

Sam's Club® Expands Imported Cheese Program Fact Sheet

Expanded Gourmet Cheese Selection Part of New Fresh Department

Mario Batali Mountain Gorgonzola

Mountain Gorgonzola is magnificent blue cheese that comes from Italy's Lombardy region. Authentic "D.O.C." Italian Gorgonzola comes in two varieties: Dolce Latte (sweet milk) Gorgonzola is soft and luscious and Naturale or Mountain Gorgonzola is aged longer, and is more robust and firmer with an earthy flavor.

- **Characteristics:** Cow's milk Dolce Latte is soft and natural, somewhat crumbly; pronounced blue flavor and fragrance; white to beige interior with pronounced blue-green veining.
- **Food Suggestion:** Use in salad dressings, serve for dessert with sweet pears, or use as an ingredient in cheese sauce.
- **Beverage Pairing:** Barolo, Chianti, Brunelo

Mario Batali Iberico

One of the many cheeses of Spain that is made from a mixture of goat, cow, and sheep's milk. These three milks mix together to create a truly delicious cheese. Iberico is very similar to Manchego in appearance as it also has the characteristic basket-weave rind, and firm, dry textured interior; however, it has a sweet tanginess and is a bit milder.

- **Characteristics:** Cow, goat, and sheep's milk, firm and hard, tangy and hearty, dark ivory, inedible black rind with an embossed basket-weave pattern.
- **Food Suggestion:** Serve with quince paste, Spanish Jamón, chorizos, or grated on pasta.
- **Beverage Pairing:** Ribera del Duero, Tawny Port

Mario Batali Organic Parmigiano Reggiano

Authentic "D.O.C." Parmigiano Reggiano is a hard Italian cheese made from cow's milk which is produced using centuries old recipe only made in a certain region of Italy. Parmigiano Reggiano is considered one of the world's great cheeses, whose origins date back to the 13th century when the Benedictine and Cistercian monks started to make it. Now Parmigiano Reggiano maintains its typically unique features. It is a cheese made in a geographically well defined area in the provinces of Bologna (on the left bank of the Reno river), Mantua (on the right bank of the Po river), Modena, Parma and Reggio Emilia, because only in these territories a flora, which is unique in the world, gives Parmigiano Reggiano its peculiarly qualitative features. It is a cheese that still today is made by artisans using traditional methods. Today, like centuries ago, the Dairy

worker's mastery, the result of generations of experience passed from parents to children, allow Parmigiano Reggiano to maintain its unique character.

- **Characteristics:** Partly skimmed cow's milk, cheese is aged 22-24 months to three years, compact grainy texture, hard straw-colored cheese, inedible natural dark oily rind.
- **Food Suggestion:** Grate onto pasta, soup, salad, dessert with dried fruits & nuts
- **Beverage Pairing:** Chianti, Barolo, Brunello

Asiago Fresco

In Italian, the word Asiago means "fresh." It is also the name of a quaint village in the Northern mountainous part of Italy. The milk comes exclusively from areas of protected origin (DOP); the area of production is the north-east of Italy. Asiago Fresco is made from full-fat milk, specifically chosen from the splendid high mountain and valley pastures of the Trentino region which guarantees its quality and brings out its delicate flavor.

- **Characteristics:** Cow's milk, soft delicate texture. Fresh cheese (age min 20 days) mild and pleasing to the palate. It has soft, delicate texture and has a white or light straw-like color.
- **Food Suggestion:** Excellent table cheese suitable for use in many regional dishes.
- **Beverage Pairing:** Light red table wines

Prosciutto di Parma Sliced

Sometimes referred to in English-speaking countries as "Parma ham", Prosciutto di Parma is increasingly popular salt-cured pork from Italy's famed Emilia-Romagna region, long regarded by many as the citadel of that country's cuisine. Prosciutto di Parma starts with specially raised pigs from a strictly defined region in north-central Italy. It's prized for its enticing aroma and incomparable flavor. Features sweet-tasting meat and its bright, uniform rose color. PDO (Protected Designation of Origin) certified.

- **Characteristics:** Supple and velvety in texture, rosy in color, and sweet-salty in fragrance with a lean center.
- **Food Suggestion:** Enjoy alone, with melon or other fresh fruit, on sandwiches, in salads or with Parmigiano-Reggiano. It pairs particularly well with anything that includes fresh sage, mushrooms of any variety, and ingredients that have a syrupy sweetness.
- **Beverage Pairing:** Prosciutto matches up nicely with sparkling wines and zesty white wines (like Sauvignon Blanc, Pinot Grigio, and Gewurztraminer), as well as young fruity reds like Chianti, Dolcetto and light Pinot Noir.

Provolone Stravecchio

The long-established, traditional flavor of Auricchio Stravecchio Provolone comes in three distinctive formats: Zuccotto, Affettato and Provolettone. Auricchio Stravecchio is made according to an ancient recipe that requires a very slow aging period of over a year in special rooms. Stravecchio is easy to recognize due to its brown protective coating and the pelure paper "skin" with white watermark and white Auricchio brand logo, which adds an air of distinction and authority to this true king of the table.

- **Characteristics:** Cow's milk, cheese aged 120 days, firm meaty texture. Comes in a variety of shapes and sizes, all rounds and usually tied with rope, beige to tan depending on age, inedible natural rind sometimes coated with a thin layer of wax.
- **Food Suggestion:** Use in antipasto salads, served with olives and hard salami.
- **Beverage Pairing:** Fruity white wines, coffee, fruit juices

Mozzarella di Bufala

Buffalo mozzarella is a creamy, fresh, drawn-curd mozzarella cheese made from the milk of the water buffalo. It has an oval or spherical shape of various sizes and it is wet, shiny and pure white. The richness of buffalo milk makes it highly suitable for processing and produces high yields. The digestive system of water buffaloes permits them to turn low grade vegetation into rich milk which, due to its higher percentage of solids, provides higher levels of protein, fat and minerals than cow's milk. Like most fresh cheeses, mozzarella is used to add texture rather than a specific taste to a dish.

- **Characteristics:** Springy texture and a pleasantly sourish taste with a faint mossy smell. It is porcelain-white in color, spherical in shape with a very thin glossy rind.
- **Food Suggestion:** Pears, figs, pasta, calzone, vegetables, salads, on pizza, on grilled bread or by itself accompanied by olive oil.
- **Beverage Pairing:** Chianti

Boni Grana Padano

Grana Padano is a semi-fat hard cow's cheese which is cooked and ripened slowly (for at least 9 months, then, if it passes the quality tests, it will be fire-branded with the Grana padano trademark). Made from partially skimmed milk from cows that are milked twice a day. The name comes from the noun grana ('grain'), which refers to the distinctively grainy texture of the cheese, and the adjective Padano, which refers to the valley Pianura Padana. PDO certified.

- **Characteristics:** Grana Padano is a fragrant cheese with a delicate flavor that is grainy, fine textured and slivers easily.

- **Food Suggestion:** Serve as a table cheese with nuts or grapes or grate it over pasta, risotto and other dishes.
- **Beverage Pairing:** Pair with a fine Italian Brut or Vino Lugano for white or a Barolo or Brunello for red.

Parrano

Parrano is aged for five months, developing its nutty Parmesan flavor while maintaining the firm, smooth texture of a young Gouda. This perfect combination brings you the best of both worlds: a cheese that is full of flavor and versatile enough to cut, grate and melt.

- **Characteristics:** Produced in the Netherlands. It tastes mild and nutty, combining salty and sweet flavors. Semi-firm texture and a smooth, golden colored paste. Made from pasteurized cow's milk, Parrano is produced in 20-lb wheels and is aged for 5 months.
- **Food Suggestion:** Antipasto platter with olives and cured meats; quesadillas; with ripe strawberries or grapes; grated over potatoes, scrambled eggs, omelets, warm veggies or hot soup; grilled cheese sandwiches; hamburgers; and atop a slice of warm apple pie.
- **Beverage Pairing:** Pair with older, robust reds or whites such as Cabernet Sauvignon, Zinfandel or Chardonnay.

Vincent Gouda

Vincent is a Dutch cow's milk Gouda-type cheese that is aged for at least 5 months. Vincent has a well balanced, slightly piquant, caramel, honey-like flavor that is perfect for snacking. Because the cheese melts quickly and well, Vincent is also highly suitable for use in warm dishes.

- **Characteristics:** Medium intensity with a nutty flavor and tangy finish. Aged five months.
- **Food Suggestion:** Perfect for snacking or grated on a pasta dish. Goes well with fruit and crusty bread.
- **Beverage Pairing:** Merlot, Zinfandel

Rembrandt Gouda

Made in Holland through a combination of the best old-world aging practices with modern quality controls to produce a consistently superb and artfully delicious extra aged Gouda. This fully mature Dutch cheese is made from the best pasteurized cow milk and with the utmost care for quality. To develop its rich taste, it has matured on wooden shelves for more than a year. Consequently, the flavor profile of this marvelous cheese is wonderfully complex - resonating of honey, caramel, and butterscotch - with a slight, spicy finish of aged whiskey. The savory salt crystals which make it so special melt deliciously on the tongue. Rembrandt Gouda is hard enough to grate, and rich enough to slice on a crusty bread. This cheese will grace your table just as Rembrandt's

timeless portraits and etchings remain a standard against which all artists can be judged.

- **Characteristics:** Complex, sweet flavors with a slightly spicy, nutty finish of aged whiskey. Aged over one year.
- **Food Suggestion:** This cheese is great for grating over pasta, vegetables or just cubed as an appetizer.
- **Beverage Pairing:** Pairs great with a dark beer or red wine.

DaVinci Gouda

DaVinci is a very interesting Dutch Gouda that features a variety of Mediterranean herbs.

- **Characteristics:** The full cream cheese made from pure Dutch cow's milk is filled with a subtle balance of tomatoes, olives and wonderful Mediterranean seasonings. A dash of garlic completed the masterpiece.
- **Food Suggestion:** Perfect cubed or sliced as a snack, on sandwiches (melted as well), shredded on salads, in baked dishes or vegetables. DaVinci is also a must for the classic Mediterranean Omelet.
- **Beverage Pairing:** Riesling, Champagne, Beer

Cambozola

Cambozola is a cow's milk cheese that is a combination of a French soft-ripened triple cream cheese and Italian Gorgonzola. It is often marketed as "blue brie". Cambozola is considerably milder than Gorgonzola. It features a smooth, creamy texture with a subdued blue flavor.

- **Characteristics:** Cambozola's flavor profile combines the moist, rich creaminess of Camembert with the sharpness of blue Gorgonzola.
- **Food Suggestion:** Apples, grapes, pears
- **Beverage Pairing:** Chardonnay, light- to medium-bodied Burgundies and Bordeaux

Roquefort

Perhaps the most famous of the blue-veined cheeses. To bear the name, Roquefort must be made of sheep's milk from a defined area and must be aged in particular caves in the south of France. In this distinctive cheese, unusually subtle hints of blue mold mingle with the piquant flavor of sheep's milk. More often than not, Roquefort tastes the most piquant of the blues, though so soft that it melts on the tongue, Roquefort is dry enough to crumble more readily than it spreads. Dating back to the first century, Roquefort has long been considered the king of Blue cheeses. Protected by its own Appellation d'Origine, Roquefort is a rich, intense Blue cheese with a remarkably smooth texture. There is no other cheese like it in the world.

- **Characteristics:** Sheep's milk, cheese aged 60 days, soft but crumbly cream colored curds laced with dark blue-green mold, distinct sheep flavor, foil wrapped.
- **Food Suggestion:** The main ingredient in Roquefort salad dressing, also served as a dessert cheese with sweet fruit.
- **Beverage Pairing:** Hearty Rhone Reds, White Sauterne

Maytag Blue

The first wheels of Maytag Blue Cheese were formed in 1941. This cheese is still made in the same traditional way. Each wheel is made by hand, aging it in our caves twice as long as most other blue cheeses. Acclaimed by cheese experts and food editors as America's finest blue cheese, Maytag Blue Cheese ranks among the world's great cheeses.

- **Characteristics:** Blue offers a variety of textures ranging from readily spreadable to crumbly, and flavor delicate slightly tangy to richly earthy and very sharp. Green-gold marbled or streak-white interiors.
- **Food Suggestion:** Use in salad dressing, dips, pasta dishes, omelets, crepes, soufflés, or serve for dessert with fresh fruit.
- **Beverage Pairing:** Pinot Noir, Burgundy, Port, Late Harvest Riesling, Red or White Sweet, Fruity Red, Amarone

North Downs Blue Stilton

The "King of English Cheeses" discovered in the early 18th century, when the owner of the Bell Inn in the town of Stilton in Leicestershire, England, tried a Blue cheese made by Elizabeth Scarbrow while visiting a small farm she worked on nearby. The Bell Inn soon had exclusive marketing rights and wagons full of Stilton cheese were regularly delivered to the Inn. It is essentially a cheddar-like cheese with blue veining. Blue Stilton has an extraordinary flavor that is full, rich and creamy, and carefully aged to create its distinctive blue veins. Today, Stilton is England's only DOP name protected cheese, and considered one of the world's greatest cheeses.

- **Characteristics:** Cow's milk, crumbly, smooth and dense, dark ivory with dark blue veining, natural crusty brown inedible rind.
- **Food Suggestion:** Top sirloin steak or a burger, make a savory dip or salad dressing, serve with fruit for dessert.
- **Beverage Pairing:** Robust red wines, Port

Wensleydale Autumn w/Fruits

The recipe for Wensleydale can be traced back to the Cistercian monks who came over to England with William the Conqueror in the 11th century, who brought with them their cheese making skills. Wensleydale Dairy Products are now reviving the manufacture of the 'old fashioned'

blue Wensleydale by emulating ancient traditional recipes. Blue Wensleydale cheese is lightly pressed for twenty four hours before being bound in muslin. It is then transferred to a humidified maturing room with similar dark, cool and moist conditions to a farmhouse or monastery cellar. The cheese is turned regularly, pierced to facilitate the development of blue mould and matured for at least six weeks. Blue Veined Wensleydale requires six months to mature. It has a smooth creamy texture similar to Stilton but with a mellower flavor.

- **Characteristics:** Usually eaten when young. Moist and crumbly with a mild, sweet flavor.
- **Food Suggestion:** Serve with a slice of apple pie, fruit cake or spice bread.
- **Beverage Pairing:** Dry white wine, beer, cider

Pleasant Ridge Reserve

Pleasant Ridge Reserve is a farmstead artisan cheese made on a southwestern Wisconsin dairy farm in the tradition of Alpine cheeses like Gruyere and Beaufort. Like the Alpine versions of these cheeses, Pleasant Ridge Reserve is only made from May through October when the cows are eating fresh pasture. This grass-fed, raw milk is full of flavor and nutritional qualities not found in the milk of cows kept inside and fed stored feed.

- **Characteristics:** Beaufort in style. This washed-rind, complexly-flavored cheese is aged in a cave environment ensuring the cheese expresses all of the flavor complexity possible in a grass-fed, raw-milk cheese.
- **Food Suggestion:** Typically eaten as a table cheese. Excellent with pear slices, rosemary herb bread, apple slices, dried cranberries or as a dessert cheese.
- **Beverage Pairing:** Sweet dessert wines

President Imported Goat Log

Goats were some of the first domesticated animals, thus the art of making goat cheese has a very long history. Today goat cheese remains a staple of the Mediterranean diet. Goat cheese features a pristine white color and distinct flavor. The characteristic tart and tangy flavor of goat's milk cheese is offset well by either a crisp White or young Red wine.

- **Characteristics:** Mild, dense and smooth cheese, with a fresh and tangy taste.
- **Food Suggestion:** Great on toast and atop salads or pizza. Pairs well with golden beats, Portobello mushrooms, piquillo, peppers, watercress, radicchio, anchovies, lamb, lavender and honey.
- **Beverage Pairing:** Sauvignon Blanc, Chardonnay, Tokay Pinot Gris, Chenin Blanc, Viognier, Cru Beaujolais

Cypress Grove Humboldt Fog

Humboldt Fog is a pasteurized goat cheese with a thick, bloomy white coat that creates a foggy gray rind. The wheel also boasts a Morbier-like layer of vegetable ash through the center. A wedge looks like a slice of moist layer cake, and the full tangy flavor of its crumbly smooth paste is sheer perfection. It often shares the cheeseboard at the most prominent restaurants in the country. With a bloomy, white but edible rind, these cheese tastes like butter & cream.

- **Characteristics:** Aged 1 month. Bloomy, buttery and rich with a soft, white interior. It can be just a bit gooey just under the rind but more like cream cheese toward the center.
- **Food Suggestion:** Great as an appetizer, on a cheese plate or served for dessert
- **Beverage Pairing:** Sparkling wines, California Chenin Blanc

Kolios Barrel Aged Greek Feta

The original Feta was a sheep's milk cheese made in the Balkans, especially Greece. It is often made from a mixture of sheep's and goat's milk, or goat's and cow's milk; sometimes it is made from cow's milk alone. Imported Feta can only come from Greece. Feta has DOP protected name status.

- **Characteristics:** Feta is a white, pickled cheese, with considerable salt added to prolong its keeping quality. Feta's manner of curing -- 4 to 6 weeks in a brine bath -- distinguishes it from all other cheeses. From that comes its soft, crumbly texture and its strong salty flavor.
- **Food Suggestion:** May be eaten as a table cheese, also crumbles perfectly onto Mediterranean salads, and because it melts so beautifully, it is used in cooked dishes.
- **Beverage Pairing:** Muscat, Beaujolais

IDB Blarney Castle

Back in the day, cows were as good as currency in Ireland. To protect one of the richest herds and most prosperous pastures of the time, Blarney Castle was built. Now almost 600 years later, Blarney Castle cheese is produced using the same verdant green rolling hills and sparkling pure streams that meander through these once fiercely protected lands. The cheese is 100% natural without a speck of artificial flavors or additives.

- **Characteristics:** Blarney Castle is a mild and creamy cow's milk cheese with rich and velvety undertones. It both feels and tastes similar to a young Dutch Gouda.
- **Food Suggestion:** Makes a perfect complement to fresh fruit, especially pears.
- **Beverage Pairing:** Crisp Sauvignon Blanc

IDB Red Leicester

Red Leicester originates from the town of Newmarket in County Cork and features a mellow flavor with a tangy aftertaste. Today, most of the milk from Ireland's small dairy farms go to local co-ops, where milk is collected, then sent on to be made into butter and cheeses using age-old processes. The resulting dairy products are all-natural. Cows are grass fed and are not given growth hormones that can find their way into the milk, and butter and cheeses are made without additives or preservatives.

- **Characteristics:** Red Leicester is a mellow flavored, russet colored cow's milk cheese with a tangy aftertaste. It has a firm body but a flaky texture and substitutes nicely for rich cheddar. It melts beautifully, making it perfect for recipes and goes well with most food, wine and beer.
- **Food Suggestion:** Pair with bakery and confectionery convenience foods. Melt in sandwiches, omelets, burgers, soup or chili, on crackers with fruit, on top of apple pie, or pasta.
- **Beverage Pairing:** Robust reds, beer, hard cider, ale

Kerrygold Butter

Ireland's winds, rain, and the warming influence of the Gulf Stream all contribute to the year-round diet of its grass fed cows that in turn produce the sweetest, richest milk in the world. This makes Kerrygold Butter taste silkier and creamier. The butter is so appealingly golden that it looks as though it has been colored, although the color is natural, coming from the beta-carotene in the intense green Irish grass consumed by the cows. Made in the style of all premium European butters, Kerrygold's higher fat content gives its butter a distinctive richness. The foil wrapper preserves freshness and premium quality.

- **Characteristics:** Rich, smooth and creamy.
- **Food Suggestion:** Perfect on steamed vegetables. Toss with warm spinach fettuccine or melt it into a fresh baked baguette.
- **Beverage Pairing:** This butter's rich flavor pairs nicely with a variety of wines.