

# THE MILK MAID

Cheese Club | Aug. 2023

Hello Cheese club members!

As the summer of 2023 comes to an end, we've selected 3 of the most requested styles of cheeses we've heard since taking over the shop on June 1st. These are styles we either haven't carried before, or are so difficult to get that we rarely get in stock.

Also by popular demand, this month's cheese selection includes pairing suggestions for wine, beer, and cider that we carry in the shop, all available for purchase when picking up your order.

One final note before we get to the cheese is that this month's cheese club features the very final jar of chutney you'll get from our dear employee, Amy, who will be moving on from the Milk Maid to pursue a career in the medical field! We'll miss her dearly, but wish her all the best!

At long last... the cheeses! We hope the selection will help you end your summer on a gouda note!

## **La Galette from Les Fromagiers de la Table Ronde**

With each bite, *La Galette* reveals layers of flavor, from initial nutty undertones to a crescendo of rich, buttery goodness. Its creamy and melting paste reveals aromas of fresh cream & butter, and a slight taste of fresh mushrooms.

Matured for 15 to 30 days, this organic soft cheese with a slightly bloomy washed rind is made with organic pasteurized milk that comes directly from the herd of Holstein cows on the Raymond Alary Family Farm, in Quebec, where the Fromagerie is located. These cheesemakers like to give names reminiscent of medieval times to their cheeses. *La Galette* alludes to the sugar galette, a hot, pie-shaped pastry, which the cheese is physically molded after. Even the name of the dairy, *Les Fromagiers de la Table Ronde*, makes a nod to this era being a play on words for *Knights of the Round Table*. Pro tip: Let this cheese sit at room temperature and let it ooze to bring out its full potential.



This cheese won 2nd place at the 2022 Royal Agricultural Winter Fair (Mixed or washed rind category) and was the category winner at the 2016 CASEUS awards, Quebec's largest annual cheese awards.

**Our suggested beverage pairing:**

- Coffin Ridge L'Acadie Blanc | 2019 | VQA Ontario | 13% abv | \$32/bottle
- Manitoulin Brewing Co. Haw Eaters' Brew Lager | 355ml | 4.3% abv | \$5.50/can
- Revel Soif Cider | 750ml | 6.4% abv | \$23/bottle



## Talleggio Locale from Albert's Leap

*Talleggio Locale* is a classic Italian-style cheese, made here in Ontario with pasteurized cows milk. Soft, creamy, and mild, this cheese boasts a delicate hint of sweet and sour flavour under its washed rind. From its initial subtle nuttiness to its tangy, fruity notes that linger, each bite tells a tale of dedication and craft. *Talleggio Locale* was awarded third (2019) and second place (2018) at the British Empire Cheese Competition.

*Albert's Leap* is a brand within the *Quality Cheese Inc.* family, who also make the incredible burrata and mozzarella cheeses we regularly carry. Quality Cheese Inc is a family affair, led by 3 brothers: Albert Borgo, the Cheese Salesman, Joseph Borgo, the Cheese Scientist, and William Borgo, the Cheese Master.

### **Our suggested beverage pairing:**

- Keint-He Chardonnay Voyageur | 2016 | VQA Niagara | 12.5% abv | \$28/bottle
- Lovebird Lovely Day Pale Ale | 355ml | 5% abv | \$6.50/can
- Revel All Day Cider | 750ml | 6.7% abv | \$23/bottle



## **Le 1608 from Laiterie Charlevoix**

Le 1608 is a delicious, melt-in-your-mouth cheese, with a soft tang and long persistent finish. A complex flavor that combines notes of fruit, nuts, and a touch of barn. Similar to Oka, the cheese has a bit of a tang and an extended finish. From the initial notes of buttery richness to the harmonious hints of nuttiness, this cheese is a symphony of sensations that pay homage to the terroir of Charlevoix, Quebec.

Le 1608 isn't just a cheese; it's a time capsule that connects centuries of tradition and craftsmanship and boasts an interesting and unique link to Canadian history. The milk for this unpasteurized cheese comes from Canadienne cattle, a breed for which the lineage can be traced back to the year 1608. The same year Samuel de Champlain established a fort at the site of present-day Quebec City. Cows are not native to North America and many of the imported cattle couldn't survive Quebec's harsh winters. Those that did were bred with heartier European cattle to create the first unique breed in North America: the Canadienne. With an estimated 500,000+ in 1900, less than 500 remain today, mainly in the Charlevoix region where this cheese is made.

### **Our suggested beverage pairing:**

- Lighthall Riesling | 2022 | VQA Prince Edward County | 10.5% abv | \$34/bottle
- Three Sheets Brewing Down the River IPA | 473ml | 6.0% abv | \$7.50/can
- Revel Cosmos Cider | 750ml | 7.8% abv | \$23/bottle

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We hope this month's selection whets your whistle!

It's been an absolutely amazing first 3 months of ownership! Thank you all for your continued patronage and well wishes. We are having a blast and can't wait to introduce all the exciting things we have up our sleeve for the rest of 2023 and the years to come!

Until next time, enjoy cheese, enjoy your family and loved ones, and enjoy ALL the delicious things in life!

Cheers,



**Sarah and Robin Miller**

Owners

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