

TABLE & VINE<sup>®</sup>

# CHEESE

of the month

This Month:  
**Irish Cheese**



Indulge  
with  
over **150**  
Varieties  
of Artisan  
Cheese

## **Kerrygold Dubliner \$8.98/lb**

Echoes of Ireland's capital are evoked by this simultaneously simple and gourmet cheese. Quite daringly different, **Dubliner** is a specialty cheese with a distinctive mature rounded flavor and a natural hint of sweetness achieved by combining a secret recipe and the skills of the **Kerrygold** master cheese maker. The cheese is typically matured over 12 months during which time it is checked by experienced cheese graders to ensure that it has a consistently high flavor profile. Besides making a great toasted cheese sandwich, it melts beautifully into any recipe. Grate it up and use it in place of dried Parmesan on pasta.

## **Kerrygold Vintage - a cheese worth the wait! \$11.48/lb**

The "*vintage*" label is only awarded to a truly deserving cheese, similarly to a 'Reserve' designation for wine. Constantly monitored, through a maturation period of 12 months, the cheese is regularly graded until it attains the criterion to whet a connoisseur's craving—only the very best cheeses finally bear the "*Vintage*" label! **Kerrygold Vintage** is a versatile cheese. You can add it to casseroles, grate it over a salad, slice it for a sandwich or pair it with a piece of warm apple pie.



March 2009

TABLE & VINE  
**CHEESE**  
*of the month*

*This Month:*  
**Irish Cheese**

*Indulge*  
*with*  
**over 150**  
**Varieties**  
**of Artisan**  
**CHEESE**

**Cahill's Irish Porter Cheddar \$12.98/lb**

This cheese is visually intriguing! **Cahill's Irish Porter Cheddar** is an Irish cheddar flavored with their own, farm-made, Irish Porter (like Guinness Stout). The cheese is made from pasteurized cow's milk. All of their cheeses are hand-crafted and individually blended, with no artificial ingredients. Marion uses vegetable rennet, making Cahill's Irish Porter Cheddar a great vegetarian choice.

**Cashel Irish Blue \$14.48/lb**

**Cashel Irish Blue** is a semi-soft, blue, cows' milk cheese. It is unique as it is Ireland's first farmhouse blue cheese. The majority of the pasteurized whole milk comes from the pedigree Friesian dairy herd on their farm. Quality is taken very seriously at every step in the production of **Cashel Irish Blue**. The firmness of the cheese is a good indication of its maturity. At about six weeks, the cheese is firm and crumbly with a tangy flavor. From six to twelve weeks, the cheese develops a fuller flavor while changing to a softer creamier texture.



*March 2009*