



Saint Olga

May's featured cheese is made from raw milk and aged for two months or more. *Saint Olga* is washed in brine using Siletz Brewery's Oatmeal Cream Stout, resulting in the distinctive aroma, flavor and the beautiful color of its rind. An excellent cheese for eating alone or cooking, *Saint Olga* has a complex flavor and a character all its own.

Average weight: 4 pounds*

May

Storing and Packaging Cheese

The wonderful flavors and textures of cheese are a result of the living, organisms used in cultures and the naturally-occurring molds and bacteria that transform milk to curd, and curd to ripe cheese. Like anything alive, they need to breathe! We wrap our cheeses in porous paper that protects them while allowing a small but essential airflow to reach the cheese inside.

For commercial use, we recommend purchasing wrapping materials that are specifically designed for optimal storage, whether selling whole cheeses or smaller wedges.

For the home, we find that waxed paper makes an effective wrap that keeps excess moisture from reaching the cheese, while still allowing it to ripen. We try to avoid using plastic wrap, as it tends to be too much of a barrier; in addition, many plastic wraps have a strong chemical smell that may affect the flavor and aroma of the cheese. For small pieces of cheese, a bowl inverted over it on a saucer will work very well.

Keep all cheese refrigerated for best storage, and bring to room temperature before eating for best flavor.

* Note: Because we hand-ladle and hand-pack our cheeses, the individual weights will vary.

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