delighted that we're honoring her with a namesake cheese.

Harbison's thick but spoonable paste balances rich, sweet-cream flavors with vegetal complexity. Each wheel is cinched with a strip of spruce cambium, or interior bark layer, harvested from Jasper Hill's woodlot. This technique adds woody nuance to the ripening cheese, while providing structure as the interior softens to a gooey texture when fully ripe.

The Cellars at Jasper Hill is an innovative 22,000 square foot underground facility located in Greensboro, VT. The Cellars were constructed for the purpose of providing Affinage, or aging expertise, as well as distribution and marketing services for local cheesemakers so that they may access the burgeoning market for artisan cheese nationwide.

## *Pairing* SUGGESTIONS

### **Beverage**

Oaked White Wine  
Barrel-Aged Sour Beer  
Cider

### **Accompaniments**

Fruit  
Mostarda  
Crusty Bread





## Recipe

### INGREDIENTS

#### Crust Ingredients

8 ounces Grahams, crushed  
4 ounces Kerrygold salted butter, melted

#### Filling Ingredients

16 ounces Laura Chenel Fresh Goat Cheese, softened to room temperature  
16 ounces Philadelphia Cream Cheese, at room temperature  
1 1/2 cups granulated sugar  
3 tablespoons Nielsen Massey Madagascar Vanilla Extract  
1/8 teaspoon salt  
4 large eggs, at room temperature

#### Topping Ingredient

10 ounces Butcher's Bunches Dirty Diana Cherry Cherry Blast

### INSTRUCTIONS

Preheat oven to 325 degrees F (165 degrees C)

**Make the crust:** In a food processor, crush Grahams. Melt butter. Slowly add melted butter to graham crumbs. Evenly spread graham crumb mixture in springform pans. Press mixture to desired crust height. Place filled pans in heated oven for 10 minutes. Remove pans from oven and once cooled, place in refrigerator for 15 minutes.

**Make the batter:** Using a stand mixer, blend fresh goat cheese, cream cheese and sugar. Whip mixture on high until smooth and fluffy. Add vanilla and salt. Mix until fully combined. Add eggs and mix until they are just incorporated. Do not over mix the batter once the eggs are added. Pour filling into cool springform pans leaving 3/4" at the top of each pan for expansion. Place filled pans on a sheet pan and bake. 50 minutes (4" mini cakes) 55-60 minutes (9" cake)

Once baked, remove from oven and place on cooling rack. Refrigerate for at least 3 hours prior to removing the springform pan.

*(Note: If necessary, use a hot knife to loosen the chilled cheesecake from the sides of the springform pan).*

Top the cakes with Butcher's Bunches Dirty Diana Cherry Cherry Blast prior to serving.



# CHÈVRE CHEESECAKE

This sweet, creamy cheesecake will quickly become your favorite. Paired with the buttery graham crust and tart cherry spread, you're sure to make this cheesecake a classic.

**Yield: 4 / 4" mini cheesecakes  
or 1 / 9" cheesecake**



# Pairing ELEMENTS

## Vehicles

Salted Crackers  
Sliced Baguette  
Nut Breads

## The Meats

Cured Meats  
Salami  
Prosciutto

## The Cheese

Fresh - Mozzarella or Chevre  
Soft - Brie or Camembert  
Hard - Cheddar or Parmesan  
Aged - Gouda or Manchego  
Blue or Gorgonzola  
Washed Rind - Schloss or Limburger

## Something Salty

Almonds  
Olives  
Cornichons  
Pickled Vegetables

## Something Sweet

Seasonal Fruit  
Jams & jellies  
Honey  
Honeycomb



# Pairing ELEMENTS



## STEP ONE

Finding foods that pair well together and serve as a complement.



## STEP TWO

Adding a crunch, salty component. Don't allow your accompaniment to overwhelm the cheese.



## STEP THREE

Nuts and dried fruit add a texture, sweetness and saltiness to your cheese board.



## STEP FOUR

Fresh fruits can add the freshness of the season to your cheese board.



## STEP FIVE

The selection of specialty meats makes an excellent complement to cheese or a cheese platter.



## STEP SIX

Jams and jellies can add that perfect finisher. Discover varieties of fruit spreads and how they pair with cheeses.



*Geotricum*  
**RINDS**



CREMONT



COUPOLE



BIJOU

**VERMONT CREAMERY**

*Recipe*  
**CHÈVRE**  
**HONEY**  
PISTACHIO

Cheeses have been produced using goat's milk for thousands of years. Due in part to the simplistic nature of making Chèvre it is perhaps one of the earliest made dairy products. In the simplest form, goat cheese is made by allowing milk to naturally curdle, and then draining and pressing the curds. Other techniques use an acid such as lemon juice or vinegar or rennet to coagulate the milk. Soft goat cheeses are made in kitchens all over the world.

This simple recipe combines one ounce balls of Chèvre rolled in chopped pistachios and dried red currants that are then drizzled with wildflower honey. Serve these as an addition to a cheese plate or warm them slightly and serve on top of your favorite green salad.





*Fall*  
**HARVEST**

Cypress Grove Sgt. Pepper  
La Quercia Prosciutto  
Tillamook Medium Cheddar  
Mitica Quicos  
Maille Dijon





## Recipe

### INGREDIENTS

1/2 cup unsalted butter  
2 tablespoons olive oil  
4 cups sliced onions  
32 ounces beef broth  
2 tablespoons dry sherry  
1 teaspoon dried thyme  
salt and pepper to taste  
sliced French bread  
Spring Brook Farm Tarentaise

### INSTRUCTIONS

Melt butter with olive oil in an 8 quart stock pot on medium heat. Add the onions and continually stir until tender and translucent. Add the beef broth, sherry and thyme. Season with salt and pepper, and simmer for 45 minutes.

Ladle soup into four oven safe bowls. Place a slice of French bread followed by a hearty slice of Spring Brook Tarentaise cheese on top of the soup. Place bowls on a cookie sheet and broil until cheese bubbles and browns slightly.



# SPRING BROOK FARM TARENDAISE FRENCH ONION SOUP



Bacon,  
Tomatoes, and  
Microgreens



Honeycomb



Peanut Brittle



Raspberries



Twin Sisters Creamery  
**WHATCOM BLUE**  
**FOUR WAYS**



# *Rustic* STYLE

Sartori Raspberry BellaVitano  
Carr Valley Bread Cheese Jalapeño  
Appel Farms Jalapeño Gouda  
Ferndale Farmstead Scamorza  
Ferndale Farmstead Caciotta



# *Entertaining*



## Recipe

### BISCUIT INGREDIENTS

- 2 cups all-purpose flour
- 2 tablespoons sugar
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 1/4 cup cold butter
- 1/2 cup milk
- 1/2 cup Mascarpone

### INSTRUCTIONS

In a large bowl, combine flour, sugar, baking powder and salt. Cut in butter until mixture resembles coarse crumbs. Gradually stir in milk and Mascarpone until a soft dough forms.

Drop the dough by heaping spoonfuls into 8 mounds on a lightly greased baking sheet. Bake at 425 degrees for 12-15 minutes or until lightly browned. Cool on a wire rack.

Cut biscuits in half and add fresh slice peaches, raspberries, and a heaping spoonful of Mascarpone. Sprinkle with coco nibs and crown with biscuit top.



# MASCARPONE

## PEACH SHORTBREAD BISCUITS





## Recipe

### INGREDIENTS

- 16 oz uncooked elbow macaroni
- 3 tablespoons butter
- 2 tablespoons of all-purpose flour
- 3/4 teaspoon salt
- 1/8 teaspoon pepper
- 2 cups half & half
- 12 - 16 oz cubed American cheese

### INSTRUCTIONS

Cook macaroni according to package directions; drain. Melt butter in a 3-quart saucepan; stir in flour, salt and pepper. Add half & half; cook over medium heat, stirring constantly. In 5-7 minutes you'll have a boiling thick mixture.

Reduce heat to low; stir in cheese.

Cook until cheese is melted.

Add macaroni; mix well. Serve.



# MAC & CHEESE

Whether it's those individually wrapped slices that you grew up with or that 2# block of orange goodness, you have to admit that processed American cheese has had a place in American culture since the early 1900s. Legally, the FDA calls it 'pasteurized processed American cheese product.' In order for a food product to be a true 'cheese', it has to be more than half cheese, which is technically pressed curds of milk.

"American cheese has been part of American history for over 100 years, since J.L. Kraft patented it in 1916," Anne Field, Kraft's senior director of brand building, says. "He was looking for ways to bring safe, fresh, and convenient cheese to millions of Americans at a time when that wasn't the norm for most people. That benefit allowed American troops to enjoy sustenance and the taste of home."

Whatever you'd like to call it, we know you secretly love it! It's melty goodness is perfect for a quick Mac & Cheese.



AMERICAN "CHEESE"



**POINT REYES FARMSTEAD  
CHEESE COMPANY**

*California*

**ORIGINAL BLUE**

“Not to play favorites, but the cheese that started it all holds a special place in our hearts. Produced on our family farm since 2000, California’s classic style blue cheese is rindless, all-natural and gluten-free. The addictive flavor is bold with hints of sweet milk and a peppery finish.”

**BEECHER’S HANDMADE  
CHEESE COMPANY**

*Washington & New York*

**FLAGSHIP RESERVE**

“Flagship Reserve is a special version of our signature Flagship cheese. It is made only on days when the milk composition is just right. The last curds on the table from these makes are used to produce Flagship Reserve truckles as it allows for slightly lower moisture, higher salt content and thus a richer taste and texture while maintaining a clean, creamy finish.”

**SPRING BROOK FARM CHEESE**

*Vermont*

**TARENDAISE**

“Spring Brook Farm specializes in award-winning French Alpine-style cheeses. In 2008 we produced our first make of Tarentaise, a farmstead cheese made using fresh raw milk from our milking herd of 40 Jersey cows. It has a natural washed rind, is semi-firm in texture, and aged for a minimum of nine months. By the time our Tarentaise is ready for sale, it will have been washed and turned at least 60 times by our knowledgeable aging room staff.”



# BEEHIVE CHEESE COMPANY

## BARELY BUZZED

Utah cheddar rubbed with espresso and lavender  
Winner of 20 major awards

Barely Buzzed is the perfect party cheese. It's easy to pair, stunning to look at, and always the center of attention on the cheese board. Your guests will want to know more about this unique cheese, and we guarantee there will be a lively discussion about "Buzzed" whenever it's in the room.

The espresso and lavender rub imparts notes of butterscotch and caramel, which are prevalent near the rind, but find their way to the center of the cheese. This is a full-bodied cheese with a nutty flavor and smooth texture.

Hours after it's made, the special grind is rubbed on the rind. The 20-pound wheel ages for 6-8 months. As it ages, our cheesemakers test each batch to determine the right time to introduce the wheel into the world. And once it arrives on your doorstep, get ready for an adventure in pairing!

### *Pairing* SUGGESTIONS

Beverage	Accompaniments
Medium to full-bodied red wines	Toasted nuts
Port	Chocolate
Ales of all kinds	Berries
Stouts	Charcuterie
Ciders	

# RIVER'S EDGE CHÈVRE

Fresh and aged artisanal farmstead goat cheese hand-crafted  
in Oregon's Central Coast Range.

*"As a former chef at the Sylvia Hotel in Newport, creative cheesemaking indulges my love of flavor development. And when we're making a difficult cheese, it feels great when the curds just sing in the vat, because you know they're just going to get better as you move them along."*

Patricia Morford



# FARMSTEAD CHEESE

To be called a farmstead cheese the milk must come from the farmer's heard or flock that are raised on the farm where the cheese is made. The main difference between farmstead and artisan is that an artisan cheesemaker can purchase milk from an outside source. In both processes the cheese must be primarily made by hand, in small batches, with attention paid to the tradition of the cheesemaker's art.


Terroir can play an important part in the production of farmstead cheese. The tight control of the land where the animals live and feed along with the cheese production can add the subtle nuances that make a particular cheese or collection of cheeses unique to the region. Derived from the French work terre, meaning 'earth,' terroir refers to the environmental factors that affect crops or animals in a specific region. Terroir is responsible for the unique characteristics found in certain foods.

To simplify things further, terroir implies that it's impossible to exactly reproduce certain products outside their place of origin, even when following precise traditions and methods, because the conditions and characteristics of that land are unique.



Rivers Edge Chèvre  
Up in Smoke

# PAIRING *Suggestions*

 **Serving Tip:** Blue cheeses come in a variety of moisture levels and milk types. Inspire your guests to try a blue selection by including accompaniments such as honey or honeycomb, caramelized nuts, nut brittle, or jams and jellies.



**BLUE**  
Rogue Creamery  
Rogue River Blue

## *Blue* SUGGESTIONS

### **Cheese**

Gorgonzola  
Blue  
Stilton

### **Beverage**

Port  
Sauternes  
Porter


### **Meat**

Steak  
Salami

### **Accompaniments**

Honey  
Honeycomb  
Dried Figs  
Nuts

# PAIRING *Suggestions*

 **Serving Tip:** Most natural and soft ripened rinds are edible. Encourage your guest to taste the rind as part of their cheese enjoyment. Digging out the center of a piece of cheese only encourages others to do the same. Rinds add a flavor and texture component to most cheeses.



**SOFT RIPENED**  
Jasper Hill Farm  
Harbison

## *Washed Rind* **SUGGESTIONS**

### **Cheese**

Limburger  
Taleggio  
Gruyere  
Morbier

### **Beverage**

Pale Ale  
Pinot Grigio  
Chenin Blanc  
Cider

### **Meat**

Cured Meats

### **Accompaniments**

Crusty Breads  
Honey  
Fruit





# MOZZARELLA STRETCHING

## HOW TO STRETCH FRESH MOZZARELLA

### *Recipe*

#### TOOLS NEEDED

- Knife
- Cutting Board
- Salt
- Bowl for stirring curds
- Bowl of cold water
- Wooden Spoon

#### INSTRUCTIONS ON NEXT PAGE



## HOW TO STRETCH FRESH MOZZARELLA

Using a block of Ferndale Farmstead Fresh Mozzarella, drain any liquid that may be inside the cheese packaging. Cut two pounds of cheese curd into ¼" pieces. This will allow the hot water and the salt as much exposure to the cheese as possible. Place the chopped curd in a large bowl. Heat eight quarts of water to 190 degrees.

Gently pour hot water, a cup at a time, around the edges of the bowl. Don't pour hot liquid directly over the curd. Pouring directly over the curds can damage the proteins and fats and remove the fats from the curds. Add just enough hot water to cover the curds. Let it sit for approximately two minutes allowing the hot water to gently warm the curds. Dump the water from the bowl.

Once drained, add 1 tablespoons of salt per one pound of cheese. Again, add cups of hot water gently around the sides of the bowl, covering the curds. You'll see the pieces of cheese

starting to come together. Using your wooden spoon gently work the curds and watch them come together. Continue adding hot water as the water cools.

Using the wooden spoon, lifting and stretching the curds will form even stands of mozzarella. It will take about five minutes for the curds to come to the right texture. Keep turning and pulling. Once the curds are even and it's like pulling on an elastic band it's ready to go. Don't overwork the curds or your fresh mozzarella balls will become tough.

Pull 2" wide strand of mozzarella and fold backward then forward. Pull the ball between your thumb and index finger, push mozzarella ball through your fingers and break the strand at your palm. Put mozzarella balls in cold water (not icy) to cool.

Make just enough to enjoy at that moment.



## CELEBRATIONS



“An Organic American Original, our most popular and best-selling cheese has all the lusciousness you expect from a triple cream, with a unique core that upholds its texture. Think of it as Brie’s quirky California cousin.”

Celebrate anytime with this Mt Tam cheese fondue bowl. Carve out the center of your favorite bread boule. Cube the carvings and toast for dipping. Remove the rind from the top of Mt Tam and insert the cheese in the carved bread boule. Heat in a pre-heated convection oven at 400 degrees until the bread is crispy and the cheese melty. Remove from the oven and drizzle with sparkling wine. Serve hot with toasted bread and raspberries.

### *Pairing* **SUGGESTIONS**

- Sparkling Wine
- California Chardonnay
- Sparkling Dry Cider
- Drinking Chocolate
- Preserves
- Honey



## COWGIRL CREAMERY MT TAM

“Organic Triple cream with a heart”

# Entertaining

## WITH CHÈVRE

Entertaining can be simple and beautiful with this chèvre olive tree. Form your favorite plain or savory chèvre into any size cone shape. For added flavor mix your chèvre with chopped herbs, nuts, or peppers prior to forming your cone.

Cover with pitted olives and peppers using toothpicks. Decorate with fresh herbs, pretzel sticks or tiny round crackers. Dress up your tree with sliced star fruit for that extra holiday touch. Serve with sliced meats, crackers and cornichons.



# CHEESEMAKERS

## DIRECTORY

### AMERICAN CHEESEMAKERS

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**Appel Farms** ..65  
thecheesefarm.net

**Dorothy's** ..23  
dorothyscheese.com

**Point Reyes** ..23,71  
pointreyescheese.com

**Beecher's Handmade** ..71  
beechershandmadecheese.com

**Face Rock Creamery** ..24  
facerockcreamery.com

**Rising Sun Farms** ..38  
risingsunfarms.com

**Beehive Cheese** ..72  
beehivecheese.com

**Ferndale Farmstead** ..36,64  
ferndalefarmstead.com

**Rivers Edge Chevre** ..74  
threeringfarm.com

**BelGioioso Cheese** ..10  
belgioioso.com

**Jasper Hill** ..46,78  
jasperhillfarm.com

**Rogue Creamery** ..76  
roguecreamery.com

**BUF Creamery** ..16  
bufcreamery.com

**Lactalis USA** ..51  
lactalisamericangroup.com

**Sartori** ..65  
sartoricheese.com

**Cabot Cremery** ..6  
cabotcheese.coop

**Laura Chenel Chevre** ..28  
laurachenel.com

**Spring Brook Farm** ..23,60  
sbfcheese.org

**Carr Valley Cheese** ..65  
carrvalleycheese.com

**Marin French Cheese** ..44  
marinfrenchcheese.com

**Tillamook** ..14  
tillamook.com

**Cascadia Creamery** ..42  
cascadiacreamery.com

**Montchevre** ..23,30  
montchevre.com

**Twin Sisters Creamery** ..62  
twinsisterscreamery.com

**Cowgirl Creamery** ..12,84  
cowgirlcreamery.com

**Nettle Meadow** ..45  
nettlemeadow.com

**Vermont Creamery** ..23,54  
vermontcreamery.com

**Cypress Grove** ..58  
cypressgrovecheese.com

**Odyssey** ..41  
klondikecheese.com

### ACCOMPANIMENTS

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**Busseto** ..7  
busseto.com

**Girl Meets Dirt** ..23  
girlmeetsdirt.com

**La Quercia** ..51  
laquercia.us

**Butcher's Bunches** ..48  
butchersbunches.com

**Kelly's Jelly** ..12  
kellysjelly.com

**Mike's Hot Honey** ..41  
mikeshohoney.com

**Divina Olives** ..29,86  
foodmatch.com

**La Panzanella** ..6,23  
lapanzanella.com

# Support American Farms and Dairy Producers



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