

Richmond Hill Cafe & Larder

The Cheese Club

Offer 01,2008

Lazy hazy summer

*Roll out those lazy, hazy, crazy days of summer
Those days of soda and pretzels and beer
Roll out those lazy, hazy, crazy days of summer
Dust off the sun and moon and sing a song of cheer
(Words by Charles Tobias, performed by Nat King Cole in 1963))*

Well, another lazy summer is upon us, perhaps involving pretzels and beer, but more importantly, some great cheese. At this time of year we always try to choose cheeses that have the ability to stand up to the blistering heat of summer. With the warm summer weather we also find people are not as interested in big bold cheeses, but rather more delicate and versatile flavours. This offer is highlighting some cheeses from the home of lazy, hazy days; Greece. With this being the first offer for many customers we are also featuring a trio of cheeses from France produced using the same methodology, but with 3 different milks, providing the perfect introduction to tasting how different animal's milk affects the flavours of the cheese.

For those of you who are new to the Cheese Club, welcome. If you have any questions please feel free to contact me so I can walk you through the ordering process. Offers are broken into Blue Ribbon size (appropriate for families of say 6-8 people or if you are expecting guests), or Essential size (perfect for couples or a small group of people, say 3-6). You can order as little or as much as you like. If you tend to miss closing dates we can also set up an automatic order for each offer so you never miss out.

If you receive your deliveries at home you will notice the package delivered has a yellow sticker on it and if the delivery is to your work address there should be no sticker. The yellow sticker is called an ATL (Authority to Leave) and means the driver has permission to leave it without a signature so that it does not go to the post office or the depot. This is why we suggest that you have your cheese delivered to a work address where it must be signed for. **Could you please let us know if the address you are using means we do not have to use an ATL. If so, please write in the delivery address section: the business name, business hours and contact person's full name** if you are unavailable, eg. Receptionist, security guard, etc. This is especially important for office blocks where there are multiple businesses in the building, or for government departments. This helps to ensure your cheese is being delivered by the drivers as instructed. If you are in a rural area please contact us to discuss delivery as your order may be left at the local post office if the delivery address is outside the courier range.

You can receive the newsletter as an email, please list us as a contact in your address book to ensure your email does not get sorted as junk. Our email address is – thecheeseclub@rhcl.com.au. If you place your order on-line you should receive an auto reply by email, if you do not then your order has not been received. If this is the case please copy your order into a standard email or telephone us directly.

Closing date for orders is Thursday 31st January. We do realise some people may have only just arrived home from holidays after this date, so please contact me regarding an order so I can let you know what is available. We will be sending your cheeses to you (or they will be ready for collection) on Monday 4th February. If they have not reached you by Wednesday lunchtime please contact us on 03 9421 2808 (ext 2).

The next Cheese Club will be our Easter Cheese Club. This year Easter falls on the weekend of the 21st to the 24th of March so you can expect your newsletter early March. Until then, remember laze away and savour!

The Cheese Club Team

Invitation to order Offer 01, 2008

What is in this offer?

Blue Ribbon Size	Essentials Size
<p>Fromagerie Guillouteau Trio 1 unit each of <i>Pavé d’Affinois (150gm)</i> Cow’s milk, surface ripened, white mould</p> <p><i>Florette (125gm)</i> Goat’s milk, surface ripened, white mould</p> <p><i>Brebicet (125gm)</i> Sheep’s milk, surface ripened, white mould</p> <p>Pélussin, Loire, France</p>	<p>Fromagerie Guillouteau Trio 1 unit each of <i>Pave d’Affinois (150gm)</i> Cow’s milk, surface ripened, white mould</p> <p><i>Florette (125gm)</i> Goat’s milk, surface ripened, white mould</p> <p><i>Brebicet (125gm)</i> Sheep’s milk, surface ripened, white mould</p> <p>Pélussin, Loire, France</p>
<p>400 gram x Mt Vikos Barrel Aged Feta Sheep & goat’s milk, fresh curd, salted Almyros, Thessalia, Central Greece</p>	<p>200 gram x Mt Vikos Barrel Aged Feta Sheep & goat’s milk, fresh curd, salted Almyros, Thessalia, Central Greece</p>
<p>400 gram x Mt Vikos Manouri Sheep & goat’s milk, Fresh curd Almyros, Thessalia, Central Greece</p>	<p>200 gram x Mt Vikos Manouri Sheep & goat’s milk, Fresh curd Almyros, Thessalia, Central Greece</p>
<p>2 x 200 gram unit St. Vernier Cow’s milk washed rind Frâche-Comté, France</p>	<p>1 x 200 gram unit St. Vernier Cow’s milk washed rind Frâche-Comté, France</p>
<p>400 gram x Ocelli Testun al Barolo* Cow’s milk semi hard Valcasotto, Piedmont, Italy</p>	<p>200 gram x Ocelli Testun al Barolo* Cow’s milk semi hard Valcasotto, Piedmont, Italy</p>
<p>400 gram x Meredith Blue* Sheep’s milk blue Meredith, Western Victoria</p>	<p>200 gram x Meredith Blue* Sheep’s milk blue Meredith, Western Victoria</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 email.
 Phone (during business hours) 03 9421 2808, extension 2 and ask for
 Palma, Matthew, Clair or Penny.

Deadline for ordering is Thursday 31st of January.
You will receive your order on, or soon after
Tuesday the 5th of February.

48-50 Bridge Road, Richmond, Victoria 3121, Australia
 Telephone: 61 3 9421 2808, Ext. 2 Facsimile: 61 3 9421 2818
 Email: thecheeseclub@rhcl.com.au, Web: www.rhcl.com.au

The Cheese Club

Cheese Notes Offer 01, 2008

Fromagerie Guillouteau Trio

Goat, sheep & cow's milk, white mould

Pélussin, Loire, France

This offer is the perfect way to really taste the difference between milk types. In past offers we have had the Florette and Brebicet, however we have never offered the already widely available Pavé d'Affinois. Many of you would be aware of a cheese called Fromage d' Affinois. Pavé, literally translates as paving stone, and thus refers to the little individual square shape of the cheese. 'Cheese talk' inevitably delves into the particular characteristics of goat, sheep or cow's milk in an attempt to try and convey the taste of particular cheeses in words. These descriptors can be influenced by the type of cheese (i.e. fresh curd, semi-hard, washed rind etc), region, method of manufacture and the maturation process. However, with this group of cheeses the only difference is the milk type. They are all the same type of cheese (surface ripened, white mould), from the same region (same town), produced by the same manufacturer (Guillouteau), and subjected to the same maturation period (approx 4 weeks).

In 1983, Fromagerie Guillouteau started production in the Loire département. The creator of the company, Jean-Claude Guillouteau, worked with the French National Agronomy Research department (INRA) to create a new filtration technique for cheese production. Fromagerie Guillouteau has two production facilities, one at Pélussin in the Loire and one at Belley, Ain in the Rhône-Alps. Fromagerie Guillouteau is an outstanding example of a modern French company that has embraced scientific development. The process of ultra-filtration, using ultra-fine mesh filters to separate the milk solids, results in an extremely smooth, soft paste cheese and a very even and consistent texture.

Ultra-filtration results in the cheeses having exceptional nutritional value. The calcium levels in all Guillouteau cheeses are well above the levels produced through traditional production methods. For instance, the Pavé d'Affinois has almost 3 times more calcium than Brie or Camembert. It also has one third less fat and is richer in protein than either Brie or Camembert.

In terms of taste, the 3 cheeses are very distinctive. The Pavé d'Affinois is a yellowy cream colour, which is due to the carotene found in cow's milk, which gives it the distinctive colour. It is rich and creamy in texture with hints of mushroom on the palate. When young, this particular cheese is firm in texture with a fresh, mild and creamy taste. In the middle of its ripening it develops a softer interior while the mushroom character starts to assert itself. When fully ripe it develops an oozing, melt-in-the-mouth texture, with a more pronounced sweet, mushroom flavour that does not cross into the rich vegetable, earthy flavours of Brie and Camembert.

The second of the trio is the Florette. Florette is made from 100% goat's milk. Snowy white in colour, due to complete lack of carotene in the milk, it has an earthy taste and sweet grassiness that is reminiscent of hay bales. Florette has a mild, delicate goat flavour similar to the smell you experience after rain. It will become 'goatier' as it ages, however will not develop that overwhelming goat flavour that is sometimes evident in more traditional goat's cheeses. Velvety on the palate, Florette is a goat's cheese experience to savour and the perfect cheese to get those who say they don't like goat's cheese hooked.

Brebicet is the final member of the trio and is made with 100% sheep's milk. Sheep's milk is also lacking in carotene and is subsequently also white in appearance, a colour that turns a distinctive ivory colour as it ages. Brebicet has a mild, yet savoury taste, demonstrating some of the classic characteristics of ewe's milk cheeses. I find it the most flavoursome of three cheeses. It matches very well with fruit breads and fresh or dried fruits. These cheeses all translate well into the instant entertainer. With a little nut oil, dress a salad of mache or rocket, strewn with the same nuts as used in the dressing, serve with toasted baguette and any of these 3 cheeses.

Mt Vikos Barrel Aged Feta*

Sheep and goat's milk, salted fresh curd

Almyros, Thessalia, Central Greece

Information for these notes have been supplied by Calendar Cheese Company

Greece to me is synonymous with summer, so a perfect choice for a summer Cheese Club is to offer two wonderful Greek cheeses. It is only in recent times that we have been able to get traditional Greek

cheeses from small producers, rather than the large international brands. For those of you who don't like feta, this is the one that could possibly convert you.

Firstly, a small introduction to Greek cheese. Greek cheese pre-dates all other cheeses. The etymology of the word cheese evolves from the Greek *formoi*, which is in reference to the baskets used to drain the curd during production. The French *fromage*, and the Italian *formaggio*, derive from the Greek *formoi*. Milk and yoghurt are a core part of the Greek diet and the majority of Greek cheeses are made from sheep and goat's milk. The rugged, wild scrub of central, and northern Greece, are home to some of Greece's best traditional cheeses. It is worth remembering, if you have travelled in Greece, that you will rarely find the amazing cheese you experienced on an island or in a particular area outside of that locale, as many Greek cheeses are made specifically according to the traditions and methods of particular areas or villages. The tradition of blending milk was a necessity for the nomadic shepherds. Goats are known for their inquisitive and intelligent nature and are used to lead the 'stupid' sheep to the best pastures.

Feta is the most important cheese in Greece. It was granted protection by the European Union in 2002 after a protracted 16-year long campaign. All cheese called feta must be made in Greece with a blend of sheep and goat's milk and must contain a minimum of 70% sheep's milk. Most people are familiar with feta from the large international companies such as Dodoni. Fetas from these companies are highly industrial and made in large slabs in tins filled with brine. Different regions will have different characteristics to their feta according to local traditions, production techniques and maturation. Peloponnesian feta is generally brittle, crumbly and quite salty, while central and northern Greece tends to produce feta that is softer and creamier. Mt Vikos Dairy falls into this style.

Mt Vikos is one of only 20 small producer's still maturing feta in wooden barrels, as has been the tradition for hundreds of years. Barrel aging feta is not as simple as it sounds. Coopers are part of the team and there are dedicated cooperage rooms. To avoid woody, rancid flavours, old wood is preferred for the barrels and after a batch of feta has been matured the barrel is completely dismantled. The Mt Vikos Dairy uses birch wood. Each stave of the barrel is scrupulously cleaned before the barrel is then re-assembled. The barrel subtly influences the aging process of the cheese through the natural cultures that grow in the grain of the wood. Wood, unlike plastic or tin, allows oxygen to react with the maturing cheese. Before the barrel can be used for maturation the inside is smeared with a fresh salty cheese made from whey called *myzithra*. The feta is then cut in quarters and layered in the barrel. Local sea salt is strewn over the top before the cheese is fully immersed in whey. The lid of the barrel is attached and the barrel goes to the maturation cellar for the next 4 months to mature and ferment.

The first thing you notice about this feta is the soft, creamy, melt-in-the-mouth feel. This is followed by the revelation that, unlike a lot of feta, salt is not the dominant flavour. Instead it has a hint of the lanolin flavours and beautiful floral notes that are characteristic of sheep's milk, but the beautiful floral notes you can get in sheep's milk (sheep's milk is 80% of this feta). There is a beautiful, delicate lemony flavour, like citrus zest, with a gentle woody, herbaceous flavour. The closest I can come to describe this is lemon thyme.

We will be sending the feta to you in vacuum pack bags as we are cutting the cheese from the large slabs instead of pre portioned packages. Suggested storage is to remove it from the package and store it wrapped in rice paper (like the rice paper you get on Italian nougat and Greek sweets) and then in a plastic container. The rice paper becomes hydrated from the feta and keeps the surface moist and protected. The other method is to pop it in a home made brine but this tends to leech flavour from the cheese. If you do not have rice paper you can use cling film for short periods of time. Personally I would just enjoy it now. I have included in the recipe section a number of recipes for feta from the Mt. Vikos website. Use these as a springboard for your own ideas and enjoy!

Mt Vikos Manouri*

Sheep and goat's milk, fresh curd

Almyros, Thessalia, Central Greece

Manouri is the second of our cheeses from the Mt Vikos Dairy and could be described as the equivalent of the Italian ricotta salata. It is made by adding the cream skimmed from sheep's milk to the whey from feta, which as we know is made from 80% sheep and 20% goat's milk. Manouri is made only in the months when there is an abundance of green grass to create sweet, rich milk. One of the outstanding features of all Mt.Vikos cheeses is that no antibiotics are fed to the animals and no preservatives, additives or calcium chloride (used to whiten cheese) is used in the production of their cheeses.

The whey from the feta is boiled and the sheep's milk cream added. The resultant cheese curd is skimmed from the top and into a special cotton sack shaped like a long sock. Excess whey is then

squeezed out by hand. Then the sacks are hung in a temperature-controlled room for several days as the excess whey drains. Once dry the Manouri is vacuum packed in its log shape to protect the cheese.

Manouri translates literally as 'mother's'. Most people have never tasted or heard of Manouri, but once tried it often becomes a favourite. It is milky and soft on the palate and demonstrates floral flavours reminiscent of roses and potpourri. Try shaved over strawberries with a splash of rose water or use in a summer herb salad with stone fruits. See our recipe section for other ideas.

Saint Vernier

Cow's milk, washed rind

Frâche-Comté, France

The last time we offered this cheese was in 2005. This washed rind is from one of France's most consistent producers, Jean Perrin et Fils, hailing from the Frâche-Comté region. The Jean Perrin Company first created this cheese in 2002. The surface of this cheese is washed with a local wine known as Savagnin from the Haute-Jura region; the characteristics of this wine lending a distinctive flavour to this cheese.

In the Haute-Jura there is a prized local 'yellow' wine called *Vin Jaune*, made from Sauvagnin grapes, which was first made in the fourteenth century. Savagnin is a grape variety indigenous to the region. It is believed that the Savagnin grape is identical to the Traminer of German and Alsace origin. Savagnin grapes display a citrus, nutty nose with an almost sherry like flavour and with good mineral acidity. *Vin Jaune* is made from very ripe Savagnin grown at low yields. It undergoes conventional fermentation and malolactic fermentation and is then transferred to old Burgundy *pièces* (barrels) that are incompletely filled and placed in the producer's *cave à Vin Jaune*. These caves may be attics, cellars or simple storage warehouses (sometimes all three for more complexity), and it is essential that they are well ventilated and not subject to temperature fluctuations. These conditions allow the *voile* or film of yeast (similar to *flor* in Sherry) to form on the surface of the wine. The wine stays like this for at least six years, during which a slow oxidation will have taken place, the *voile* protecting it during this process from becoming vinegar. Those *pièces* that do not make the grade are withdrawn and the wine is sold simply as Savagnin white wine (a sort of baby or second *Vin Jaune*). The major taste characteristic of Savagnin is a lemon, or lemon peel, character with a long acidity.

Saint Vernier, once washed with this wine, develops a typical smear ripened taste of yeast with a distinctive, delicate sherry-like flavour. The wine washed surface helps balance the rich, creamy pate of the interior. This cheese is not as bitter on the rind as a Normandy washed rind and displays a more fruity flavoured rind. I would describe it as a cross between a ripe, runny Jensen's Red from Tarago River and a good spring milk, Pont L'Évêque. Saint Vernier would be excellent with a good, rich Chardonnay or Vouvray, fresh or dried pear and a crusty loaf of bread. An excellent washed rind that is perfect for the summer.

Ocelli Testun al Barolo*

Cow's milk, Semi-hard

Piedmont, Italy

Testun al Barolo belongs to a family of cheeses known as *formaggio ubriaco*. *Ubriaco* translates as drunken, thus referring to the method of storing and maturing this cheese in wine. This is a uniquely Italian process and creates an interesting cheese. Testun al Barolo is matured for at least 5 months in cellars before being placed in wooden barrels where it is basically marinated in the *must* (grapes skins left over from pressing grapes for wine), of Nebbiolo or Barolo grapes. Testun in the local dialect means 'headstrong' or 'stubborn', thus referring to the firm and compact texture of the cheese. Testun al Barolo was awarded first prize in 1999 at the Slow Food Cheese Fair at Bra in Italy for the best *Ubriaco* cheese in Italy. Made from cow's milk, this cheese displays an amazing cacophony of flavours in the mouth.

Ocelli was set up by Beppino Ocelli in 1973 and has been recognised by the Slow Food foundation for the preservation and continuation of traditional methods. As a native of the Lagna region of Piedmont, Beppino has numerous contacts and a great appreciation of the quality and production methods of cheese in this region. Together with a research team at Turin University, Beppino has been actively researching and studying the local traditions. His research focuses particularly on botanic species in the meadows, animal husbandry and nutrition and their influence on the characteristics of the milk, and consequently the flavours of the cheeses produced. Part of this research is to catalogue the species of flora present throughout the months and seasons. Only the best quality milk from the Lagna and alpine pastures is used in Ocelli product. The Ocelli Company uses milk that has been collected from the animals of the herdsmen in the area, as well as from their own herds in the meadows above Frabosa Soprana. Beppino

Ocelli has herds of cattle in the Alpine areas that are the traditional breeds for the region. These pastures are between 600 and 1500 metres above sea level.

The cheese maker for Ocelli, Andrea Borgna, comes from a family of cheese makers. He represents the third generation to continue the recipes and skill of cheese making in the village of Valcasotto, a village which has been a cheese centre for over 100 years. From the production of the cheese in Frabosa Soprana, the cheese is then aged in the hamlet of Valcasotto near Pamparato. Here, in cellars with shelves produced from local woods, the particular microclimate created imparts the unique characteristics of the region to the cheeses. Fourteen different types of wood are used for the maturation shelves. The importance of the different woods used cannot be underestimated. Different origins and acidity present in the wood triggers specific biochemical processes which are vital in the final flavour of the cheese. Waters of the Rio Casotto create just the right humidity in the old cellars. Only the best of the cheeses are brought to these special cellars. The natural humidity has created a unique micro floral. The moulds range in hues from white, pink, blue, orange and green. It sounds fairly funky but this kaleidoscope of colours is very precious in the unique flavours of Ocelli cheeses. Within the cellars the cheeses are regularly turned, washed and handled with care until they are ready to be released.

The Testun al Barolo cheeses have only just arrived in the country. This is important because if they are allowed to sit for too long they will develop a bitterness. The cheese is both savoury and sweet. It is firm and crumbly with a pale yellow-cream colour to the body of the cheese. The outside is covered with grape pressings giving the cheese a very rustic appearance. I would generally not eat the pressings, but the cheese rind underneath is stained a brilliant purple burgundy colour. The grape pressings provide an interesting balance to the salty, herbaceous flavours of the cheese underneath. It has a full-bodied, earthy cellar-like flavour with an aroma that smells surprisingly like bubble gum due to the wine soaking and the must pressings. It is a difficult cheese to match with wine, but needs something with rich fruit and a powerful mouth feel. Have fun experimenting.

Meredith Blue

Sheep's milk, blue

Meredith, Western Victoria

Meredith Blue was Australia's first blue mould sheep's milk cheese and is a true farmhouse cheese. The past few years have been difficult for the crew at Meredith Dairy with the extremely dry drought conditions. This year the lack of rain in July and August was a real issue. However, the rains that fell in November and early December were perfect for producing lush feed to turn into their cheeses. The Cameron family, who have been making cheese since the 1980s, run Meredith Dairy. Sandy Cameron's exceptional animal-husbandry techniques and breeding program have been vital in the continued success of the operation and consistent milk supply in the last few years. His 20 years of breeding with this flock has produced excellent milking sheep

The sheep are a cross breed of East Friesland and a mix of mainly British Meat Breeds, i.e. White Suffolk, Border Leicesters & Texel. The East Friesland mean improved productivity, but the cross-breeding extra helps to improve the reproduction and robustness of the animal. The mix of breeds means the Meredith Dairy flock is a bit of a motley crew of varied appearance. They are specifically bred for milking, therefore their appearance and size means nothing, while lactation ability does. None of the flock is given veterinary products during pregnancy or lactation to ensure the quality of milk.

As with all true farmhouse cheeses, Meredith blue varies in texture and flavour according to the season. The cheese is very rarely made in February or March due to the lack of feed and extreme heat. During spring it is extremely soft, almost runny as the grass becomes increasingly lush with the spring rains and contributed to the increased volatility of the milk. The rest of the year Meredith Blue is of a semi-hard texture. Traditionally we would select cheeses made in autumn and winter, as they are more consistent in texture, however, the rain in November and December last year has meant a better quality cheese.

Meredith Blue is aged for approximately 6-8 weeks before release. The batches we will be receiving are from the 12th of December 2007. As they age on the shelves, a natural mottled grey mould covers the cheese, helping to break down the curd and encourage the blue veins. The blue veins are based on a strain of Roquefort. This natural rind encases a soft, mild blue that is ivory in colour. The delicate veins of blue-green mould are reminiscent of Roquefort in flavour, without the strong, salty bite.

After speaking to Rugby one of the cheese makers at Meredith, I am really looking forward to receiving these cheeses. The blue has developed well through the whole paste of the cheese and the surface has a nice even blue mould bloom. The cheese is just starting to break down underneath the surface without

becoming a gooey mess. It has a very gentle lanolin flavour without the 'soapy' flavours you can often find in sheep's milk cheeses of a lesser quality. Try it drizzled with honey, especially those infused with truffle, or a fresh crisp pear and a soft butter leaf lettuce salad.

Recipe ideas...

The following recipes have been taken, or adapted, from the Mt Vikos Dairy website. (www.mtvikos.com/recipes)

Greek Roasted Feta (serves 4)

Ingredients

200 gram Mt.Vikos feta
1 teaspoon dried Greek oregano
1 tablespoon extra virgin olive oil
½ teaspoon freshly ground black pepper

Method

Place the feta in a small ovenproof baking or serving dish
Crush the herbs between your fingers and sprinkle on top of the cheese
Sprinkle with the pepper
Drizzle with the extra virgin olive oil
Bake in a preheated 180°C oven for 12-14 minutes. Serve with crusty bread, olives or other antipasto/mezze accompaniments

Orzo with tomatoes, feta and basil salad (serves 4)

Ingredients

Salad ingredients

225 grams orzo (risoni is the Italian equivalent)
1 red capsicum
2 cups cherry or grape tomatoes
½ cup sliced spring onions
1 cup fresh, torn basil leaves
½ cup pine nuts toasted.
200 gram Mt.Vikos feta

Vinaigrette ingredients

½ cup extra virgin olive oil
2 tablespoons red wine vinegar
1 clove garlic crushed
1 teaspoon dried Greek oregano
½ teaspoon salt
1 teaspoon freshly ground black pepper

Method

Whisk together the vinaigrette ingredients and put aside. Cook the orzo as per instructions on the package until tender, but firm. Drain immediately and place in a wide bowl to cool down.
Once cool add the tomatoes, capsicum, spring onions and basil to the bowl.
Add vinaigrette and toss lightly. Adjust seasoning
Crumble feta over the top and sprinkle with pine nuts

Manouri stuffed mushrooms (serves 4-6)

These can be pre-prepared and then popped into the oven at the last minute.

Ingredients

Approximately 300 grams of large flat mushrooms
200 grams Mt.Vikos Manouri shaved, grated or diced
3 tablespoons chopped walnuts
3 teaspoons fresh continental parsley or dill chopped.
1 teaspoon garlic powder or salt
½ teaspoon freshly ground black pepper

Method

Discard stems from mushrooms
Mix all other ingredients together
Stuff the mushrooms and place on a baking tray

Bake in a preheated 180°C oven for 20 minutes until stuffing is golden. Serve immediately

Other recipe ideas...

*Feta dip:- mix together crumbled fetta (200 grams), sour cream (125grams) and cream cheese (125grams) lemon juice fresh dill and a pinch of cayenne pepper Blend or mash until smooth. Serve with pita bread and raw vegetables of choice

*Dress feta with finely chopped seeded cucumber, chopped fresh dill, lemon juice, extra virgin olive oil and fresh ground pepper to taste

Make a potato salad with baby boiled potatoes, kalamata olives, spring onions or chives. Dress with lemon and olive oil and oregano

*Soak pitted cherries with kirsch (or buy marinated cherries) slice Manouri cheese into round arrange on a platter and spoon cherries and sauce over them and top with toasted almond flakes

*If the Florette is young, cut into wedges or cubes and roll in crushed spices, nuts or dukka, particularly ground hazelnuts or sesame seeds.

*Bake potatoes until cooked. Cut open and hollow out some of the potatoes. Fill with a diced Fromagerie Guillouteau trio cheese, sprinkle with parsley and nutmeg (or cayenne if you like a bit of spice). Return to oven until cheese has melted and is golden.

Shopping List Offer 01, 2008

From the RHCL kitchen...

RHCL Greek Biscuit Selection

With the Greek cheeses on this offer we thought we would continue the theme by offering a selection of Greek biscuits. Presented in a reusable silver tin, it would make the perfect gift when staying with friends, or to have on hand when unexpected guests arrive. Greek biscuits generally have a number of common ingredients; nuts (usually almond or walnut), honey, cinnamon and oranges. The tin will be a minimum of 250 grams and will contain Greek honey and walnut biscuits, Easter cookies that are perfumed with orange and Greek almond biscuits. Perfect with coffee or dipped into a desert wine.

RHCL Baklava

Bronwyn Eades, our very talented pastry chef, has a fantastic recipe for a thin, delicate walnut baklava. Drenched in the stringy bark and yellow box honey on the shopping list below, it is a beautiful sweet treat. Try with Greek coffee or an espresso. Packaged in a Richmond Hill Cafe & Larder cardboard box, it is the perfect pick me up.

Summer favourites from the Larder...

RHCL Stringy Bark & Yellow Box honey & Miellerie Honey

Honey is a natural match with many delicate cheeses. With the abundance of flowers at this time of year it is the perfect time for collecting honey. Manouri cheese is taken to another dimension when served drizzled with warm honey and sweet wafer biscuits such as almond bread. Try honey drizzled over the Meredith Dairy Blue as it enhances the flavours of the cheese even further when matched with a botrytis Semillon.

We have 2 different honeys on this offer. The first is a string bark and yellow box honey sourced from the forests in central Victoria around the Castlemaine and Daylesford area. The stringy bark adds some depth of flavour and colour, while the yellow box gives a floral sweetness. Both come in a 350 gram jar.

The second honey we have included in previous Cheese Club offers. Miellerie Leatherwood and Lake Pedder Honeys are both from Tasmania. Miellerie means "Honey House" in French and is the creation of French apiarist Yves Ginat. Miellerie is an unheated honey and uses traditional French techniques with the unique flora of Tasmania. Extraction is done at room temperature and then packed at the temperature found in the beehive. This results in a cloudy honey in which all the natural enzymes and live pollens remain. Lake Pedder is a rich, sweet honey suitable for the whole family. The Leatherwood has those classic Leatherwood characters; clean and fresh, with lightly spicy notes in its long finish. The perfume is intense with notes of balsamic, which develops quickly into clean, fresh notes of citrus fruits and white flowers.

RHCL Summerberry Jam

The rains in November and December resulted in a great berry season. Summerberry jam, as its name suggests, is a mix of raspberries, blackberries, strawberries and blueberries. Try it spread on toast with a sliver of the Manouri, or any of the Fromagerie Guillouteau trio cheeses.

RHCL Watermelon & Rose Petal Jam

We have not had this product for quite a while as it requires an abundance of rose petals which are only available in spring and summer along with the first of summer's watermelons. A cross between a jam and a jelly it would be lovely served with the Brebicet. Perfect with pikelets for afternoon tea or layered on a sponge cake filled with a rose-water scented cream. Create sugared rose petals to decorate by dipping rose petals in egg white and dipping into super-fine sugar and then placing them in a low oven to dry.

RHCL Beetroot & Orange Relish

This relish is a great all-rounder and would go well with all the cheeses. It would go well on baguette with crumbled feta and dill, or accompanying slivers of Manouri cheese with dried thyme and rocket. Try it with the Fromagerie Guillouteau trio cheeses as part of a summer ploughman lunch with fresh radish, a lightly dressed salad and crusty bread. A vibrant purple-red, it's earthy beetroot flavours are balanced out by the sweetness of the oranges.

Beech's Sun-Dried Peaches

Barmera, Riverland, South Australia

It is with great sorrow that we announce that Tony and Jenny Beech of Beech's Sun dried Fruits have ceased production. We only have peaches available and this will be the last offer with Beeches fruit. The reasons for ceasing production are many and varied; after talking to Tony I have included below a synopsis of the reasons.

Tony and Jenny have been on the current property for 30 years. They have been producing the sun dried fruits as 'value adding' to their primary business of table grapes. This side of the business has been running for 17 years. With the lack of water allocation and the stage of life that they are now at, they have decided to give away the fruit drying and concentrate on their table grapes.

The Riverina area was set up after World War I as a soldier settlement area with guaranteed water. Over time water rights has become an issue. For Tony and Jenny the drought has not helped, but more than anything they see it as a result of the investment of big investment companies who have come in and set up huge properties or bought water allocations.

Tony and Jenny's biggest issue has been the way water allocations are handled. In the last 2 years they have started every season with a zero water allocation. It was gradually decreasing before this. It must be frustrating for a farmer, who has been there for so many years, to see multinationals bring about their demise. Tony, as an example, cited a new vineyard over the Victorian border that is so big that it is currently pumping 2/3rds of what the entire Riverina in SA is currently pumping. This is water that has never left the river system before.

Tony is currently walking around fruit trees which are limp, dying or dead. He was touched to know that he and Jenny have so many devoted followers around the country. We have included their address if you wish to give them any feedback.

Tony & Jenny Barrett
Box 487, Barmera, 5345

In the mean time if you come across a fantastic preservative free fruit let us know.

Lescure French Butter

Poitou, France

A staple for many Cheese Club customers. The reason this butter tastes so good is that it is a cultured butter. Milk cultures are added to it creating the incredible depth of flavour. It also helps that Lescure have been producing butter since 1884. Available in 125g or 250g unsalted, or 250 gram with sea salt flakes.

RHCL Cheesy Mix

Now that everyone is back to school and work sometimes you need a quick and easy supper idea. I often find that it is too hot to eat much, but get peckish late at night. What better than our cheese mix? Simply pop onto toasted bread put under the griller until it is bubbling and serve with crisp, dry beer. A secret recipe that has devotees returning time and time again to Richmond Hill Cafe & Larder from all over the country. Packaged in a 350 gram vacuum pouch to help reduce shipping costs and to keep it cooler during shipping.

Parmigiano Reggiano (DOP)* *Cow's milk* **Emilia-Romagna, Italy**

Reggiano is a staple in everyone's house, but one that really comes into its own during summer. Want to jazz up a salad? Add slivers of Reggiano. You could also sprinkle shaved Reggiano over the top of oven baked or grilled potatoes or grate over scrambled eggs with basil and tomato. The possibilities with this cheese are positively endless. Many of you are probably out of your summer supply and hanging out for a fresh new supply of Pieffie Reggiano.

Graindorge Livarot *Cow's milk, washed rind* **Normandy, France**

The Livarot has developed a mid-loin lamb chop flavour (especially the meat near the bone) with hints of cured meats. Available as 250 and 500 gram cuts.

Graindorge Pont l'Évêque *Cow's milk, washed rind* **Normandy, France**

For some members a washed rind cheese is not a washed rind unless it is sticky and smelly. At the moment both are in great condition. The Pont l'Évêque tastes of smoked cured meats and stone fruit. Available as 250 and 500 gram cuts.

L' Edel de Cleron *Cow's milk, washed rind* **Frânche-Comté, France**

Hopefully many of you have become devotees of L' Edel de Cleron. We currently have a great batch of the larger 500 gram units of L' Edel de Cleron. The larger L' Edel de Cleron are much runnier and viscous than the mini L' Edel de Cleron. They have a more pronounced smear on the surface and are even closer in style to Vacherin. There is a much stronger woody, herbaceous character, balanced by the yeasty washed surface. L'Edel is available as a whole unit (approximately 600-700grams), or as a half unit. This is available at a special price to Cheese Club members for this offer only. With the global milk shortage and the price of milk rising internationally (which is about to happen again next month, more in our Easter offer) the price in the cheese room at Richmond Hill Cafe & Larder is \$89.00 a kilogram. For this offer the cheese room is offering the L' Edel de Cleron to Cheese Club customers at \$84.00, so with your 10% discount it will be \$ 75.60. If you enjoyed the smaller ones but wanted a more powerful flavour then try this version of the L' Edel de Cleron.

wine...

2005 Beblenheim Pinot Blanc **Alsace, France**

...match with Fromagerie Guillouteau trio

Bebenheim is in the heart of Alsace, only a few miles from Riquewihr and Zellenberg. A typical Alsatian village with timber-framed houses, stone gateways with coats-of-arms and beautiful fifteenth-century gothic fountains. Unlike a lot of Australian wine regions this town is in existence entirely due to wine. Beblenheim is the focal point for 620 acres of vines across five rural districts. Winegrowers' secrets have been handed down from father to son for generations. The Beblenheim Winery was created in 1952 by a number of winegrowers who decided to pool their expertise in order to work more effectively. Two years later they obtained their first gold medal. Today, after five decades of constant progress, the Beblenheim Winery has climbed to sixth place among the wine-producers of Alsace, and brings together 150 winegrowers, who cultivate vines in Beblenheim and its neighbouring villages.

Pinot Blanc is a genetic mutation, or clone, of Pinot Gris. It sees no oak and relies entirely on its fruit for character. A simple but delicious drink, this wine has aromas of ripe pears, which also translates to the palate. It has a nice gentle mouth feel (ie. its not like drinking water, but doesn't rip the inside of your mouth apart with too much acid), with a nose of gentle fruit recalling poached pears. Medium-bodied and with a substantial mouth feel, it has a firm zesty finish

2007 Bay of Fires Tigress Riesling **Piper's River, Tasmania**

...match with Mt.Vikos Barrel Aged Feta

We offered this on our Christmas offer, but in tasting the feta with our wines this came out as the best match. Fruit for Tigress is sourced across Tasmania, taking advantage of diverse viticulture conditions and enabling the selection of only the most premium parcels from each region.

In colour this wine is like pale straw with some silvery hues. It has a pronounced, yet delicate, scent of lemon blossoms, while subtle floral notes of frangipani are evident on the nose. On the palate it is fresh and clean with lemon and lime citrus flavours and a soft roundness on the mid-palate. The crisp, refreshing acidity on the finish complements the lemony, earthy flavours of the cheese. It refreshes your palate leaving you wanting more of the feta.

La Caudrina Moscato d' Asti

Tinella, Italy

...match with Mt. Vikos Manouri

While most consumers recognize Asti Spumante, few have heard of a related but very different wine, Moscato d'Asti. Asti Spumante refers to a fully sparkling wine with straightforward sweet and fruity flavours, which is best enjoyed on its own or as a dessert selection. Moscato d'Asti on the other hand is a low alcohol, semi-sparkling wine with about half the carbonation of a typical sparkling wine, and is released very soon after the vintage to preserve its uniquely fresh character. It is extremely aromatic with a complex perfume, and generally has a mild level of sweetness, which is counterbalanced by vibrant acidity. Moscato d'Asti makes an exceptional dessert wine, but is also versatile enough to have as an aperitif. Served alone, it is one of the most refreshing wines in the world, perfect for a hot summer's day. Moscato d'Asti is always best consumed within two years of the vintage.

Moscato d'Asti is one of the jewels of Italian winemaking techniques. Castiglione Tinella, in the heart of the DOC region, was one of the first to reinvigorate the popularity of this wine. The dense, well-ordered vineyards of this commune, situated in Cueno, include some of the most prestigious crus of the DOC. Due to the work of Redento Dogliotti, the Dogliotti family has been one of the leaders here. They started grape production here in the 1940's with the pressing of grapes produced in his vineyards to sell the *must* to the big industries producing Moscato D'Asti. In the 1970's his son Romano decided to create a family label with Muscat from his best vineyards, to bottle it directly and sell it. The vineyards that produce the La Caudrina were planted in 1979.

The La Caudrina is a soft, lightly fizzy wine. Light straw yellow in colour, it has a delicate floral nose with highly scented, just-crushed grapes and tropical fruits. Slightly sweet, it has a lemon tang on the palate. Try with prosciutto, melon and mint and slices of the Manouri.

2005 Hugel & Fils Gentil

Alsace, France

...match with St. Vernier

Vines have been cultivated in Alsace for more than 2,000 years, and brought great prosperity to the region, particularly in the Middle Ages. Due to a combination of wars, pests and disease the region fell into ruin, however after 1918 a handful of farsighted and courageous winegrowers, including Frédéric Emile Hugel, took steps to save the vineyards of Alsace. The Hugel family have been part of the Alsace region since the 15th century.

Classic "Hugel" wines are made exclusively from grapes purchased from winegrowers under long-term contract in a dozen of the most favoured localities around Riquewihr. This wine revives a tradition of wines assembled from noble grape varieties which were called 'Gentil'. Gentil "Hugel" marries the suave, spicy flavour of Gewurztraminer, the body of Pinot Gris, the finesse of Riesling, the grapiness of Muscat and the refreshing character of Sylvaner.

The 2005 has a pure, fresh bouquet, is fruit-driven and floral. On the palate it is dry, with a lively, youthful clarity that makes it refreshing and gives an appealingly scented finish. As the Alsace is home to some amazing washed rinds, and is adjacent to the Franche-Comté region, this should be a great foil to the St. Vernier

2007 Longview "The Boat Shed" Nebiolo Rosé

Adelaide Hills, South Australia

***...match with Fromagerie Guillouteau Cheese trio, Mt Vikos Manouri
and Barrel aged feta***

Situated just south of the historic township of Macclesfield in the Adelaide Hills is the Longview Vineyard. Once a dairy farm, Longview has been meticulously restored and developed into one of the Adelaide Hills' up and coming wineries. The name Longview aptly describes this vineyard; with it's far reaching views to the Coorong and Lake Alexandrina and the panoramic vistas over the property itself and the surrounding countryside. The first plantings of 100 acres were established in 1995. The Longview property now comprises 220 acres of vineyard and 500 acres of cattle property. Longview Vineyard employs ecologically sustainable techniques.

A small selection of the vineyard is planted with the famous rosé clone of Nebbiolo, ideally suited to producing this fragrant, rose-scented wine with crisp, rich flavours and a long, fresh finish. The Longview is a drier, savoury style rose, not a sweet, lollypop style. If you haven't tried a rosé in years, try the new style rosés. They have nothing in common with the Mateus Rosé of the 1970's.

2005 Garry Crittenden Dolcetto

Mornington Peninsula, Victoria

...match with Occelli Testun al Barolo

The godfather of Italian wine varieties in Australia, Garry Crittenden, makes this lovely wine. Garry has been involved in the industry for over 25 years. His experimentation with Italian varieties started in 1992 when for the first time, bins of a black Piedmontese grape called Dolcetto were sent to his winery at Dromana from a vineyard at Great Western in Victoria's Grampians region.

Dolcetto usually produces soft 'juicy' reds for early drinking. A juicy flavour typical of the Dolcetto grape, this vintage tastes of shiny red berries and cherries and finishes with thirst-quenching tartness. As the tannins are quite low and as the alcohol is never too high, it is an easy to drink red. The aromas in this Dolcetto are quite beguiling and reminiscent of damson plums and cherries with a touch of aniseed. The palate is long and racy with cleansing acidity/tartness. A very refreshing wine, it could be an interesting match for the quirky Testun al Barolo

NV Bleasdale Sparkling Shiraz

Langhorne Creek, South Australia

...match with Occelli Testun al Barolo

Bleasdale Vineyards is Australia's second oldest family owned winery. It was established in 1850 by English migrant Frank Potts. The vineyards are situated on the fertile flood plains of the Bremer River, which runs parallel to Langhorne Creek. The winery has been classified by the National Trust and is listed on the State and National Heritage Registers. Currently the 5th generation, led by Martin Potts, are custodians of the winery. The cellars, constructed from red gum and limestone, house the old red gum vats and some of the equipment used by previous generations. The splendid red gum lever press, hand-sawn in the 1890's, is a fine example of this.

A richly flavoured sparkling Shiraz, it is made up of multiple vintages derived from base wines through several years and topped up with a strong liqueur to initiate a secondary fermentation. Shiraz characteristics are balanced by the sweetness from the dosage liquor (a syrupy mixture of sugar and wine). Dark purple in colour, with an even and persistent bead, on the nose it is quite complex with supple soft berry fruits. Complex liqueur characteristics on the palate provide flavours reminiscent of a dark chocolate torte, maraschino cherry and sweet berry fruit. A welcome acidic backdrop rounds out the wine to ensure it is not too cloying and easy to guzzle.

2006 Coriole Vineyards Racked Semillon

McLaren Vale, South Australia

...match with Meredith Blue

Coriole Vineyards was established by the Lloyd family in 1967, in hills overlooking the McLaren Vale wine region and Gulf St Vincent. The original vineyard at Coriole was planted in 1920. Further plantings were added in the late 1960's and 1990's. They are known for their Italian varieties and the Lloyd Shiraz.

The 2006 Racked Semillon is harvested from vines first planted in the 1970s. Because of the sea breezes prevalent in the McLaren Vale area very rarely is botrytis or noble rot found in the vineyards. Most other regions can pick the grapes earlier, therefore less residual sugar and higher acid when they are affected by botrytis.

The 'racked' refers to the practise of laying out the late harvested fruit to air dry before crushing. This process produces a dessert wine that is clean, elegant, and refreshing. With 9% alcohol it is not an overpowering wine.

Bright yellow-straw in colour, it has aromas of citrus flowers, honeysuckle and fresh melon fruits. Easy to drink but not cloying considering the residual sugar level (220gms/litre), as its natural acidity level (5.36grams/litre) gives a refreshing finish. With persistent length, it has flavours reminiscent of citrus and a touch of delicate honey.

The Cheese Club

Invitation to Order Offer 01, 2008

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:

Business Name (if applicable) _____

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

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: _____

ORDER CLOSING DATE:- JANUARY 31ST 2008

1. Cheese Club Offer 01, 2008 – lazy hazy summer				1 of 3
Cheese- Please tick the cheeses and sizes you wish to purchase	Blue Ribbon Size	Essential Size	Price	Cost
Fromagerie Guillouteau Trio 1x cow (150gm), 1x sheep (125gm), 1x goat milk (125gm), white mould	<input type="radio"/> 3 units \$ 33.00	<input type="radio"/> 3 units \$ 33.00	\$ 33.00 3 units	
Mt. Vikos Barrel Aged Feta* Sheep & goat's milk fresh curd, salted, Greece	<input type="radio"/> 400gm \$ 19.20*	<input type="radio"/> 200gm \$ 9.60*	\$ 48.00/kg	
Mt. Vikos Manouri* Sheep & goat's milk fresh curd, Greece	<input type="radio"/> 400gram \$ 19.60*	<input type="radio"/> 200gm \$ 9.80*	\$ 49.00/kg	
St. Vernier Cow's milk washed rind 200 gram unit,	<input type="radio"/> 2 units \$ 37.00	<input type="radio"/> 1 unit \$ 18.50	\$ 18.50/ unit	
Ocelli Testun al Barolo* Cow's milk, semi hard, wine washed, Italy	<input type="radio"/> 400gm* \$ 33.20*	<input type="radio"/> 200gm* \$ 16.60*	\$ 83.00/kg	
Meredith Blue* Sheep's milk blue, Victoria	<input type="radio"/> 400gm* \$ 24.00*	<input type="radio"/> 200gm* \$ 12.00*	\$ 60.00/kg	
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
RHCL Greek Biscuit Selection (in a re-useable silver tin)	250gram minimum	\$15.00		
RHCL Baklava	8 pieces	\$12.00		
RHCL Stringy bark & Yellow Box Honey	350 grams	\$10.00		
Miellerie Honey- Leatherwood	325 grams	\$11.00		
Miellerie Honey- Lake Pedder	325 grams	\$11.00		

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

Continued overleaf...

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

2. Our Larder Favourites (continued)	2 of 3	Price	Quantity	Total
RHCL Summer Berry Jam	370grams	\$11.00		
RHCL Watermelon & Rose Petal Jam	175 grams	\$8.50		
RHCL Beetroot & Orange Relish	175 grams	\$11.00		
Beech's Sun-Dried Peaches * (please circle)	250gm or 500gm	\$53.50/kg		
Lescure Unsalted Butter	125gm or 250gm	\$4.70 / \$8.40		
Lescure Sea Salt Flake Butter	250gm unit	\$8.50		
RHCL Cheesy Mix	350gm tub	\$13.50		
RHCL Eggplant & Chilli Pickle	320 gm	\$11.00		
Parmigiano Reggiano * (please circle)	250gm or 500gm	\$48.00/kg		
Graindorge Pont l'évêque* (please circle)	250gm or 500gm	\$66.00/kg		
Graindorge Livarot * (please circle)	250gm or 500gm	\$69.00/kg		
L' Edel de Cleron * (please circle)	250gm or 500gm	\$84.00/kg		

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

3. Wine List	3 of 3	Price	Quantity	Total
2005 Beblenheim Pinot Blanc	Alsace, France	\$ 28.00/750ml		
2007 Bay of Fires Tigress Riesling	Pipers River, Tasmania	\$ 29.00/750ml		
2006 La Caudrina Moscato d'Asti	Tinella, Italy	\$ 26.50/500ml		
2005 Hugel & Fils Gentil	Alsace, France	\$ 23.00/750ml		
2007 Longview "The Boat Shed" Nebbiolo Rosé	Adelaide Hill, South Australia	\$ 22.00/750ml		
2005 Garry Crittenden Dolcetto	Mornington Peninsula, Victoria	\$ 26.00/750ml		
NV Bleasdale Sparkling Shiraz	Langhorne Creek, Victoria	\$ 22.00/750ml		
2006 Coriole Vineyards Racked Semillon	McLaren Vale, South Australia	\$ 21.00/375ml		

Your favourite things.....

Cheese Matches and Shopping List Total		
Plus Cheese Box Total		
SUBTOTAL		
Less 10% Cheese Club discount		
Freight and Packaging 3kg box (packaging weighs 1.2kg)	\$17.50	
Freight and Packaging 5kg box (packaging weighs 2.4kg)	\$22.50	
TOTAL		

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

*Please make allowances in your weight calculations for packaging & seasons (see above weights).
Freight and packaging will always be calculated at the cheapest possible rate.*

Prices include GST where applicable.

48-50 Bridge Road Richmond Victoria 3121 Australia
Telephone 61 3 9421 2808 Facsimile 61 3 9421 2818,
Email thecheeseclub@rhcl.com.au Web www.rhcl.com.au