



History

Originating in the town of Gruyères in the 12th century, this cheese is central to Swiss cuisine, especially fondue

Interesting Fact

Authentic Gruyère is aged for at least five months.

Trivia

Gruyère is often used in soufflés because it melts evenly and has a rich flavour.

*Cheese of the Month
Club.
April*

Gruyère

Switzerland



Food pairings:



rye bread



cornichons



mustard

Drink pairings:

Enjoy with Riesling, Pinot Noir, or ginger ale.



History

With a history over 6,000 years, Feta is one of the oldest cheeses in the world.

Interesting Fact

Only cheese made in specific parts of Greece using traditional methods can be called "Feta."

Trivia

Feta was traditionally aged in wooden barrels, which added depth to its flavour.

Cheese of the Month Club.

August

Feta

Greece



Food pairings:



cucumbers



cherry tomatoes



watermelon

Drink pairings:

Enjoy with Sauvignon Blanc, rosé wine, or lemonade.



History

This soft cheese was first made in the 18th century, credited to a farmer named Marie Harel. It became a popular ration for French soldiers during WWI.

Interesting Fact

Authentic Camembert de Normandie is made with raw milk and has a stronger flavor than many imitations.

Trivia

The iconic wooden box used to store Camembert was invented to ensure it traveled safely to Paris.

*Cheese of the Month
Club.
December*

Camembert

France



Food pairings:



French baguette



apple slices



jam

Drink pairings:

Enjoy with Cider (hard or soft), Pinot Noir, or mild chamomile tea.



History

Brie de Meaux, known as the "Queen of Cheeses," has been made in France since the 8th century and was a favourite of French royalty.

Interesting Fact

It won the title of "King of Cheeses" at the 1815 Congress of Vienna.

Trivia

Traditionally, Brie was aged in caves to develop its iconic creamy texture and rind.

Cheese of the Month Club.

February

Brie de Meaux

France



Food pairings:



baguette slices



honey



grapes

Drink pairings:

Enjoy with Chardonnay, Belgian-style wheat beer, or green tea.



History

Originating in Somerset, England, around the 12th century, cheddar became a household favourite for its long shelf life and sharp flavour.

Interesting Fact

During WWII, all milk in Britain was used to produce "Government Cheddar" to ration supplies.

Trivia

The orange colouring in some cheddar comes from annatto seeds, added to mimic the natural yellow hue of grass-fed cow's milk.

Cheese of the Month Club.

January

Aged Cheddar Cheese

England



Food pairings:



apple slices



almonds



crackers

Drink pairings:

Enjoy with Cabernet Sauvignon, whiskey or black tea.



History

This cheese traces its roots back to Etruscan sheep farming in Tuscany.

Interesting Fact

Unlike Pecorino Romano, Toscano is milder and nuttier.

Trivia

Pecorino Toscano is often grated over fresh pasta dishes to highlight its delicate flavour.

Cheese of the Month Club.

July

Pecorino Toscano

Italy



Food pairings:



pears



marmalade



walnuts

Drink pairings:

Enjoy with Chianti, Prosecco, or green tea (iced or hot).



History

Invented by Hanne Nielsen in the 19th century, this creamy cheese is named after her farm, Havartigaard.

Interesting Fact

Havarti is known for its small holes and buttery flavour.

Trivia

Havarti is one of the few cheeses that can be flavoured with dill, garlic, or caraway without losing its distinct identity.

Cheese of the Month Club.

June

Havarti

Denmark



Food pairings:



cucumber slices



cherry tomatoes



crackers

Drink pairings:

Enjoy with Riesling, light lager, or milk (especially with flavoured Havarti).



History

First produced in the 1990s, Dubliner combines Swiss sweetness, cheddar sharpness, and nutty flavours.

Interesting Fact

It's named after Dublin but is made in County Cork.

Trivia

Dubliner pairs exceptionally well with tea, making it a favorite for Irish afternoon breaks.

Cheese of the Month Club.

March

Irish Dubliner

Ireland



Food pairings:



walnuts



dried apricots



crackers

Drink pairings:

Enjoy with Guinness stout, coffee with a touch of cream, or warm apple cider.



History

This cheese has been made in La Mancha, Spain, for over 2,000 years using milk from Manchega sheep.

Interesting Fact

Its basket-weave rind is a nod to the traditional molds once used.

Trivia

Manchego was an essential part of Spanish explorers' rations during the Age of Exploration.

Cheese of the Month Club.

May

Manchego

Spain



Food pairings:



crusty bread



olives



apple slices

Drink pairings:

Enjoy with Rioja (red wine), dry rosé, or freshly-squeezed orange juice.



History

Comté has been made in the Jura Mountains for over 1,000 years and is a staple of French cuisine.

Interesting Fact

Each wheel of Comté is graded on a 20-point scale for quality.

Trivia

The flavor of Comté can change with the seasons, as it reflects the cows' grazing diet.

Cheese of the Month Club.

November

Comté

France



Food pairings:



apple slices



hazelnuts



whole-grain bread

Drink pairings:

Enjoy with Chardonnay, Amber ale, or cucumber-lemon water.



History

Gouda dates back to the 12th century, with the smoked variety being a modern adaptation.

Interesting Fact

Smoking over hickory or oak wood gives it its distinct flavour.

Trivia

Smoked Gouda is popular in BBQ recipes for adding a smoky richness.

*Cheese of the Month
Club.
October*

Smoked Gouda

Netherlands



Food pairings:



pretzels



apple slices



mustard



Drink pairings:

Enjoy with Dark beer, Syrah, or cherry cola.



History

Stilton became famous in the early 18th century and is only made in three English counties.

Interesting Fact

It's England's only cheese with its own protected trademark.

Trivia

Blue Stilton develops its blue veins through the introduction of *Penicillium roqueforti* mold during production.

Cheese of the Month Club.

September

Blue Stilton

England



Food pairings:



pears



walnuts



crackers

Drink pairings:

Enjoy with Port wine, black coffee, or spiced chai tea.