

richmond hill cafe & larder
the cheese club

Spring Cheese Offer 07/04

Welcome to the penultimate Cheese Club Offer for 2004. With the Spring Racing carnival in full swing in Melbourne and some (hopefully) beautiful weather on its way for all of us, we have a perfect selection of cheeses and picnic goodies for you to make the most of the spring weather.

This Offer we have an interesting mix of cheeses for you to enjoy. There is another beautiful but very different little French goat's cheese, Le Chevre. Also from France comes Chaource – in 250g units it is perfect to serve whole and if very runny you can even cut the top off and eat with a spoon! From the Quicke Dairy in Devon we have their oak-smoked cheddar and from Ireland the renowned blue cheese Cashel Blue. For those who enjoyed Piave there is Montasio, another beautiful Italian hard cheese that we have long been ageing. And lastly from the Bruny Island Cheese company comes Oen, a washed rind cheese wrapped in vine leaves made by Nick Haddow, whom long-standing Cheese Club members will remember as the very first Cheese Club Manager!

Our shopping list is filled with hamper ideas to enjoy at the races or on that spring picnic. And sommelier Brian Wane has put together a wonderful selection of wine, beer and cider – and champagne of course! Please note: for members ordering larger quantities of wine and other non-perishable items we can use a road freight service for delivery to keep costs to a minimum.

Christmas is fast approaching and once again we are offering 15% off a selection of RHCL Christmas items exclusively for Cheese Club members who order before the end of November. Details of these items, as well as a copy of the RHCL Digest and some very special Christmas cheeses are included with this offer.

We will be sending your cheeses to you on Monday 25th October and they will be with you on or after Tuesday 26th October - just in time for Melbourne Cup Week. The Christmas Cheese Club Offer 08/04 will be sent to you in late November with your cheeses to arrive on or after Tuesday 21st December, timed to arrive in perfect condition for Christmas Day.

Enjoy!

The Cheese Club Team

As always, the latest Cheese Club Offer and order form can be viewed on-line at our website at www.rhcl.com.au. If you would like to receive future offers by email, please phone or email with your details. We also welcome phone, fax and mail orders. Feedback from Cheese Club members is always encouraged. Please do not hesitate to call either Marion, Claude or Luisa during business hours.

RHCL News: *The Cook's CompanionII* has just been released. Expanded, updated and revised, this is the essential reference book for the Australian kitchen. All copies come with a 'Shopping List' and are personally signed by Stephanie Alexander.

The Good Times Roll Again! Live Jazz with Rebecca Barnard & the Santa Babies. Tapas, cheese, bubbles and a Christmas treat. Monday 29 November at 7pm. \$70pp.

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What is in the
Spring 07/04 offer?

blue ribbon size	essentials size
<p>1 x 190g le chevrot goat's milk, surface ripened Poitou, France</p>	<p>1 x 190g le chevrot goat's milk, surface ripened Poitou, France</p>
<p>1 x 250g chaource cow's milk, white mould, Champagne, France</p>	<p>1 x 250g chaource cow's milk, white mould, Champagne, France</p>
<p>1 x 250g oen cow's milk, washed rind wrapped in vine leaves Bruny Island, Tasmania</p>	<p>1 x 250g oen cow's milk, washed rind wrapped in vine leaves Bruny Island, Tasmania</p>
<p>300g x montasio cow's milk, semi-hard Trevisio, Italy</p>	<p>150g x montasio cow's milk, semi-hard Trevisio, Italy</p>
<p>150g x quickes smoked cheddar cow's milk, semi-hard, smoked Devon, England</p>	<p>150g x quickes smoked cheddar cow's milk, semi-hard, smoked Devon, England</p>
<p>300g x cashel blue cow's milk, blue mould Tipperary, Ireland</p>	<p>150g x cashel blue cow's milk, blue mould Tipperary, Ireland</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 and ask for Marion, Claude or Luisa

Deadline for ordering is Wednesday 20th October, 2004
You will receive your order on or after
Tuesday 26th October, 2004

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cheese notes

le chevrot

goats milk, surface ripened

Poitou, France

Le Chevrot is an artisanal goat's cheese similar in style to the more famous Chabichou. It is produced by Sevre et Belle, a small cooperative originally founded in 1893 in the village of Celles-sur-Belle in the west of France and which specialises in the production of soft goats cheeses. It is located in the heart of Poitou, the region where over eighty per cent of all French goats cheese is produced.

When phylloxera destroyed the original nineteenth century vine stocks in Poitou as well as the rest of France, dairy production naturally took over. It was from this time in particular that the reputation of goat's cheeses from the region was established and continued to grow.

Traditional methods of cheesemaking continue to be used in the production of Le Chevrot, with the cheeses still being hand-ladled into moulds and salted, turned and packaged by hand. This is combined with modern industrial practices, such as an air filtration system to eliminate airborne yeasts.

A beautiful looking cheese, Le Chevrot has a pale creamy yellow rind and a semi-soft interior. Its wrinkled rind is a telltale sign of the use of *geotrychum* moulds. When young, it is delicately yeasty and aromatic with a fine moist texture. As it ages, the interior softens and the flavour becomes nuttier and full-bodied with a denser, creamier pate, more complex flavours and a faint acidity on the finish.

chaource

cows milk, white mould

Champagne, France

Sometimes a cheese comes along that is so refined and moreish that it is almost impossible to resist – Chaource is such a cheese. It is sold throughout France at varying stages of maturity, but in season the rind should be pure white with a fluffy coating of *penicillium candidum* that should be relatively untouched by human hands.

Chaource is made within specified areas of the Bourgogne and Champagne regions in north-east France, and is only been protected by the French AOC laws since 1977. However, its roots go a long way back in history, having first been made in the fourteenth century, and it was the favourite cheese of Louis X's Queen.

The local cattle are Brunnes des Alpes, Frisonne Francaises and Tachetées de L'Est. In the production of Chaource, the milk is allowed to ripen naturally before rennet is added. After drainage in their hoops, the cheeses are lightly salted and dried on shelves, then the very young cheeses are sent to the famous family of *affineurs* (cheese maturers), the Rouzaire family in the Ile de France. It is here that the white mould cheeses develop their characteristic fluffy penicillium rind.

r i c h m o n d h i l l c a f e & l a r d e r t h e c h e e s e c l u b

Due to its unusual tall shape, Chaource rarely breaks down to a soft oozing mass; perfect ripeness is a centimetre or so of softening from the rind and a firmer yet delicate 'pate' in its centre. Best in Spring and Autumn, cheeses produced at these times have a characteristic button mushroom aroma. They are deliciously creamy and nutty with a lightly acidic, clean mouthfeel that can be faintly sweet. Chaource should 'melt in the mouth like light snow.'

o e n

cows milk, wine washed rind wrapped in vine leaves

Bruny Island, Tasmania

Longtime Cheese Club members may remember Nick Haddow as the founding Cheese Club Manager here at Richmond Hill Café & Larder. Since then he been learning the craft of cheese-making, both in Europe and Australia, before establishing the Bruny Island Cheese Company with partner Leonie Struthers on Bruny Island in southern Tasmania.

The Bruny Island Cheese Company is dedicated to producing cheese using traditional methods. "We are traditionalists, who recognise that great cheeses were made for centuries, before modern technology played a role. We believe passionately in the old way of making and maturing cheeses."

For this Cheese Club we have Oen, a hand made washed rind cheese produced in individual 250 gram units and wrapped in vine leaves. With a name derived from oenology, Oen is a cheese...'born in a vineyard [and] made for wine.' The young units of cheese are lightly washed with Pinot Noir before being wrapped in vine leaves and matured for eight weeks. The leaves help protect the surface of the cheese, creating a moist surface which encourages the flavour of the cheese to develop. When mature, Oen can become quite pungent. It is quite dense and fudgy in texture, with a distinctive wine aroma and a soft butteryness on the tongue.

m o n t a s i o D O P

cows milk, semi hard

Treviso, Italy

Montasio's history can be traced back to the middle of the 14th century. As with so many European cheeses, it is believed to have been invented by a monk from the Abbey of Moggio who was in charge of the upkeep of the mountain huts. Often used for cooking and grating in Italy, Montasio was first produced in the province of Friuli, where production was confined until the late 1700's when the cheese was in danger of dying out altogether. It was then that production area of Montasio was expanded to include regions such as Venezia, Belluna, Treviso, parts of Venice and Padua. Its DOP (protected denomination of origin) status protects the area and the methods used in the production of Montasio. Set up in 1984, the Consorzio per la Tutela del Formaggio Montasio was set up by producers to protect the production, sale and unique character of Montasio.

Montasio derives its name from the rich pastures of the Alpi Giulie or Montasio massif in Friuli, which is where the cattle used in the production of this cheese graze. The unique character of the cheese derives from the milk produced from these pastures.

r i c h m o n d h i l l c a f e & l a r d e r t h e c h e e s e c l u b

Montasio has a smooth even yellow rind with the word Montasio stamped around the outside. The pate is close textured and yellow in colour. Young cheeses have an elastic texture with a few eyes (holes) and a mild and fruity, slightly salty flavour. As it ages, the rind dries and darkens and the pate becomes grainier in texture. Cheeses that are aged for over nine months, such as the wheels we have for this Cheese Club, are more piquant and have a spicier, stronger flavour that hints at pineapple and tropical fruits.

q u i c k e s s m o k e d c h e d d a r

cow's milk, semi-hard, smoked

Devon, England

The geographic origins of cheddar are indisputably linked to the fertile countryside of Devon and Somerset in South West England. While no cheddar has ever been made in the village of Cheddar itself, cheeses produced by small farms scattered across the surrounding Mendip hills became known as the 'cheeses from Cheddar' by visiting tourists during the 17th century. And cheeses were being matured in the Cheddar Gorge caves as early as the 15th century.

Finding good hand-made farmhouse cheese is getting harder and harder, and sadly Quicques is the last remaining traditional cheddar still in production in Devon. Quicques cheddar is made by the Quicke family in the village of Newton St Cyres, near Exeter in Devon. The family has been farming here for over four hundred years but only returned to cheesemaking in the early 1970's with the aim of making the best cheese in the world. Each cheese is handmade by one of nine cheesemakers, made from milk from their own dairy herd of Holstein Friesians, with the lush dairy pastures ensuring the highest quality milk.

The cheddaring process is exclusive to cheddar and was invented probably through trial and error. It involves the repeated piling and cutting of the curd in order to remove the whey and break the curd into fine particles that are smooth and silky. This method, which includes double scalding and subsequent ageing, gives cheddar its close texture and unique long flavour. Quicques Cheddar is still matured in the traditional manner, pressed into muslin lined moulds and matured on traditional wooden racks where it is turned daily to ensure even maturation for at least twelve months.

The smoked cheddar we have for this Cheese Club Offer is smoked on the Quicques farm using oak chips from nearby woodlands. It is smoked for up to four hours, and it has a distinctive smoky aroma and a deep red-brown colour. The cheese has a rich nutty flavour and a slightly drier texture than unsmoked cheddar.

c a s h e l b l u e

cows milk, blue mould

Tipperary, Ireland

Cashel Blue is Ireland's most famous blue cheese. It was first made in the 1980's by Jane and Louis Grubb on Beechmount farm, using milk primarily from their own herd of 130 Holstein Friesian cows. The cheese takes its name from the Rock of Cashel, an outcrop overlooking the Tipperary plain near the village of the same name.

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The impetus to make the first blue cheese in Ireland came from the glut of milk in Europe in the 1970's, which necessitated finding ways to use the excess of milk on their dairy farm. With several other Irish farms, such as Milleens and Gubben, having already turned to farmhouse cheesemaking, and with no existing Irish Blue, Jane and Louis began to research and experiment. Two years later came the first commercial production of Cashel Blue.

All milk used in the production of Cashel Blue is pastuerised. It is put into a 500 gallon vat, *Penicillium roqueforti* is added and the temperature raised. The curds are cut by hand, then drained in scrim cloth (raw Irish linen) and put into moulds, not pressed so as to retain their moisture. Over the next three days it is drained and turned. The wheels are put into brine for a day and then pierced with stainless steel needles to allow oxygen to enter the cheeses and aid the development of the blue mould. The wheels of Cashel Blue are then matured for twelve weeks.

Cashel Blue is made year round, but the best cheeses are made between April and October, when the cows are grazing on the lush green pastures of south-west Ireland. When young, Cashel Blue is quite firm and moist with a fresh, slightly sharp flavour. As it ages, the flavour mellows and deepens, developing a greater complexity with little salt and a rich melt in the mouth creaminess.

the cheese club recipe ...

from Quicke's Dairy comes this delicious soup recipe. The flavours of the oak smoked cheddar work particularly well with the haddock, but any mature cheddar could also be used. Use any flaky white fish in place of haddock.

leek & potato soup with smoked cheddar & haddock

Ingredients

700g Haddock	2 shallots
500g trimmed leeks	220g potatoes
40g butter	80g smoked cheddar
30ml double cream	salt, white pepper

Method:

Wrap the haddock fillet in foil with a knob of butter and seasoning. Bake it for twenty minutes at 180°C. Chop the shallots, leek and potato. Heat the remaining butter in a saucepan and sweat the vegetables for 10 minutes over a low heat. Add 1 3/4 pints of water and cook the soup for 10 minutes. Puree, stir in the cheese and season. Add the fish juices to the soup to warm through and serve.

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things to enjoy with your cheeses...

bread ...

RHCL water crackers new to our larder are these traditional water crackers. Handmade in our pastry kitchen here at Richmond Hill, they are the ideal accompaniment to all cheeses.

wine ...

NV Champagne Jacquesson Cuvée No 728 Dizy, France
Established in 1798 near Epernay, Jacquesson & Fils is one of the few remaining family owned vineyards in Champagne. Napoleon's favourite, the wine accompanied him on all his campaigns. Cuvée No. 728 is opulent and creamy, with citrus and hazelnut notes and a long crisp finish. Try with Le Chevrot and Chaource.

2004 TK Sauvignon Blanc Adelaide Hills, South Australia
A crisp and clean wine from winemaker Tim Knappstein. It has gooseberry characters with a hint of tropical fruit and a lingering finish. This wine complements Montasio beautifully.

2003 Broken Gate Chardonnay Adelaide Hills, South Australia
An elegant wine, Broken Gate Chardonnay has well balanced melon and stone fruit flavours with hints of French oak. It marries well with the richness of Chaource.

1999 Chalk Hill Shiraz McLaren Vale, South Australia
A wine of intense flavour and colour from fruit sourced from thirty years old vines. Spicy and intense, this is a full bodied wine with a rich mouthfeel. Pair with Quickes Smoked Cheddar.

2002 Evans & Tate Salisbury Botrytis Semillon Riverina, NSW
Golden and rich with well-developed marmalade and apricot flavours, this is deliciously toasty with a hint of oak. Sweet and soft on the palate, this is a perfect match to Cashel Blue.

good things ...

lowry peaks golden quince conserve From New Zealand comes this
beautifully rich conserve. The traditional gift of love for Greek Gods and Kings, the richness of the golden quinces matches beautifully with the cheeses on offer, particularly the Montasio and the Cashel Blue.

annie smithers morello cherry jam Annie Smithers produces a
range of conserves and jellies using old-fashioned fruits. These Morello cherries come from an orchard of eighty trees on the romantically named Cloud End Farm. All fruit is lovingly hand-grown and harvested to produce this lusciously rich and fruity conserve, the slight tartness of the cherries working beautifully with cheese.

fischer beer Produced in the city of Strasbourg in the Alsace region
of France, the Fischer brewery produces some of the finest French beers. Using centuries old German brewing techniques and the finest natural ingredient. Try with Oen, or with Quicked Smoked Cheddar.

kerisac cider From Brittany, Kerisac cider has been made for over
seventy years to a traditional family recipe. A dry cider made from a blend of five apple varieties, Kerisac cider is lively and bubbly with well balanced sweet/sour flavours. Drink with Oen.

cheese class

cheesemakers roar!

Should Australia's cheesemakers be allowed to make cheese with raw milk? This was the main question put to a panel of cheesemakers and industry identities at Cheesemakers Roar!, a public lecture held as part of Melbourne's Food and Wine Winter Festival in September. Moderated by *Food Lovers'* Joanna Savill, the panel represented everyone from "the babies to the granddaddies" of Australia's cheese industry, and while a range of issues were discussed, it was the ban on making cheese from unpasteurised milk that received the most air time.

This is certainly nothing new. The ban on raw milk receives a lot of media attention and frequently overshadows what many see as more pressing issues. Panelist Paula Jenkin, founder of Woodside Cheesewrights, mentioned that less than five percent of cheesemakers rated raw milk cheese as a major area of concern. She was backed up by Meredith Dairy's Julie Cameron, who pointed out that in the long list of challenges facing the production of quality farmhouse and artisanal cheese in this country, raw milk was far from top of the list.

Still, this did not mean that both cheesemakers were against the use of raw milk. In fact, the opposite is true. They, along with Carla Meurs and Ann-Marie Monda from Holy Goat and cheese legend Richard Thomas, believed the freedom to use raw milk was both exciting and challenging. While raw milk was not necessarily better than pasteurised, it did make unique, interesting cheese that better reflected the local character. To compete on a world scale, it would make sense for Australian cheesemakers to be allowed to do what most cheesemakers in the rest of the world have been doing for centuries. As Richard Thomas pointed out, the ability to use raw milk would definitely "add more colours to the cheesemaker's palette".

However, the main issue is, of course, one of safety - is cheese made from raw milk safe? It was generally agreed that good clean milk from healthy animals made safe cheese. Microbiologist Dr Ron Hull pointed out that raw milk in and of itself is not unsafe - it becomes unsafe only when it is handled incorrectly - and he believed the safety net needed to ensure the production of safe raw milk cheese was already in place. Cheesemaker, consultant and teacher Neil Willman did not agree - while he was not against raw milk cheeses he said that there was still some way to go before the industry could safely make them.

So, can Australian cheese lovers look forward to eating raw milk cheese anytime soon? The fact that the laws which prohibit raw milk are due to be reviewed in the third quarter of 2005 means there could be an end in sight, and Australian raw milk cheese could soon be a reality.

Tania Cammarano

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shopping list 07 / 04

spring picnic

our shopping basket is filled with delicious picnic indulgences to enjoy at the races or make the most of the Spring weather.

blinis

Our bite-sized yeast buckwheat pancakes are ideal for picnics and Spring entertaining. Top with smoked salmon or salmon roe and a spoonful of crème fraîche, and enjoy with a glass of champagne.

isigny crème fraîche

From the Isigny St Mere Dairy in Normandy, mix with chopped chives and serve with our blinis as above. Or dollop on mixed berries for a sweet treat.

spring's salmon caviar

Naturally harvested from the Yarra Valley in Victoria, Spring's salmon roe is a true indulgence. The perfect finishing touch.

kalamata olives

From olive groves at Terrane Olives in West Gippsland, these olives are hand-harvested to ensure the highest quality fruit. Marinated with garlic and herbs, they are succulent and meaty with just a hint of sweetness.

RHCL spiced almonds

Tossed in a mixture of cumin, sesame seeds, sea salt and extra virgin olive oil, these deliciously savoury almonds are perfect to nibble on with drinks.

tetsuya's black truffle salsa

Mix with unsalted butter and parmesan to make the ultimate truffle butter and serve with crusty bread. Also delicious tossed through pasta or with scrambled eggs.

natural bamboo party picks

A sophisticated alternative to the toothpick! Beautifully knotted, at 8 cm long they are perfect for hor d'oeuvres, cocktails and sandwiches.

njoi freemantle sardines

The finest Western Australian sardines from Fremantle marinated in the best extra virgin olive oil and the flavours of the Australian bush. There are two flavours available – lemon myrtle and native pepper.