

Richmond Hill Cafe & Larder

The Cheese Club

July Offer 05/05

Cheeses from Normandy

As I hinted in the last offer, these cheeses are from a region of France that played a pivotal role in world history. Bordered by the English Channel on one side and the mountains of the Auvergne region on the other, Normandy is now better known for its culinary pleasures, particularly its cheeses!

Sun and sea, picturesque fishing villages and soft river countryside, this is Normandy. The cows of the region are generally 'Normandes' that graze on Normandy's lush green pastures and apple orchards. This breed of cow has a long-standing reputation for producing creamy protein-rich milk.

For this offer, we have selected some true Normandy classics, **Pont l'évêque**, **Livarot** and **Camembert**. These are offered as individual units. The cut cheeses from the region are **Tresor** and **Mimolette**. We have also ventured outside the region to bring you a blue, **La Roche**, from the Rhône-Alps. Normandy does not produce blues, so we chose this one to balance out the richness of the others.

This offer could also be called the 'orange offer', as four out of six of these cheeses share an orange characteristic in either the rind or the pâté. Half the cheeses on this offer are also washed rinds, chosen especially for all you enthusiasts out there to enjoy! For beginners, I recommend you try the individual units rather than the cut pieces of larger units. The larger sizes tend to be more pungent, just perfect for the more seasoned connoisseur.

Some of you will have noticed that your payments are now coming out of your accounts as PKL Restaurants Pty Ltd. This is our company name as opposed to our trading name. We apologise if this has caused any inconvenience or concern with your banking.

For those members who elect to receive offers by e-mail, we ask that you list us as a contact in your address book, so that our offers will not be sorted as spam or junk mail. A reminder of our e-mail address- thecheeseclub@rhcl.com.au . The Cheese Club Offers and Order Form are now on-line at our website at www.rhcl.com.au. If you would like to receive future offers by e-mail, please phone or e-mail with your details, or simply complete your details on the order form.

Closing date for orders is Monday 11th July. We will be sending your cheeses to you on Monday 18th July. Your cheeses should be with you on or soon after Tuesday 19th July. If they have not reached you by Wednesday evening, please contact me.

The next Cheese Club Offer 06/05 will be mailed to you in early August. For the next offer, we will be heading over the border, but which one? Until then, Adios or Arrivderci!

Palma & The Cheese Club Team

We welcome phone, fax and mail orders. As always comments from Cheese Club members is encouraged. Please do not hesitate to call either Palma or Luisa during business hours with your thoughts.

Invitation to order Offer 05/05

What is in this offer?

Blue Ribbon Size	Essentials Size
<p>1x Camembert (250gm) Cow's milk, white mould Normandy, France.</p>	<p>1x Camembert (250gm) Cow's milk, white mould Normandy, France.</p>
<p>1 x Demi Pont L'Évêque (175gm) Cow's milk, washed rind Normandy, France.</p>	<p>1 x Demi Pont L'Évêque (175gm) Cow's milk, washed rind Normandy, France.</p>
<p>1 x Livarot (250gm) Cow's milk, surface ripened Normandy, France.</p>	<p>1 x Livarot (250gm) Cow's milk, surface ripened Normandy, France.</p>
<p>300gm x Tresor* Cow's milk, cooked curd Normandy, France.</p>	<p>150gm x Tresor* Cow's milk, cooked curd Normandy, France.</p>
<p>400gm x Mimolette Vieille* Cow's milk, semi-hard Normandy, France</p>	<p>200gm x Mimolette Vieille* Cow's milk, semi-hard Normandy, France</p>
<p>250gm x La Roche Cow's milk blue Rhône Alps, France</p>	<p>250gm x La Roche Cow's milk blue Rhône Alps, France</p>
<p><i>* Please note that price is per kilogram only. Actual weight and cost may vary slightly.</i></p>	<p><i>* Please note that price is per kilogram only. Actual weight and cost may vary slightly.</i></p>

How to order

To place your order, complete the enclosed order form and return it by post, fax, phone or e-mail.
Phone (during business hours) 03 9421 2808, extension 2 and ask for Palma, Claude or Luisa

Deadline for ordering is Monday 11th July 2005
You will receive your order on or soon after
Tuesday 19th July 2005

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 Telephone 61 3 9421 2808, Extension 2 Facsimile 61 3 9421 2818
 Email thecheeseclub@rhcl.com.au Web www.rhcl.com.au

The Cheese Club

Cheese Notes Offer 05/05

Camembert

Cow's milk, white mould

Normandy, France

This is the first of the four cheeses from the legendary Isigny Ste Mere Co-operative. It is an A.O.C status cheese (granted in 1983), and is still made to the traditional recipe. It is said that when Napoleon first encountered this cheese in Normandy he kissed the waitress who served it to him. This cheese has the power to elicit strong devotion. The aroma is described as "*les Pieds de Dieu*" or "*the feet of God*".

To understand the quality of this cheese, it is important to understand the history of this company and the geography of the region. In 1932, the first co-operative dairy of Isigny-on-Sea was formed. Fourty two farmers then linked together to promote the exclusive terroir of the milk and butter produced from the Isigny region. By 1970, there were over 800 co-operative farmers. In 1979, they fused with the co-operative of Sainte Mère-Englise to form the co-operative company now known as Isigny Sainte Mère. Isigny is one of the most awarded agri-companies in French Agriculture. It has twice won the Prize of Excellence at the Agricultural Open Competition in Paris (1990 & 2000). In 1990, it was the first company in France to self implement a Certificate of Quality Assurance. This means it can certify its product and milk from the cattle shed to the table. It is the companies pledge to quality and authenticity of its products.

What makes the milk here so exciting? Its the geographical position and the breed of cattle. The milk is collected from the La Manche region, which lies between the English Channel and the fresh water marshes of the Bessin and Cotentin. The grass and herbage of this region is rich due to the warm gulf airstream it receives. The soil is clay and silt, rich in trace elements. This leads to the exceptional flavour and butterfat content of the milk to produce the butter and cream of this region. The A.O.C status of this company includes 193 communes (110 in Cotentin & 83 in Bessin). The breed of animals used for milk production is the *Vache Normande*, a large chestnut brown and white cow with distinctive chestnut brown-rimmed eyes, which make them appear to be wearing glasses. The Vache Normande are a larger breed than most dairy cows, and they are a gentle peaceful breed. Livestock levels were decimated during the war. Hence, breeders along with the Ministry of Agriculture have worked to "Normandise" their herds to ensure cheeses in the area could be classed as A.O.C.

Camembert is one of the most emulated cheeses in the world, but it is not a true Camembert unless from this region. There are very strict rules in its production. The curds are hand ladled into hoops 5 times over a period of 45 minutes to ensure the correct texture and moisture. It is then dry salted before being left to mature in humidity and temperature controlled rooms for the next 21 days. The unique microflora encourages the soft fluffy white mould on the surface. All cheeses are hand selected and packed. The packaging of this cheese is vital in ensuring a continuing micro climate for maturation and safe transportation of the cheese.

There are different stages of ripening. Most locals in Normandy prefer a chalky 'Coeur' (heart) as the cheese ripens from the outside in. Over time, about 4-5 weeks to full maturity, it develops aromas of wet hay and cooked Brassica as it ripens. It will sometimes develop a slightly ammonia smell, which is a normal part of its maturation. It then leads to a more intense and lingering flavour. The curd of a fully ripe Camembert will never run like a Brie, but bulge forth. The rind of a ripe Camembert will be white and become mottled with orange specks on the rind. This cheese matches beautifully with lightly wooded Pinots, big rich Chardonnays or old Semillon with fresh or sun-dried pears.

Demi Pont L'Évêque

Cow's milk, washed rind

Normandy, France

This cheese is an A.O.C cheese from a village near Beuvron-en-Auge and Lisieux in Lower Normandy. Pont l'Évêque was granted A.O.C status in 1970. It is believed the forerunner of Pont l'Évêque was first produced by the monks in the 12th century. It used to be sold in the area as *Angelot* (which means either cherub or from the Auge area). This cheese has been heralded as being the forbearer for three of the cheeses in this offer. There is a reference to Angelot in the 13th century literary work '*The Romance of the Rose*' by *Guillaume de Lorris*. It is believed to be the oldest Norman cheese still being produced to date. It became available in Paris in the 17th century and changed its name to Pont l'Évêque, a market town in the *département* of Calvados between Trouville & Lisieux.

Pont l'Évêque is a soft washed rind cheese. All milk must come from Normandy or Mayenne. It takes generally 3 litres of milk to make a 400gm Pont l'Évêque. The curd is hooped into square moulds and placed on racks in a warm room to encourage fast draining. Once removed from the hoops, they are transferred to a *hâloir* (drying room) for up to 5 days. Here they are turned daily. They are salted, washed and brushed. For the next 2-7 weeks, depending on size, they are washed and turned daily to form the pinky-orange crust and the holes or eyes in the *pâté*.

Pont l'Évêque should have a moist, slightly sticky rind with no apparent cracks in the surface. The aroma can be quite smoky, even leaning towards smoky bacon with hints of hay & barnyard characters. If the rind is too white, it means it has been kept in a cold environment for too long. The flavour can be sweet with a sometimes meaty flavoured and the texture should be bulging never runny or soupy.

This is the first time we have offered a demi Pont l'Évêque produced by the Isigny Ste Mere co-operative, as we usually source it from the Graindorge Fromagerie. Pont l'Évêque comes in various sizes. *Grand* Pont l'Évêque is square and 20 centimetres across. Pont l'Évêque is square and 12 centimetres across. *Petit* Pont l'Évêque is also square and 9cm across. *Demi* Pont l'Évêque, the size for this offer, is rectangular and is about 12 by 6.5 centimetres. This cheese is a heavenly match with cider or beer.

Livarot

Cow's milk, washed rind

Normandy, France

Livarot is another of the AOC cheeses for this offer. We are offering the mini Livarot, which is a 250gm unit. The forbearer of this cheese is also the Angelot, from which Pont l'Évêque is derived, except these Angelot were round. Like Pont l'Évêque, it was heavily consumed in Paris. It reached its peak of popularity in the 19th century where it was nicknamed the 'poor man's meat'. This was due to its high nutritional values and its taste being almost similar to that of a good steak. In 1877, it became one of the most highly produced cheeses, with 200 affineurs ripening 4 million Livarot per year! (*Handbook of Cheese* by *Alix Baboin-Jaubert & Marie Quatrehomme*)

Livarot gets its name from the town in the Calvados *département* where it was originally produced. Under AOC regulations this cheese must be produced in the area between Orne and Calvados. Today most Livarot comes from the valleys of Viette and Vie. It is also often nicknamed 'The Colonel' because of its distinctive raffia binding, reminiscent of the stripes on a Colonels hat.

During the production process of this cheese the curds are cut twice, once after being set with rennet and then again after a period of resting. They are then moulded. The cellars where the un-hooped cheeses are salted have a characteristic apple odour from the yeasts added to the cheese. This is the start of the ageing process. The cheeses are coloured with annatto (the seed from the native South American plant) and washed and turned regularly for between 5 to 8 weeks, depending on size. Livarot is hand sorted through the ageing process with all inferior products rejected.

This particular Livarot on offer come from the E. Graindorge Fromagerie. In 1910, Eugene Graindorge was a farmer in Renouard in L'Orne. As was the tradition of all farmers in that period, his Livarot were made with the milk of Norman cows. He then started to age his neighbours Livarots. With the success of this, he decided to become a full time Fromagiere and devote his time to this craft, with the ageing of Livarot being his primary interest. In 1935 his son Bernard joined him. Producers would bring their white or unripened cheeses to Graindorge to be aged. Once aged, the cheeses were then sold to wholesalers who sell them to retail outlets. Each week in Livarot (the town), the weekly cheese market was held where farmers proposed their production to the affineurs. The responsibility of the affineurs was to ensure the quality of the cheeses by cellaring, turning and grading. In the 1950s, this process was reduced to a trickle by the introduction of multinational dairies and mechanisation where farmers sold their milk to the dairies and stopped farmhouse cheese production. Bernard Graindorge decided to set up a dairy specialising in both the manufacture and the affinage of Livarot in the town of Ticheville. Since 1910 this company has been handed down from father to son, which has ensured the continuation of traditional methods of production and the authenticity of the product. It is the last family owned dairy to produce the 3 great A.O.C cheeses of Normandy - Livarot, Camembert and Pont l'évêque

Livarot has a very distinctive orange rind from the annatto. The crust can be quite sticky and granular. The pâté or texture of the cheese is quite moist and spongy. It has aromas of straw and is quite spicy and savoury with a strong meaty flavour, depending on the season and the size of the cheese. I still remember my first taste of Livarot and I could have sworn I was eating a well-aged porterhouse! Livarot is a sensational match with Normandy ciders, Burgundy & Rhône style reds, or for something a little different, a late harvest Alsace style Riesling.

Tresor

Cow's milk, washed rind

Normandy, France

This is the third of our four cheeses from the Isigny Ste Mere dairy. The milk for this particular cheese comes from around the La Marche region of Normandy, the peninsula that juts into the English Channel. This is the third cheese in this offer that has been derived from the 5th century cheese Angelot. In later language usage, the word Angelot was also used to mean coinage. This could be representative of the old barter system where the Angelot was used as a barter item. The word Tresor literally means treasure.

Tresor is typical of Normandy washed rinds, however I find that it is not as pungent as Livarot or Pont l'évêque, yet tends to be softer and runnier than both of them. Like a cross between a Brie and Normandy washed rind in texture, the Tresor is typically quite sticky and thick. It has a rich clotted cream flavour that can be quite sweet with a faint yeastiness from the washed surface. I love it with a good cider.

Mimolette Vieille

Cow's milk, semi hard

Normandy, France

The name Mimolette Vieille refers to cheese aged for over 9 months, generally between 12 to 14 months. It is a semi hard pressed curd cheese. This cheese was created in the 17th century in the north of France when Flanders was a part of France. It comes from the French term mi-molle that refers to the pâté of the cheese. The word vieille means aged. It is derived from the Dutch cheese, Edam, and is similar in character in shape. The distinctive bright orange colour of the pâté of the cheese is from annatto (colouring naturally derived from the Annatto tree) used in production.

When very well aged (i.e. up to 2 years), the surface of the cheese can become heavily pock marked often looking like a rusted cannon ball. Les cirons, or cheese mites cause this. Cheese mites are vital

in the ageing of Mimolette. As they become aged, they develop a crusty brown rind and a red-orange interior with a strong sweet nutty flavour. They can be reminiscent of the caramel in a crème caramel when freshly cut. At this nine-month-old stage they have a mellow and fruity tang. It is often used at this age for grating or as an aperitif with a sherry or light wine.

La Roche

Cow's milk blue

Lyonnaise, France

Due to a number of complex factors, Normandy does not produce any blues. So to please all you lovers of blue and to help balance the richness of the washed rinds on this offer, we have chosen a delicate creamy blue from the Lyonnaise region. It is approximately 3 months in age. This blue was created by the modern producer, Fromagerie Guilloteau, who has developed ultra filtration techniques to create very creamy and highly nutritional cheeses. This process creates a smoother curd with an even texture and generally higher calcium and trace element levels than traditional pasteurisation techniques. This is the same producer that gave us the Brebicet in offer 02/05.

Once the curds are formed during the production process, a blue mould is introduced to develop an even distribution of blue vein when the curds 'knot' together. The mould is helped to develop by spending 2 weeks in warm rooms before being placed in humidified ageing rooms. Here a thin white rind develops with the interior becoming evenly veined. It is a smooth creamy blue with a delicate aroma and a mild blue flavour. Similar to Bresse Blue with a cleaner, less creamy/buttery flavour.

....food ideas

Veal Liver with calvados and crème fraîche

- 2 tablespoons butter**
- 6 sage leaves**
- veal liver (about 180gram piece)**
- ¼ cup calvados (apple brandy)**
- 2 teaspoons French or Dijon Mustard**
- 1 tablespoon crème fraîche**

Method

Melt butter in a heavy based fry pan on a medium heat.

Add sage and a pinch of salt and pepper and fry until sage is crisp. Remove sage and drain on absorbent paper.

Continue cooking butter until golden brown.

Season liver and cook in pan for 1-2 minutes each side, depending on thickness, until medium rare. Remove and allow to rest for 5 minutes.

Add calvados to the pan and cook until a syrup has formed (the calvados may flame as it is added)

Turn off heat, stir in mustard & crème fraîche. Season to taste. Serves 1

Pork escalopes with apples, calvados & crème fraîche

- 2 tablespoons butter**
- 2-3 apples finely sliced**
- 4 pork escalopes (about 125grams each)**
- ¼ cup calvados (apple brandy)**
- 1 tablespoon crème fraîche.**

Method

Pan fry escalopes in butter until just cooked. Remove and rest in a warm place.

While resting meat, pan fry apples in same pan until just cooked, add calvados and flame to caramelize the apples.

Add crème fraîche and stir to form a sauce

Return pork to the pan and gently reheat.

Serve with a lightly dressed green salad. Serves 2

Apple puffs à la Normande (serves 4)

- 6 sheets of RHCL puff pastry**
- 1 egg white**
- ¾ cup pure icing sugar**

Take each square of pastry and cut in ½ to form rectangles. Place them side-by-side on a lined baking sheet and prick them all over with a fork. Blend egg white with icing sugar and blend using a wooden spoon for 2 minutes, or until well combined. Spread this icing mixture over ½ of the puff pastry rectangles. Bake in a moderately hot oven (200° C/ 390° F) for 12-15 minutes.

- 750 grams apples**
- 50 grams melted butter**
- 2/3-cup castor sugar firmly packed**
- 30 grams flaked almonds**

Peel and slice apples and cook in the butter with the castor sugar for 15 minutes. Brown the almonds in a frying pan over a low heat, stirring constantly with a wooden spoon until browned. Spread the cooked apples over the plain pastry square, cover with the iced pastry square and sprinkle with the toasted almonds

(from Larousse Gastronomique, reprinted 1999)

Our favourite things from the larder...

from the RHCL kitchen...

Apple cider syrup cake in a tin

The staple produce of the Normandy region is apples, butter and cream and so what better way to incorporate them than in a syrupy cake. Zoi Condos, our in-house pastry chef, has developed a beautiful butter cake recipe baked with apples through it and drenched in luscious cider syrup. Perfect served warm with Isigny Ste Mere Crème Fraîche and calvados.

Butter Sables

Butter from the Normandy region is regarded as one of the best in the world. So based on this, but using Australian product, Zoi has created a crumbly sable. Think of these as the French version of English Shortbread except they tend to be thinner and finer in texture. They do not contain rice flour like Scottish/English shortbreads. Serve with coffee or as a biscuit with poached winter fruits and ice cream. Add a dash of your favourite liqueur. Packaged in RHCL biscuit boxes, the minimum weight is 200gms. Perfect for home or for a gift when popping over to visit friends.

RHCL Thin Apple & Cinnamon Tarts (Fine tartes aux pommes)

We have recently started making these in our pastry kitchen and it has proven to be the perfect quick Winter dessert. There are a lot of devoted local customers who pop in on their way home for a warming dessert on a cold Winters evening. On a thin puff pastry base, the finely sliced apple is arranged and baked with a generous sprinkling of cinnamon. Available as single units, or as a **cheese club special in packs of 4 for \$13.**

RHCL Rabbit & Duck Terrine

Made by our chefs here at Richmond Hill Cafe & Larder, these have a dedicated following. We are creating a game terrine that changes with the seasonal availability of game meats. We have sourced a great supplier of rabbit and game birds like pheasant and guineafowl. For this, our chef has used the rabbit and the duck livers to create a marvellous terrine. This matches superbly with Annie Smithers' Apple & Rosemary Jelly.

Poulet Vallée d' Auge

Due to popular demand, we are again offering a fully prepared meal idea for you to have on hand. This is a fantastic recipe from Normandy using apples and free-range chicken. Each serve is packed in our sealed bags ready to pop in the freezer or into the fridge for a quick and easy dinner this week.

larder things...

We have come up with a variety of condiments and all things Autumnal for your pantry and fridge.

Annie Smithers' Apple Jellies

Annie Smithers has been a friend of Stephanie's for many years and we love the fact that she has created her own range of apple jellies. Made the old fashioned way to create beautiful clear jellies, these can be used either for sweet or savoury purposes. The apple & rosemary jelly would be fantastic as an accompaniment to our Game Terrine. Use them to deglaze pans after cooking pork fillets with some white wine or verjuice and then add a dollop of crème fraîche to create a sauce. Or, serve with scones or pikelets for afternoon tea. These jellies come in 350gm jars like our RHCL preserves and are a beautiful old-fashioned product to make any Nanna nod her head in approval.

RHCL Mushroom Confit

With this year being a poor mushroom season due to lack of rain, we have been busy making mushroom confit with a mix of wild and cultivated mushrooms. This product is an essential for the fridge for quick and easy dinners and entertaining ideas. Top savoury pikelets, tiny Melba toasts or baby tartlet cases with mushroom confit mixed with crème fraîche and a piece of chive for an elegant but dead easy pre-dinner nibble. Alternatively, toss some confit through hot pasta to make a quick & simple meal for the family.

RHCL Puff Pastry

For those of you who do not have the time to make your own, these sheets are perfectly sized to be used for the apple puff recipe in our food ideas or just to be on hand for pies, individual tarts etc... Each square is 15 by 15 cm, with each pack containing 5 sheets.

Shopping List Offer 05 / 05

Other goodies...

Spiced Almonds

These are always handy to have in the cupboard. They are a very popular item here at Richmond Hill Cafe & Larder. We use them on our tapas menu and they are great served lightly warmed from the oven. They are a warm woody spice, not a hot fiery spice. Perfect as pre dinner nibbles.

Beech's Sun dried Pears

Barmera, Riverland, South Australia

The Beech family are the only dried fruit producers that we use. We have had this company on board since we started 8 years ago and the quality is still phenomenal. Why do we love them so? They use no sulphur in the drying process at all and the fruit is still moist and lush. There is not a hint of leather texture to these fruits!! They unfortunately do not produce apple to fit in with the Normandy theme, but they do a great pear. Match them with the cheeses on this offer and see how they alter the flavour of the washed rinds, heighten the intensity of the blue and amplify the caramel of the Mimolette.

Isigny Ste Mere French Butter

For this offer, we are replacing our normal Lescure butter with the Isigny Ste Mere brand. As with all their products, the milk is from Normande cows. Available in 250gram rolls only and as salted or unsalted butter.

Isigny Ste Mere Crème Fraîche

Normandy, France

You hear Jamie Oliver and Nigella Lawson talking about using crème fraîche, well use the traditional French variety and taste the difference. It has a much smoother and richer taste than Australian crème fraîche. Wherever a recipe asks for sour cream, replace it with crème fraîche for a superior end product.

Isigny Ste Mere Crème fraîche with Calvados

Normandy, France

One of my personal favourites, I still remember when I first tried this. I am not ordinarily a cream eater, but when I tried this I sat and ate it straight from the tub. Spectacular with our apple and cinnamon tarts, the veal liver or pork escalopes recipes in the 'food ideas'.

RHCL Cheesy Mix

Back by popular demand! After its popularity on the last offer this item is back to stay and available at anytime for you to order through The Cheese Club. For those who didn't order it last time, it makes the most delicious cheese on toast.

Grana Padano & Parmigiano-Reggiano

Cow's Milk, Emilia-Romagna, Italy

For many of our members, getting to the shop for a good wedge of Parmesan is not that easy. So this product is available to our members all year round. To help keep your Parmesan, do not keep it wrapped in gladwrap. Keep it in our special paper, or I wrap mine in a brand new chux wipe or muslin cloth, then pop it in a freezer bag and leave it in the door of the fridge. The chux / muslin absorbs the oil and the bag stops it from drying out

Tradition de Touraine

Goat's Milk, Touraine, Loire, France

This is basically the pasteurised version of the A.O.C status Ste Maure de Touraine. This is a very traditional style goat's cheese. When made, this cheese is formed in a long cylindrical container and a long straw is inserted in the middle after being removed. This performs an important function. During the ripening period of 10 days to one month, the cheese is suspended to allow air to circulate around it and thus develop an even development of mould. The airborne flora turns the rind to a bluish ash colour. As it ages, it becomes more tart and a hazelnut taste develops. After 4 weeks of ripening, it becomes harder and saltier but with good mouth feel.

Le Chevrot

Goat's Milk, Celles sur Belle, France

Made in the west of France by the co-operative producers 'Serve & Belle'. It is a surface ripened goat's cheese that is fantastic for both table and cooking. The curds are hand ladled and ripened with a geotrychium mould. When young they virtually have a chevre pâté, but as they ripen they become dense, moist and crumbly with a long lingering flavour that is not too "goaty" and definitely not hot or peppery. A very typical example of goat's cheese from this region.

Soignon Peppered Buchette

Goat's Milk, Poitou, France

Our resident French Cheese Room manager, Claude Levi has been inventive and taken a simple and easily obtainable French goat's chevre and turned it into something special. We use our RHCL pepper mix to create a simple yet fantastic cheese for a platter or as a cheese to break up over salads or to toss through pasta. A good way to get kids and non-goat's cheese eaters to take to the variety. Soignon is one of France's largest goat's cheese producers.

wine...

Tasmanian Inn Cider

Glenorchy, Tasmania

This cider has been immensely popular here at Richmond Hill Cafe and Larder for many years. We feel it is the best cider going around at the moment. Made to traditional recipes with fantastic quality Tasmanian apples from the Huon Valley. It has a strong fermented apple flavour with a powerful yeastiness and a strong kick. It is old fashioned in that it has an alcohol content of 8%.

2003 Marc Bredif Vouvray

Loire, France

This 100% Chenin Blanc comes from the lower slopes of the Loire Valley in Vouvray & Vernou sur Brenne. The soils of the area are typical of the region consisting mainly of chalk clay with some flinty clay. This Vouvray is aged in vats for 6 months on lees before fining and bottling. The potential ageing of these wines are for 5-20 years. It has a pale gold green colour with very expressive aromas of yellow ripe fruits like peaches along with some characters of tropical fruits such as pineapple. It has a pleasant freshness with fruity notes. Ready to drink now but able to mature. Crisp & light, it will make a lovely match with the goat's cheeses on the shopping list.

2003 Hugel et Fils Gentil

Alsace, France

The Hugels have been vigneron in the Alsace for over 350 years. Their wine is basically a dry white. It is made up of Gewürztraminer with some Pinot Gris, Riesling, Muscat and Sylvaner. This vintage was considered to be the best vintage in the Alsace region since 1893. Vines came into bud early and it was a hot dry summer. Cropping volumes were down by 25%, which resulted in richer fuller wines with a lower acidity level. The Gentil displays a pale green colour with a fresh open bouquet that is aromatic and perfumed. It has a crisp refreshing palate with the typical spicy flavours of Gewürztraminer balanced by the flintiness of the Riesling, and filled out by the body and rapines of Pinot Gris and Muscat. We think it will match well with the richness of the Livarot.

2004 Alasia Moscato d' Asti (DOCG)

Piedmonte, Italy

This wine is from the Monferrato hills in the province of Asti in Piedmonte. The soils of this limestone are typical limestone clay soils of the hills. It has powerful aromas of honey, flowers and fresh grapes. It has an intensely sweet flavour with notes of grape, citrus and pear yet finishes with a refreshing acidity. The nose has aromas of flowers and honey. A fantastic style if you have never had it before. We have matched this with the Demi Pont L'évêque.

2001 Villa Antinori Toscana IGT

Tuscany, Italy

This wine is a mix of 60% Sangiovese, 20% Cabernet, 15% Merlot and 5% Shiraz. The climate of this vintage in Tuscany saw good rain with higher temperatures than normal. The summer saw high daytime temperatures with cool nights that ensured full ripening of all varieties. It was aged in a mix of French, American and Hungarian oak for 12 months and then saw at least another 8 months in the bottle before release. It is a deep ruby red in colour with hints of berry. It has complex yet elegant tannins that are balanced with a good soft lingering finish. The savoury nature of these wines will match the spicy fruity nature of the Mimolette Vieille.

2004 Georges Duboeuf Chiroubles

Beajoulais, France

This is a typical example of the Beaujolais style. It is a light playful wine with a very aromatic nose that has excellent depth. It has hints of berry strawberry with notes of black cherry. A soft fruity wine with a smooth seductive quality. A typical red to match with the richness of a Camembert.

2004 Domaines Perrin Reserve

Cotes du Rhône, France

From vineyards in Grand Prébois and Vinsobres. The soils of the vineyards in Grand Prébois are limestone and gravelly clay whilst the Vinsobres vineyards are mostly quartz and limestone. This wine is a typical Cotes du Rhone made up of 60% Grenache, 20% Shiraz and 20% Mourvèdre. It has a beautiful deep red hue with a nose that displays hints of caramel, spice and some red berry fruits. It has a long palate with fine tannins. I am looking forward to trying this with the Tresor.

2003 Domaine de Coyeux

Beaumes de Venise, France

This vineyard is in the commune of Beaume de Venise and the Coyeux vineyards are on the rock mass of Montmirail. The calcium rich base of the bedrock soil lies beneath rich deep soil rich in trace elements. These vineyards are at 260m altitude and thus have a cooler climate than lower down the valleys. It is a Mediterranean climate with the grapes handpicked over the harvest period to ensure full ripeness. This wine displays a green tinge with a powerful nose. There are aromas of white flowers and honey. With a mouth feel that is round and soft, but avoids cloying with a lifted acidity to the finish. The light sweetness for this wine will go beautifully with the La Roche.

1999 Chateau d' Yquem,

Sauternes, France

This is the summit of all sauternes in the world. It is one of those wines that one should aim to try before they die. (I know my wine industry partner has it on his wish list). Chateau d'Yquem was established in the 12th century. It is 80% Semillon and 20% Sauvignon Blanc. On average there is only 5500 cases produced per vintage and it is not made every year, only when the conditions are right. They pick individual botrytis affected grapes 6 times per vintage on average. They only crop at half a ton per acre. We have managed to procure this wine at this amazing price exclusively for our cheese club members. The bouquet of this vintage for a young wine is already intense and displays aromas of yellow fruit, spices, dried fruit, aromatic plants and an elegant oak structure. It has a beautifully full palate with great acidity to end in a beautifully smooth and soft aftertaste. It is a wine to have on hand later this year when we finally get our first Roquefort into this country one of the world's classic cheese and wine matches.

The Cheese Club

Invitation to Order Offer 05/05

PLEASE CHECK YOU HAVE COMPLETED AND SENT ALL THREE ORDERING SECTIONS.

ORDER FOR (name): _____ phone: (____) _____

Delivery & Payment Details:

Name: _____

Delivery address: As per my file Or my new delivery address:

State: _____ Post code: _____ Contact phone: _____

Is this a permanent address change? - please circle YES / NO

Would you like to receive future offers by e-mail? - please circle YES / NO

E-mail address: _____

Payment details

As per my file amex mastercard bankcard visa diners cheque
 Or my new credit card: Please keep new details on file: YES NO

Type: _____ Number: _____

Expiry Date: ____/____/____ Signature: _____

• Please make cheques payable to Richmond Hill Cafe & Larder (not The Cheese Club)

1. Cheese Club Offer 05/05 July 2005				1 of 3
Cheese- Please tick the cheeses and sizes you wish to purchase	Blue Ribbon Size	Essential Size	Price	Total
Camembert 250gm unit	<input type="radio"/> 1 units \$ 15.00.00	<input type="radio"/> 1 unit \$ 15.00.00	\$15.00/unit	
Demi Pont L'Évêque 175gm unit	<input type="radio"/> 1 unit \$13.00	<input type="radio"/> 1 unit \$13.00	\$13.00/unit	
Mini Livarot 250gm unit	<input type="radio"/> 1 unit \$16.00	<input type="radio"/> 1 unit \$16.00.00	\$16.00/unit	
Tresor*	<input type="radio"/> 300g \$18.30	<input type="radio"/> 150g \$9.15	\$61.00/kg	
Mimolette Vielle*	<input type="radio"/> 400g \$24.40	<input type="radio"/> 200g \$13.80	\$ 69.00/kg	
La Roche ¼ wheel 250gm approximately	<input type="radio"/> 1/4 unit \$16.00	<input type="radio"/> 1/4 unit \$16.00	\$ 64.00/unit	
Cheese Box Subtotal				

*Please note that price is per kilogram only. Actual weight and cost may vary slightly depending on the size of the cheese cut. As there are limited stocks available for some cheeses, ordering will work on a "first come first served" basis. If a cheese is unavailable we will substitute it with the closest alternative

2. Our Larder Favourites	2 of 3	Price	Quantity	Total
Apple Cider Syrup Cake in a tin	400gm	\$11.00		
Butter Sable	200gm	\$12.50		
RHCL Thin Apple & Cinnamon tarts	1 unit	\$3.80		
RHCL Thin Apple & Cinnamon tarts special	4units	\$13.00		
RHCL Rabbit & Duck Terrine*	Approx.250gm	\$55.00/kg		
RHCL Poulet Vallée d'Auge	2 serve	\$21.00		
Annie Smithers Apple Jelly	350gm	\$10.00		

Annie Smithers Apple & rosemary jelly	350gm	\$10.00		
RHCL Mushroom Confit	150gm	\$9.50		
RHCL Puff Pastry	5 sheets	\$5.50		

Continued overleaf

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