

COWGIRL CREAMERY



ST PAT

Cowgirl Creamery – Pt Reyes Station, California

ST PAT is our seasonal springtime cheese. These rounds are made with whole organic milk (a bit of cream is now being added to soften the texture) and are wrapped with stinging nettle leaves. Do not fear the nettles, since they are frozen to remove the sting before they are wrapped around the cheese. ST PAT, with its distinctive, green rind, commemorates the arrival of spring in Marin County. After three weeks of aging, ST PAT is mellow, soft, and full of flavor. The nettle leaves impart a smoky, artichoke flavor. (9oz)



MT TAM

Cowgirl Creamery – Pt Reyes Station, California

MT TAM, Cowgirl Creamery's signature cheese, is a smooth, creamy, elegant, 10 oz, triple-cream. It is made with tasty organic milk from the Straus Family Dairy. MT TAM is firm, yet buttery with a mellow, earthy flavor reminiscent of white mushrooms. MT TAM won 1st Prize at this year's American Cheese Society competition.

All Cowgirl Creamery-produced cheeses are Marin Organic Certified Agricultural Products.



Crottin

Redwood Hill Farm – Sebastopol, California

Since 1968, when her parents founded their goat dairy farm in Sonoma County, California Jennifer Bice has been intimately involved in raising goats, milking goats, and making Certified Humane goat cheese. Located in warm and verdant Sebastopol, Jennifer's Redwood Hill herds of Nubian, Alpine, Saanen, and LaMancha goats clamber around green pastures when the weather is fine but are kept snugly inside when the winds and rains buck up.

Redwood Hill's own version of the French Crottin Chavignol has a sharp and meaty flavor with a thick, pale yellow, corrugated rind. When cut, this cheese manages to be both dense and fluffy with an intense earthy aroma.

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Toll Free 1-866-433-7834

www.cowgirlcreamery.com

**COWGIRL
CREAMERY**



ARTISAN CHEESE: CARE AND HANDLING

❖ **DON'T PANIC!**

The truth is, some cheeses immediately get your nose's attention. As an example, Cowgirl Creamery's RED HAWK is a washed rind cheese with a strong aroma. But the rich, complex & creamy taste is actually quite mellow.

Our cheeses are always sent via overnight FedEx. During the warmer months, they are sent with an ice pack. The cheese will arrive at room temperature – this is fine! Cheese is the world's oldest preserved food and is stable out of refrigeration.

❖ **Unpack the cheese** and chill until ready to serve.

❖ **Store it in the fridge.** Cheese is a living, breathing food. The best place to store it is in the vegetable crisper area of the refrigerator where there is some humidity. Just keep the cheese wrapped in paper (the paper it arrives in or wax paper).

❖ **Scrape the surface.** Bacteria are essential components of cheese & contribute to its taste. Cheese may develop mold and surface oils when wrapped. Always take a knife & scrape the surface to remove. Some cheeses, like Stilton, have a natural rind with a variety of molds that contribute to its taste. Most rinds are edible but may not always be to your taste. Don't be afraid to try the rind, but taste the pate first.

❖ **Serve at room temperature.** Cheese tastes best at room temperature. Bring it out 2-3 hours before serving. While we are accustomed to refrigerating our cheeses here in the US, in Europe many cheese-loving people keep their cheeses out on the counter for daily eating.

❖ **Enjoy!** For optimum flavor, we suggest that you eat your cheese within 2-3 weeks of receiving it.

❖ **QUESTIONS:** CALL US TOLL FREE 1-866-433-7834 or send an email: mailorder@cowgirlcreamery.com

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