



## ALL ABOARD: HARVEST CHEESE BOARD

You can make this cheeseboard from these products found in the co-op. Just set it out, add a beverage or two, and call it a party!

- 1) **Weybridge— Jasper Hill Farm, VT**  
A bloomy rind surrounds a delicate cream line, showing a toasty, mushroomy flavor in contrast to the bright acidity of the dense, milky core.
- 2) **Shakerag Blue— Sequatchie Cove Creamery, TN**  
Cloaked in whiskey-soaked fig leaves, it is salty-sweet with a fruity interior reminiscent of root beer, bacon, dark chocolate, and tropical flavors towards the rind.
- 3) **Appalachian— Meadow Creek Dairy, VA**  
A lush, vibrant cheese evocative of cream and butter with a mushroom earthiness. Its lemon notes shade to toasted with a velvety texture as it ages.
- 4) **Gala Apple**  
Showalter's Orchard, VA
- 5) **Hickory Syrup**  
Falling Bark Farm, VA
- 6) **Napoli Applewood Smoked Salami**  
Olli's Salumeria, VA
- 7) **French Baguette**  
Staff of Life Bakery, VA
- 8) **Spicy Plum Chutney**  
The Virginia Chutney Company, VA
- 9) **Apple Kraut**  
Farmstead Ferments, VA
- 10) **Bacon Maple Peanuts**  
Whitley's Peanut Factory, VA
- 11) **Pumpkin Hummus**  
Friendly City Food Co-op Deli, VA



## TASTY THURSDAY our weekly tastings

Join us every Thursday from 4-7 pm for free tastings of beer, wine, and cider—and the occasional cheese pairing!



# Meet Your Maker

## Meadow Creek Dairy | Galax, VA

The Feete family has been producing dairy since 1988 and began crafting cheese in 1998. Their three varieties – Appalachian, Grayson, and Mountaineer – are all made using traditional techniques the family learned over several visits to cheesemakers in France and Italy, where they've been aging cheese for centuries.



"The challenge was to adapt that process to our own conditions," says Kat Feete, one of the head cheesemakers. "We needed to make our small scale an asset instead of an obstacle, so we focused on learning affinage, the art of aging cheese. I hope we are helping build our own tradition here in America."

At Meadow Creek, the tradition of dedication is about more than just the final product—their animals feel the love, too. "We like knowing we give our cows the best care and best life possible," Kat says. "They live longer, so they're more productive over a longer time. A low cull rate means we don't need to buy replacements for the herd, and our herd health program keeps our vet bills low. The challenge is that it requires a lot of attention to detail and knowledge. Our employees must be skilled in animal husbandry, and we have to put a lot of resources into training them."

When it's time to enjoy the fruits of her labor, Kat's personal favorite is a panini: "Just barely melting our cheese brings out a lot of the subtler flavors and a lovely texture." She also recommends tartiflette, a savory French dish of potatoes, cheese, and, of course, wine.

# 3 to TRY



**Zombie Killin' Ale**  
**Three Notch'd Brewing Co., VA**  
The black rye double IPA packs two punches; the first from the dark roast malt profile and the second from the abundance of CTZ, Huell Melon, Cascade and Falconer's Flight hops.

**Clio 2013**  
**Muse Vineyards, VA**

This Bordeaux-style wine is aged part in oak, "once filled," and neutral barrels over three years. It is dominant with red fruit characteristics.



**Fest Bier**  
**Brothers Craft Brewing, VA**

Fest Bier is a heartier lager that is perfect for the changing seasons. Whether you are hanging on to every last bit of summer or welcoming fall, Fest Bier is the perfect way to celebrate.



## Oktoberfest Suppe with Cinnamon Pecan Bacon Crumble



### THE CRUMBLE INGREDIENTS

1 cup old fashioned oats  
1 ½ cups whole raw pecans  
2 T. flour  
2 T. hickory syrup  
¼ tsp. salt  
1 tsp. cinnamon  
6 T. unsalted butter  
1 (12 oz) package bacon

### THE SOUP INGREDIENTS

2 T. olive oil  
1 chopped sweet onion  
Salt and pepper  
⅔ cup apple cider  
2 chopped Gala apples  
2 tsp. chopped thyme  
1 (12oz) Fest Bier  
2 cups chicken broth  
¼ tsp. cayenne pepper  
¼ cup flour  
1 cup whole milk  
1 cup shredded Appalachian cheese  
1 cubed (rind removed) Weybridge round

### MAKING THE CRUMBLE

Preheat oven to 350°F  
On a greased cookie sheet add oats, pecans, flour, hickory syrup, cinnamon and salt. Crumble butter by hand into the oats mixture until evenly distributed. In a separate pan fry up that bacon! Set aside, chop once cooled.  
Bake for 20 minutes, stirring halfway through cooking (adding in the chopped bacon) until crisp is golden brown.

### MAKING THE SOUP

Heat large soup pot with olive oil over medium heat. Once hot, add onions, a pinch of brown sugar, salt, and pepper. Stir frequently until softened. Slowly add cider, letting it cook into onions until caramelized.  
Add apples and thyme, stirring until softened. Bring remaining apple cider, beer, chicken broth and cayenne to a simmer until apples are tender. In separate bowl whisk flour into milk until smooth. Set aside.  
Once apples are soft, puree soup until chunky. Return soup to stove and bring to low boil. Whisk in milk mixture until soup thickens slightly. Stir in cheeses until melted and smooth. Ladle the soup into bowls and top with crumble.