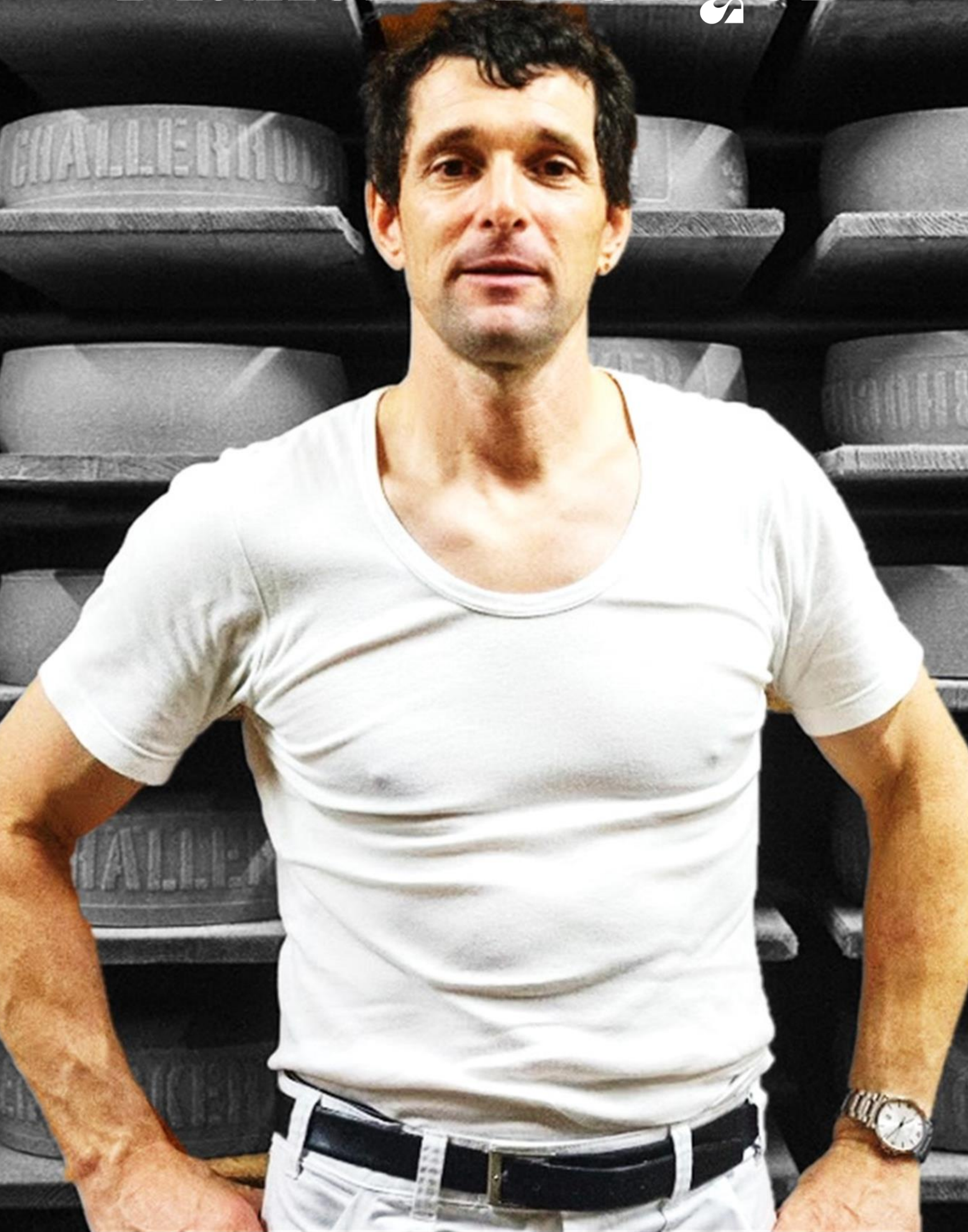


Maker *to* Monger



Featured Cheeses 2023

Cheesemonger Invitational



In the beginning:

Formaggi Ciresa

Formaggi Ciresa is a leading affinaio of Lombardia. Their work includes selection, aging, packaging, and distribution of cheese, particularly the traditional cheese families of Lombardia: Stracchino, Gorgonzola, Latteria & fresh cheese.

Founded in 1927, their multi-generational relationships with cheesemakers allow for incomparable representation of these regional styles, in addition to PDO cheeses throughout Italy.



NOSTRANO di MONTE

TYPE Semi-soft, Washed

MILK Raw cow

RENNET Calf stomach

AGE 2-3 months

AFFINEUR

Formaggi Ciresa

ELEVATION 129 meters

REGION

Lombardia, Italy

FORMAT

4/3.5lb wheel

INGREDIENTS

Raw cow milk, salt, cultures, rennet

AVAILABILITY

Pasturo (Winter)

Val Biandino (Transumanza)

PROFILE

Plump, pleasant texture. Generally beefy and custardy flavors. Its active rind imparts aromas of cellar and mold, while its paste smells of sweet cream.

Maker *to* Monger



Chällerhocker

FORMAT	15lb Tombe
TYPE	Cooked/Pressed Washed Rind
MILK	Unpasteurized Cow Brown Swiss/Braunvvieh, 13 Contributing Herds (1 Herd Simmental)
RENNET	Traditional Calf Stomach, Produced On-site
PRODUCER	Walter Rass, Kaserei Tufertschwil
REGION	Saint-Gallen, Switzerland
AGE	10 Months+
PROFILE	Chällerhocker has a slightly tacky rind and smells of peanuts. The paste is firm and smooth, dense enough to be deemed fudgy, with an aroma of brown butter and cashews, and lingering flavors of malt.

STORY

Walter Rass, the cheese maker from for Kaserei Tufertschwil in the Canton of St. Gallen, Switzerland, uses his years of experience crafting Appenzellar to create an original variation of the time-honored favorite: Chällerhocker. By altering the cook temperature, making his own rennet, and using unskimmed milk, Rass presses the curds into molds and allows them to rest a day before initiating the washing process.

Chällerhocker translates roughly to 'sitting in the cellar,' which is exactly where Rass keeps the cheese to age. For at least 10 months the cheese matures on wooden planks, each wheel carefully turned and brushed with Rass' perfected brine.

Due to its repeated washings, Challerhocker has a slightly tacky rind and smells of peanuts. The paste is firm and smooth, dense enough to be deemed fudgy, with an aroma of brown butter and cashews, and lingering flavors of malt and caramel.

Kaserei Tufertschwil lies nestled in Lutisburg, Switzerland, a town of 300 people, about 700 meters above sea level up in the Saint-Gallen region of Northeastern Switzerland. Originating as a dairy in 1896, it was bought by the Rass family in 1987, and has continued to follow the traditional village dairy model to this day. Walter Rass, Master Cheesemaker, honed his skills making Appenzeller, but new Swiss dairy regulations allowed him to create Chällerhocker in 2003. Rass makes cheese once a day, using milk sourced from within a mile of his cheese making facility that is dropped off twice daily by the dairy farmers.

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Maker *to* Monger



1655 Gruyere AOC

FORMAT	73lb Wheel, 18lb 1/4 Wheel, 9lb 1/8 Wheel
TYPE	Cooked/Pressed Washed Rind
MILK	Unpasteurized Cow, Red & Black Holstein, 8 contributing herds
RENNET	Traditional Calf Stomach, Produced on Site
PRODUCER	Jean-Marie Dunand Fromagerie le Crêt
AFFINEUR	Gérald Roux, Fromagerie Gruyere S.A.
REGION	Canton Fribourg, Switzerland
AGE	14 Months
PROFILE	1655 is marked by a blast of fresh cream with a bright fruity flavor and a deep, structured nuttiness. With an even, toothsome body studded with pinpoint crystals, this cheese shines above other gruyeres.

STORY

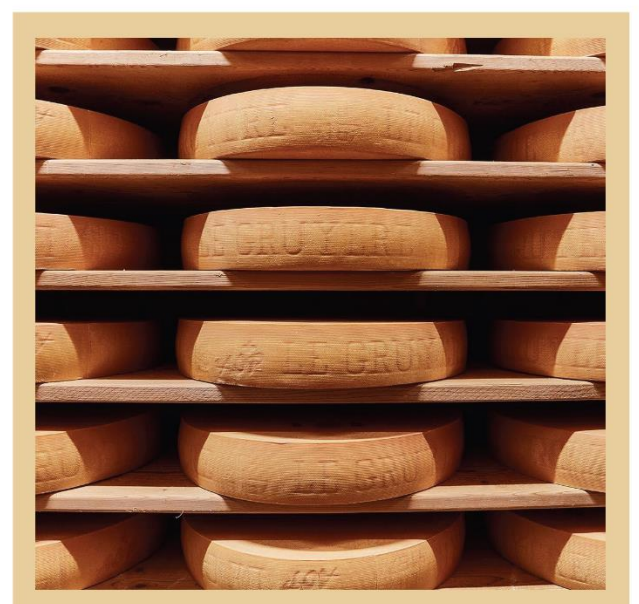
A remarkably elegant and traditional Gruyere AOC, 1655 is the fruit of a partnership between Jean-Marie Dunand at Fromagerie Le Crêt and Gérald Roux at Fromage Gruyere SA. Drawing on his extensive experience in the production and refining of Gruyere, Gerald identified the premier dairies among the 27 in his caves by taste, consistency and a qualitative evaluation based on the Gruyere Association's monthly evaluations.

At the top of this list is Le Crêt's cheese, marked by a fresh cream blast, bright fruity flavor, deep and structured nuttiness and an even, toothsome body studded with pinpoint crystals. Gerald works with fromagerie Le Crêt to select cheeses for the program, refining them to 12-14 months.

Fromagerie Le Crêt is located near Gruyere's namesake Canton of Fribourg. Jean-Marie Dunand pains to maintain standard- isolating exceptional milk supply, making about half as much cheese as his quota would allow, constantly refining their historical process. The result is a dairy that is a frequent recipient of the Gruyere Associations Medaille d'Or, an award presented to dairies with top level Association evaluations every month for five years.

Fromage Gruyere S.A. is the smallest public Gruyere affineur and the only one in the canton of Fribourg, the birthplace of Gruyere, Fromage Gruyere SA was founded by the landowners of the Alpine pasture in 1916 and remains dedicated to intensive selection and aging of Gruyere in its ancestral homeland.

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Maker *to* Monger



Alex

FORMAT 25lb Wheel

TYPE Cooked/Pressed Washed Rind

MILK Brown Swiss Unpasteurized Cow

RENNET Traditional Calf stomach

PRODUCER Albert Kraus, Hofkäserei Kraus

REGION Bavaria, Germany

AGE 7 Months

PROFILE Alex has a light and delicate body and a deep cream blast cut through with ripe melon notes that lend a perfectly balanced acidity.

STORY

One of the first cheeses produced by Albert Kraus, Alex is named for the German rail line that connects the Alpine region of the Allgäu where the cheese is produced, to the more urban area surrounding Munich. Albert exclusively uses milk from his family's herd of Brown Swiss cows, managed by his brother Xaver, to produce this unique classic.

Aged for a total of seven months, Albert begins to wash each wheel with a special blend of hand-picked herbs and an Elder Flower cordial for the final two months. The wash adds a fruity acidity, with notes of melon, that help to cut through the deep cream flavors of Alex. Its body is surprisingly light for a cheese of this style, helping to make Alex extremely snackable. In the crowded Alpine category, Alex is a refreshingly different, original creation.

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Maker *to* Monger



Alp Blossom

FORMAT 13lb Wheel

TYPE Cooked/Pressed Washed Rind

MILK Brown Swiss Unpasteurized Cow

RENNET Traditional Calf Stomach

PRODUCER Albert Kraus, Hofkäserei Kraus

REGION Bavaria, Germany

AGE 7 Months

PROFILE Dense, semi firm texture with herbaceous aromas permeating the paste.

STORY

Now made in Germany at Hofkäserei Kraus, comes everyone's favorite flower covered cheese, Alp Blossom. Paying tribute to the Alpine environment that helps shape and flavor the milk used in production, this cheese is coated in a diverse combination of dried flower petals, herbs, and spices that grow out in the pastures surrounding the dairy.

Utilizing raw, unskimmed milk, the already present floral and herbaceous notes of the cheese are further drawn out by the addition the rind. Not just photogenic and beautiful, Alp Blossom has deep flavors and prominently stands out on any cheeseboard.

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Maker *to* Monger



Red Casanova

FORMAT	5.5 lb wheel
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TYPE	Washed Rind
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MILK	Pasteurized Cow, Brown Swiss
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RENNET	Traditional Calf Stomach
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PRODUCER	Franz Berchtold Bio-Käserei Wiggensbach
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REGION	Wiggensbach, Bavaria, Germany
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AGE	5-7 Weeks
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PROFILE

The paste is incredibly smooth and velvety in texture. The strong, pleasant flavors of butterfat and sweet cream help to mellow the intense flavors that can develop from a washed rind cheese. While Red Casanova also has funky and spicy notes permeating in from the rind, they complement the cheese rather than overpower.



STORY

First and foremost, Bio-Käserei Wiggensbach starts with its milk. The dairy was established by eight farmers in Wiggensbach, a pre-Alps municipality in the Allgäu mountain region of Germany. These farmers had been, and continue to raise their cows organically, feeding only grass while out on pasture, and hay during the Winter months.

Collectively, their milk had been given to a larger company where they had very little say in the final outcome for the raw material, they had worked tirelessly to keep at such a high quality. The idea arose to band together and transform their organic product into something special.

In 2003, that idea became reality. The show dairy was opened, and today, over three million liters of the organic hay milk are produced into cheese. Visitors are encouraged to come tour the facilities and see the importance these farmers place on the care of their animals. Transparency from the farms, to the cheesemaking facilities, to their customers is on full display.

In Red Casanova, the practices of the farmers who produce the milk for this cheese, are truly on display. Because these farmers put an emphasis on feeding only hay in the wintertime, and letting the cows graze out on pasture the rest of the year, the milk is naturally higher in fat and protein. Adding additional cream prior to the make, the cheesemakers are able to draw out more flavor and of course affect the texture of the finished product.

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Maker *to* Monger



Good Mood

FORMAT	5.5 lb wheel
TYPE	Washed Rind
MILK	Pasteurized Cow, Brown Swiss
RENNET	Traditional Calf Stomach
PRODUCER	Franz Berchtold Bio-Käserei Wiggensbach
REGION	Wiggensbach, Bavaria, Germany

AGE 2 months

PROFILE

From the cheese itself, one can taste the Allgäu region where it comes from. The grassy sweet cream notes shine right through, while the wild array of flavors from the herbs on the rind immediately remind you of the pastures the cows are grazing on. The sublime, creamy texture brings it all together for a well-rounded bite.

STORY

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Good Mood is a classic washed rind cheese from the cheesemakers at Bio-Käserei Wiggensbach. Once molded, the cheese is placed into a salt bath to help establish a rind. Post brine bath, the cheese will age in the cellar for a minimum of six weeks. The time in the cellars helps to develop more character when it comes to flavor.

This added character comes in handy and helps the cheese stand up to an addition the rind. An all too familiar, think Alp Blossom, spice blend is coated onto the rind after it has finished ripening in the cellars. The coating of herbs from a close connection with the soft rind.

From the cheese itself, one can taste the Allgäu region where it comes from. The grassy sweet cream notes shine right through, while the wild array of flavors from the herbs on the rind immediately remind you of the pastures the cows are grazing on. The sublime, creamy texture brings it all together for a well-rounded bite.



Maker *to* Monger



Blaublüter

FORMAT	5.5 lb wheel
TYPE	Blue Cheese
MILK	Pasteurized Cow, Brown Swiss
RENNET	Traditional Calf Stomach
PRODUCER	David Tschugg Bio-Käserei Wiggensbach / D'r Senn
REGION	Wiggensbach, Bavaria, Germany
AGE	3 months

PROFILE Dense and fudgy texture thanks to addition of cream. Notes of sweet cream and butterfat help to mellow the blue tones and keep the flavors well rounded.



STORY

David Tschugg is the creator behind Blaublüter, a unique and special project cultivated by Käserei Wiggensbach. David began his cheese journey here at this dairy, back in 2006, as a young apprentice. It was here that he developed his skills of the craft, while helping him to discovery that he would continue within the field. In 2011, he started his apprenticeship as a master cheesemaker, while also taking on the role of Production Manager at the dairy. By 2016, he had completed his master cheesemaker certification and grew hungry for travel and exploration. David spent the next few years of his life traveling the world and visiting other dairies. He spent some time on a Demeter certified dairy in Australia, expanding his cheese knowledge.

Upon returning to Wiggensbach, David began working on his own projects. He now owns and operates his own affinage facility in Leutkirch, out of a 300-year-old vaulted cellar, called D'r Senn. David continues to make his own cheese out of the Käserei Wiggensbach space, while also sourcing and selecting other German cheeses to put his own touches on through the affinage process, referring to himself as a bacteria shepherd. After his worldly escapades, David was most interested in creating an original recipe blue cheese, and thus Blaublüter was born.

The inspiration behind Blaublüter, very clearly comes from another hit from Wiggensbach, Red Casanova. The cheese is produced at the dairy, released from its molds, and then placed into a salt bath to help develop its rind. Once it is sturdy enough, the cheese is then transferred to the caves at D'r Senn for needling. This ensures there is no contamination of other non blue cheeses. The name Blaublüter, German for "blue bloods", comes from the first sale of the cheese. Each year, the Bavarian noble family hosts a traditional Medieval festival called Kaltenberger Ritterturnier. It was here that David first sold his blue cheese, with one of the original customers being the Bavarian prince himself, giving David the inspiration for the name.

Maker *to* Monger



Featured Cheeses

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Maker

EUR

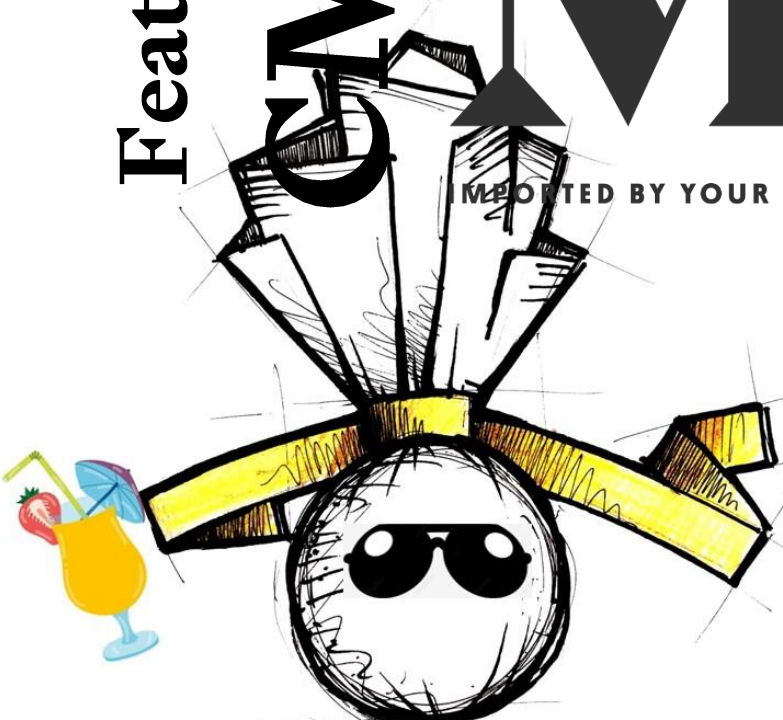
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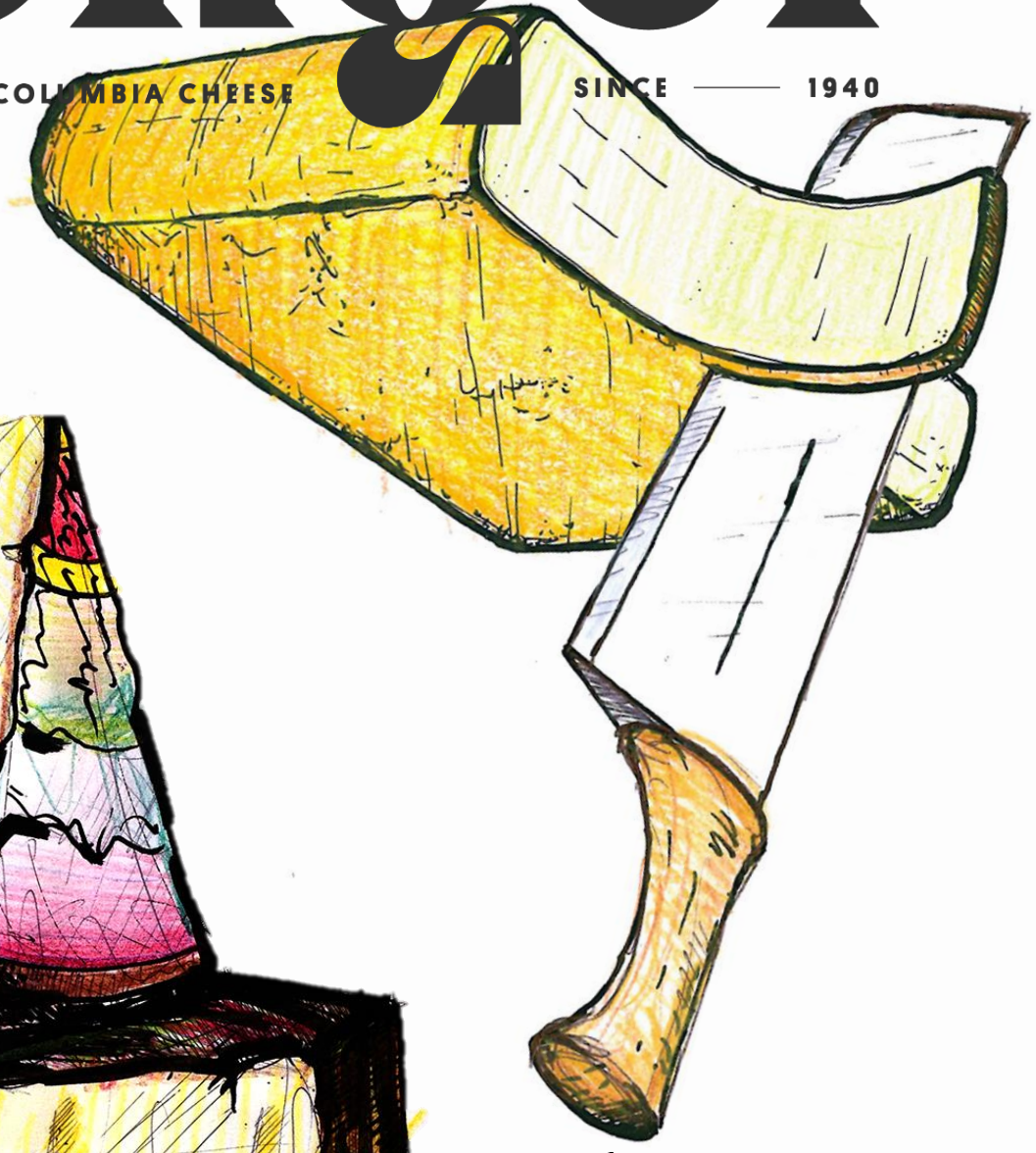
IMPORTED BY YOUR FRIENDS AT COLUMBIA CHEESE

SINCE 1940



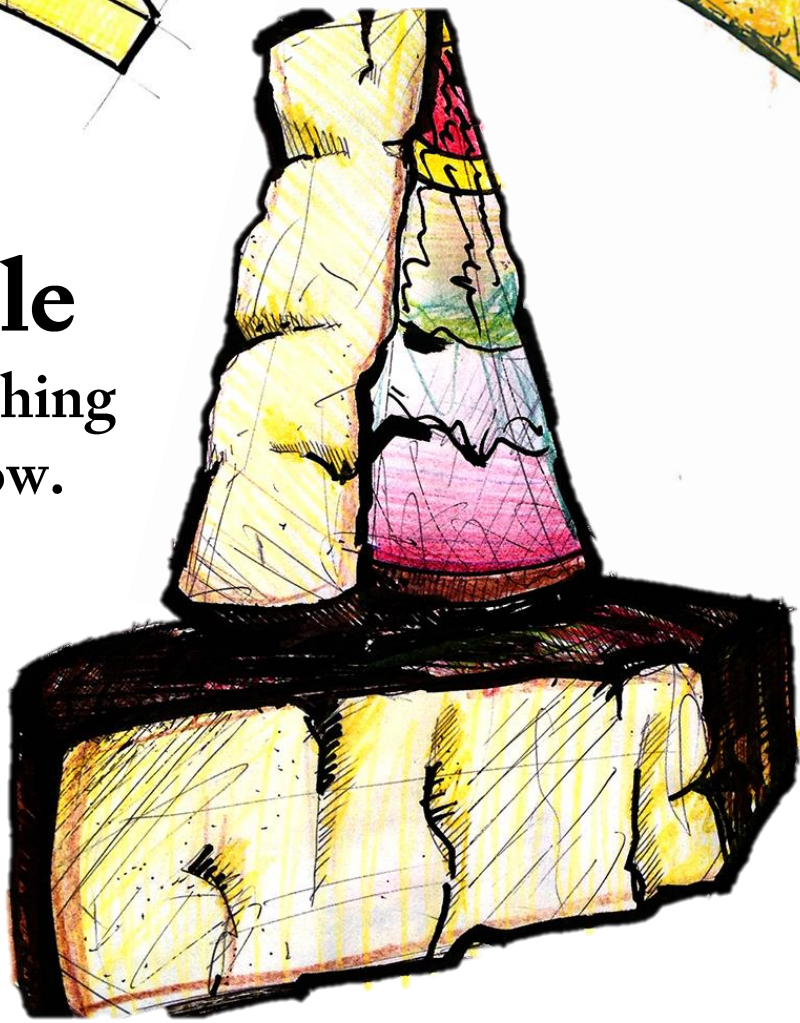
belper knolle

Grate it over everything & thank us tomorrow.



raclettes

for glizzies & burgers & tots & nachos & for making friends



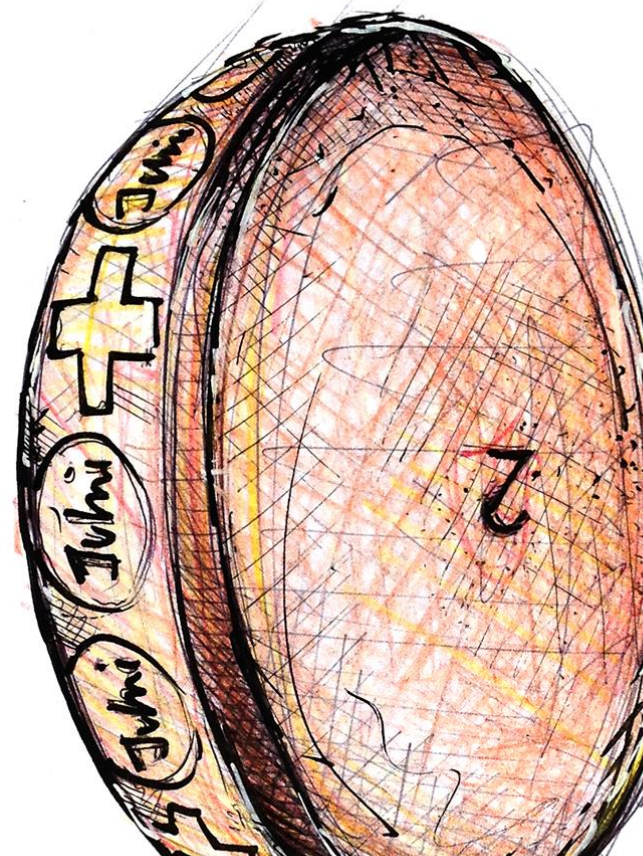
Schlossberger(s)

Fix your FONDUE dude.



aarewasser

named for a river tastes like a mountain finishes like a pro

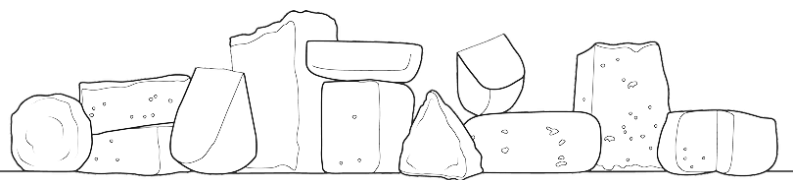


frühlingskäse

2022er

first summer grass in their bellies- first summer cheese in your heart.

Maker *to* Monger



Kaasaffineurs Van Tricht
Cheese aged to perfection

GROENDAL
AUTHENTIC BELGIAN CHEESE



ANTWERP & ROSSELAIRE, BELGIUM

Maker *to* Monger



Drunk Monk

FORMAT 5lb Wheel

TYPE Washed Rind, Trappist Style

MILK Pasteurized Cow, Holstein and Brown Swiss

RENNET Vegetarian

PRODUCER Johan Deweer, Kaasboerderij 'T Groendal

REGION West Flanders, Belgium

AGE 5-7 Days

PROFILE The texture is intensely fudgy. Drunk Monk achieves a yeastier, bread note thanks to the beer wash. While the Cascade hops of the beer are not over bearing, they do add a slight bitterness towards the rind that is balanced out by sweet cream flavors.

STORY

Drunk Monk is the cousin to 'T Groendal's Funky Monk. Made in the same Trappist Monk style that's familiar in Belgium, but instead of a simple brine solution for the wash, the cheesemakers instead have turned to the help of Kaasafineurs Van Tricht for something special to be used in their wash.

For this project, Van Tricht teamed up with locally renowned Brouwerij Anders, a Belgian brewer who specializes in organic beers. Together, they created a Belgian Blonde Ale with Cascade Hops, called Rex. The beer is used by the cheesemaker at 'T Groendal to wash the wheels of Drunk Monk as they ripen.

Not much changes in texture between the Funky Monk and Drunk Monk. The intense fudgy consistency remains the same. The flavor between the two cheeses do diverge though. Drunk Monk achieves a yeastier, bread note thanks to the beer wash. While the Cascade hops of the beer are not overbearing, they do add a slight bitterness towards the rind that is balanced out by sweet cream flavors. Paired together with IPA or of course a Belgian Blonde Ale, and this funky, washed rind cheese becomes tamer and more approachable.

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Maker *to* Monger



OG Kristal

FORMAT 20lb Wheel

TYPE Gouda

MILK Pasteurized Cow

RENNET Vegetarian

PRODUCER Johan Deweer, Kaasboerderij 'T Groendal

REGION West Flanders, Belgium

AGE 18 months

PROFILE Dense creamy paste studded throughout with crystals. Flavors of boozy cherries, fudge, and butterscotch



STORY

Johan Deweer took over his family's farm in 1987. The farm had traditionally been a mixed-use farm raising livestock and growing crops. After studying cheese making in New Zealand and Normandy Johan and his wife Dominique chose to focus on cheesemaking.

Kaasaffineurs Van Tricht is run by father and son team, Michel and Frederic. Michel bought his father's delicatessen in 1978. He began developing an interest in cheese and began working with local farmers on selection for the shop.

Two aging rooms were built on to the back of the shop in Berchem, a suburb of Antwerp, where Michel began providing affinage. Eventually he and Frederic took over the former bottling line inside the DeKoninck brewery, where they have expanded to eight different temperature and humidity-controlled rooms to age cheeses from all over Europe.

Made in the typical gouda style fashion, the curds are washed in warm water. This washing aids in whey expulsion, leading to a sweeter flavor through the 18 months of aging. This cheese is known locally as Brokkeloude Roeselare. Old Groendal Kristal is selected by Kaasaffineurs Van Tricht.

OG Kristal lives up to its name with large and well-formed crystals that pop like candy in your mouth. Those crystals are embedded in a rich and notably creamy paste with flavors of boozy dried cherries, fudge, and butterscotch.

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O.G. GHOST

TYPE Semi-soft, Washed

MILK Raw cow

RENNET Calf stomach

AGE 2-3 months

AFFINEUR

Formaggi Ciresa

ELEVATION 129 meters

REGION

Lombardia, Italy

FORMAT

4/3.5lb wheel

INGREDIENTS

Raw cow milk, salt, cultures, rennet

AVAILABILITY

Pasturo (Winter)

Val Biandino (Transhumanza)

PROFILE

Plump, pleasant texture. Generally beefy and custardy flavors. Its active rind imparts aromas of cellar and mold, while its paste smells of sweet cream.

Maker *to* Monger



Barista

FORMAT	5lb wheel
TYPE	Washed Rind / Ingredient Added
MILK	Pasteurized Cow
RENNET	Vegetarian
PRODUCER	Johan Deweer, Kaasboerderij 'T Groendal
REGION	West Flanders, Belgium
AGE	2 months

PROFILE Barista starts off as a traditional, washed rind cheese, reminiscent of Abbey style cheeses commonly found throughout the history of Belgian. But a modern twist is applied, with the addition of locally roasted coffee grinds. Grinds are layered between the two halves of the paste, in homage to Morbier, as well as rubbed on the rind. This addition blends harmoniously with the rich, creamy paste, giving off notes of mocha, chocolate, and a juicy acidity.

STORY

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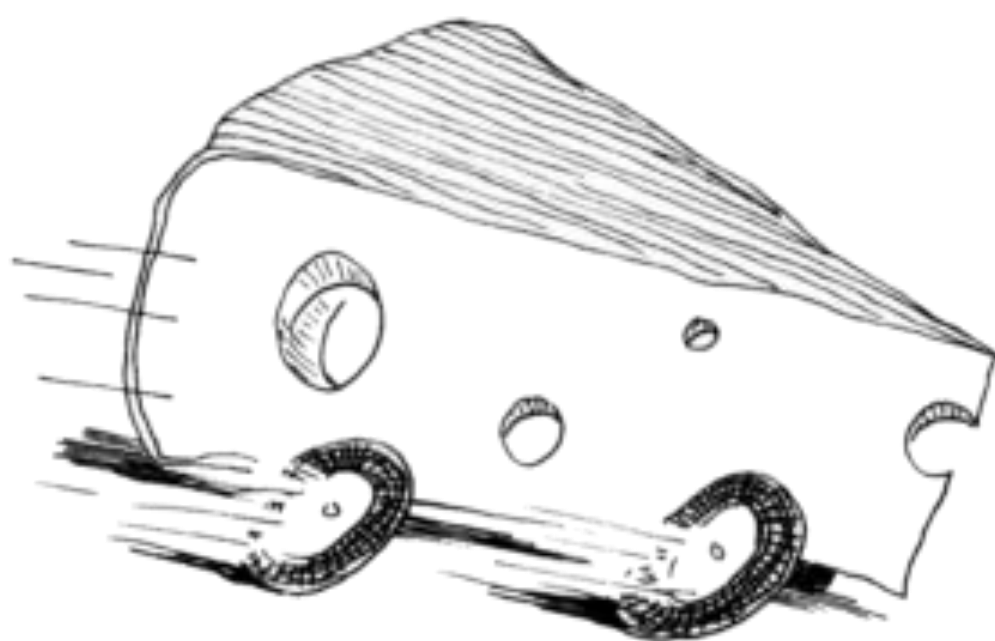
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Maker *to* Monger



HET ●
HINKEL
COOPERATIEVE
KAASMAKERIJ **SPEL**

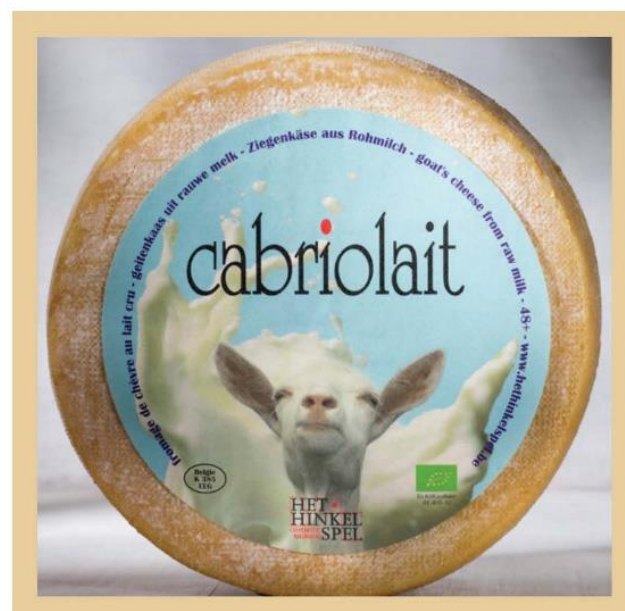


Maker *to* Monger



Cabriolait

FORMAT	6lb Wheel
TYPE	Washed Rind, Trappist-Style
MILK	Raw Goat, Saanen
RENNET	Traditional
PRODUCER	Cooperatieve Kaasmakerij Het Hinkelspel
REGION	East Flanders, Belgium
AGE	3 Months
PROFILE	Cabriolait is sweet and mild. The wash on the rind creates a nutty aroma. The paste is ivory white, with notes of toasted bread and butter. A subdued goaty tang on the finish makes the cheese more approachable.



STORY

Cabriolait represents the amazing relationship Kaasaffineurs Van Tricht maintains with the dairies of Belgium, and what we hope to achieve for our work with our partners abroad. Sourced from a producer who strives for the best possible quality in their cheese, and refined by master affineurs, Cabriolait is a hit thanks to this collaborative effort.

This raw goat's milk, washed rind cheese is selected at one month old, and aged for an additional two months. By extending the affinage period, the typical gamey after taste found in goat's milk cheeses is barely recognizable, making Cabriolait an excellent gateway cheese for its category. Notes of toasted bread, butter, and roasted nuts make it extremely snackable and delicious.

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Featured Cheeses

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to

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IMPORTED BY YOUR FRIENDS AT COLUMBIA CHEESE

SINCE — 1940

Give real cheese a chance!

cabriolait

for glizzies & burgers & tots & nachos & for making friends

Pas de Bleu

named for a river
tastes like a mountain
finishes like a pro

Pas de rouge

Grate it over everything & thank us tomorrow. Grate it over everything & thank us tomorrow.



Maker *to* Monger



GOOD LUCK!