

CURD NEWS

Curd News is a fun way for us to share our world of cheese with our cheese loving customers. This monthly article will introduce you to cheese and cheesemakers from across the globe, new and old products and cheese tastings in our stores. We will share tips on entertaining with cheese, cheese pairings and share our favorite recipes.



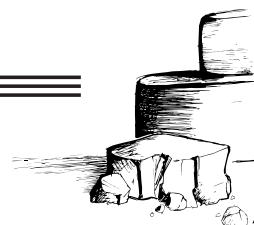
FOR THE LOVE OF CHEESE

PARADISO

The story of how Paradiso came about is a true love story. While in Italy, a Dutch cheesemaker got lost in the countryside. He happened upon the home of Guiseppe Paradiso, a kind old man who put the Dutchman up for the night. The next morning, Mr. Paradiso sent the Dutchman off with homemade bread and cheese. This cheese was delightful and Pieter, the Dutchman was in love. Even after he returned to Holland, Pieter continued to think of this cheese. Years later he went back to try and find out the secret to this cheese only to find out Mr. Paradiso had passed on. With determination, Pieter went on to duplicate this cheese, now known as Paradiso. A cross between an Italian Parmesan style and a Gouda, This cheese is sweet, creamy and a favorite to everyone who tries it..

Pair with:
Dalmatia Fig Spread, Fruity Red Wine,
Semi – Sweet Chocolate.

CHAMPAGNE AND CHEESE



LANGRES

Langres is a sweet little washed-rind cheese made near the Champagne region in France. It is such a perfect pairing for Champagne; it even has a divet on the top of the cheese called "la fontaine," that is traditionally filled with Champagne before serving.

SAINT ANGEL

This decadent triple cream brie pairs well with Champagne. The bubbles of the Champagne cut through the creaminess and richness of the brie and cleanse the palate for the next bite. Try with our fresh baked Baguette from our Bakery, add some strawberries and candlelight for a romantic evening at home.

CHAMPIGNON GRAND NOIR

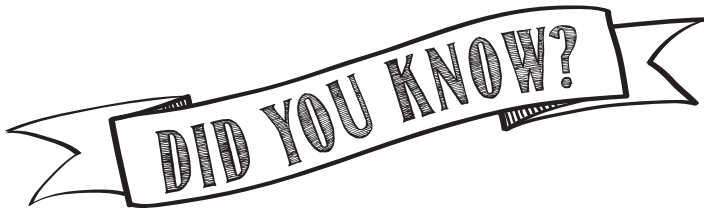
This velvety, creamy blue cheese is a match made in heaven with a nice sparkling wine. Even though this is a blue cheese, it is not too strong for those who may be afraid of blue. When paired with honey or fig spread, it tones the blue down even more making it a great beginner blue. Pair with your favorite sparkling wine, and enjoy.

COWGIRL CREAMERY HEART'S DESIRE

Cowgirl Creamery has turned their beloved Mt Tam into a beautiful little heart for Valentine's Day. Made from organic, single-herd milk from the Straus Family Creamery, this triple cream cheese is rich, buttery and has an earthy hint of mushrooms. This cheese is lovely on its own, or you can make it sweet or savory by adding your favorite condiment, we love honey, truffle paste and Toschi cherries! You can even pair it with chocolates and berries. Just add a nice sparkling wine and you are in business. Heart's Desire is here for a limited time, so get it while you can!

WORTH A MENTION...

February is all about love and awards ceremonies. We have everything you need for a romantic dinner for two.



The world's oldest cheese was found in China. A mummified body found in China was buried with cheese dating back to 1615 B.C.

Lactose-intolerant people can eat aged cheese. The bacteria that cause the fermentation process use the lactose (milk-sugar) as food.

DONT MISS OUT!

Celebrate the full moon on February 27th with 30% off Cypress Grove Midnight Moon!

(One day only, February 27th, while supplies last)



With Valentine's Day fast approaching, it is only fitting that we include some cheese and chocolate pairings. This is a general guide to finding the perfect pairings.

70-80% cocoa - Fresh chevre or bloomy chevre like Bucheron or Leonora

80-90% cocoa, or milk chocolate - Triple cream cheese like Mt. Tam, Delice de Bourgogne, Excellence

60-80% cocoa - Washed rind cheese like Langres or Taleggio

75-85% cocoa - Nutty cheese like Comte, Gruyere or a farmhouse cheddar

75-90% cocoa - Blue cheese like Stilton or Grand Noir

Tips on tasting cheese and chocolate:

*Before tasting, smell both chocolate and cheese separately

*Take a small bite of cheese, then a small bite of chocolate. Chew a bit, and then take another small bite of cheese.

The sweet, savory, salty and bitter flavors should all meld together, complimenting each other.



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