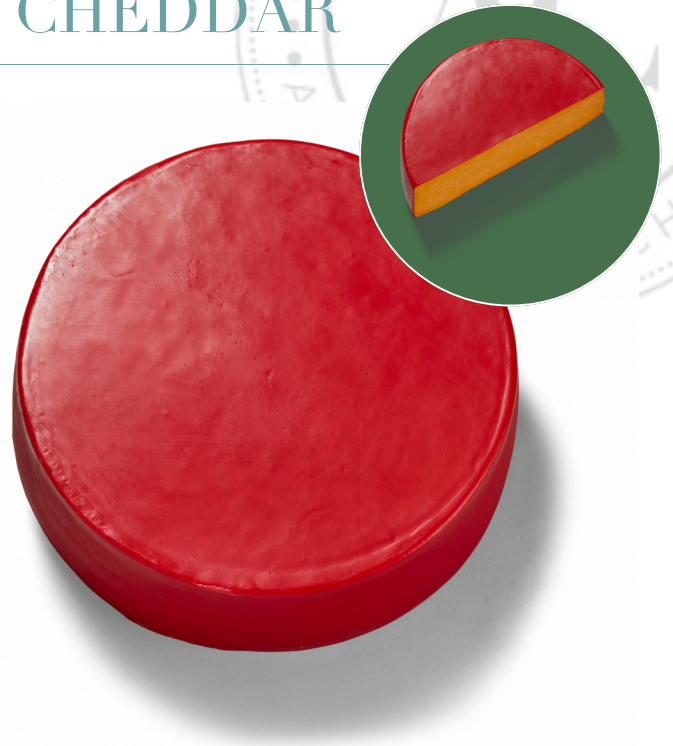


# OLD-FASHIONED HOOP CHEDDAR

## THE BASICS

<b>MAKE:</b>	Crumbly
<b>SUB MAKE:</b>	Curd from a single day
<b>POST-MAKE:</b>	Wrapped, Rolled or Processed
<b>SUB POST-MAKE:</b>	Natural (leaf wrapped, wood or cloth girdle)
<b>TYPICAL AGE PROFILE:</b>	60 days
<b>APPROXIMATE WEIGHT(S):</b>	226g / 8 oz wedge
<b>GEOGRAPHICAL ORIGIN:</b>	Wisconsin; United States
<b>PROTECTED STATUS:</b>	No
<b>SPECIES OF MILKING ANIMAL:</b>	Cow
<b>BREED OF COW:</b>	N/A
<b>RAW/PASTEURISED MILK:</b>	Pasteurised
<b>VEGETARIAN/ANIMAL RENNET:</b>	Microbial
<b>COMMONLY ENCOUNTERED VARIATIONS:</b>	N/A



## THE STORY

A bandage-style cheddar that is then waxed and aged for six months to achieve peak flavour, Old World Hooped Cheddar is one of Renard's signature cheeses. Mild and supple, Renard's Old World Hooped Cheddar is an homage to family tradition and Wisconsin's cheesemaking history that debuted in 1961 when the first generation opened Rosewood Creamery. It is also perhaps no surprise then that this cheese won Best of Class at the 2022 World Championship Cheese Contest.

Wisconsin Master Cheesemaker Chris Renard is the third generation of his family to run the plant. While Renard's father and grandfather focused on five varieties of cheese – hoop cheddar, onion and garlic cheddar, caraway cheddar, string cheese, and pepper jack – the family now makes over 60 varieties and flavours of cheese. All milk is sourced from family farms within a 25-mile radius of the plant and are within Door and Kewaunee counties. This area of Wisconsin rests on the Niagara Escarpment, a unique geologic region that for Renard means milk of particularly high quality and a distinct terroir.

## THE CHARACTER

This mild cheddar shines with grassy, sweet, and nutty flavours in a smooth and supple paste coloured with annatto

### PERFECT PARTNERS:

Pair this cheddar with walnuts, cornichons, fresh pears, summer sausage, or a crusty baguette. For sipping, try it with a Whiskey Sour, a brown ale, Pinot Noir, or cranberry-apple cider.