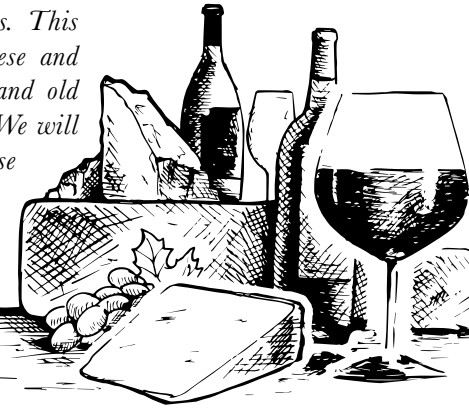


CURD NEWS

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.



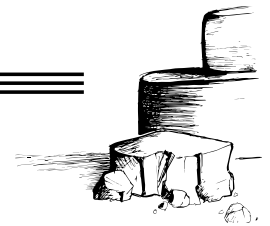
COLD WEATHER. MELTY CHEESE

FONDUE

Fondue is a traditional Swiss and French dish made of melted cheese and served over a flame to keep this dish warm and gooey. Using long fondue forks, you can dip cubes of bread, fruits, veggies, or meats into the dish. Traditionally made with Gruyere Swiss cheese, you can also incorporate other Swiss like Raclette or Emmental. You can flavor your fondue with your favorite cheeses, whether it be a smoked cheddar or spicy jalapeno cheese. If you don't want to make your own fondue, you are in luck, we have some wonderful traditional Swiss fondue that is ready to heat and serve.

Pair with:
Ciders & Fruit Beers, Stouts, Pale Ales
Sparkling Wine

ENTERTAIN!



SPANISH TAPAS NIBBLERS

We make entertaining easy with our ready made Spanish Tapas Nibbler. Included in the nibbler is our Cave aged Manchego, Drunken Goat, Marcona Almonds and Date and Walnut Cake. Everything is cubed up in bite size pieces, ready for you to enjoy.
Pair with: Your favorite beer or wine.

MEREDITH DAIRY MARINATED GOAT CHEESE

Meredith Dairy has mastered the art of marinating goat cheese. Fresh goat cheese is marinated in a garlic and thyme infused oil. The silky goat cheese absorbs all the delicious flavors of the oil making it one of a kind. This combination is great on salads, pasta, vegetables or simply spread on a baguette. Pair with white wines

TANGERINE & CHILI MARINATED GREEN OLIVES

Spicy, sweet, buttery – what is not to love? These olives from Greece start off with a mild, buttery green olive which is them marinated with tangerine slices and fiery peppers. At first bite, you get the sweetness of the tangerine, then the kick from the peppers comes into play. Even better, you can use the sweet, spicy brine to add a spicy twist to your dirty martini!
Pair with: Prosecco, smoked almonds, smoked salmon

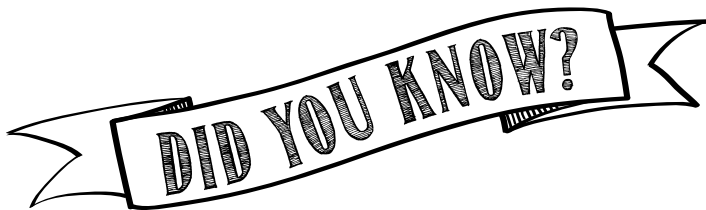
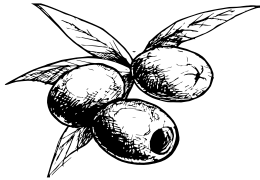
BRISTOL'S OWN CHEESE SPREADS

We are proud to make our own line of cheese spreads in our Central Kitchen. These spreads are a quick and easy appetizer for game day. Serve them with crackers or your favorite crusty bread, warm up the Sharp Cheddar Pimento and serve with tortilla or pita chips. You can even make your own cheese balls, just form into a ball and cover with your favorite nut.

We have several flavors to choose from:
Smoked Gouda and Pecan
Sharp Cheddar Pimento
Garden Vegetable
Four Cheese
BLT

WORTH A MENTION...

January is all about the play-offs and tail-gating parties. We have everything you need for a successful party! If you need something quick, we have cheese nibblers, cubed and ready for your enjoyment. Just add some crackers and salami, and you have yourself a party.



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 January 17th with
30% off Cypress Grove Midnight Moon!
(One day only, January 17th, while supplies last)



Recipe: Classic Swiss Fondue

Fondue is a fun and easy way to entertain. Serve with steamed veggies, crusty bread, steamed baby potatoes, apples or cornichons.

For the Fondue:

Ingredients:

1 garlic clove, halved
1 pound Gruyère cheese, grated
1/2 pound Emmentaler cheese or other Swiss cheese, grated
1 cup dry white wine
1 tablespoon plus 1 teaspoon cornstarch
1 teaspoon fresh lemon juice
1 1/2 tablespoons kirsch
Freshly ground pepper
Freshly grated nutmeg

Directions:

Rub the inside of a cheese fondue pot or medium enameled cast-iron casserole with the garlic clove; discard the garlic. Combine the grated Gruyère and Emmentaler with the wine, cornstarch and lemon juice in the fondue pot and cook over moderate heat, stirring occasionally, until the cheeses begin to melt, about 5 minutes. Add the kirsch and a generous pinch each of pepper and nutmeg and cook, stirring gently, until creamy and smooth, about 10 minutes; don't overcook the fondue or it will get stringy. Keep warm in a fondue server.

*for variation – try adding smoked cheese, spicy cheese, herbs

