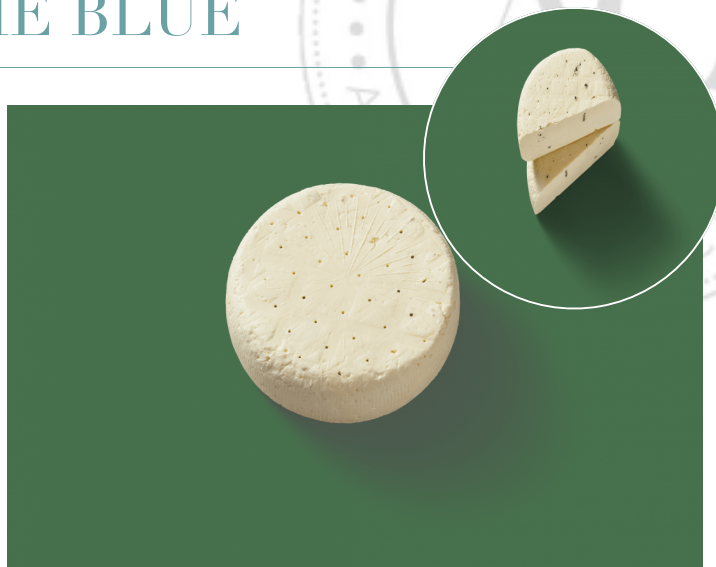


GLACIER PENTA CRÈME BLUE

THE BASICS

MAKE:	Crumbly
SUB MAKE:	Curd from a single day
POST-MAKE:	Internal (blue) mould
SUB POST-MAKE:	Rindless
TYPICAL AGE PROFILE:	4 months+
APPROXIMATE WEIGHT(S):	6 lb wheel
DIMENSIONS:	N/A, N/A
GEOGRAPHICAL ORIGIN:	Wisconsin; United States
PROTECTED STATUS:	N/A
SPECIES OF MILKING ANIMAL:	Cow
BREED OF COW:	N/A
RAW/PASTEURISED MILK:	Pasteurised
VEGETARIAN/ANIMAL:	Animal
RENNET:	
COMMONLY ENCOUNTERED VARIATIONS:	N/A



THE STORY

Adding five extra cans of cream to the vat gives this luscious blue its decadent texture and rich flavour. Fourth-generation cheesemaker Sid Cook crafts Penta Crème Blue with Gorgonzola Dolce in mind and Wisconsin milk in hand. Playfully known as the Willy Wonka of Cheese, Sid Cook is also a Wisconsin Master Cheesemaker. Both titles signal the creativity along with the quality of his cheeses.

Sid started helping in the family plant when he was ten and, by 16, earned his cheesemaker's license. He opted out of law school when he realized cheesemaking's combination of art and science was a better fit. Over sixty-five American Original cheeses and more than 850 domestic and international awards later is further proof of the good things happening on his watch.

Founded in 1902, Carr Valley has been around for over 120 years and works closely with the small family farms within a 20-mile radius of each of Carr Valley's three cheese plants as a first step in creating great cheese. Carr Valley also produces their own cultures for its cheeses in a time-honoured family tradition.

THE CHARACTER

This soft, silky, and crumbly blue is buttery, salty, and just a little bit peppery. A thin foil wrapping protects the rind as the cheese ages, giving both the paste and rind a uniform appearance that is typical for blue cheese.

PERFECT PARTNERS:

Penta Crème Blue pairs well with red grapes, Castelvetrano olives, cured ham, and truffle honey. Wash it down with a breakfast stout, tawny port, or a cherry cordial.