

# 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.*



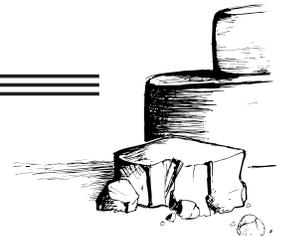
EXCLUSIVELY FROM BRISTOL FARMS

At Bristol Farms we are known for specialty items. During the holidays we step it up a notch with holiday stuffed brie. Try a double cream brie stuffed with dried apricots and cranberries, drizzled with orange blossom honey that is then sprinkled with thyme. Savory, sweet and screams the holidays!

If spice is more your style, try out Cranberry and Pistachio Stuffed Brie. This double cream brie is stuffed with Cranpeno (a spicy-sweet jelly) then we add dried cranberries and pistachios. This is sweet and slightly spicy. These stuffed Brie's make a fantastic appetizer, all you need to add are the crackers!

Pairings:  
White wines, fruity red wines.

## FALL FLAVORS



### FOR A LIMITED TIME! CRANBERRY CHEESE SPREAD

Made in our kitchen, Cranberry Cheese spread is the perfect sweet snack. Great for spreading on bagels, used as a condiment for a turkey sandwich, or stuffed into French toast. Available through the holidays.

Pairings:  
Bagels, crackers, pound cake.

### CRANBERRY CHEVRE

Fresh Spanish Chevre cheese topped with Cranpeno, chopped cranberries and chopped pistachios. This beauty is a wonderful addition to any charcuterie platter, just add crackers, salami and go!

Pairings:  
White wines, fruity reds.

### BAKED BRIES

Treat yourself and your family this season with a ready to re-heat baked brie. Bake these at 350 for 15 minutes for the warmest, gooiest Brie you could ever dream of. We have three wonderful flavors to choose from – plain, fig or walnut. All go well with sliced baguettes or crackers and can be served sweet or savory. For a savory appetizer, serve the plain brie with pesto or roasted tomatoes. If you want a sweet appetizer or even desert, try honey, preserves or your favorite pie filling!

Pairings:  
Sauvignon Blanc, Sparkling Wine, IPA or Wheat Beer.

### TRUFFLE TREMOR

Truffle Tremor is brought to us by Cypress Grove Chevre, the makers of the popular Humboldt Fog, in Arcata, Ca. Truffle Tremor is similar in the way that is it a soft-ripened goat's milk cheese, only this is infused with truffles. This cheese is lovely, it ripens from the outside in, giving it two different textures, both with a distinct mouth feel and taste.

Pair with:  
Beer – Belgian Dark, Stout, Trippel.  
Wine – Gewurztraminer, Moscato, Riesling.  
Having it for dessert? Pair with Port wine.

# WORTH A MENTION...

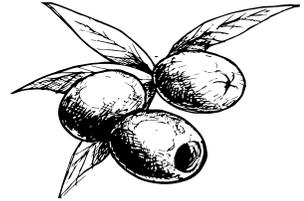
## GOURMET CHEESE NIBBLERS

Did you know we have fresh made cheese nibblers? These pre-cubed nibblers are perfect for a quick appetizer, or use them to add to your cheese board. We have three to choose from:

**Regular nibbler** – cubed cheddar, Swiss, smoked Gouda or jalapeno jack.

**Gourmet** – cubed cheese with the addition of brie and guava paste.

**Spanish Tapas** – with Marcona almonds, date walnut cake, drunken goat and Manchego.



# DONT MISS OUT!

**Celebrate the full moon on November 18th with 30% off Cypress Grove Midnight Moon!**

(One day only, November 18<sup>th</sup>, while supplies last)



## HAVING A PARTY THIS HOLIDAY SEASON?

### See Below For Our Serving Tips:

- For each person, you should plan on 1 ½- 2 ounces of each cheese, if serving 5 cheeses. Decrease the amount if tasting more cheese and increase the amount if serving fewer cheeses.
- Bring cheese to room temperature before serving.
  - This usually takes approximately 1 hour.
  - This will help in developing the flavor and aroma.
- Use separate knives for different varieties of soft cheeses and blues.
- Suggest that guests sample the cheeses from mildest to the strongest flavor, if possible, arrange them in order.



## WHAT TO SERVE YOUR CHEESE ON

- Slate, Marble or Stone:
  - Slate, Marble and Stone tiles not only look beautiful, but they help keep the cheese cool as well. These can be picked up from your local hardware store.
- Platters:
  - You can use any flat surface as a platter, cover it with linen napkins or grape leaves to enhance the look.
- Straw Mats and Wicker Trays:
  - Give your display an authentic look with Straw Mats and Wicker Trays. These are usually inexpensive, beautiful and functional. The Straw or Wicker allows the cheese to breathe and prevents condensation.