

## Wine & Cheese by TCC's October 2011 Cheese Club

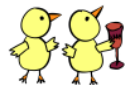
This month we are featuring two Gouda cheeses. Gouda originated in Holland in the town of Gouda, commonly mispronounced as "Goo-da". The Dutch pronounce it "How-duh" (but then none of us would know what cheese we were talking about!).

Our two selections come from Cheese Land, Inc. in Seattle, Washington - their Double Cream Gouda and Gooda® with Mustard Seeds. The real roots of Cheeseland goes back two generations. Jan Kos is the owner and founder of Cheeseland Inc. Jan's grandfather was born in Holland in 1898 in Huizen, a small fishing village on the edge of the Zuider Zee which was famous for its high-quality and abundant smoked fish. In 1926, he wisely began focusing his attention on selling cheese, another of his village's hand-made, traditional industries. The construction of massive Dutch sea walls, completed in 1932, effectively cut his village off from the North Sea and from sea fishing, but saved the shores from rising tides. He transported his wheels of red-waxed cheese all cross the country by bicycle. As demand for this delicious staple grew, he enlisted the help of his two brothers into the business. They began distributing their products internationally, forming what would become the largest privately owned cheese company in Holland.

Jan was born in his grandfather's home and rode with him as a small boy in his delivery trucks. In 1982, he moved to New York to help import cheese into the USA. Eventually, he started his own cheese importing company and at age thirty five, began distributing fine Dutch cheese throughout the East Coast of the United States - sixty years after his grandfather started selling his cheese by bicycle in Holland. Cheeseland Incorporated is still a family business that is run with the help of his wife, two sons and a very dedicated group of employees.

In the following pages, there is some information regarding your cheese club selections. You'll find a description of each cheese and some technical information on the cheeses, including some wine pairing suggestions. As always, your feedback is greatly encouraged! Please call us or stop by with your comments regarding our selections.

**Have a great month!**  
**The Gang at TCC**



**Wine & Cheese** by TCC



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## Double Cream Gouda

Due to Holland's fertile soil and lush green pastures, Cheese Land's cows produce unusually rich milk. Additional cream is then added to the milk for an extra rich cheese they call Double Cream.

Location	Seattle, Washington
Type	Cow's milk
Flesh	Semi-soft
Rind	None
Aged	3 months up to a year

### Tasting Notes

As you might expect this double cream is buttery, creamy, and savory. Double Cream has a mild flavor. It's sliceable, melts beautifully, ideal for making creamy cheese sauces. It also makes delicious omelets, tortillas and potatoes. Melt some on a hot piece of apple pie for a special dessert!

### Wine Pairing

Try a fruit driven red, or even a buttery Chardonnay to complement the butter notes in the cheese.

### Wine Club Pairing

For this month's wine club selection, try this cheese with the Finca Os Cobatos Mencia. The dark fruit notes and the toasted oak of the wine are a delicious complement to the butter, creamy and savory notes of the cheese.

### Beer Club Pairing

For this month's cheese club selection, pair with North Coast Brewing Company Red Seal Ale. The crisp hop notes of the beer cleanse your palate for the butter, creamy and savory notes of the cheese.

## Gooda® with Mustard Seeds

Gouda is perhaps the most famous Dutch cheese export, with millions of wheels of the cheese being sent all over the world. Depending on the age of the cheese, Gouda can be mild or strong, and is usually labeled accordingly. It is a semi firm cheese, and usually comes wrapped in a wax rind. Some Gouda producers make flavored cheeses, adding herbs, pepper, jalapenos, and other ingredients to the cheese while it is being manufactured.

Location	Seattle, Washington
Type	Cow's milk
Flesh	Semi-hard
Rind	None
Aged	3 months up to a year

### Tasting Notes

A versatile combination of a well-loved cheese with the tangy taste of mustard. This unskimmed pasteurized cow's milk cheese is mild tasting with a flavorful addition of first class mustard seeds. It is easy to slice and is smooth and creamy.

### Wine Pairing

Try a refreshing hard apple or pear cider, a cool glass of *Gewürztraminer* or a frothy dark beer.

### Wine Club Pairing

For this month's wine club selection, pair with the *Palmina Arneis*. The ripe pear and lychee notes of the wine balance out the sharp tangy mustard notes of the cheese.

### Beer Club Pairing

For this month's beer club selection, pair with North Coast Brewing Company *Scrimshaw Pilsner*. The sweet malt notes of the beer balance out the sharp tangy mustard notes of the cheese.

Enjoy!