

# Richmond Hill Cafe & Larder

## The Cheese Club

### Summer Offer 01 / 05

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Welcome to our first Cheese Club Offer for 2005. We would especially like to welcome all our new members, many of whom received gift memberships. We hope you enjoy being part of The Cheese Club, learning, sampling and experiencing some wonderful cheeses over the coming year.

To start the New Year we would like to bring you some Cheese Club favourites to enjoy from both local and international producers. From Roy de Vallee, a well balanced semi-hard cheese made with a perfect blend of sheep and goats milk to Swiss Gruyere, a sweet, fruity cooked curd cows milk cheese with nutty overtones. Bresse Bleu, a creamy peppery blue mould cheese, Munster, an all time favourite washed rind cheese and Brillat Savarin, a rich triple cream French cheese. Add to this Holy Goat Black Silk a sweet, acidic.fresh goats cheese rolled in ash, made here in Victoria and there is a cheese for everyone to choose from.

Our Larder favourites will reflect Summer here at Richmond Hill Café and Larder with the emphasis on long lazy days, relaxed breakfasts, picnics and summer entertaining. We invite you to peruse our 'Shopping List' for breakfast treats to start the day and essentials for the picnic hamper. Some of these are produced in Victorias seaside areas and reflect the tastes of summer. Try Shaw River Buffalo Mozzarella, Red Hill Somers Soft and Angels' Jamon.

We have selected some great wines to offer you to complement our wonderful cheeses and larder products.

Marion, our Cheese Club manager for the past eighteen months has recently left us to run a restaurant with her husband in the Rutherglen area called The Pickled Sisters Cafe. We wish to thank her for the wonderful job she has done and wish her well in her new position.

We will be sending your cheeses to you on Monday 7<sup>th</sup> February and they will be with you on or after Tuesday 8<sup>th</sup> February. As always, we can send your cheeses to you at any time (subject to availability) anywhere in Australia. The next Cheese Club Offer 02/05 will be mailed to you in early March for delivery the week leading up to Easter.

#### The Cheese Club Team

As always we would like to encourage those of you who wish to receive offers electronically to notify us via email. We also welcome phone, fax and mail orders. Feedback from Cheese Club members is always encouraged. Please do not hesitate to call either Karen or Luisa during business hours.

# Invitation to order Offer 01/04 what is in this offer?

<b>Blue Ribbon Size</b>	<b>Essentials Size</b>
<b>1 x holy goat black silk</b> fresh goat's milk, ashed Sutton Grange, Victoria.	<b>1 x holy goat black silk</b> fresh goat's milk, ashed Sutton Grange, Victoria.
<b>1 x brillat savarin</b> cow's milk, triple cream normandy, France	<b>1/2 x brillat savarin</b> cow's milk, triple cream normandy, France
<b>300g roy de vallees</b> sheep & goat's milk basque region, France	<b>150g roy de vallees</b> sheep & goat's milk basque region, France
<b>300g swiss gruyere</b> cows milk, cooked curd, hard gruyere, Switzerland	<b>150g swiss gruyere</b> cows milk, cooked curd, hard gruyere, Switzerland
<b>300g bresse bleu</b> cow's milk, blue mould bourgogne, France	<b>150g bresse bleu</b> cow's milk, blue mould bourgogne, France
<b>1 x munster</b> cow's milk, washed rind alsace, France	<b>1 x munster</b> cow's milk, washed rind Alsace, France

## 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 Karen or Luisa

**Deadline for ordering is Wednesday 2nd February, 2004**  
**You will receive your order on or after**  
**Tuesday 8<sup>th</sup> February, 2004**

48-50 Bridge Road Richmond Victoria 3121 Australia  
Telephone 61 3 9421 2808 Facsimile 61 3 9421 2818  
Email [thecheeseclub@rhcl.com.au](mailto:thecheeseclub@rhcl.com.au) Web [www.rhcl.com.au](http://www.rhcl.com.au)

# The Cheese Club

## Cheese Notes Offer 01/05

For the first Cheese Club of 2005 we take pride in offering you some of our Cheese Club favourites. They have mostly been selected from a list of cheeses compiled through Member feedback. The emphasis is on regional characteristics, flavours and textures of cheese, as well as organic methods of farming and cheese production.

### **holy goat black silk**

goat's milk, white mould

Sutton Grange, Victoria

Sutton Grange Organic Farm is situated just east of Castlemaine in central Victoria. Established by Carla Meurs and Ann-Marie Monda, it is run as an organic enterprise, with both the goatherd and farm cheese production being handmade and organically certified. The emphasis is on a holistic and integrated approach to the farm management, respecting the natural environment and the health and well being of the goats.

The goats graze on a wide variety of predominantly native grasses and shrubs, which produces milk of a high quality and helps give the milk its unique character, which is reflected in the cheeses produced.

The cheese making process is based on the traditional French soft curd style using slow lactic acid fermentation. The fresh curds are hand ladled into their individual moulds and allowed to drain slowly. It is a young, creamy fresh goat's milk cheese, gentle in acidity. Pyramid in shape and rolled in ash. An exciting new Australian cheese, ideal for the summer season..

### **brillat savarin**

cow's milk, triple cream

normandy, France

'A dessert without cheese is like a beautiful woman missing an eye' wrote the famous French writer and gourmet Brillat Savarin in his 'Physiology of Taste'.

Often cloying in the mouth with no evident length of flavour, Brillat Savarin is an exception with its sweet, faintly lactic flavour and mushroomy aroma.. This cheese was created by Henri Androuet, father of French cheese expert Pierre Androuet and author of the famous, now out of print cheese bible 'Androuet'. It was named after the renowned 18<sup>th</sup> Century French food writer.

A very mild creamy, but truly decadent, slightly sour triple cream cheese with a delicate covering of white mould, considered one of the finest and most traditional of all triple creams. Delicious as a dessert cheese served with berries and a crisp white wine.

### **roy de vallees**

sheep's and goats milk, semi-hard

basque region, France

The cheese-makers of the French and Spanish Basque are well known for the blending of milks to produce more complex and interesting cheeses. This ever popular cheese is a brilliant example of perfectly blended goat and ewe's milk. The flocks, from which the milk is collected, roam freely up in the high mountain pastures in spring and summer and graze on the rich and varied plant species, which include some wildflowers and naturally growing herbs.

What probably began as a trial has now produced a fabulous cheese that has the sweet freshness of goat's milk and the savoury, aromatic earthiness of ewe's milk. The production of ewe's milk cheeses dates back some 4000 years and even the breeds of sheep today remain relatively unchanged. This special blend of milks, along with careful maturation and a natural rind, result in the unique nature of this cheese. The hand salted crust is left to age in warm, very humid underground cellars. This allows many airborne

yeasts and bacteria to develop on the rind. The cheeses are rubbed regularly which spreads the mould evenly, thus resulting in a more complex end flavour.

The palate is incredibly savoury. It has the delicate lanolin flavour that ewe's milk provides as well as the sweet, clean floral flavour that is characteristic of goat's milk. An all time Cheese Club favourite.

## **swiss gruyere**

**cow's milk cooked curd, hard**

Gruyere cheese has been produced for centuries in both the Swiss and French Alps. It has been made in the area surrounding the town of Gruyere in the canton of Fribourg for over 1000 years, and is still made to a traditional recipe. This name comes from the pine forests that lie just below the snow line. In the days of the Holy Roman Empire these were managed by corps of officers gruyers. Wood from the forests was traded for mountain cheese, and was in turn used in the production of cheese.

Swiss Gruyere is produced in 32 kilogram wheels. It takes 400 litres to make just one. The cheese is still made on a regional co-operative basis, with milk pooled from small herds of cattle to make each wheel of cheese. It is, however, strictly controlled by a national council. Once made only from alpine milk high in the mountain pastures in summer, it is now made throughout the year. Cows must be fed on natural fodder, silage is not allowed and there must be no chemical additives. The cheese undergoes no thermatic treatment, thus guaranteeing the preservation of the flora which give Swiss Gruyere its unique taste.

The wheels are turned and rubbed with brine daily for the first ten days, then twice a week for three months, and weekly until the cheese is sold. Maturation lasts for a minimum of 5-12 months. As with Comte, Swiss Gruyere is one of the few raw milk cheeses imported into Australia. Importation is allowed because the cooking process it undergoes is regarded as equivalent to pasteurisation.

Swiss Gruyere has a brown, naturally pebbled rind. Its interior is dense and smooth, moderately firm and can have small pea sized holes formed by propionic bacteria and small horizontal fissures known as lenures. Swiss Gruyere tends to be slightly less salty and full-flavoured than French Gruyere. It has rich condensed flavours that linger on the palate. Sweet, fruity and nutty and full of alpine flavours, it melts on the tongue and has a long savoury finish.

A benchmark cheese sure to be enjoyed. ovely with acidic and juicy fresh fruits and a glass of champagne or a local sparkling white.

## **bresse bleu**

**cows milk, blue mould**

**bourgogne, France**

This commercially produced cheese was first made after World War 11 in the province of Bresse in Bourgogne, Southern France. A region also well known for its excellent poultry.

The milk is sourced from many producers to make this cheese with a characteristic soft supple pate, peppered with small patches of blue mould and covered with a rind of white mould.

## **munster**

**cows milk, washed rind**

**alsace, France**

This French AOC washed rind cheese is made in Alsace near the Voges mountains.

The milk used to make munster comes from Vosgiennes cows, a breed imported from Scandinavia in the 18<sup>th</sup> century. The animals are strong and yield good quality milk, high in protein.

The chief characteristics of this cheese are firstly the pungent smell and secondly the soft smooth pate, with the consistency of melting chocolate. The rind is yellow to terracotta and the pate is fine textured and golden, slightly sticky and sweet, with the flavour of rich milk.

## **things to enjoy with your summer cheeses....**

### **Rosemary Matzos Bread**

A beautiful partner to all cheeses, this traditional Jewish unleavened bread is crisp and delicious with the lovely herby flavour of rosemary.

### **Peppered Apple & Lemon Chutney**

This spicy peppery chutney is full of gutsy flavours with a sweet lemony tang. It works particularly well with hard cheeses such as the Tarago Goat Mature and the Mount Emu Creek Cloth Mature.

### **Yarra Valley Produce Truffle Infused Honey**

This wonderful Victorian honey has been infused with truffles for a very special treat. Beautiful drizzled over a spicy blue such as the Enterprize Exhibition Blue.

**\*summer berries and stone fruits are in abundance and are the perfect accompaniment to cheese**

**\*try the raspberry jam on our 'Shopping List' for this offer with the Tarago Triple Cream and Veloute**

# The Cheese Club

## Cheese Class

### 1. Fresh Cheese

Fresh cheeses are the first stage of the cheesemaking process and are the simplest form of cheese. They do not undergo any maturation and therefore rely largely on the quality of the milk for their flavour. Fresh cheeses are not ripened and have no protective rind, and generally have a very short shelf life due to their high moisture and low salt content. The texture of the cheese varies depending on the treatment of the curds, with the most delicate fresh cheeses retaining as much moisture as possible due to the slow handling of the curds. Best eaten as soon as possible after making, they should have a sweet floral aroma and be sweet and acidic to taste. Examples of fresh cheeses include fromage frais, fromage blanc, cream cheese, fresh goat's and ewe's curd. Related cheeses include marinated cheeses such as feta and stretched curd cheeses such as mozzarella. Marinating, scalding and coating in ash are all techniques used to extend the life of fresh cheeses.

#### **Wines to try with fresh cheeses**

Riesling, Gewurztraminer, Chenin Blanc, Sauvignon Blanc, Pinot Gris, Young sparkling wines

#### **Breads to try with fresh cheeses**

Baguette, Crusty unbleached white, grilled Sourdough, fruit breads, Walnut bread

#### **Good Things to try with fresh cheeses**

Almond bread, Red Plum jam, fresh fruits such as berries and plums, drizzled with honey

**There are no hard and fast rules when it comes to matching food and wine with cheese. Unusual pairings can often work well. Let us know if you find a great cheese match!**

Please note that in addition to The Cheese Club, the Cheeseroom at  
RHCL is open seven days a week

We are able to receive orders (and visitors) at any stage  
during this time. Delivery is available Monday-Friday for Melbourne metro  
and Tuesday -Thursday ALL other areas Australia wide.

Please also remember that as a Cheese Club member you can now order  
any Richmond Hill Cafe & Larder item\* less a 10% discount.

It's our pleasure!

\*excludes functions, freight and handling costs

48-50 Bridge Road Richmond Victoria 3121 Australia  
Telephone 61 3 9421 2808 Facsimile 61 3 9421 2818  
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# The Cheese Club

## Shopping List Offer 01/04

### Breakfast!

**What better way to start the day than with a selection of our delicious breakfast treats from the larder here at Richmond Hill.**

#### **Meredith Sheep's Yoghurt**

From Meredith Dairy in Gippsland comes this tart and refreshing sheep's milk yoghurt. Enjoy with our granola and/or rhubarb.

#### **RHCL Granola**

A crunchy way to start the day! Made with oats and wheatgerm toasted with Australian honey and mixed with whole cashews, pecans, almonds and dried fruits. Be sure to try it with poached fruits and yoghurt.

#### **RHCL Raspberry Jam**

Made from local fruit, this preserve is filled with rich, sweet berry flavours. Delicious on fresh bread and toast. Or try it with our cheese selection this offer - it goes beautifully with the Tarago Triple Cream and the Veloute in particular.

#### **Le Spremute del Sole Mandarin Juice**

From the island of Sicily this organic mandarin juice is sunshine in a glass! Sweet, fresh and bursting with citrus flavour.

#### **T2 English Breakfast Tea**

Your early morning wake up call! From the tea specialists based in Fitzroy comes this classic blend of Sri Lankan broken leaf teas. A coppery bright liquor with a full rounded flavour. Stimulating and aromatic, it can be enjoyed with or without milk.

#### **RHCL Blend Coffee by Gravity**

We love Gravity coffee. This is the blend we use to kick start us here in the cafe. Rich and full bodied with a warm, inviting aroma. Coffee beans and ready ground bricks both available

#### **RHCL Cheesy Mix with eggplant & chilli pickle**

Our famous cheesy mix with chilli jam has been a longtime Cheese Club favourite. Now for the new improved version...simply spread the spicy eggplant and chilli pickle on your toast, top with the cheesy mix and pop under the grill - we guarantee you won't be able to stop at one!

#### **RHCL Rhubarb with rose geranium**

A staple on the RHC&L breakfast menu, the delicious tartness of the rhubarb is beautifully complemented by the delicate flavours of the rose geranium. Lovely with a dollop of yoghurt.

#### **Mount Emu Creek Sheep's Ricotta**

Made from only the natural ewe's milk whey, this ricotta is low in fat and unlike more industrial cow's milk ricotta, has no added milk solids. An artisan cheese, it has a dry, satiny texture and mild, sweet, slightly nutty flavour. Perfect with fresh berries, or with our Food Idea below.

#### **RHCL Sunrise Marmalade**

New to our shelves, this is the perfect quintessential summer marmalade. Rose-pink in colour, it combines blood oranges and ruby grapefruit. A refreshing way to start the day!

#### **The Food Idea**

On a good quality toasted fruit loaf spread our RHCL Sunrise Marmalade, top with the Mount Emu Ricotta and sprinkle with cinnamon. Or top with gently warmed truffle infused honey.

Cheesy, sweet and totally addictive.

# The Cheese Club

## Wine List Offer 01/04

**Set up your own cheese and wine tasting with a selection of the wines we have chosen for this offer and discover which combinations you prefer.**

### **1998 Hungerford Hill 'Tumbarumba' Chardonnay**

Hunter Valley, NSW

The 'Tumbarumba' Chardonnay is a restrained and elegant wine from the Hunter Valley. It has a mouthful of citrus and melons flavours and a light 'oaky' finish. Try this Chardonnay with the Holy Goat Veloute.

### **2000 Yarra Burn Pinot Noir, Chardonnay, Pinot Meunier**

Yarra Valley, Victoria

This is a classic blend of cool climate grape varieties sourced mainly from the Hoddles Creek vineyard in the Yarra Valley. A restrained and elegant wine, it has a good structure, creamy mousse and an excellent length of flavour. Ideal with the Tarago Triple Cream, it will also complement the Holy Goat Veloute.

### **2003 Pizzini Rosetta**

King Valley, Victoria

From Victoria's high country comes this Sangiovese Rose. Named after the matriarch of the Pizzini family, it is light and aromatic with gentle acidity and a dry finish. With a tropical fruit bouquet and light floral notes, it is designed to be served lightly chilled. A perfect summer wine.

### **2001 Ten Minutes by Tractor Pinot Noir**

Mornington Peninsula, Victoria

What else could we match with the Gunnamatta Gold than a wine from the Mornington Peninsula! The region is justifiably gaining a reputation for producing quality cool climate wines, such as this Pinot Noir from the three vineyards at Main Ridge that are 'ten minutes by tractor' apart. This is a well balanced wine with an intense length of flavour.

### **2001 Charles Melton 'Nine Popes' Shiraz, Grenache**

Barossa Valley, South Australia

The superb ripening conditions of the 2001 vintage in the Barossa Valley have resulted in a wine of finesse. From old vine shiraz and grenache and aged in new American and French oak, the 'Nine popes' is filled with rich fruit and has a fine tannin structure. Try with the Mount Emu Creek Cloth Mature or the Tarago Goat Mature.

### **2000 Penfold's Reserve Bin Botrytis Riesling**

Coonawarra, South Australia

A fresh and luscious wine filled with ripe stonefruit flavours. It has a fruity sweetness which is balanced by a crisp clean finish. Served lightly chilled, it is the perfect partner to the Enterprize Exhibition Blue, and also matches well with the Tarago Goat Mature.

# Richmond Hill Cafe & Larder

# The Cheese Club

## Invitation to Order Offer 01/04

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

ORDER FOR (name): \_\_\_\_\_ phone: (\_\_\_\_) \_\_\_\_\_  
 ARE YOUR DELIVERY & PAYMENT DETAILS THE SAME? YES / NO  
 If NO, please complete the new details on the next page.

1. Cheese Club Offer 01/04					1 of 4
Cheese- Please tick the cheeses and sizes you wish to purchase	Blue Ribbon Size	Essential Size	Price	Total	
<b>Holy Goat Veloute</b> (105g whole unit)	<input type="radio"/> 1 units \$12.50	<input type="radio"/> 1 unit \$12.50	\$12.50/unit		
<b>Tarago Triple Cream*</b>	<input type="radio"/> 300g \$15.00	<input type="radio"/> 150g \$7.50	\$50.00/kg		
<b>Gunnamatta Gold</b> (220g whole unit)	<input type="radio"/> 1 unit \$16.00	<input type="radio"/> 1 unit \$16.00	\$16.00/unit		
<b>Mount Emu Creek Mature*</b> (1kg whole unit)	<input type="radio"/> 1/2 unit \$36.50	<input type="radio"/> 1/4 unit \$18.25	\$73.00/kg		
<b>Tarago Goat Mature*</b>	<input type="radio"/> 300g \$19.50	<input type="radio"/> 150g \$9.75	\$65.00/kg		
<b>Enterprise Exhibition Blue*</b>	<input type="radio"/> 300g \$12.00	<input type="radio"/> 150g \$6.00	\$40.00/kg		
<b>Cheese Box Subtotal</b>					

*\*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. Cheese Club Matches & Specials		2 of 4	Price	Quantity	Total
<b>Matzos Bread</b>		90g	\$7.00		
<b>YVP Truffle Infused Honey</b>		100ml	\$15.00		
<b>Peppered Apple &amp; Lemon Chutney</b>		380g	\$11.00		
<b>Piave*</b>	Cow's milk, cooked curd cheese, Italy. 250g or 500g		\$56.00/kg		
<b>Grana Padano*</b>	Great for Cooking. Cow's milk, hard cheese, Italy. 250g or 500g		\$40.00/kg		
<b>Parmigiano Reggiano*</b>	21/2 year old A grade, Italy. 250g or 500g		\$60.00/kg		
<b>Rochecave*</b>	cow's milk, blue, France. 250g or 500g		\$65.00/kg		
<b>Caprice</b>	goat's milk, white mould, Coolabine Farmstead, QLD. 120g unit		\$11.00/unit		
<b>Isigny Crème Fraîche</b>	Normandy, France 200ml		\$7.70		
<b>RHCL Oatcakes</b>		225g box	\$8.80		
<b>French Butter Roll</b>	cow's milk butter from Normandy, France 250g		\$7.50		
<b>Maggie Beer Quince Paste</b>		100g	\$5.50		
<b>Will Studd's Chalk and Cheese</b>			\$75.00		
<b>Larder/Cheese Favourites:</b>					

*\*Please note that price is per kilogram only. Actual weight and cost may vary slightly.*

**PLEASE CHECK YOU HAVE COMPLETED AND SENT ALL FOUR ORDERING SECTIONS.**

**ORDER FOR (name):** \_\_\_\_\_ **phone: ( )** \_\_\_\_\_

<b>3. Shopping and Wine List</b>	<b>3 of 4</b>	<b>Price</b>	<b>Quantity</b>	<b>Total</b>
Meredith Sheep's Yoghurt	500g	\$5.80		
RHCL Granola	500g	\$11.80		
RHCL Raspberry Jam	320g	\$9.50		
Le Spremute del Sole Mandarin Juice	1 litre	\$10.00		
T2 English Breakfast Tea	100g	\$10.00		
RHCL Coffee Blend by Gravity - Ground	250g	\$9.90		
RHCL Coffee Blend by Gravity - Beans	250g	\$10.80		
RHCL Cheesy Mix with Eggplant & Chilli Pickle	400g	\$17.00		
RHCL Rhubarb with Rose Geranium	375g	\$6.00		
Mount Emu Creek Sheep' s Ricotta	300g	\$8.80		
RHCL Sunrise Marmalade	320g	\$11.00		
1998 Hungerford Hill 'Tumbarumba' Chardonnay	Hunter Valley, NSW	\$25.50/750ml		
2000 Yarra Burn Pinot Noir, Chardonnay, Pinot Meunier	Yarra Valley, Victoria	\$27.50/750ml		
2003 Pizzini Rosetta	King Valley, Victoria	\$22.00/750ml		
2001 Ten Minutes by Tractor Pinot Noir	Mornington Peninsula, Victoria	\$58.50/750ml		
2001 Charles Melton 'Nine Popes' Shiraz, Grenache	Barossa Valley, SA	\$50.50/750ml		
2000 Penfolds Reserve Bin Botrytis Riesling	Coonawarra, SA	\$31.50/375ml		
<b>Cheese Matches and Shopping List Total</b>				
<b>Plus Cheese Box Total</b>				
<b>Less 10% Cheese Club discount</b>				
<b>SUBTOTAL</b>				
<b>Freight and Packaging 3kg box</b> (packaging weighs 1.2kg)		<b>\$15.00</b>		
<b>Freight and Packaging 5kg box</b> (packaging weighs 2.4kg)		<b>\$21.50</b>		
<b>TOTAL</b>				

*Please make allowances in your weight calculations for packaging (see above weights).*

*Please note that the Essential size cheeses will fit into the 3kg Box. For larger orders please allow for a 5kg box.*

*Freight and packaging will always be calculated at the cheapest possible rate.*

**4. Delivery Details:**

**4 of 4**

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

Method of Payment:

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)
- Prices include GST where applicable.