

# ROGUE CREAMERY

NEWSLETTER 🐄 VOLUME 7. NO 1 🐄 ROGUECREAMERY.COM



**RINGING** in the New Year is a chance to dream and ponder what things are in store for 2012. Here at the creamery, we expect to have exciting things to share with you, including world travel for our cheeses, the celebration of a milestone anniversary here at the creamery, enhanced sustainability efforts and perhaps even a new cheese!

This July we mark a decade since the handshake that signaled the acquisition of Rogue Creamery by David and Cary from Ig Vella. Much has changed in the last ten years and our calendar and e-news will be filled with recollections and updates on how we have grown over the years.

Heralding a new era in Rogue Creamery exports, we continue to ship our cheese to new markets at home and abroad. This month our cheese makes its way Down Under as David and Cary travel to Australia to share our Southern Oregon bounty with a whole new audience.

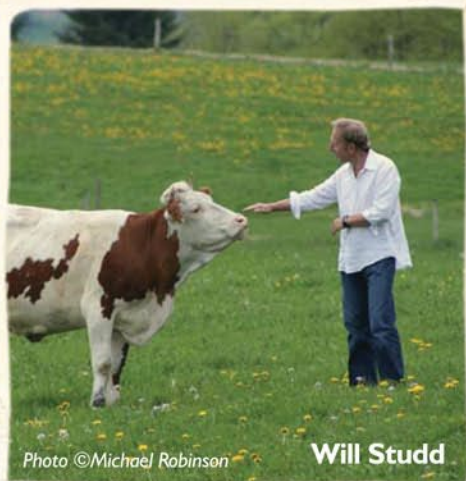


Photo ©Michael Robinson

Will Studd

While visiting Australia, they will travel with cheese champion, writer and television host Will Studd, a crusader for traditionally produced, raw milk cheeses. For more, don't miss our feature on the raw milk cheese challenge in the south pacific.

Our Oregon-centric recipe this month is a luscious fresh Dungeness Crab and Oregon Blue Cheesecake courtesy of a chef at DPI Specialty Food Distribution. We hope you enjoy this decadent winter recipe at your next gathering.

As we approach playoff season and the lead up to the big game, don't forget Rogue Creamery cheeses are excellent party fare and pair perfectly with craft brews that will surely be on tap as sports action heats up.

See you in the Cheese Shop!

The Rogue Creamery Team

## Rogue's Crab & Oregon Blue® Cheesecake



**Crust:** Combine cracker crumbs and butter in a small bowl. In a greased 9" springform pan press mix onto to bottom and sides. Bake at 350 for 10 minutes on a baking sheet. Cool on wire rack. Reduce heat to 325.

**Cheesecake:** Mix cream cheese and sour cream on low speed until smooth. Add eggs and mix until combined. Combine all other ingredients except the crab and combine. Fold in crab gently to not break it. Pour cheesecake mix into pie crust and bake on sheet for 33-37 minutes. You want the center to be almost set as it will finish cooking as it rests. Remove from oven and cool on a wire rack for 20 minutes. Cool in refrigerator for at least an hour and top with remaining sour cream. Refrigerate overnight then remove sides of pan. Slack out for 20-30 minutes before portioning . . .

[Click here for the rest of the recipe!](#)

## NELLIE JOURNEYS DOWN UNDER!

Australia, a land of Kangaroos, Koalas, gorgeous beaches and the Outback. Known for it's easy-going and friendly culture, it's also a place of increasing interest in fine cheese.

A small portfolio of Rogue Creamery cheeses are now being sent "Down Under," including our latest blue cheese Flora Nelle. This month, David & Cary will journey to Melbourne to promote our unique Southern Oregon creations to an eager new audience of cheese lovers.

The cheese landscape in Australia is somewhat complicated, though, when it comes to sale of raw milk products. Only a very limited number of raw milk cheeses imported from Europe are available to consumers and Australian craft cheesemakers are not permitted to work with raw milk.

Our friend Will Studd has been instrumental in getting our cheese into the market. Will is an importer and author, producer and host of the 'Cheese Slices' series and an all-around Cheese Champion.

An advocate and agitator for quality raw milk products in Australia for many years, Will hoped to change a statute which barred Australian cheesemakers from working with raw milk.

In 1994 he challenged the idea that imported raw milk cheeses were safe, yet those produced at home were not . . .

[See next page for more of the story](#)

# Winter Beer and Cheese



Beer and cheese are perfect partners all year round but with some major playoff action happening in the next few weeks, we expect the 'beer & cheese' pairing requests to intensify here in the Cheese Shop.

No disrespect to the hallowed fruit of the vine as a preferred cheese partner, it's just that 'game day' practically screams out for a down to earth, carbonated beverage and what could be more satisfying than a perfectly brewed craft beer? Lucky for us, we have such variety to choose from.

For many years, "cracking a cold one" was the perfect summer escape but with frosty temps for the foreseeable future, we must turn our attention from the thirst quenchers of summer to the 'winter warmers'.

As a rule, winter brews are full bodied and have more malty richness than other seasonal selections and have a higher alcohol content making them ideal for sipping and savoring. For maximum enjoyment, serve these beers cool, not cold (50 degrees is recommended). Here are a few of our favorite winter-focused combos.

Caveman Blue with Rogue Ales 75th Anniversary Ale brewed to commemorate the 75th Anniversary of Rogue Creamery or Oskar Blues Old Chub Scotch Ale.

Mount Mazama with Elysian Brewing Bifrost Winter Ale, a bold and beautiful brew with gorgeous golden orange color and citrus and spice highlights.

Crater Lake Blue with Ninkasi Sleigh'r from Eugene, OR. This tasty brew is a rich and malty ale style brewed at cooler temperature for a crisp, lager like flavor. Rogue River Blue with Rogue Old Crustacean Barleywine or Old Numbskull from Alesmith. Barleywine. Bold and intense with robust malty notes, considered "The Cognac of Beers".

Smokey TouVelle or Smokey Blue with Stoned Smoked Porter or Alaskan Smoked Porter. Intense smoke notes in the beer mirror the smokey notes in the cheese. Rogue Cheese Shop Manager Tom VanVorhees recommends this combo for those who miss their barbecues this time of year.



Any way you pour it, bold and intense winter brews will warm you from the inside and satisfy your craving for the ultimate Beer & Cheese pairings for cold weather. Cheers!



## Echo Mountain Blue<sup>®</sup> Chocolate Walnut Biscotti

(makes about 40 biscotti)

*Super crunchy Italian style biscotti boast an intense chocolate punch and a compelling blue cheese finish. Echo Mountain Blue is a blend of cow and goat milk and imparts an alluring flavor boost which grows bolder a few days after baking. The perfect pairing, dipped in your favorite coffee!*

- 2 cups unbleached flour
- 3/4 cup cocoa powder\*
- 1 teaspoon baking soda
- 1/8 teaspoon salt
- 3 large eggs
- 1 cup sugar
- 1 teaspoon vanilla extract
- 3.5 oz. Echo Mountain Blue, crumbled and divided
- 1 c. walnuts, toasted and chopped
- 1 egg, beaten
- 2 tbsp. turbinado (or raw) sugar

Preheat oven to 350 degrees.

In a medium bowl, sift together flour, cocoa, baking soda and salt.

Use a stand or hand mixer on medium to beat 3 eggs and sugar until fluffy. Add vanilla and 1/2 c. crumbled Echo Mountain Blue . . .



[Click here for the rest of the recipe!](#)



**FRIEND US!**   
Visit us on Facebook<sup>®</sup> for your Rogue Creamery fix!

**FOLLOW US!**   
Now you can follow Rogue Creamery on Twitter<sup>®</sup>

**VISIT US IN REAL TIME!**  
www.RogueCreamery.com • 866-396-4704  
311 N. Front St. in Central Point Oregon