

Elite Customer Care For Our Gourmet Products

If you received a Gift Card or Gift Certificate for multiple shipments and want to change your original product selections, you can easily change which products you'll receive for your remaining shipments by calling our Customer Care toll free number below. If you especially enjoyed a particular beer, wine, or cigar selection you just received, reorders are available. To update your account, make account related changes such as shipping address changes, reschedule a future shipment when receiving multiple shipments, or to reorder a product, please call us toll free at 800-949-0905. Thank you very much and enjoy!

HANDCRAFTED BEERS

Here, you'll get today's best, handcrafted international and domestic microbrews without having to travel the world to find them. Sample professionally selected beers that are unsurpassed in variety, quality, and freshness. Each shipment includes twelve, 12-oz. beers from two different lightly distributed international and two different domestic breweries [four different beer styles total, three bottles of two different international beers and three bottles of two different domestic beers]. Each shipment also includes our comprehensive, four-page newsletter so that recipients will be able to read all about the beers they've enjoyed, how they were made, and the breweries that crafted them.

BOUTIQUE WINES

Experience the world's finest wines without having to travel the world to find them. Our focus is on top quality, lightly distributed, hard-to-find wines. Each shipment will introduce you to two different varieties and you may elect to receive either one red and one white, two red selections or two white. Count on our collective expertise to deliver variety and quality, not only from classic regions found in France, California, Spain, Italy and other wine producing countries, but also from some of the more recently discovered first-class wine producing regions in Australia, Chile, New Zealand and more. Each wine is accompanied by an informative newsletter and you may purchase additional bottles at discounted prices.

SPECIALTY CHEESES

Here, you will receive three, half-pound freshly cut blocks of extraordinary cheeses selected from boutique manufacturers around the world. You might receive a Gaperon, originating in France during the 14th Century, an authentic Lancashire by Ruth Kirkham, and an Italian Taleggio matured in the caves of Valsassina...all in one shipment! You'll discover an enormous range of cheese tastes, aromas, and textures. Each shipment also includes our comprehensive four-page newsletter so that recipients will be able to read all about the cheeses they've enjoyed, how they were made, and the farmhouses that crafted them.

GOURMET CHOCOLATES

We feature a different extraordinary, world-class chocolate product in each shipment. Our selections come from all over the world and include many different kinds of foods - exotic spiced truffles and unusual confections like Chocolami (an Italian chocolate and hazelnut log), a variety of Belgian Dark Chocolate Brownies, and fudge made by Benedictine monks. Each shipment shares the same four characteristics: each chocolatier is renowned for their product, the product has a limited distribution, the product is made with the highest quality chocolate and other ingredients, and the product is usually created only days before we ship it.

EXOTIC FLOWERS

We assemble breathtaking bouquets made up of several flower species and greenery in each shipment. You'll receive spectacular bouquets that will vary greatly from shipment to shipment. We always feature a primary species, and then other flowers and greens are chosen to complement it. The majority of the flowers in each arrangement arrive as buds that are ready to bloom when placed in warm water. And you will also receive a four-page newsletter, a one page overview of the best way to care for your arrangement, and two packages of flower food to help extend its vase life.

HAND-ROLLED CIGARS

You'll receive five different premium, hand-rolled cigars from five different manufacturers in each shipment. Each cigar portfolio is professionally selected to ensure quality and variety, and the cigars vary widely in gauges, lengths, tobacco blends, and wrapper types. Since cigars must be maintained at a specific humidity level, each cigar is stored in a humidor and then shipped with a specially designed humidification device. Our informative four-page newsletter is also included. And, you can reorder your favorites!

SPECIALTY CHEESES



Vol. 6 No. 12

Variety is the Spice of Life

The selections in this month's Cheese of The Month Club delivery all come from eastern Europe: two from France and one from Spain. However, each of the cheeses comes from a different animal offering different textures and flavors. The Pont L'Eveque, from France, is made from cow's milk. The Bourdin Goat Log, also from France, is obviously made from goat's milk. The Roncal, from Spain, is made from sheep's milk. Enjoy the variety!

PONT L'VEQUE

Pont L'Eveque has a story that dates back to the thirteenth century. Surviving texts of the time specifically mention Angelot, the cheese from which Pont L'Eveque has been developed. In 1263 A.D., Guillaume de Lorris proclaimed in his book Roman de la Rose that a good table wine always finishes with a dessert of dangelot. Since this time, Angelot developed, in the capable hands of Norman farmers, into a cheese that is now known as Pont L'Eveque.

This cheese takes its name from the title of a bridge in a small seaside port town between neighboring Norman towns of Liseux and Deauville in Northwestern France. During the 1600's, cheeses were sent from this port all over France, where admirers enjoyed its rich, creamy flavor and supple consistency.

The Pont L'Eveque rind is edible, and when consumed along with the cheese, contributes to the full-bodied flavor that many enjoy.

The bouquet of this cheese, which some claim is reminiscent of the countryside of Normandy, can have a rather strong character. Its intensity and beefiness of flavor may not be for the tame of heart.

A red wine of similar body partners nicely with this cheese and in particular, complements and balances the full flavor imparted by the rind. We suggest a nice flowery rosé for those who wish to tone down the influence of the bouquet. In whatever manner you choose to work this delicacy into your diet, we hope you enjoy this, one of the world's ancient and long-treasured cheeses.

BOURDIN GOAT LOG

The country of France yields more varieties of cheese than any other country has to offer, and each one as distinctive as a fingerprint. And France is about the same size as Texas! So it was with thoughtful consideration that we chose the fresh goat cheese log. In the cheese lover's paradise of France, the professional cheesemaker learns his craft as painstakingly as an attorney at law. It is with these traditional artisan techniques that the fresh goat cheese

has been crafted, making it one much prized by connoisseurs.

Bourdin goat log is a classic French cheese. Taking inspiration from the walnut covered German Brie and the wine soaked Ubriaco, the goat log is also a perfect base to add your own touch of flavor to. Adding fresh herbs or spices like crushed black

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peppercorns, a little rosemary and thyme, or marinating it in oil can make this tasty cheese absolutely delectable. You can even lightly dust it with paprika. Also known as chèvres, this goat cheese makes an excellent dessert served with bread and fruit, and commonly appears on European dinner tables as a typical after dinner treat.

The French wines recommended to drink with this unique cheese are modest white wines or rosés. For excellent domestic and international wine selections, please check out the Wine of the Month Club at www.winemonthclub.com. Join the ranks of those that have the duet of fine wines and cheeses delivered right to your door! Or, treat yourself to other flavorful delicacies

TASTING NOTES

Pont L'Eveque is similar to a camembert, but the rind is washed before aging with a brine solution. This gives the square-shaped cheese a much more pronounced flavor and a rustic, farmyard aroma. It is particularly well suited to full bodied red wines.

Bourdin Goat Log is a staple in French markets, and for very good reason. It has a soft and moist texture and a gentle but creamy flavor. While this wonderfully versatile cheese may be eaten by itself, it is the perfect backdrop to let your culinary imagination run wild! It can be paired with fruit, honey or preserves and is perfect to add depth into any salad. A traditional European way of serving fresh goat cheese is alongside olives and/or olive oils.

Roncal is not only a name-protected cheese, but was the first cheese to be granted that honor by Spain in 1981. It's made in the Roncal valley, in the Navarre region, where some of the registered sheep herds which produce the milk date back to the thirteenth century! It has a rich olive-like flavor that has been savored in Spain hundreds of years. It may be difficult to find in other countries. It is traditionally enjoyed with Navarra red wines of the same region.

or beautiful flora each month through Monthly Clubs. At www.chocolatemonthclub.com or www.flowermonthclub.com, we guarantee that you will be delighted with the fine products that come to you each month.

RONCAL

Roncal cheese is exceptionally popular, not only in Spain, its country of origin, but in many regions in the world. Is it because this cheese hasn't been around very long and therefore neither has the recipe? Absolutely not! In fact, the history of this cheese goes back many centuries. The traditional hand crafted methods of making Roncal cheese are jealously guarded family secrets, unwritten and handed down only through verbal communication throughout the ages from one generation to the next. Luckily,



one needn't know exactly how it's made to indulge in the delight of its flavor.

While we might not know the recipe, we can tell you some other interesting facts about this cheese. It comes from a region in the very north of Spain, in the province of Navarre, along the Spain-France border. The name of the area where it is produced, unsurprisingly, is the Roncal Valley; a rural farming community whose inhabitants, according to local laws, are all equally entitled to use any of the pastures of this valley for any livestock of their choice. It is certainly transparent enough from reading such laws that the Roncalese are shepherds by tradition, a practice that dates back to the middle ages, and stems from the decision by King Sancho García in 882 A.D. to bestow grazing rights to the inhabitants of the valley in thanks for the courage shown in the battle against the Saracens.

With such a long history of shepherding in this region, it is no surprise that a govern-

ing body has long been responsible for managing elements of the practice. The Valley's Municipal government mandates that shepherders follow strict time-tables for seasonal grazing. Roncalese farmers move their flocks of Rasa-Aragonesa and Lacha sheep each year, from the winter pastures in La Bardenas Reales in southern Navarre, to the summer pastures higher up in the valley. In this way, milk can be obtained nearly year round, and cheese production can continue unabated as it has for centuries.

"The Bottom Line: They've been making this fabulous cheese in Spain for nearly 3,000 years – isn't it about time for you to taste it?" —*Cheese Primer*.

CHEESE TIPS

- Cheese is always more flavorful when served at room temperature. Let it stand for a good half hour before serving.
- Bring only what you need to room temperature, leaving the rest wrapped tightly in the refrigerator.
- Store cheese at temperatures between 35° F and 40° F keeping it in the original wrapping or container, transparent wrap, waxed paper, plastic bags, foil, or tightly covered containers.
- Cheese has a tendency to continue to ripen, no matter how carefully you store it.
- Most hard cheeses will keep for several months; softer cheeses will keep from one to three weeks after opening if you store them in an airtight container.
- Because it has more exposed surface areas, shredded cheese is more prone to mold. Try to use it within a few days.
- Highly fragrant cheeses should be stored in airtight containers.
- When cheese molds, remove about 1/2" from the moldy sides then use what remains. Serve as quickly as possible, preferably within a week.

CUSTOMER SERVICE Q & A's

Q: What should I do if I'm moving or need to make an address change?

A: Please call prior to the 5th of the month to make all account changes such as address changes, and membership extensions, cancellations, or renewals.

Q: How do I renew my gift membership?

A: Great news: You are eligible for a one-time Renewal Bonus of 50% off your next month when you agree to continue the service on an "open" basis and commit to at least 3 months. Simply call us at 800-949-0905 or renew your membership online.

Q: What happens if my shipment is damaged along the way?

A: If the shipment arrives damaged, please give us a call immediately at 800-949-0905 and report the incident for a prompt resolution.

CHEESE FREEZE

Almost all hard cheeses can be frozen, although, there will be some change in texture. Follow these freezing tips:

- Freeze in comparatively small pieces (1/2 lb. or less).
- Wrap so the cheese is airtight.
- Date the cheese when you freeze it. Most hard cheeses can be frozen for up to 8 weeks.
- When ready to use, thaw in the refrigerator and serve within a few days.



STORE AND SERVE YOUR CHEESES AT THE RIGHT TEMPERATURE!

Since all of your cheeses this month fall in the same category, that is, semi-hard cheeses, you can keep them all in the same storage conditions and serve them all at the same temperature. It is best to store hard, semi-hard and semi-soft cheeses at 35°F to 40°F, but remove them from cold storage about 1 to 2 hours before serving in order to let them warm to room temperature, where their tastes and smells will be enhanced. Like most cheeses, these will taste best when eaten at room temperature.

Culture Corner

Cheese	Pronunciation	Recommended Wines/Beers
Bourdin Goat Log	BOAR-d'n	French wines are recommended such as modest white wines or rosés.
Pont L'Eveque	PAWHN-leh-VECK	Try a nice flowery rosé with this cheese.
Roncal	Roan-KAHL	Roncal is traditionally enjoyed with Spanish red wines from Navarra, the same region that produces the cheese.