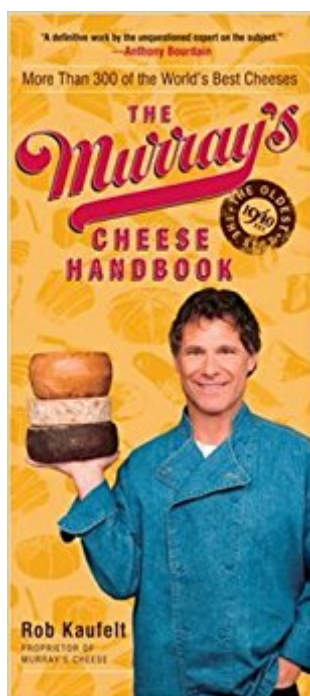


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The Murray's Cheese Handbook: A Guide To More Than 300 Of The World's Best Cheeses



Synopsis

Rob Kaufelt, cheese purveyor to America's top restaurants and owner of Murray's Cheese, named the world's best cheese store by Forbes magazine, guides us through the bewildering variety of cheeses available today in this entertaining and indispensable guide featuring:

- *Descriptions of more than 300 cheeses from across America and around the world, including what to drink with each
- *Suggested accompaniments for all the different styles and types of cheeses
- *How to arrange cheese plates for dressed-up dinners or casual cheese tastings
- *The best cheeses to serve before a meal, with a salad, or for a gooey grilled cheese sandwich
- *Must-have lists: The Ten Most Intimidating Cheeses, Sexiest Cheeses, Cheeses to Eat Before You Die
- *Answers to the most frequently asked questions about cheese

Book Information

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Customer Reviews

Kaufelt is the current proprietor of the 65-year-old New York City institution known as Murray's Cheese, a Greenwich Village shop of great renown and pungent aromas. (Thorpe oversees its wholesale department.) In this expertly handled and instructive catalogue, the authors include vital information for each of the 300-plus entries; there are mentions of milk type (denoted with icons of a goat, cow, sheep or water buffalo); country of origin; whether the cheese is raw or pasteurized; and the type (semisoft, firm, etc.). The authors wax poetic and multisyllabic on cheeses familiar and obscure, bloomy and blue. To wit, the entry on La Serena cheese begins, "Deep in Extremadura, where Merino sheep forage on slate and granite soil, La Serena is a testament to creative seasonal

cheesemaking." And of Shropshire blue: "It's as if staid Stilton had a more flamboyant twin." The authors include a glossary and a series of lists and indexes that cover such territory as what cheeses to serve before a meal, top 10 "Most Intimidating Cheeses" (#9: Stinking Bishop), beer and wine pairings, and "Cheeses to Eat Before You Die." Readers whose town lacks a decent cheese shop might find their mouths watering in frustration, but taken as literature, it would be semihard to find a finer book of prose poetry. (Sept.) Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved.

â œl love Murrayâ™s Cheese Handbook. Although Rob makes it fun to learn about cheese, this is a seriously informative book.â •â "Thomas Keller, chef, The French Laundry and Per Seâ œWhat a great cheese guide book--from one of Americaâ™s greatest cheese shops!â •Â â "Emeril Lagasse â œWhat Rob has done at Murrayâ™s is unique; he has brought a level of cheese expertise to America that no one else has ever done before.â •â "Alice Waters, executive chef and owner of Chez Panisse

New Yorkers know Murray's as the church of cheese and love to tithe there. What the oldest cheese shop in NYC is famous for is not merely its 400 superb cheeses (and a host of other real foods, from pastured eggs to cream-line milk) but the incomparable counter service. Once they call your number, the expertise of the cheesemonger is yours: cow, sheep, goat milk; raw or pasteurized; what the cows ate; the peak season for a particular cheese; what to eat and drink with it. Now proprietor Rob Kaufelt has put all that in a smartly written handbook. The expertise of all the Murray's cheesemongers - and the incomparable palate of Kaufelt himself - is all at your fingertips. In addition to descriptions of 300 top cheeses, there is accurate and genuinely useful information about raw milk cheese and cheese and health. Full disclosure: Rob Kaufelt was kind enough to refer to my book, *Real Food*, on the merits of dairy and raw dairy. It's rare that a cheesemonger doesn't toe the medical party line. Most would say, 'Sure, eat my cheese - but if you're watching your cholesterol, only in moderation.' But Rob believes dairy is good for you. That makes this an unusual - and in my view - accurate, timely, original, and newsworthy book. Bravo.

The content is very good but not very readable--the print color is difficult on my eyes.

The book is a must have for every cheese lover !!

Very informative and inclusive. I am so pleased with this book; and it comes from the great Murray's Cheese Shop! Helped me along in my quest for knowledge of artisan cheese.

As advertised.

Excellent little reference book. Each cheese has a suggested wine pairing and there is an appendix where you can lookup wine types and cross-reference back to the cheese. My one gripe-- there is no entry for Havarti.

but unfortunately, most of the cheeses I tried to look up were not among the more than 300 described here. I gave this to my brother as a gift and we took it along to the local Central Market in Dallas. Most of the cheeses we were interested in couldn't be found in the book. Recommended, but with reservations - the descriptions of the cheeses that are actually in the book are truly mouth-watering.

I didn't know one cheese from another, yet I knew from looking at the grocery store that there are a great many kinds. This book has definitely helped clear up the mystery for me!

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