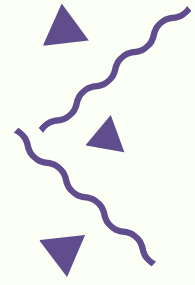


FEBRUARY CHEESE CLUB



MISSION BAY WINE AND CHEESE
ISSUE 2 2021



Fromage – A Love Story

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Truffle**

February is a month dedicated to love, and what better way to celebrate then with the gift of cheese!

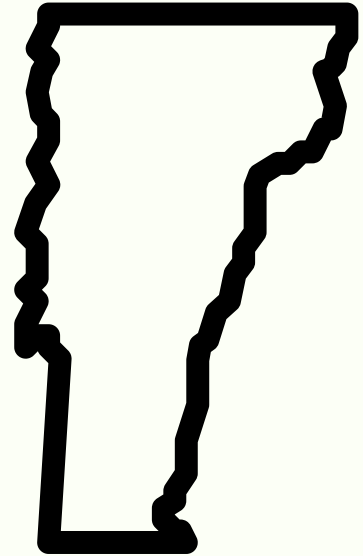
In this issue we will get to know one of Americas most awarded farms, as well as indulge with some monger favorites from Holland and Italy. (Did someone say truffles?!)

Whether you are sharing your cheese haul this month with others, or on your own, we hope this issue is wraps you up in all the cheesy goodness you deserve!

A Close Up On Jasper Hill Farms

Located in the beautiful, rolling countryside of the Northeast Kingdom in Vermont, Jasper Hill Farm was bought by brothers Andy and Mateo Kehler in 1998. When the farm came into their possession, it was extremely run-down, but by 2003, after five years of hard work, Andy and Mateo acquired their first 15 Ayrshire heifers cows. The herd now numbers around 180, and, thanks to careful management and focus on building excellent genetics, they have one of the highest quality milking herds in the United States.

Ayrshire cow milk is particularly well-suited to cheesemaking. In terms of fat and protein, it's not as high as Jersey or Guernsey cows, but not as low as Holstein. The way in which the fats and proteins break down are a perfect platform for the development of an excellent cheese. The herd grazes from late spring to early fall. Over the years the grazing land at Jasper Hill has been improved by planting a wide variety of clovers, grasses and legumes to enhance the flavor of the milk. In addition to the farm and cheesemaking, the brothers have also developed another arm of the business, The Cellars at Jasper Hill. The Cellars, which comprise of 22,000 square feet of cheese maturing caves were designed and built not only to house Jasper Hill's own cheeses but also to mature the cheeses of several other Vermont based producers.



In March of 2020 The World Cheese Championship Contest was held in Madison Wisconsin. Out of a record 3,667 international entries, Jasper Hill Farm made two of the top 20 winning cheeses. For an American farm this is not only rare, but super exciting!

It wasn't until 2019 that an American cheese took top honors at the World Cheese Awards. Some call it "The Oscars of cheese"— held in Bergamo, Italy, with more than 3,800 cheeses from 42 countries, and six continents. They are pitted against each other, judged, and ranked. Rogue Creamery's *Rogue River Blue* out of central Oregon won first place. A domestic blue cheese taking top honors is no small feat!

Cheesemaking In The Time of Covid-19



As a dairy buyer and cheesemonger for the last decade, I have always tried to make sure small producers, women makers, and American farms are highlighted at my counters. Now more than ever this is important to support these groups if we are to keep specialty food and artisanal food alive. With the Pandemic we have seen many farms sell off their herds, close their doors, and Jasper Hill Farm, while highly awarded, is not immune to the effects of the Pandemic.

As coronavirus continues to ravage the US and Vermont's economy, no one is being spared, least of all Vermont's small farmers. Mateo Kehler, CEO and co-founder of the farm, as well as the cheesemaking operation it supports, Cellars at Jasper Hill, reported 35 percent of his sales were to restaurants and food service distributors. "That ended abruptly overnight," Kehler said.

Overall, sales are down about 45 percent, which led to the drastic decision to disperse the farm's herd of 45 Ayrshire cows. The cows have always been at the heart of the business. Some are being "parked" at another farm Kehler and his brother, Andy, own, or at a neighboring farm. Others, the older cows that don't deal well with change, will be sold for beef.

"When you look at opportunities to cut cost in the short term in order to conserve cash it's a little bit like cutting off your own arm, if you will," Kehler said. "This moment will alter the course of our business and our lives, but it was an easy decision, because at the end of the day, Jasper Hill is a collection of people. If it's a choice between cows or people, we're going to choose people." Jasper Hill currently employees over 100 people.

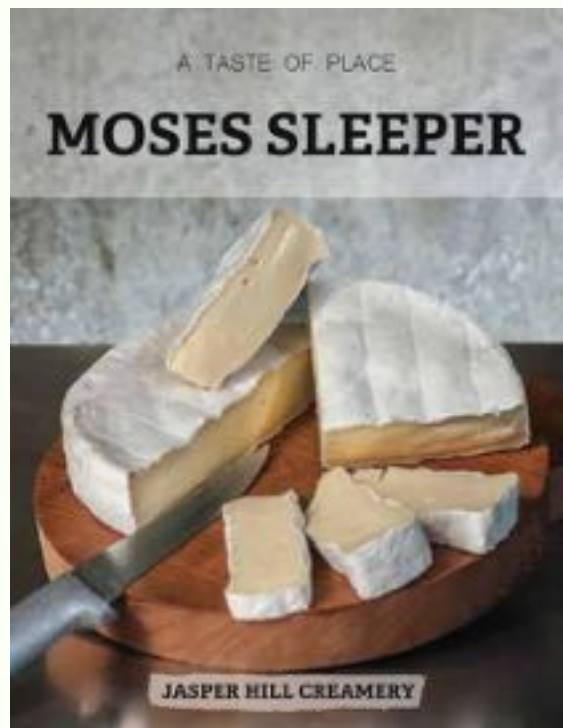
Jasper Hill is not alone in having to change their business model during Covid. Many dairies have been forced to dump milk as there are not enough people to purchase the products. So what can we do as consumers to make sure farms and creameries stay afloat? Buy cheese! Buy local! Support small businesses. "We need our distributors, retailers and restaurants to survive," Kehler said. "If we come through this, but our customers don't, that's going to be devastating and it's going to really collapse the capacity of small businesses to bounce back from this. We need our customers to survive."



Moses Sleeper

Formed into discs a bit larger than your typical Camembert, then aged with care in the Cellars at Jasper Hill for a quick 60 days, Moses Sleeper is a true delight!

Moses Sleeper usually has a classic white bloomy rind, with a smattering of exotic mauve- and dandelion-hued molds heightening its complexity. The paste is a revelation - milky, luscious, prone to running across the plate. Sparkling white wine (or, even better, cider) propels it to new heights.



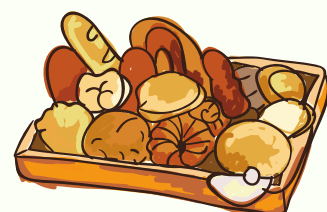
CELLARS 
AT JASPER HILL

Beneath this cheese's tender bloomy rind, a creamy core offers earthy and lactic aromas. The paste has a decadent buttery flavor that is both clean and meaty; it tastes of crème fraîche and bacon. The finish is bright and acidic, acting as a perfect foil for the savory flavors and aroma of the paste.

PAIRING SUGGESTIONS
rosé wines | Fruity saison | country patés

Moses Sleeper is named for a Revolutionary War scout who was killed in 1781 with compatriot Constant Bliss along Greensboro's Bayley Hazen Military Road. The customized blend of cultures transforms sweet milk into this tangy, savory, creamy cheese that is a unique addition to the American cheese scene.

MILK TYPE: pasteurized cow
STYLE: bloomy rind
RENNET: traditional
AGED: 50-80 days



Harbison Mini

Harbison arrives fresh and "naked" at the cellars where it gets hand-wrapped in the Spruce Cambium wood strips sourced from the farm's woodlot. The cradle of spruce bark imparts a subtle, almost pine forest-y flavor to the oozy, floral, near-liquid paste.

For approximately the next 4-6 weeks, Harbison will live in a vault in the Cellars that is temperature and humidity controlled. This allows the bloomy rind molds to thrive as well as promote the ripening process that makes this cheese amazingly rich and gooey. You might notice some mold on the bark, this is totally normal and a part of the natural aging process! Periodically, the wheels will get patted down to remove excess mold and develop its characteristic snowy and velvety rind.

This little bundle of joy is meant to be eaten with a spoon. Break through the top of the cheese, and dip in your favorite petite toasts or crusty French bread. Perfect with an effervescent, fruity sipper. Try berry lambic or a dry, fruity rose.



Harbison is a Jasper Hill original, now available in this smaller format. The cheese gets its name from Anne Harbison, affectionately known as the grandmother of Greensboro. She was an active supporter of our community and we are delighted to honor her with this namesake cheese.

Each wheel is cinched with a strip of spruce cambium, or interior bark layer, harvested from Jasper Hill's woodlot. This technique adds woody nuance to the ripening cheese, while providing structure as the interior softens to a gooey texture when fully ripe.

Harbison's thick but spoonable paste balances rich, sweet-cream flavors with vegetal complexity. When the bark has fused with a more loosened paste, it's best to peel back the rind and spoon out portions from the top.



Prima Donna Aged Gouda



Prima Donna is easy to spot, a large Gouda-style cheese with a ruby red label, officially called Prima Donna Maturo. This Dutch gourmet cheese is aged until it reaches the flavor profile that was set for the maturo; it is not aged for a pre-set amount of time, like the majority of cheese. This cheese is respected and allowed to take its own sweet time, like waiting on a beautiful woman to arrive, always worth the wait.

This Dutch beauty is spicy and with a little bit of an Italian temperament. Prima Donna combines the traditional way of Dutch cheesemaking with the intricate flavors of Parmesan a cheese that is clearly different from the traditional Dutch Gouda-style cheeses. Prima Donna Maturo has small holes, often filled with protein-salt crystals, one of the characteristics of the cheese and why it is said to have Parmesan characteristics.

In 2014 and 2015 this Prima Donna received a Gold Award for 'Best European Cheese' at the Global Cheese Awards in the UK.

Excellent on a sandwich, in soups or sauces or as a snack. Prima Donna brings out its innate sensation with red wines such as a Cabernet Sauvignon, Pinot Noir, Syrah or Zinfandel. A great alternative among the Dutch matured cheeses.



Made from Pasteurized cow's milk

Country of origin: Holland and Netherlands

Family: Parmesan

Type: hard

Texture: Crumbly, crystalline, firm & grainy

Flavor: Full-flavored, nutty, sweet

Producers: Vandersterre Groep International B.V.

Moliterno with Truffle

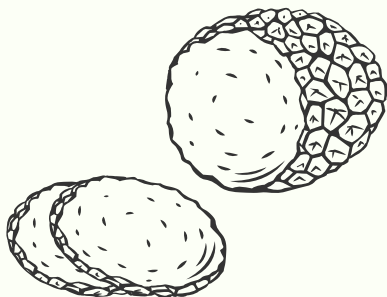
If ever there was a luxurious cheese, Moliterno with Truffle is it. A well-truffled cheese requires loads of craft and care to pull off (the fancy fungus's assertiveness can make it a handful to work with), and lucky for us, Moliterno has been pampered with attention.

The cheese is aged before truffles are even introduced, so the paste develops a succulent, buttery flavor that can hold its own. After ripening for 4 months, it is slowly infused with Italian truffles. They use the syringe method to insert the truffle paste into the wheel. As a result of the "injection" method, the interior paste is very striking. Instead of the truffle being evenly flecked throughout, Pecorino Moliterno al Tartufo has wide, deep veins, rather like a truffle "motherlode".

During the maturation period, the wheels are rubbed with vinegar and local olive oil. These flavors, combined with the truffle, spread throughout the cheese, balances the rich earthy notes of the sheep's milk. When the cheese matures more, the truffle essence spreads throughout, and the indulgence factor hits levels of ritzy glamor

Pairs best with Sauvignon Blanc. Typically bright and lemony, with clean citrus flavors. Can also have grassy and vegetal aromas (think green bell pepper).

Country: Italy
Region: Sardinia
Milk Type: Sheep
Pasteurized
Rennet Type: Animal
Age: 120 Days



Mushroom Risoto with Truffled Moliterno



Ingredients:

- $\frac{1}{2}$ ounce dried wild mushrooms (such as Morels or Porcini)
- 1 cup hot water
- 4 tablespoons butter
- 1 cup chopped yellow onion
- 8 ounces fresh baby bella or cremini mushrooms, coarsely chopped
- 4 cups chicken broth
- $1\frac{1}{2}$ cups arborio or carnaroli rice
- $\frac{1}{2}$ cup white wine
- $\frac{1}{2}$ teaspoon salt
- 1 cup finely grated Moliterno with truffles
- Freshly ground black pepper
- Fresh chopped parsley or chives (optional)

Mushroom Risoto with Truffled Moliterno



Instructions:

- 1. Chop dried mushrooms into small pieces, place in a small bowl with hot water; set aside for at least 30 minutes.*
- 2. Melt 2 tablespoons of butter in a wide, deep skillet over medium heat. Add $\frac{1}{4}$ cup of the onions, & sauté 3 minutes. Add fresh mushrooms, cook briefly, just until softened, about 4 minutes. Transfer the mushrooms to a container; cover and keep warm.*
- 3. In a medium saucepot, heat broth to boiling. Cover, & reduce heat to low, holding at a simmer.*
- 4. In the same skillet that was used for the mushrooms, melt the remaining 2 tablespoons of butter over medium heat. Add the remaining $\frac{3}{4}$ cup onions, and sauté until translucent, about 4 minutes.*
- 5. Stir in rice, and cook for 2 minutes. Add wine, dried mushrooms with their liquid, and salt; simmer until all liquid is completely absorbed.*
- 6. Begin adding 3 cups of hot broth in 1-cup increments, stirring constantly until each addition is absorbed before adding the next one. (This should take 15 to 18 minutes total.) Add the remaining broth in $\frac{1}{2}$ -cup increments, stirring constantly. Test the risotto between additions until it's done cooking.*
- 7. Remove the risotto from the heat, stir in Moliterno, and divide among four serving bowls. Top each with a portion of the reserved cooked mushrooms, fresh black pepper, and, if desired, chopped fresh parsley or chives.*

