

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

C h r i s t m a s C h e e s e O f f e r 0 8 / 0 4

Welcome to this celebration of all things festive with the Christmas Cheese Club Offer. This final Offer for 2004 is full of wonderful Christmas cheeses, gift ideas and foodie treats for you to enjoy.

We have put together a very special selection of cheeses for Christmas. There are three beautiful whole units – the ashed goat's cheese Edith from the Adelaide Hills; the smallest of all the Brie cheeses in Coulommiers; and the venerable washed rind Pont L'Eveque from the lush pastures of Normandy. The raclette-style Morbier is distinctive for its layer of ash through the middle. And what would Christmas be without an English farmhouse cheddar – selected for us by Will Studd – and the renowned Colston Basset Stilton!

In addition, we have four fantastic whole units of cheese that are ideal for gifts, Christmas entertaining, or simply to enjoy over the holiday period – Petit Basque, Colston Basset and Cropwell Bishop Stiltons, and Denhay Cheddar.

Our shopping list is full of essential Christmas fare, as well as hamper gift ideas and wines for both your Christmas cheese and Christmas celebrations. For wine lovers we have a 'Christmas cellar clean out' with limited quantities of some very special wines. And to bring the aromas of Christmas baking into your home, the 'Food Idea' is for the easiest mince pies ever!

Please see our website at www.rhcl.com.au for more hamper and gift ideas, and for our full range of cheeses and larder items please contact us on 03 9421 2808.

We will be sending your cheeses to you on Monday 20th December to arrive on Tuesday 21st December. **If your cheeses have not arrived by Tuesday afternoon please call us ASAP so we can chase up your order. WEDNESDAY 22ND IS THE LAST DAY WE CAN SEND OUT CHEESE BEFORE CHRISTMAS!**

Our Cheese Room and Larder will be open throughout January for your holiday cheese and hamper orders, and the first Cheese Club Offer for 2005 will be sent to you in late January for delivery in early February.

Wishing you and your families a very safe and joyous Christmas and New Year, and we look forward to supplying you with many more delicious cheeses in 2005.

Merry Christmas!

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 encouraged. Please do not hesitate to call Marion, Palma, Claude or Luisa during business hours.

Richmond Hill cafe & larder
the cheese club

What is in the Christmas 08/04 offer?

blue ribbon size	essentials size
1 x 200g woodside edith goat's milk, ashed white mould Adelaide Hills, SA	1 x 200g woodside edith goat's milk, ashed white mould Adelaide Hills, SA
1 x 450g coulommiers cow's milk, white mould, Ile-de-France, France	1/2 x 450g coulommiers cow's milk, white mould, Ile-de-France, France
1 x 250g pont l'evêque cow's milk, washed rind Normandy, France	1 x 250g pont l'evêque cow's milk, washed rind Normandy, France
300g x morbier cow's milk, semi-hard Franche-Comté, France	150g x morbier cow's milk, semi-hard Franche-Comté, France
300g x Will Studd's select english farmhouse cheddar cow's milk, semi-hard Somerset, England	150g x Will Studd's select english farmhouse cheddar cow's milk, semi-hard Somerset, England
300g x colston basset stilton cow's milk, blue mould Nottinghamshire, England	150g x colston basset stilton cow's milk, blue mould Nottinghamshire, England

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, Palma, Claude or
Luisa

Deadline for ordering is Monday 13th December, 2004

You will receive your order on or after

Tuesday 21st December, 2004

**IF YOU HAVE NOT RECEIVED YOUR ORDER BY
TUESDAY AFTERNOON PLEASE CONTACT US
IMMEDIATELY IN CASE THERE IS A PROBLEM AS
WEDNESDAY 22nd DECEMBER IS THE LAST DAY WE
CAN SEND OUT ORDERS BEFORE CHRISTMAS**

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EMAIL thecheeseclub@rhcl.com.au WEB www.rhcl.com.au

c h e e s e n o t e s

w o o d s i d e e d i t h

goats milk, ashed white mould

Adelaide Hills, South Australia

Woodside Cheesewrights was established more than a decade ago at the old Melba Chocolate Factory in the Adelaide Hills by winemaker-turned-cheesemaker Paula Jenkin, producing a small range of hand-made cheeses from the very best local goat and Jersey milk. During a sabbatical in France, Paula found herself elbow deep in milky goat curd in the small town of Bourg-en-Bresse in south-east France with a short, rather rotund lady named Edith making local goat cheese. This cheese is appropriately named after her.

The milk for the Edith cheese is collected from three herds of goats in the Adelaide Hills. This semi-aged goat's cheese has been rolled in vine ash through which a light bloom of white mould grows. The ash looks very dramatic, but in the case of this cheese it is also very important because it changes the pH and surface ripening moulds that will grow on the cheese.

Edith has a delicate texture, a firm, fudgy centre and a rich, silky creaminess flowing from just underneath the rind. The sometimes 'hot' rind can be cut off if preferred but is certainly part of the flavour. Edith will continue to improve with age as the moisture leaves the curd and the flavours become concentrated. Choose between a fruit driven pinot noir or a sauvignon blanc to enjoy with the Edith.

c o u l o m m i e r s

cows milk, white mould

Ile de France, France

The development of cheese can often be linked with war and conflict. Throughout the centuries, conquering armies would bring with them the food, knowledge and traditions of their homelands, including some wonderful new cheeses. It also, however, often resulted in the destruction of local traditions. The Prussian War of 1870 left the rich dairy country of Seine-et-Marne close to ruin. This, along with the advent of the industrial age, meant that much of the region's centuries old agricultural system never fully recovered. As a consequence, many of the cheeses of the Brie region were lost forever.

Coulommiers was one such cheese, which was only revived during the twentieth century. The smallest of all the Brie cheeses, it is thought that these cheeses were first made in this smaller form during the 10th century. This was to allow both for easier transportation and for smaller transactions of sale. Coulommiers is thought to have ancestral ties to the now more famous Brie de Meaux (many believe the Brie which Charlemagne wrote so favourably about in 774 AD was actually Coulommiers).

Coulomimiers is still produced in a raw milk form for the French market. Here is Australia, however, we are only able to import the pasteurised version. Made by the famed Rouzaire family of *affineurs*, this Coulommiers is complex in flavour. It is matured in its original poplar wooden box which provides the all-important micro-climate essential for the cheese's maturation. It demonstrates

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the skills of the cheese-makers who have produced such an interesting cheese, maintaining the integrity of both the cheese and the region whilst observing modern restrictions and controls on production methods.

Being smaller in size (at approximately 500g) than the well known Brie de Meaux (which is around 3kg), Coulommiers is a great way to experience the flavours and textures synonymous with brie without the difficulties of sending an oozy wedge! Once cut the cheese is rich, creamy and soft in texture, often producing an enticing bulge in the cut surface. The cheeses have the distinct aroma of truffles and a sweet, milky flavour. It is a wonderful experience to sit and eat one of these cheeses, and a whole Coulommiers is an ideal centrepiece to your Christmas cheese platter. Serve on sourdough with dried pears and a glass of Pinot Noir.

p o n t l ' e v e q u e

cows milk, washed rind

Normandy, France

Pont L'Eveque dates back to at least the thirteenth century under its own name, and even earlier under another. It is probably the oldest Norman cheese still in production and some say the recipe originated in an abbey, although this story has never been substantiated. There are, however, documents confirming the cheese's long history. One in particular from the 12th century says "a good table always finishes with *dessert d'angelot*," which may have been the old name for the cheese. It was also known as 'white meat' due to the practice in monasteries of substituting it for meat on fast days.

Pont L'Eveque, which preceded Camembert by several hundred years, is made in the same vicinity – the Pays d'Auge district of Normandy, in which the small crossroads town of Pont L'Eveque is to the north and Camembert to the south. Camembert undoubtedly bears some lineal relationship to Pont l'Eveque for they have that certain earthy, barnyard flavour in common, a flavour decidedly more assertive in Pont L'Eveque. During the 17th century, cheeses made in the village of Pont L'Eveque were sent all over France and were very popular. A.O.C status was granted in 1976.

The Graindorge Dairy produces probably the most consistent traditional cheese of all the brands. It takes three litres of milk collected from the Normandes breed of cows that have been grazing on the lush pastures on surrounding farms to make one 350 to 400g cheese. After the cheeses are hooped, they are then regularly washed and turned until they develop a moist pink crust that reddens with age and eyes or holes appear in the pate. The cheeses are then placed into special wooden poplar boxes that are essential for the cheese's maturation by providing an important microclimate.

A small, plump, square cheese, Pont L'Eveque is the colour of terracotta and is serrated and crosshatched by the rye mats it is matured on. The rind should be moist and sticky with no apparent cracking in the crust. The aroma is quite smoky and musty, with scents of hay and the barnyard. The pate is a paler yellow, with plenty of tiny holes caused by a secondary fermentation. It is soft and although it doesn't run, will cling to your knife like caramel. The flavour should be sweet, succulent and meaty and the texture glistening and bulging. The traditional Norman accompaniment to Pont L'Eveque is cider.

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m o r b i e r

cows milk, semi hard

Franche-Comté, France

The bulging wheels of Morbier for this Cheese Club with their sticky rinds arrived in our cheese room a little over a month ago. Already full of flavour, with a great aroma and semi-hard texture, we could cut Morbier as soon as it arrives, but we know that they will get even better if we age it for a month or so, just in time for Christmas.

Morbier is easy to recognise. It has a distinctive layer of ash through the centre of the cheese and a pinky-orange rind. As with many other cheeses, there are several stories as to how this first originated. One recounts that during the early nineteenth century a cheesemaker, making large wheels of Comté, was determined not to waste the left over curd so he decided make a smaller cheese with the remains of the mornings milking and top it up with the afternoon milk. He coated the cheese with ash from his cauldron to prevent a crust forming and to keep insects away, before completing the cheese with the left overs from the afternoon milking.

The other story suggests that the cheese was indeed made by a *fromagere* (female cheesemaker) who, after running out of curd the evening before, arrived the next morning to discover that a layer of fine ash from her cauldron had formed over the cheese. She decided that this was *très jolie* (very pretty) and continued the practice using the soot from the bottom of her cauldron...and voila, a cheese was born!

Today, Morbier is still made in the Franche-Comté region at the foot of the French Alps, but now uses a harmless vegetable product or *noir vegetal* in place of cauldron soot. Similar to a good raclette in texture, Morbier is a rich, powerful, full-flavoured cheese. Pungent and yeasty with an intensely sweet, fruity taste, it can be a fabulous melting cheese and again like raclette, Morbier was traditionally melted by the fire and scraped onto crusty bread and boiled potatoes.

w i l l s t u d d ' s s e l e c t c h e d d a r

cows milk, semi-hard

Somerset, England

Traditional farmhouse cheddar can be difficult to find. Hand-made, and using a laborious and time consuming method, few producers still employ such traditional methods - the attractions of using a fast, high acid recipe instead, which can be wrapped in wax and easily stored until it is sold are clear.

And unlike other great cheeses of the world, neither the name nor the method of production have previously been protected. More cheeses are described as 'cheddar' than any other type of cheese, and most of these are commercially produced 'cheddars' that bear no resemblance to length and depth of flavour of a traditional cheddar. The result is a generation who have grown up eating 'cheddar' but who have no idea how good 'real' cheddar actually is!

Cheddar is not 'true' cheddar unless it comes from the counties of Somerset, Devon and Dorset – the ancient kingdom of Wessex. The flavour will differ from farm to farm, depending on the pastures and the diet of the cows, right down to subtle differences in cheese-making techniques. Luckily, we can all enjoy the real thing, both with the smaller whole Denhay truckles and with these wheels

Richmond Hill cafe & larder the cheese club

of cheddar for the Christmas Cheese Club. From an 'exceptional batch', these wheels have been specially selected by Australia's foremost cheese expert, Will Studd. Each twenty-six kilogram wheel has been made using a traditional 'cheddaring' method and has then been cloth-wrapped to allow the cheese to breathe over its lengthy maturation period of at least twelve months. After several months of rubbing and turning these large wheels are everything a good aged farmhouse cheddar should be. The cheese is rich and dense in the mouth with a close texture, a well-rounded flavour with hints of fruits and nuts and a typical cheddar 'tang' with an incredible length that cries out for a glass of red or a cold ale.

colston basset stilton

cows milk, blue mould

Nottinghamshire, England

If ever there is a time to enjoy good Stilton, it's Christmas! If you haven't tried our Stilton before, forget any preconceptions you may have. Many of you will have heard of the tradition of pouring port over a 'potted' Stilton and leaving it to soak, or perhaps you have seen a strong smelling, crumbly blue with a powerful acid finish. *True* stilton has a natural rind and a complex sweet flavour which certainly requires no enhancement.

Stilton is the only cheese in England that enjoys a legal name 'protection' and is made in just seven dairies in the Midland counties of Leicestershire, Derbyshire and Nottinghamshire. Its origins date back to 1066 and the Norman invasion of England, and it is reminiscent of the Auvergne blue cheese Fourme d'Ambert which may have been its forerunner. However, Stilton was not widely recognised until the 1790s when the village of Stilton was a major coach stop on the Great North Road linking London with Scotland and the north of England. The unique character of the blue cheese sold in the local taverns became widely known and was soon so popular that demand quickly outstripped supply.

Unlike most imported Stiltons that are waxed or vacuum packed, Colston Bassett Stilton is made by one of the smallest dairies in the Stilton Makers' Association, which was originally formed in the early 1900's. The cheeses made here are quite different to most because of the small scale of the operation, as well as the patience and time each cheese is given, compared to those made at some larger Stilton dairies. This result in a true handmade cheese and with the milk for each wheel being collected from just five surrounding farms, each exhibits individual characteristics.

Each stilton is made using a traditional but very laborious method, requiring up to 24 hours to set the curds. This is longer than any other stilton making method and after cutting, salting, milling and hooping the curds, the young stilton are stored in special ventilated rooms on wooden shelves where they slowly develop their characteristic brown and white crusty coat. Piercing of the cheeses takes place after several months and enables oxygen to stimulate the introduced blue moulds. Slowly a distinct, dark blue mould forms at the centre of the cheese, moving outwards along the tracks left by the needles and working into the little caves and crevices.

Delicate handling at the dairy in England and here at Richmond Hill Cafe & Larder has helped develop the natural crust and deep blue veins, which are characteristic of this special cheese. Colston Bassett Stilton has a unique sweet

Richmond Hill cafe & larder the cheese club

savoury balance. It is rich and creamy with an intense, almost yeasty, syrupy blue flavour, an amazing length and almost no acid at all. Imported exclusively for Richmond Hill Cafe & Larder, this is a real treat for blue lovers and may even be able to tempt some of you not so keen on blue. Although remember, this is real stilton so enjoy it this Christmas *with* a glass of port, not soaked in it!

things to enjoy with your cheeses...

bread ...

almond & cranberry biscuits a beautiful biscuit with a festive flair. The delicious combination of nuts with the tart fruitiness of the cranberries makes these savoury biscuits perfect to serve with your Christmas cheese.

wine ...

2004 Twin Islands Sauvignon Blanc Marlborough, New Zealand
With a fragrant tropical fruit aroma this wine is full of the grassy, gooseberry flavours with a clean, acid finish. Drink with Woodside Edith.

2004 Thorn Clarke 'Sandpiper' Pinot Gris Eden Valley, S. A.
Named after the migratory bird and hailing from the cool reaches of the Eden Valley, this is a crisp and acidic white with soft pear flavours and a clean dry finish. Try with Edith, Coulommiers or Morbier.

2002 Train Trak Pinot Noir Yarra Valley, Victoria
From a family owned vineyard through which ran the old train line from Yarra Glen to Healesville. This is an elegant cool climate wine with a good structure, sweet fruit aromas and soft fruit on the palate. Match with Edith.

2003 Torbreck Juveniles Barossa Valley, South Australia
A unoaked blend of Grenache, Mataro and Shiraz. Named after the Juveniles wine bar in Paris, this is an intense and concentrated wine with berry and soft fruit flavours and earthy, herby notes. Pair with the Morbier.

2003 Bellarine Estate 'Two Wives' Shiraz Bellarine, Victoria
A full bodied and elegant wine. Soft and spicy, with rich berry fruit flavours. Enjoy with the farmhouse cheddar.

2003 Torbreck 'The Bothie' Barossa Valley, South Australia
Named after the Scottish highland 'bothie' (a place to stop and rest) this is a sweeter style of wine with honeysuckle and melon flavours, lifted fruit on the nose and a soft clean finish. A perfect match to either the Colston Basset or the Cropwell Bishop Stilton, or for something different try with the Pont L'Eveque.

good things ...

membrillo Hand made to a traditional recipe this Spanish quince paste is delicate, sweet and utterly divine with cheese.

rhcl fig salami An all-time favourite, filled with dried figs, spices, pinenuts and muscat, the fig salami is especially delicious with blue cheeses

muscatels The Riverland region of South Australia provides the ideal climate for these traditional malaga muscat grapes. These succulent clusters are hand selected, dried and pressed – perfect on your Christmas cheese board.

Richmond Hill cafe & larder
the cheese club

the cheese club christmas
recipe & food idea...

christmas mince pies with brandy butter

*from Stephanie Alexander's revised and expanded
The Cook's Companion*

Fill your home with the wonderful aromas of Christmas baking with these delicious fruit mince pies. The fruit mince has been maturing here at RHCL since the autumn and the brisee pastry is home made in the RHCL pastry kitchen

Christmas mince pies

Ingredients:

350g Brisee (or Shortcrust) Pastry
1 egg yolk
pinch of salt
RHCL Fruit mincemeat

Method:

Select and butter a tartlet tin that will hold pies of approximately 8 cm in diameter. Roll out pastry on a floured surface. Cut out 8cm rounds for bottom of pies and smaller rounds for top (or you can use a star shape as we do here at RHCL). Chill for 1 hour. Preheat oven to 200°C. Whisk egg yolk and salt to make eggwash, and set aside. Line tin with pastry bases and fill generously with mincemeat. Brush edges with a little water, cover with pastry tops and pinch edges to seal firmly. Make a small slit in top of each pie for steam to escape, and brush surface with egg wash. Bake for 10 minutes, then lower oven temperature to 180°C and bake for a further 20-25 minutes until pies are a rich golden brown. Slip pies from tin and cool on a wire rack. When cold, store in an airtight cake tin. Makes approx. 18.

Brandy butter

Ingredients:

250g softened unsalted butter
1 cup pure unsalted butter, sifted
freshly grated nutmeg
1 teaspoon lemon juice
1/4 cup best-quality brandy

Method:

Cream butter, icing sugar, lemon juice and a little nutmeg in an electric mixer until light and fluffy (like whipped cream), about 10 minutes. With motor running, add brandy a little at a time, beating well after each addition to ensure brandy has been absorbed (if it is added too quickly, the mixture will separate). Pipe rosettes into small containers or onto a sheet of baking paper and refrigerate until set. Lift rosettes from paper and refrigerate in an airtight container until Christmas Day. Melt over a portion of hot Christmas Pudding or on a hot mince tart.

Available from the RHCL Larder:

Brisee pastry 350g \$5.50
RHCL Fruit mincemeat 500g \$11.50
Unsalted French Butter rolls 250g \$7.50
RHCL Brandy Butter 125g \$4.90

We also have ready-made mince pies available for those of you running short of time! (\$14.50 for six)

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t h e c h e e s e c l u b

c h e e s e c l a s s . . .

6 . s e m i - h a r d c h e e s e 2
- c h e d d a r

The origins of cheddar date back to Roman times and are geographically linked to the fertile pastures of Dorset, 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.

The name derives from the traditional method of production called 'cheddaring.' This was probably invented as the result of trial and error, and the method was only standardised in 1856 by Joseph Harding. It refers to the way the curds are handled during the cheese making process. After rennet and starter culture are added to the heated curd, the slabs of curd are cut by hand (cheddared) and stacked on top of one another in a large vat to encourage the whey to be expelled and break the curd into fine particles that are smooth and silky. The curds are then milled, salted and put into twenty-five kilogram cylinders lined with cheesecloth, and pressed overnight.

Unlike modern vacuum-packed or waxed cheddars, the natural rind 'breathes', allowing fresh air to pass into the cheese. This traditional rind, and the large cheese size, also helps moisture to escape slowly from the interior. During maturation the cheeses are turned and brushed regularly and the semi-permeable rind develops a greyish mould on the outside. Occasionally mould creeps into the cheese through small cracks, adding to the classic earthy flavour and nutty open texture that develops as the cheese matures, and which makes farmhouse cheddar taste so good. A good cheddar should have a sweetness to the milk, a classic acidic tang and a long lingering length of flavour.

There has been a recent resurgence in the production of traditional clothbound English farmhouse cheddar after it almost disappeared last century, the result of two world wars and government controls. It was the Second World War and the production of 'National Cheese' that provided the death knell for the industry, with both the men and the cheese making skills lost. Before the war there were 15,000 cheese makers in England. By its close, only 126 remained.

Despite this resurgence, however, the effort and time involved in this kind of cheese-making has left very few farms producing cloth-bound cheddar. Only six makers of traditional clothbound cheddar in England remain – Chewton, Denhay, Green's, Keen's, Montgomery's and Quicke's.

Recently, the European Union has given English farmhouse cheddar status as a product of designated origin (PDO). Cheese labelled as such must have been made from local milk, by hand and aged a minimum of six months. With such recognition, and the current interest in 'Slow Food' and traditional methods of production, let us hope that the future of English farmhouse cheddar will be assured.

Richmond Hill cafe & larder
the cheese club

shopping list 08 / 04
celebrate!

Christmas...the New Year...summer holidays...it is the season to celebrate and how better than with some delicious treats from the RHCL cheese room and larder...

cheesy christmas gift hampers

- olive & feta marinating kit \$65.00
- Andrew Cope cream pottery marinating jar with lid
 - 400g Mt Zero olives
 - 200g Meredith feta
 - mixed herbs for marinating
 - recipe suggestions and instructions
- 'cheesy' devonshire tea for two ...
- with teapot \$95.00
- without teapot \$50.00
- beehouse teapot for two (white, lilac, pale pink, lemon or powder blue)
 - RHCL raspberry jam
 - 250g triple cream cheese
 - Andrew Cope pottery jam pot with lid
- tastes of normandy \$85.00
- petit livarot 250g
 - petit pont l'evêque 250g
 - normandy camembert 250g
 - isigny creme fraiche 200g
 - french butter roll 250g
 - tasmanian cider
 - RHCL oatcakes
- party essentials \$72.50
- one dozen blinis
 - 100g smoked salmon
 - spiced almonds
 - 250g Isigny crème fraiche
 - 750ml Grant Burge Pinot Noir Chardonnay
 - bellini mix
- cheese essentials
- with camphor laurel board \$75.00
- with small RHCL pine board \$32.50
- handcrafted antibacterial camphor laurel cheese board with handle
 - **OR** RHCL pine cheese board
 - RHCL cheese cloth
 - RHCL cheese wire

all hampers come with a RHCL reusable shopping bag and are packed in either a RHCL wooden hamper box or a RHCL cool box (as appropriate) for further RHCL hampers and gift ideas,

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or to put together a hamper of your choice, please see our website at
www.rhcl.com.au or phone on 03 9421 2808

christmas cheeses

petit basque 600g unit \$65.00/kg

From the Basque region in the Western Pyrenees of France come these beautiful little 600 gram truckles which we are ageing now in time for Christmas. Petit Basque is the name given to smaller ewe's milk cheeses from this region. With a Manchego style waxed rind, Petit Basque is pale yellow in colour. It has a smooth creamy texture and is delicately sweet in flavour with a slight nuttiness.

with Maggie Beer's blood plum paste \$6.05
with Membrillo Spanish quince paste \$15kg

colston basset stilton 2.5kg unit \$70.00/kg

Stilton is *the* Christmas cheese! Colston Basset is one of the few dairies still making Stilton the traditional way, and we believe it is the finest Stilton in the world. With its dry, crusty rind, distinctive marbled blue mould and soft, buttery texture, it has a sweet spiciness that melts in the mouth. Enjoy with a glass of pudding wine.

with 375ml RHCL pudding wine \$24
with RHCL fig salami \$42kg

cropwell bishop stilton 2.5kg unit \$55.00/kg

Also one of only seven dairies licensed to make Stilton, Cropwell Bishop is a close second to Colston Basset. It is a small family owned dairy with origins dating back to 1847. It is slightly drier in texture than Colston Basset, crumbly with an intense blue flavour and a hint of sweetness.

with RHCL pear & mustard seed chutney \$11
with RHCL fig & quince jam \$11

denhay cheddar 2kg unit \$55.00/kg

Our traditional English cheddar truckles this Christmas come from Denhay Farm in Dorset. The 'Dorset Drum' comes in its own presentation box, and the cheddar itself is cloth wrapped and matured for 6 to 9 months. Denhay is a rich and creamy cheddar with a close texture and a delicious mellow nuttiness.

with RHCL oatcakes \$8.80
with RHCL green tomato chutney \$11

christmas essentials

RHCL Christmas Pudding with box \$34.50/without box \$32.00
Made from Stephanie's grandmother's recipe the pudding steams to a glossy, burnished brown. Sticky but not heavy, it is just wonderful. Serves 6-8 people (1 kg) We can present it in a beautiful gift box with Stephanie's custard recipe included.

RHCL Christmas Cake \$28.50 in a gift box/800g
The must-have cake for the family table. These cakes are bursting with loads of fruit and nuts and a generous splash of brandy, and go wonderfully with cheddar.

RHCL Pudding Wine \$24.00/375ml

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This 'sticky' has been specially selected for us by Bill Chambers from Rutherglen in north-east Victoria. With a slice of pudding, cake or cheese, it is the perfect end to your Christmas feast.

R H C L Ham and Poultry Glaze \$ 8 . 5 0 / 1 5 0 g
Made from honey, fruit preserve and Chamber's Muscat, this is a traditional baste for poultry, baked ham and other pork cuts.

R H C L Panforte \$ 1 7 . 0 0 / 4 0 0 g
Perfect from Christmas through to Easter! Filled with spices, nuts, dried fruit and bittersweet chocolate, it is an ideal treat for the sweet tooth with coffee, or a glass of our Pudding Wine.

R H C L Chocolate & Orange Jam \$ 8 . 8 0 / 1 5 0 g
A rich and luscious spread - perfect on pancakes, toast, or on croissants for a flavour reminiscent of Parisian pastries. What better way to start Christmas day!

R H C L Spiced Peaches \$ 1 1 . 0 0 / 3 5 0 g
Preserved in a wonderfully aromatic syrup, our peaches are spicy and luscious. Enjoy with cold meats and also with cheeses - particularly with blue and white mould cheese.

R H C L Shortbread \$ 1 2 . 5 0
Made to a traditional Scottish recipe and cut into chunky fingers, this buttery rich shortbread is perfect for unexpected guests at Christmas.

K & W Christmas Pudding Truffles 9 / pack \$ 1 6 . 6 0
A must at Christmas for lovers of good chocolate, these plum pudding truffles are deliciously rich and chocolatey. No matter how full you are, there is always room for just one more!

Gingerbread Christmas Decorations \$ 6 . 5 0
Exquisitely iced and decorated, these gingerbread biscuits are chewy, spicy and sweet. In a variety of shapes, including a reindeer, snowman, angel, santa and christmas tree, they look almost too good to eat.

c h r i s t m a s b u b b l e s

Bleasdale Sparkling Shiraz \$ 2 2 . 5 0
Langhorne Creek, South Australia
A richly flavoured sparkling with hints of spice on the nose and sweet berry fruit flavours. Perfect with roast meats, your cheddar and stilton - or even with your Christmas pudd!

N V Grant Burge Pinot Noir Chardonnay \$ 2 5 . 0 0
Barossa Valley, South Australia
A fresh, yeasty, appley sparkling wine of great elegance and finesse. Perfect with Pont L'Eveque, and for celebrating over the holidays.

1 9 9 6 Pol Roger \$ 1 0 3 . 5 0
Epernay, France
An elegant champagne - Winston Churchill's favourite - the 1996 vintage has a balanced palate with a fine mousse, toasty notes and a crisp clean finish. Enjoy with the Coulommiers - what better way to toast the New Year!

Richmond Hill cafe & larder
the cheese club

48-50 Bridge Road RICHMOND Victoria 3121 Australia
PH + 61 3 9421 2808 FAX + 61 3 9421 2818
EMAIL thecheeseclub@rhcl.com.au WEB www.rhcl.com.au

rhcl christmas
cellar clean out

We have extremely limited quantities of these very
special wines available
Sales are on a first come basis

WINE LIST	PRICE	QUANTITY	TOTAL
1991 Rosemount Roxburgh Chardonnay	\$72.00		
1992 Bindi Chardonnay	\$69.00		
1995 Yeringberg Marsanne Roussanne	\$76.00		
1994 Chateau La Lagune	\$110.00		
1978 Chateau Montrose	\$165.00		
1980 Chateau Trotanoy	\$195.00		
1969 Chateau Tahbilk Cabenet Sauvignon	\$65.00		
1996 Chateau Haut Serre	\$55.00		
1992 James Irvine Grand Merlot	\$175.00		
1993 James Irvine Grand Merlot	\$175.00		
1990 Chateauneuf du Pape Beaucastel	\$128.00		
1991 Cullen Cabernet Merlot	\$118.00		
1993 Cape Mentelle Cabernet Sauvignon	\$125.00		
	SUBTOTAL		
	Less 10% Cheese Club discount		
	TOTAL		

*Freight and packaging will added to the above total. It will always be calculated at the cheapest possible rate.
For larger orders of wine and other non perishable items
we will use a road freight service whenever possible to
keep freight costs to a minimum*

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R i c h m o n d H i l l c a f e & l a r d e r
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