



Notes from... the Cheese Chicks

A *Talula's Table* initiative to educate and share our passion for the diverse, dynamic, and ever-enthralling world of Cheese.

LOCAL CHEESE IS HERE!

It goes without saying that we love all of our cheeses. But, we are especially proud of our Pennsylvania contingent of *fromage*. These days, our good old home state is churning out some seriously good cheeses, and we are proud to be able to carry them in our cheese case! Thanks to the hard work, innovation, and attention to detail of our local cheese-makers, Pennsylvania is putting itself on the map as an artisan cheese-making state! Read on to learn about some of the best cheeses this state

has to offer and to enjoy more tasty tidbits and other happenings in cheeseland.

And so, while you're enjoying the bounty of delicious, local, summer produce, stop in the market and grab a hunk of your favorite local cheese. Summer eating couldn't get any better than that!

Oh, and how could we forget? Be sure to check out the beautiful picture and write-up in the newest edition of Philly Mag for our Best Cheese Shop win!

SPOTLIGHT ON... PENNSYLVANIA CREAMERIES

In the world of dairy, you can certainly judge a state by its cheeses. Our cheeses are great and this is, in part, thanks to the fact that Pennsylvania is chock full of rolling, lush pastures. Here's a little more about some of our favorite creameries that are dotting our beautiful landscape:

Calkins Creamery: Honesdale

Emily and Jay Bryant are fairly new to the cheese-making scene, but they are doing great things on their farm (which has been in the family for generations) up near the picturesque Delaware Water Gap. Emily, who graduated with a degree in Dairy Science from Penn State, turns the milk from her herd of registered Holsteins into flawless, creative wheels of cheese. Currently, we are proud to be carrying their **Noble Road** (a delicious, buttery, raw-milk camembert), **Cow Tipper** (a fruity, hoppy tomme soaked in Pale Ale), and **Misty Morning** (a complex, balanced, natural-rind wheel).



How could you not love these adorable kids? Goats at Amazing Acres get to stay with their mothers for two months, a practice which Debbie says contributes to the quality of their amazing cheese.

Birchrun Hills Farm: Chester Springs

You'd be hard pressed to find a cheese-maker more enthusiastic than our friend, Sue Miller. This cheese-making dynamo churns out really amazing wheels from her beloved (and quickly growing!) herd of Holsteins. Right now, we have her **Fat Cat**, a smooth, balanced cheese reminiscent of a French *Tomme de Savoie*, with a slight lingering acidity. Also, try her **Birchrun Blue**, a buttery, earthy Blue with mushroomy undertones.

Amazing Acres Goat Dairy: Elverson

Debbie and Fred are churning out great fresh chèvres from their small-scale dairy in Elverson. These two are truly committed to proper herd management of their crew of Nubians (and one lone Alpine). They know the tricks to making creamy, citrusy, fresh chèvre and you can find their little gems in the market in various flavors, including Cranberry, Roasted Garlic, Herbes de Provence, and Rosemary Lemon.

Also, be sure to check out the other fine local cheeses from our friends at **Pipedreams Creamery**, **Shellbark Hollow Farms**, and **Cedar Hill Farm**.

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Local Accoutrements

Sure, the cheese can stand alone, but its even better with a little something sweet. Grab a jar of our favorite local condiments to go with your cheese selection:

Meadowset Farms Honey:

Our favorite, intensely golden, local honey from right down the road in Landenberg.

Amanda's Jams and Jellies:

Creative flavors and innovative combinations make this local jam one of our favorite treats. Among them, try: **Punjabi Pear** (spiced pear), **Kadosh** (kiwi-ginger-peach), and **Ink** (real Concord grape).

STAFF PICKS...CHEESES FOR GRILLING

This is the season to pull those grills out of storage and fire 'em up! And here are some cheeses to bring along for the ride:

Montanella: Think domestic *Raclette*, one of the quintessential Alpine melting cheeses. This washed-rind cheese is beefy, yet smooth and creamy...and boy does it melt well. Transform any of your favorite grill recipes with a little slab of this gooey, creamy staff favorite.

English Hollow Cheddar : Don't be fooled by the name, this one is from the states. But, English Cheddars beware: it's a force to be reckoned with, taking the coveted title of Cheddar World Champion in 2008. Search no further for a perfect, sharp, cheddar to compliment your burgers. And don't forget about a little authentic French Dijon mustard to complete the package...

Point Reyes Blue: This Blue cheese is one of our long-time favorites and it's great for grilling too. It's the first California farmstead Blue cheese (meaning the milk comes from the same place where the cheese is made). It is creamy and mild, with a distinctive saline kick because the cows graze right along the Pacific Coast...what a life! Try a little on your next burger or grilled chicken sandwich.

Halloumi: We couldn't write about grilling cheeses without mentioning this Cyprian classic, nicknamed "the Cheese that Grills." Think of it as a cross between feta and fresh cheese curds: its briny and lactic, and when you throw little slabs of this on the grill there is nothing like it. We like to toss grilled cubes of it with good olive oil, a squeeze of lemon juice, fresh garden herbs, and ground pepper. Try it once and you'll be hooked...we promise.



DOS AND DONTs OF CHEESE AND WINE PAIRING

We like to think that you really can't go wrong when it comes to eating cheese and wine together but, let's be honest, you can. Some cheeses naturally go better with certain wines and vice versa. And, because we want every cheese and wine experience to be a transforming one, here are some of our tried and true tips:

DO Turn to your favorite Chardonnay or Sauvignon Blanc to go with a little fresh or aged chèvre. The mineral, crisp acidity of the wine does beautiful things with goat's milk cheese.

DON'T Pair big, bold reds with fresh, milky cheeses (such as fresh chèvres). The tannins in the wine will compete with the acidity of the cheese in a bad way.

DO Pop a bottle of bubbly (Prosecco, Champagne, etc) to eat with a wedge of a Triple-Crème. The effervescence of the wine cuts through the buttery mousse of the cheese and

becomes something heavenly...

DO Try cheeses and wines from the same region together. Chances are, it's going to be a beautiful marriage.

DON'T Fall into the trap that red wine is where to turn for cheese and wine pairing. We think that, across the board, white wine is a lot more versatile.

DO Think of seasonality when it comes to wine and cheese. Late-summer milk becomes delicious, soft-ripened wheels of camembert...and these creamy wheels go perfectly with light, young Burgundy or Pinot Noir.

DON'T Serve your wine too warm or your cheese too cold. Temperature is important!

DO Grab a nice piece of firm Sheep's milk cheese (think Manchego or Pecorino) to go with a bolder Red. The butter-fat content of these cheeses can stand up to the tannins in red wine.

CHARCUTERIE ABOUNDS!

Since the beginning of the market, Bryan has been working hard to develop our line of sausages and charcuterie. Currently, heaps of our famous salamis are aging and almost ready to make their way to your cutting boards. All of our artisan salamis are made using local, Chester County meats and are a perfect addition to any cheese plate. Our current staff favorites are **Tosciano** (a course-grind salami aged with black peppercorns and red wine) and our **Smokey Juniper** (our "classic," made with Juniper berries and double-smoked).

Highlighting American Artisan Cheese:

American Cheese Society Convention

This year's conference brings cheese lovers from all around the country to the Lonestar State, hence the motto "Cheese in the Heart of Texas." From August 5th to the 9th, all of our American favorites will be on the "chopping block," competing for awards in their respective categories.

Follow the festivities at www.cheesesociety.org and tune in to our next newsletter to see who won big this year.



What a dream!! Piles and piles of cheese awaiting their fate at the ACS Annual Convention.

Cheeses for the Road... An Insiders Scoop on Picnic Cheeses

The weather's so beautiful...so take your cheeses to the road! Here are some picnic tips from the Talula's cheese chicks:

1. Pick a picturesque location...and preferably one with a little bit of shade. We love the Laurels Preserve off of Route 82 and White Clay Creek State Park.
2. Make sure you have a great bottle of wine. Visit our friends at VALA if you really want to really stay local. www.valavineyards.com
3. Stop by our cheese counter for some of your favorites. The options are really endless for Picnic cheeses, since cheese really loves to be eaten at room temperature.
4. Grab a crusty, just-made baguette or a box of your favorite artisan crackers.
5. Don't forget about accoutrements: roasted nuts, dried fruit, tiny jars of jam, and olives will only enhance your foodie picnic.

As you know, we always love hearing your cheese tales, feedback, questions and comments. Our new e-mail for the cheese counter is: talulascheese@gmail.com