

Richmond Hill Cafe & Larder

The Cheese Club

Offer 07, 2006

They're racing...

"The Camptown ladies sing this song,
doo-da, doo-da
The Camptown racetrack's five miles long
Oh, de doo-da day"

(Written by Stephen Foster, published by F. D. Benton, Baltimore, 1850)

At this time of year, Melbourne is abuzz with the beginning of the Spring racing carnival. To celebrate the carnival, and the glorious warm weather, we have selected cheeses that are perfect for picnics and get togethers. This offer includes a luscious French white mould, the big brother of the baby La Luna from the last offer, an Australian washed rind, a favourite blue from the Pyrénées, a semi-hard cheese we have been ageing since January, and finally, the return of a favourite rustic cheese from the Mediterranean.

This is the penultimate Cheese Club offer for the year, and these cheeses will keep you stocked up for a while. This year, our pre-Christmas order form and our final offer for the year will be sent to you in early to mid November. For those of you who are new to the Cheese Club, the pre-Christmas order is a perfect way to send gifts to friends. The added bonus of this offer is the 15% discount instead of the regular 10%.

If you receive your deliveries at home, you will see the package has a yellow sticker. If the delivery is for 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 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. If you do this for your next order, please write in the delivery address section: the business name, business hours and contact persons full name if you are unavailable, eg. receptionist, security etc. This is especially important for office blocks where there are multiple businesses in the building. This is to help ensure your cheese is being delivered carefully and not being left by drivers.

Recently, a few people have not been receiving emails. This seems to happen when servers update their spam facilities and the Cheese Club email gets spammed out. If you list us as a contact in your address book, this should no longer happen. If you would like to receive future offers by e-mail, please phone or e-mail with your details, or complete your details on the order form. In the meantime, we will continue sending both email and paper copies to you until you notify us otherwise, as we don't want you to miss out. A reminder of our e-mail address – 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 direct.

The Cheese Club Offers and Order Form are also on-line at www.rhcl.com.au.

Closing date for orders is Thursday October 26th 2006. We will be **sending your cheeses to you on Tuesday 31st October 2006.** If they have not reached you by Wednesday evening, please contact me on 03 9421 2808 (ext 2).

Until next time, happy punting!

The Cheese Club Team

Invitation to order Offer 07, 2006

What is in this offer?

Blue Ribbon Size	Essentials Size
<p>1/2 wheel Fougérus* Cow's milk, white mould Ile-de-France, France.</p>	<p>1/4 wheel Fougérus* Cow's milk, white mould Ile-de-France, France.</p>
<p>1/4 wheel Holy Goat La Luna* Goat's milk, white mould Sutton-Grange, Victoria</p>	<p>1/8 wheel Holy Goat La Luna Goat's milk, white mould Sutton-Grange, Victoria</p>
<p>1 unit Fleur du Maquis* Sheep's milk, soft uncooked curd Corsica, France</p>	<p>1/2 unit Fleur du Maquis* Sheep's milk, soft uncooked curd Corsica, France</p>
<p>400gm x Jensen's Red* Cow's milk, washed rind Neerim South, Victoria</p>	<p>200gm x Jensen's Red* Cow's milk, washed rind Neerim South, Victoria</p>
<p>400gm x Christian Matocq Vache & Brebis* Cow and Sheep's milk, hard cooked Basque-Pyrénées, France</p>	<p>200gm x Christian Matocq Vache & Brebis* Cow and Sheep's milk, hard cooked Basque-Pyrénées, France</p>
<p>400gm x Bleu de Basque* Sheep's milk blue Basque-Pyrénées, France</p>	<p>200gm x Bleu de Basque* Sheep's milk blue Basque-Pyrénées, France</p>
<p><i>*Please note that price is per kilogram only. Actual weight and cost may vary slightly.</i></p>	<p><i>*Please note that price is per kilogram only. Actual weight and cost may vary slightly.</i></p>

How to order

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

Deadline for ordering is Thursday 26th October 2006
You will receive your order on, or soon after
Tuesday 31st October

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

The Cheese Club

Cheese Notes Offer 7, 2006

Fougérous (pronounced: foo-zhay-roo)

Cow's milk, white mould

Ile-de- France, France

It wouldn't be a racing offer without a luscious white mould. Fougérous fits the bill and is the perfect cheese for this time of year. White moulds from France peak at different times of the year. We find that Brie de Nangis is best around Easter, Fromage de Meaux from July to November and Fougérous is fabulous right now.

Made by the Rouzaire family of affineurs this cheese is bigger in size than a Coloummier, and smaller than a Brie de Nangis. Originally, Fougérous was made on the farm for personal consumption only and comes from the region Chevruc, near Coulommier. Robert Rouzaire of Fromagerie Rouzaire developed Fougérous in the 1980s. The fern or bracken (fougère in French) on the top of the cheese, is how it gained its name. Traditionally, the fern may have originated from the old practise of transporting the cheese in wooden trays covered in bracken.

The milk for Fougérous comes from the cows grazing in the area where Brie originated, Tournan-et-Brie. During the making process, the curd is cut up at an earlier stage than with most white mould cheeses. The cheese is matured for 4 weeks at 8°C in the brick cellars of Fromagerie Rouzaire in Tournan-et-Brie. The cheeses are about 16cm in diameter and about 4cm high, and weigh around 700gms. The size, and the pretty bracken fern, make it a perfect whole cheese for a cheese platter.

The size of this cheese allows the outside to become bulging and there can still be a thin chalky line through the middle. When the cheese is fully ripe or 'à point', to use the French term, the pure white mould will develop orange-beige spots with an interior that is rich and powerful. This cheese has a perfect balance of sweet and salty flavours, and rarely tends to the over-saltiness that you sometimes get with Brie.

Holy Goat La Luna Ring

Goat's milk, white mould

Sutton-Grange, Victoria

In a contest for 'best on show', the La Luna ring and the Fougérous would be in the running for first place. The feedback from the Baby La Luna in the last offer was fantastic and we are now looking at what happens when you take the same cheese 'recipe'; use milk from the same herd, same season, same starter culture and same rennet - but make it in a different size. When made as a tiny cheese, La Luna has more yeastiness. When made as a ring, the cheese has a deeper complexity of flavours. There is an immediate taste of gentle salt, and acidity - not a harsh acidity, but a clean, citrus flavour, balanced by a lactic creaminess. There is a pronounced nuttiness on the palate. The cheeses are being made as we write this, and when you receive them they will be 3 weeks old. They will be firm, yet creamy, with increased complexity developed in the ageing process. The geotrichum will turn a golden yellow colour, with pronounced 'frog skin' wrinkle.

At the 2006 ASCA (Australian Specialty Cheese Association) show, held at Melbourne's Palladium at Crown, in August, Holy Goat won both the award for the 'best fresh curd' with their Black Silk, and 'best fresh curd, textured' with the La Luna. This is a fantastic achievement for a small producer. In 2005 the herd was only 44 animals and has been building up slowly. At the moment Carla and Ann-Marie are running a herd of 70 to 80 goats. The milking herd is currently 50. Their dedication to ensuring the goats are dried off properly, results in only the highest quality milk being used. 'Drying off' is the term used when you stop milking an animal, and let it's milk supply stop naturally. This care avoids producing the kind of milk many members describe as being too "goaty" or "strong". Carla and Ann-Marie are passionate about the breeding of their goats. The herd is mainly Swiss Saanen crossed with British Alpine. The girls have done a lot of work on the breeding of the goats, and now have an exceptional herd. If you wanted to start a herd of goats for milking, a member of the Holy Goat family would be the perfect foundation.

Try this one cut into thick slices and grilled, with grilled asparagus, dressed with hazelnut oil and roasted hazelnuts scattered over the top.

Fleur du Maquis (pronounced: flur-doo-mah-key)

Sheep's milk, uncooked curd

Corsica, France

The last time we offered Fleur du Maquis was way back in 2003. So, for many this is a welcome return of a favourite. Fleur du Maquis is also known as Brin d'amour ('bit of love' in French). This cheese captures the wild Mediterranean conditions of Corsica in its appearance and flavour. It is covered in the herbs of the region, and made from the milk of sheep roaming the harsh Corsican landscape. Traditionally, these cheeses are about 800g each, but they have started to make smaller versions about 300g in size. Each is a small round shape about 8cm in diameter (more like a square with rounded corners) and 5cm in height. Handmade in baskets, the cheese is drained for 3 days, salted and covered in dried savoury, rosemary, juniper and chillies. The top of the cheese is decorated with whole juniper berries and dried chilli.

Fleur du Maquis translates as "the flower of the maquis", with maquis derived from the name given to the dense Corsican scrub, maquis corse. Maquis is the dense underbrush of oak, juniper, heather and the wild herbs and flowers that cover most of the island. The perfume of the maquis corse is a bittersweet, lemon-pepper, musky smell. Anthropologist Dorothy Carrington describes the smell as being similar to incense. The heady scent which permeates the granite cliffs and landscape of Corsica has earned the island its other name, "the perfumed Isle". The maquis corse can reach heights of 6 metres (20 feet). The scrub was once the home of Corsican outlaws but is now responsible for the sublime flavours of the wild boars still present on the island.

Fleur du Maquis is sold at a range of ages. When sold at one week old, it is soft and moist, with a gentle flavour, and a snowy white interior. At this stage, the flavour will be mild, creamy and gentle. At 1-2 months the pâté will become bone white, and almost runny in texture. After this it becomes firm again, similar in texture to a semi-hard cheese. The flavour will be a nutty, oily-lanolin sheep's milk, with a musty tang. As it matures the flavour becomes more concentrated. Because of the artisan nature of this cheese, and our shipping times, we can rarely be exactly sure of the age of the cheese we are receiving. This cheese is not as aggressively sheepy as you may expect, as the flavour of the maquis herbs balance it out. We have chosen to put Fleur du Maquis on this offer so we can get the late spring milk cheese. Fleur du Maquis arriving in Australia in September/October is generally at its peak, with a distinctive savoury taste, fantastic with Albariño, Barolo or Cotes du Rhône reds or Olorosso sherry.

Jensen's Red

Cow's milk, washed rind

Neerim South, Victoria

We remember when Laurie Jensen was first developing this cheese, and true to Laurie's passion for excellence and flavour he has worked with this cheese to create a fantastic washed rind. Originally when it was being developed, it was firmer, and more like a havarti with a washed rind. Since then it has developed into a smooth and creamy, elastic pâté. It has a slightly pungent, sticky rind that gives way to a faintly sweet, and full flavoured cheese.

Laurie Jensen is one of the founding fathers of the current farmhouse cheese industry in Australia. Laurie and his father Alwyn, along with Rob & Lyn Johnson started Tarago River in 1982. Laurie studied Dairy Technology in the early 1970's and has travelled extensively as a recipient of the Churchill Fellowship, constantly honing his craft. Laurie is passionate about the specialty cheese industry and has assisted with setting up many fledgling cheese factories over the years. Laurie is a strong advocate of raw milk cheese, and was a founding member of the Australian Specialty Cheese Association. He is a firm believer and champion of ethical farming principles.

As with all cheese, the quality of the milk is affected by the animal husbandry and feed. Hillcrest Farm cows, are predominately Friesian with some Jersey crossing and there is currently a herd of about 300. They are free, grazing animals, and also receive a specific feed mix of grains and silage produced on the farm. The feed is GM free (Genetic Modification). This feed supplement ensures a consistent level of protein and fat in the milk, so that the cheese makers have a consistent quality. When the milk undergoes renneting a small amount of a geotrichum mould culture is added. The curds, once drained, are hand ladled into the hops. All cheeses at Tarago River are hand ladled. They are then put into a drying room over night. The next day they receive a wash of annatto, which is what creates the distinctive orange colour. (Annatto is a spice derived from the reddish pulp surrounding the seed of the achiote bush (*Bixa orellana*). In Latin American markets, it is known as Achiote and in the Phillipines it

is known as atsuwete or achuete. It is used in the west to colour confectionery, butter, smoked fish, custard powder, and cheeses like Cheshire, Leicester, Edam and Munster).

For the next 14 days, Jensen's Red gets the cheese equivalent of a day spa treatment! Every day it receives one of the following processes; a wash with brevi linens, dry salt massage, or a brine spray. The combination of these processes is a closely guarded secret and this is what give Jensens Red its distinctive flavour. The cheese is matured for 5-6 weeks before being dispatched. Fantastic with walnut and fruit breads.

Christian Matocq Vache & Brebis

Cow & sheep's milk, hard cooked

Basque Pyrénées, France

This is the first time we have offered Christian Matocq's cheeses to the Cheese Club. We are especially excited about the age of these cheeses, which were made on the 1st of May 2005 and have been maturing in the Cheese Room since the 17th of January 2006, making them just shy of 18 months old. Christian Matocq Dairy is an artisan supplier, and has only recently been imported into Australia.

Matocq has been procuring traditional Ossau Iraty (an AOC cheese), and mixed milk cheese, using traditional methods since 1950. He is a long time inhabitant of the locality of Béarn, in the Pyrénées Atlantic department. His dairy is situated on the slopes of the Col du Soulor, in the village of Asson. Matocq dairy procures more than 260 tons of Ossau Iraty, (a small player in the scheme of things considering just over 3000 tons is produced per year). The cow's milk (Vache) in this cheese gives a rich and thick texture to the body of the cheese, while the sheep's milk (Brebis) gives a slight acidity, and piquant flavours that linger. Our aged Matocq is rich and creamy, with hints of nuts and caramel and a rich lingering flavour. There is cleanness on the palate with earthy, floral and herbaceous hay characters.

The Basque Pyrénées region is one of our favourite cheese regions. Even with modernization the cheeses in this area are made with traditional methods. The milk for these cheeses come from the high pastures of Soulor, a stone's throw from the Parc National des Pyrénées, on the Spanish border. Even today shepherds, (bergers) graze their flocks on the hills, moving them from slope to slope to be milked every day. Traditionally, the bergers would milk the herd every day and then make the cheese in their mountain huts. They would then take cheese to a 'saloir' (stone building in the valley that is co-operatively owned by shipyards, where all the cheeses are aged). Christian Matocq is the modern day saloir. Matocq buy all of their cheese from the shepherds. Cow's milk from lower slopes is mixed in to produce this cheese. We look forward to bringing in more of these cheeses as they become available.

Bleu de Basque (pronounced: blur der bask)

Sheep's milk blue

Basque Pyrenees, France

When people tell me they don't like blue cheese, this is the first one I give them to try and it generally changes their world. This cheese comes from the Onetik producer, one of the most reputable producers of the region. Bleu de Basque is closely related to Ossau Iraty, in that the milk comes from the same high alpine pastures. Traditionally, it was made only when there was plenty of milk around, however due to the high demand it is now made for longer periods. Shepherds created the co-operative 'Berria' in 1980, which has given birth to the Onetik cheese company. This shepherd's tradition is what makes the quality of cheese from Onetik so authentic in its production.

Bleu de Basque is made from the milk of native sheep breeds of the Pyrénées. The particular breed, combined with traditional grazing is what gives this sheep's cheese it's distinctive characters. The ewes are milked twice a day, and each milking produces half a litre of milk per animal. To make 1 litre of cheese requires 5 litres of milk. During the Middle Ages, cheese produced from the spring milk was the most sought after, and was used for barter and trade.

Bleu de Basque is a beguiling cheese - when you first cut the wheel there doesn't seem to be any blue, yet once exposed to the air, the blue starts to form. The blue mould is a roqueforti strain. The natural rind is rubbed back consistently during maturation. The rind is grey, with reddish brown spots formed during these brushings. After 2 months of this maturation, the cheese is spiked to allow the air to permeate. The cheese is then moved to a humid curing room where they are matured for at least a further 4 months. This allows the cheese to breathe and slowly mature. Because it has a natural rind, it does not develop the sometimes salty-strong acidity of some blue cheeses. This process results in small

pockets of salty blue moulds that are also sweet. The texture of the cheese is both creamy and crumbly. Flavour wise, it has a mild nuttiness, with a sweetness that is lightly floral and reminiscent of the alpine pastures. Try it with quince paste, or as part of a delicate leaf salad, with new season finely sliced pear, and crumbled blue de Basque. Blend with fromage frais and spread over toasted sourdough with rocket and dried pear salsa on top.

Shopping List Offer 07, 2006

From the RHCL kitchen...

RHCL Pork and Pistachio Terrine*

One of the most popular items on the Richmond Hill Cafe & Larder menu, is our Charcuterie board. Pop it in your picnic hamper with thinly sliced, toasted baguette or brioche. We make all the pâté and terrines in-house along with the accompaniments. For this offer, the kitchen is making extra terrine, so you can have your little bit of Richmond Hill Cafe & Larder at home. Match it with cornichons, RHCL Pear & Mustard Seed Chutney and a crusty baguette.

RHCL Duck Confit

Finding good duck confit is never easy. Our chefs are always busy, but for this offer we have convinced them to take some time out and make duck confit. Packaged as a pair of duck legs, they are vacuum packed ready to be on hand in the fridge. Try our dried Tasmanian Morello cherries, tossed with shredded duck confit, in a cold soba noodle and spring onion salad. For something a bit different, serve in Asian takeaway boxes as a picnic.

RHCL Brioche

Brioche is the perfect match for terrine and Sophie Gaudel, our classically trained pastry chef has a brioche recipe for any occasion. Brioche is rich, buttery, bread and is a traditional accompaniment to terrine. This brioche will come to you in a paper loaf tin. We use toasted brioche on our charcuterie boards with our beetroot & orange relish and apricot & raisin chutney. You could also serve the brioche with sour cherry relish, and a salad of grilled duck confit and spring greens.

RHCL Tapas Mix

A perfect antipasto mix from the kitchen at Richmond Hill Cafe & Larder. We call this a tapas mix as it is made in the style of the little bar nibbles you get in Spain. Our mix consists of Mount Zero Olives and extra virgin olive oil, Simply Tomatoes' "Simply Green Tomatoes", cornichons, caper berries and our own herb seasoning. Mount Zero is one of the oldest olive groves in the Grampians. Mount Zero is a small, family grove based on sustainable agriculture, with Demeter bio-dynamic certification. For this mix we are using their Manzanilla, blonde and regular kalamata olives, and Australian wild olives bred naturally in the Grampians area.

From the north of Mount Zero, comes the Simply Tomatoes pickled green tomatoes - Simply Tomatoes are another small family producer. This product started as a result of excessive tomatoes, and has grown into a major line. The tomatoes have been hand-picked and selected and then undergo a 3-day process. The tomatoes are thinly sliced and preserved in brine. After 2 days, the liquid is extracted and the tomatoes are marinated in extra virgin olive oil, oregano and garlic. Most of you have had cornichons before, and caper berries. Capers are the buds of the caper bush picked before they open into flowers. After the flowering, caper berries are the resulting oval-shaped fruit, left to mature, then pickled. When un-expected guests arrive, you can make a platter of toasted pita bread and brioche, with a bowl of tapas mix and our pork & pistachio terrine. Our Tapas mix comes in a 400gm tub ready for your fridge.

Our favourite things from the larder...

41° South Aquaculture Hot Smoked Whole Baby Salmon*

New to the larder, these hot smoked whole baby salmon, are fantastic to have on hand in the fridge. 41° South do not use any hormones or chemical pesticides in the farming of their salmon. The company's founding principle is sustainability, and they believe in ecologically sound practises in aquaculture. 41°South use an old European recipe to smoke the fish. It is one that includes a blend of

herbs, spices, sugar and salt. Smoking is carried out weekly, and after being smoked and cooled completely, the fish is then vacuum packed. Fish have a 6 week shelf life, and can be frozen if you would like to keep them for longer. They are random weight, between 500-900 grams. Recently when I left work late, I grabbed a fish and tossed it into a pasta of lemon zest, basil and kalamata olives, with a squeeze of lemon juice and drizzle of olive oil. I have also used it in a butter leaf salad, dressed with a simple roasted garlic aioli, stirred into a vinaigrette.

RHCL Pear & Mustard Seed Relish

We love this relish because it's so versatile. Great with chicken, ham, cheeses and smoked meats. The dried Australian pears lend an intense richness, with mild warmth from the mustard seeds. Try it with the Double Gloucester as a complement to the intense acid of the cheese.

RHCL Sour Cherry Relish

Made using dried sour cherries from Tasmania, this is a great relish to have with duck or other game meats. Try it with cold roasted turkey breast and a crisp lettuce salad. Stir into a vinaigrette to dress a roasted kipfler potato, rocket and shredded duck confit salad.

RHCL Apricot & Raisin Chutney

One of the best loved condiments on the charcuterie board, this will match well with the Matocq cheese and is also excellent with cold cuts of corned beef, chicken, ham and roast beef. Made with organic raisins and quality Australian dried apricots, it has a hint of chilli to give it some piquancy as a nice contrast to the sweetness of the apricots. This chutney draws a deep, orange-tan colour from the organic raisins.

our favourite sweet things...

RHCL Almond & Pistachio Nougat Strips

RHCL Macadamia & Cumquat Nougat

We have two varieties of nougat here at Richmond Hill Cafe & Larder. Traditional Almond & Pistachio nougat with a soft texture and clean flavour, studded with roasted almonds and pistachio nuts, is one of our best sellers. The Cumquat & Macadamia nougat is made to our own recipe, using cumquats from Tolley's Cumquat Nursery in South Australia. This nougat is highly perfumed, with a bittersweet, orange flower water flavour, balanced by the sweetness of the nougat. Great to have on hand in the cupboard, the macadamia & cumquat comes as a 400g block and the pistachio & almond comes as 150g strips. The nougat is made by the same company who make our delicious Turkish delight, and for those of you who missed out on that one in the last offer, we now have more in stock.

Monsieur Truffles Chocolates

Monsieur Truffle, aka Thibault, is one of our favourite producers. We came across Thibault through Claude Levi, our former Cheese Room manager. Thibault started off with just a little kitchen and now has a shop in Toorak but still supplies 3 different kinds of truffles to us. We have 2 of Monsieur Truffle's nut truffles, and one of the most divine cream truffles ever made with 75% cacao from Ecuador. All chocolates are hand made in small batches. Monsieur Truffle's Pralines consist of hazelnut, almond and a milk chocolate praline centre with a dark couverture coat, rolled in diced almonds. The roasted almond truffles are caramelised, roasted almonds covered in dark couverture and tossed in fine cocoa. These 75% fresh cream truffles have what we call the "Homer Simpson Effect" - people tend to utter "oooohhhh, chocolate", similar to the sound Homer Simpson makes with pork chops. The cream truffles come as 12 to a box in our Richmond Hill Cafe & Larder chocolate box and are a perfect petits four. The nut truffles do not need refrigeration and are in 100g bags.

Beech's Sun Dried Figs & Pears*

Barmera, Riverland, South Australia

These figs are a great match for the Bleu de Basque or the white mould cheeses on the offer. Try the pears with the Matocq or Jensen's Red. The pears also make a great rocket and pear salsa. We are using the figs in a salad of Mustard greens with walnuts and Gorgonzola Picanté on our current summer menu. You could substitute the pears instead if you like.

Lescure French Butter

Poitou, France

As always, French cultured butter is available. Made by the same company that produced the Tomme de Chevre from last months offer, it is one of the most consistent French butters imported into Australia. Milk cultures are added to Lescure, giving it sensational depth of flavour. The GLAC dairy has been making this butter since 1884. Available in the following sizes: 125 or 250 gram unsalted, or 250 gram with Atlantic sea salt flakes.

RHCL Cheesy Mix

We know this product has something of a cult following when we receive Cheese Club orders that consist mainly of cheesy mix and a matching jar of Eggplant and Chilli Pickle (see Order Form). This can be frozen if you don't plan to use it straightway. Try it melted into scrambled eggs, or top a toasted baguette, grill it and use as a cheesy crouton for salads.

Parmigiano-Reggiano*

Cow's Milk, Emilia-Romagna, Italy

It is a dire emergency in my house if I have run out of Parmesan. I always have mine wrapped in muslin, or our hemp cheesecloth and then popped into a plastic bag on the door of my refrigerator. If you are bored with your usual lettuce or rocket salad, add shavings of parmesan to give it more interest. Our Reggiano is a DOC cheese from Emilia-Romagna producers, Pieffe.

Rouzaire Truffled Brie *

Cow's milk, white mould, truffle infused

Seine-et-Marne, France

This is a relatively new cheese and was developed by Marc Rouzaire of the Rouzaire family affineurs. This is an exquisite Brie, that is virtually a triple cream. After 4 weeks in the underground maturation rooms, the cheese is halved horizontally and covered with slivers of black truffles, crème fraîche and mascarpone. The cheese is then sandwiched back together and matured for a further month allowing the added components to integrate, creating a luscious cheese. It has a rich, succulent texture with a hint of truffle. Match it with fine Champagne.

Double Gloucester

Cow's milk, semi hard

Gloucestershire, England

Last year we offered Double Gloucester and it was a huge success. Traditionally, Double Gloucester is made from the two milking sessions of the day. It develops a mellow, nutty character with a hint of onion sweetness to it. There is an orange-zesty tang to the acids, and the colour is an apricot, tangerine laced with a Stilton blue mould. These cheeses have been ageing since November last year and are made by Quicke's, our favourite cheddar producer. These Double Gloucester's are a spicier, drier version of a cheddar, with huge fruity acids and amazing length. This would need a big wine, or a rich boutique beer. Try with crisp fruit, like a golden delicious apple, or our pear & mustard seed chutney. Fantastic to cook with - try it grated into mini quiches with caramelised onion.

wine...

Guest Wine Writer...

This offer, our wine section is written by Martin Fortune, one of the wine-enthusiasts/professionals who runs our cheese and wine workshops. We thought that since many of you are too far away from Richmond Hill to be able to participate regularly in our workshops, that we would bring a piece of the series to you. Martin has been involved in liquor retail for over 25 years, and has a very well exposed palette. He also happens to be my partner, so you could say we are the perfect foodie couple!

2004 Juniper Estate Semillon

Margaret River, Western Australia

Match with Fleur du Marquis

Juniper Estate was planted by Henry and Maureen Wright in 1973. The 21 acres of Cabernet Sauvignon, Shiraz, Semillon and Riesling are dry grown, dry land viticulture and the estate is highly regarded for the depth of flavour it produces in the grapes. The lack of water during the dry ripening months is thought to concentrate flavour into lower yields of intensely flavoured fruit. Mark Messenger has been the winemaker at Juniper Estate since 1998. Mark was Assistant Winemaker at Cape Mentelle, in Margaret River, from 1990 to 1998

Pale straw green in colour, this wine is about finesse. The nose shows fruit characters of white nectarine, pear, zesty lemon, pink grapefruit, dried basil and subtle smoky vanillin oak. The palate is

refined with a seamless structure, an array of complex fruit and oak characters and a smooth, long finish. It has the potential to age for quite some time.

I think the matching of Sheep's milk cheeses with Australian Semillons is a classic pairing. Ewe's milk cheeses are often described as having lanolin & lemony aromas, characteristics you'll also find in Australian Semillons. The acidity of Semillon helps cut through the rich and creamy textures of this kind of cheese.

2006 Protero Adelaide Hills Viognier **Gumeracha, Adelaide Hills, South Australia**

Match with Foug rus

Back in the mid 90's Frank Baldasso, Director and Founder of Four Seasons Fresh Produce, was planning what to do in his retirement years. His mind settled on the possibility of owning a vineyard with his own label. So began a search for a parcel of land that was to become his vineyard. It was not until 1998 that a property at Gumeracha became available, an 80 acre piece of grazing land with an apple and pear orchard on it. This property is blessed with rich fertile soil, undulating topography and an altitude classed as cool-climate.

Protero comes from the word Proterozoic, which literally means "Former Life" or "The Life which came First". The Proterozoic geological epoch dates back in time some 570 million to 2.6 billion years. It was during this epoch that multi-cellular life began to form, and according to the soil report, some of the soil comes from the remnants of the basement stones that were formed during this time span.

Mid -straw in colour, there is plenty of toasty oak and barrel ferment notes on the nose, with rich melon fruit aromas. This wine delivers lovely mid-palate fruit weight, and sweetness with a chalky acidity contributing to the persistent, cleansing finish. A very good match for a creamy cheese, like foug rus.

2006 Baddaginnie Run Verdehlo **Strathbogie Ranges, Victoria**

Matched with La Luna

Baddaginnie Run is owned by ex-Melbourne mayor Winsome McCaughy and her partner Snow Barlow. 'Baddaginnie' according to local legend, is the name given to the nearby township by people from Sri Lanka when they were building the Melbourne to Sydney railway line. At this spot the provisions failed to arrive on time, so they called it 'baddaginnie', meaning 'empty belly'.

A lovely, dry, crisp wine - a brilliant straw colour with flavours of ripe pear, musk, tropical fruit and spice; a fruitier, more complex alternative to Sauvignon Blanc. Verdelho grapes are picked at night to retain the fresh fruit flavour. Gentle pressing avoids any bitterness from the skins and minimal exposure to oxygen through the whole process ensures the retention of delicate fruit aromas and flavours.

This particular Verdehlo is perfectly suited to a cheese like the la luna because of its acidity which will cut through the cloying nature of the cheese. Other wines to match would be Riesling, Pinot Gris or Gewurtztraminer.

2004 Bochara Pinot Noir **Henty, Victoria**

Match with Jensen's Red

Bochara Wines is located 10 km west of Hamilton in south western Victoria in the Henty Wine Region. The owners Martin Slocombe and Kylie McIntyre established a vineyard there in 1998. The vineyard site was chosen for its well drained buckshot gravel soil and north facing aspect.

These wines are crafted by hand on a very small scale with great attention to detail. Vines are pruned by hand, a labour intensive process that selects the best canes and adjusts the bud number so the optimum crop level is reached. All grapes are hand-picked and then fermentation takes place in the winery shed nearby

This wine shows strawberry and dark cherry flavours with subtle oak in the background. A touch of gameyness, some herbal and spicy notes add complexity, and the palate features lovely, soft, silky tannins.

Smelly creamy cheese and smelly savoury wine... Pinot matches really well with washed rinds as does Barbera or Nebbiolo. I think it's really important to have a wine with more acidity than tannins, when matching a rich creamy cheese, as the creamy nature of some cheeses can make the tannins in wine taste quite bitter

2005 Samuel's Gorge Tempranillo

Mc Laren Vale, South Australia

Match with Christian Matocq Vache & Brebis

Samuel's Gorge was founded by Justin McNamee, the winemaker at Tatchilla from 1996 to 2003. He established the winery in a barn built in 1853 positioned on a ridge top that runs east/west on the southern lip of the Onkaparinga River National Park on part of the historic property known as Seaview Homestead. It is a must-visit cellar door if you're visiting the McLaren Vale region.

Tasting notes from the winemaker

Tempranillo is an unusual beast in the paddock. It has peculiar growth characteristics that seem to send it into shut down mode early in the ripening phase. Its leaf browns off early, the pH climbs quickly as flavour intensity struggles to build in the berry. It is a wine that is very elegant and has somewhat indefinable fruit characteristics.

The 2005 Tempranillo is lighter in fruit weight on the palate and particularly driven by its natural tannins. In order to preserve the vibrancy of the wine I use no new oak and prefer to release the wines after minimal maturation time in the barrel. The 2005 is youthful and festive. Its flavours, although subtle, taste of roasted beetroot and earth tones. It has enticing lifted violets on the nose and the fragrance of King Valley Hops.

Sheep farming is a major industry in the Rioja and Ribera del Duero wine regions where Tempranillo is widely planted. Tempranillo makes wines with good fruit flavours, along with low acid and low tannins. This adds up to an easy drinking style of red wine that matches very well with sheep's milk cheese.

3 Bridges Golden Mist Botrytis Semillon

Griffith, New South Wales

Matched with Blue de Basque

West End wines are based in Griffith N.S.W. established in 1945 by Francesco and Elizabeth Calabrac, newly arrived migrants from Italy in 1927. The winery is now under the guiding hand of their son Bill. His vision for Westend Estate, Griffith and the Riverina region is to keep producing quality affordable wines from local fruit. This winery consistently produces some of the best reds in the \$10 to \$12 dollar price range and the botrytis Semillon is a multiple gold medal and trophy winning wine.

Beautiful balance of fruit flavour and crisp acid. The aroma is apricot, citrus and botrytis characters, the palate luscious with no cloying sweetness. This is one of the great cheese and wine matches. Another good match for blue cheese is a sparkling shiraz.

Red Duck Amber Ale

Purrumbete, Western Victoria, Victoria

Matched with Double Gloucester

"Scott Wilson-Browne and wife Vanessa began their brewery after they moved out of Melbourne to raise a family. Red Duck takes its name from the waddling inhabitants of Lake Purrumbete, close by the brewery, which is located in the former stables of Purrumbete Homestead (one of the oldest Homesteads in the Western District of Victoria). The brewery utilises converted second hand equipment, producing 500 litre batches of ale ("I don't like lager", says Scott Wilson-Browne, "I like malt driven ales."), which are hand-bottled and bottle-fermented. A graphic designer turned craft brewer, Wilson-Browne designs his own labels and brochures. Red Duck ales are full flavoured and include a biscuity amber ale, a robust, berry-ish porter and a take-no-prisoners strong Celtic ale."

Palma can take the credit for this match. After trying the cheese and saying to her I could not think of a wine that would match the acidity of the cheese she had a eureka moment and said "What about the Red Duck Amber Ale" I said "Brilliant", it's a perfect partnership, a bit like ours really

The Cheese Club

Invitation to Order Offer 07,2006

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

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

If you receive an auto generated order, is this a separate order/ new order (please circle) Added New

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

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

Type: _____ Number: _____

Expiry Date: ____/____/____ Signature: _____

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

1. Cheese Club Offer 07, 2006-They're racing 1 of 3

Cheese- Please tick the cheeses and sizes you wish to purchase	Blue Ribbon Size	Essential Size	Price	Total
Fougérus* Approx 700gm wheel	<input type="radio"/> 1/2 wheel \$19.95*	<input type="radio"/> 1/4 wheel \$9.97*	\$57.00*/kg	
Holy Goat La Luna Ring* Approx 1.2kg ring*	<input type="radio"/> 1/4 wheel \$36.00*	<input type="radio"/> 1/8 wheel \$18.00*	\$90.00*/kg	
Fleur du Marquis* Approx 350gm	<input type="radio"/> 1 unit \$30.00*	<input type="radio"/> 1/2 unit \$15.00*	\$86.00*/kg	
Jensen's Red* Cow's milk washed rind	<input type="radio"/> 400gm \$20.80*	<input type="radio"/> 200gm \$10.40*	\$52.00*/kg	
Christian Matocq Vache & Brebis* Cow & sheep's milk semi hard	<input type="radio"/> 400gm \$28.80*	<input type="radio"/> 200gm \$14.40*	\$72.00*/kg	
Bleu de Basque* Sheep's milk blue	<input type="radio"/> 400gm \$30.00*	<input type="radio"/> 200gm \$15.00*	\$75.00*/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 Pork & Pistachio Terrine*	200gram portion	\$40/kg*		
RHCL Duck Confit	2 legs	\$19.00		
RHCL Brioche	16x6x4cm loaf	\$12.00		
RHCL Tapas Mix	400gram tub	\$14.50		
41° South Hot Smoked Baby Salmon*	500-900gram whole fish	\$50/kg*		
RHCL Pear & Mustard Seed Relish	320gram	\$11.00		

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

Continued overleaf...

