

IN PURSUIT OF CHEESE



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THE ORIGINAL GOURMET CHEESE CLUB

COOPERSTOWN CHEESE COMPANY JERSEY GIRL

When co-workers Sharon Tomaselli and Bob Sweitzer left the struggling paper business, they decided to go into business together, although they just needed to figure out what kind of enterprise that would be. As they visited various types of businesses with the intent to buy into one or to buy one outright, Bob noticed that Sharon was eating cheese every day. Shortly after, as fate would have it, Bob found a building that was designed to be a cheeserie, but no cheese had ever been made there. In 2007, Bob and Sharon purchased the building and the Cooperstown Cheese Company was founded. Sharon still eats cheese every day and making cheese is now a passion for the both of them. Over the past decade, Cooperstown Cheese Company has won two American Cheese Society awards, including one for their own recipe, Jersey Girl, in 2013.



Cooperstown Cheese Company doesn't own any animals, giving them more flexibility to make all kinds of cheeses. They do, however, only use hormone-free milk from top quality farms, and they also make sure that the animals have plenty of outdoor time. For the cheese in your shipment today, Jersey Girl, they buy Jersey cow milk from Stone House Farm in Sharon Springs, NY. These particular cows are out grazing during the warmer months and are let out for shorter periods in the winter to ensure healthy and happy cows. For some of the other cheeses they make, depending on the flavor that they want and the type of milk they need, they will use various other dairies, but all will have the same high standards. In total, they make about 20 different cheeses

annually, but some are seasonal depending on the ingredients. Being the only employees, Sharon and Bob are true artisans, literally hand-crafting each and every cheese themselves.

Tastings Notes: All of Cooperstown Cheese Company's cheeses are made from high quality, raw milk. Jersey Girl is a washed

curd cheese which makes it stay creamy but also allows for big, yet mellow, flavors. The yellowish color is naturally-occurring as Jersey cow milk is a pale yellow which deepens when the cows are on pasture. The rind is natural and edible, but a bit more chewy than the interior. Bright and earthy, this cheese is wonderful on its own but also pairs wonderfully with bright fruits like apples. It also makes a great accompaniment to salads and sandwiches, and also excels when melted on turkey burgers. As for beverage pairings, try a fruity white like Pinot Grigio or Sauvignon Blanc, or a light effervescent wine like a Cava which will complement the light and refreshing nature of the cheese. It also

goes well with a Belgian Witbier. As always, remember to bring your cheese up to room temperature before enjoying.

SARTORI RESERVE ESPRESSO BELLAVITANO®

The Sartori Company is fourth-generation family owned and operated, and based in Plymouth, Wisconsin. Co-founded in 1939 by Paolo Sartori and Louis Rossini, the company was originally known as S&R Cheese Corporation. Rich with history, the company received not one but two U.S. patents in the 1940s thanks to Paolo Sartori, one for a "Cheese Curd Machine" and another for a "Curd

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Mixing and Kneading Machine.” In 1953, Paolo’s son Joe Sartori and his next door neighbor Leonard Gentine started the Sargento Cheese Company. After selling his interest in Sargento in 1965, Joe later became the first person in the United States to export cheese to Italy and Japan in 1970 from the S&R Cheese Corp. Soon after changing the name from S&R Cheese Corp. to Sartori Foods in 1996, BellaVitano cheese was introduced, a variant of which is the award winning cheese you have in your shipment today!

Our featured Sartori Reserve Espresso BellaVitano has won numerous awards including gold medals at the 2014 World Cheese Awards and the 2014 International Cheese Awards, Best Cheese at the 2012 Dairy Innovations Awards, and most recently, third place at the 2016 World Championship Cheese Contest. The base cheese, Sartori Gold, is also a multi-gold winner in its own right, and is a unique creation of Sartori, inspired by the farmhouse cheeses of Italy.

Tasting Notes: Aged approximately 12 months, this scrumptious semi-firm cheese starts with Sartori’s gold medal winning BellaVitano Gold, which is then hand-rubbed with freshly ground espresso. Once you bring it to room temperature, this savory cheese is rich, creamy, nutty, and fruity, with hints of sweetness that make it a perfect after dinner treat, or even an addition to your breakfast! It’s also great for snacking and will do wonders on your cheese board. We also found that it pairs great with Merlots and Pinot Noirs, as well as darker beers such as stouts and porters.

CAERPHILLY— A GIFT FROM WALES

This cheese was first made in 1830 on small farms in Wales, close to the town, and the famous castle, called Caerphilly. Today, it’s mainly produced across the River Severn in Somerset, which is English turf. Like most cheeses, it was originally created to use up surplus milk and was only sold locally. Welsh mine workers would wrap the cheese in cabbage leaves to take as a handy self-contained lunch “down the pit”—so Caerphilly quickly became a miner’s staple. Before the birth of Caerphilly, Somerset Cheddar had been the popular choice. It was thought that cheese absorbed the toxic substances which the miners inhaled. Caerphilly cheese replaced more of the salt the miners lost while working and it had a fresher flavor and softer texture.

Caerphilly began to provide a source of income when marketed at the fairs during the early nineteenth century. Demand quickly exceeded supply so a cheese market was established including cheesemakers

from the Vale of Glamorgan to Chepstow. At the height of production, two and a half tons of Caerphilly was sold weekly. It was common to see the flat round cheeses, each weighing from five to ten pounds, being unloaded from horse drawn carts and wagons, and stacked in an open building on the town square. We’re confident you’re going to enjoy this delicious cheese from Abbey Farms.

Tasting Notes: This young cheese has an ivory white rind with a pale colored paste and semi-firm texture. It’s a moist, crumbly cheese, and its flavor is usually described as salty buttermilk, slightly sour, but buttery. The nose is slightly sour but not overpowering. With its tangy taste and distinct smell, this gentle cheese is one you could probably pick out blindfolded. Left to mature in moist cellars, the whitish moulds become thicker and more leathery. The cheese will be more rounded and creamier, and of course, the taste changes. Caerphilly’s flavor is brought out when served alone or paired with dry white wines, bread, and/or fruit.



CULTURE CORNER

Cheese:	Jersey Girl	Sartori Reserve Espresso BellaVitano®	Caerphilly
Country:	United States	United States	Wales
Cheese Texture/Type:	Semi-firm	Semi-firm	Firm
Milk Type:	Cow; Pasteurized	Cow; Pasteurized	Cow; Pasteurized
Cheese Age:	3 months	12 months	2-3 months
Pronunciation:		SAR-tor-y BELL-a-VIT-on-o	car-fi-lee

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