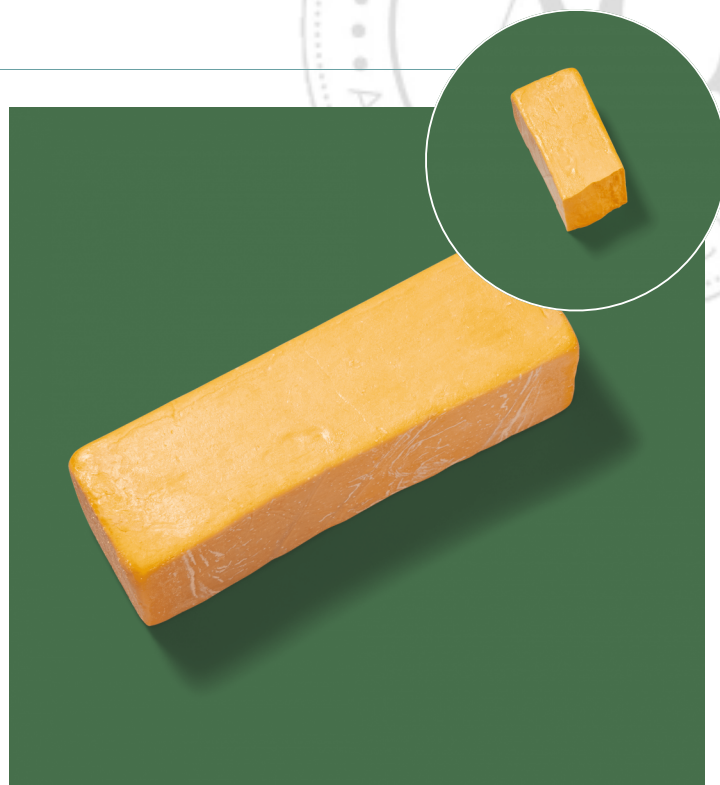


10 YEAR CHEDDAR

THE BASICS

MAKE:	Crumbly
SUB MAKE:	Curd from a single day
TYPICAL AGE PROFILE:	10 years
APPROXIMATE WEIGHT(S):	2.49kg / 5.5 lb block
GEOGRAPHICAL ORIGIN:	Wisconsin; United States
PROTECTED STATUS:	No
SPECIES OF MILKING ANIMAL:	Cow
BREED OF COW:	N/A
RAW/PASTEURISED MILK:	Pasteurised
VEGETARIAN/ANIMAL RENNET:	Microbial
COMMONLY ENCOUNTERED VARIATIONS:	5-year, 15-year, 20-year



THE STORY

Tony and Julie have been making cheddar at Hook's Cheese Company since 1976. Yet, after sampling a batch of 5-year cheddar they let age longer just to see what might happen, they found a sharp cheddar that is also magically smooth, buttery, and complex. The only 10-year cheddar to take the top prize at the American Cheese Society Judging & Competition, this cheese marked the beginning of the Hook's experiments with time. Today, they're well known for making ultra-aged cheddars, like this one, as well as 15- and 20-year versions.

It's no surprise that the Hook's took on this adventure. Tony studied cheesemaking with Bill Lenatsch, a legendary Wisconsin maker of Swiss and Cheddar, while Julie, Tony's wife, took the World Championship for her Colby in 1982. Many years and many awards later, they work with the same farms they started with in 1976, all within a four-mile radius of the cheese plant and none with more than 50 cows.

THE CHARACTER

Smooth, tangy, and grassy, the outside of this dense block of cheddar is often dusted with the sparkle of calcium lactate crystals.

PERFECT PARTNERS:

Pair Hook's 10-year Cheddar with slivered almonds, dilly beans, cranberry relish, or fried onions. For beverages, try it with a New York Sour, a pineapple soda, or any big red wine.