

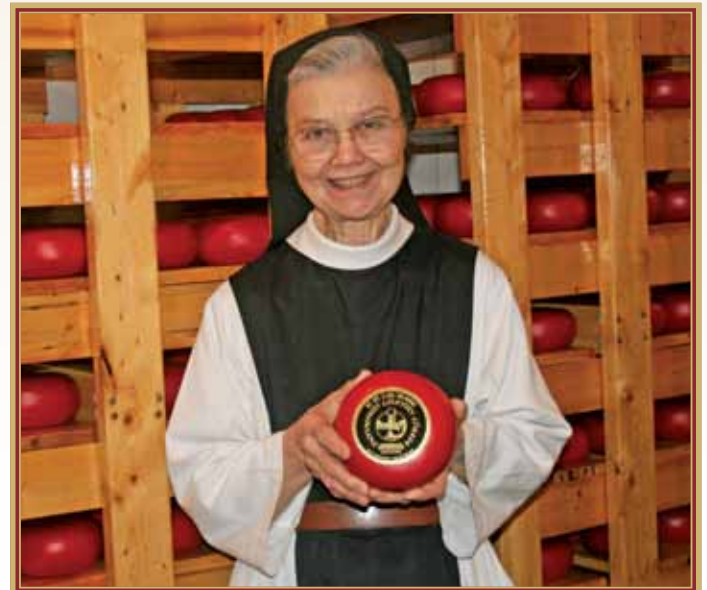


Among all those who helped us early on with our cheese making, Jim and Margaret Morse are especially to be mentioned and thanked. They guided us in the beginning of the process and have been faithful supporters ever since. To celebrate this 20th year, they returned during the summer and again made cheese with us – an occasion which was captured in a happy photo!

We make our Gouda with a native Dutch recipe and cheese culture shipped fresh from Wisconsin. The milk is heated and the culture is added to produce curds, which are cut by hand, packed in forms (called hoops), and pressed. The finished cheeses are immersed in salt brine, then cured in a refrigeration room where we turn and inspect them daily.

During the first four days of production, a special rind is hand-painted on each cheese. This allows the cheese to breathe while it ages. During the natural process of aging, the cheese takes on a richer flavor and color, ranging from soft yellow to a deep gold. Prior to shipment, we dip each cheese in a protective red wax coating.

All this work is done by the Sisters: cheese-making, packaging and shipping, as well as mail-order marketing. The Grade A milk is purchased through **DAIRY FARMERS OF AMERICA** and delivered fresh from the farm (in all types of weather!) by the trucks and drivers of **MOUNTAIN MILK HAULING**.



Happy 20th Anniversary to Monastery Country Cheese!

(Cooperative Living journal photo by Roxanne Dietrick)

Monastery Country Cheese

GOLDEN GOUDA SINCE 1990

Our Lady of the Angels Monastery
3365 Monastery Drive
Crozet, Virginia 22932-2116

(434) 823-1452
cheese@olamonastery.org
www.olamonastery.org

The first batch of **Monastery Country Cheese** was made on November 13, 1990. Much has happened since then! As we approach our 20th anniversary and our 575th batch of golden gouda, we are grateful to the Lord and to all the wonderful people who have helped us with their experience, expertise and encouragement.

Our thanks also to all of you who have purchased and enjoyed our cheese over the years. This endeavor is the means by which we support our life of prayer and service, and all of you play an important part in this. Thank you again!

Monastery Country Cheese is a semi-soft, mild and mellow Dutch-style Gouda available in 2 pound wheels. With its red wax coating and black-and-gold foil label, this wholesome cheese is an attractive holiday or hostess gift – and a healthy treat for your own table!



Sr Mary David prepares the cheese hoops.



Sr Rebecca, visiting us from Iowa, enjoys the curd cutting.

Monastery Country Cheese

2 lb wheel - \$33.40 (No 4 lb wheels at present)

- This price includes shipping & handling to VA, WV, NC, MD, DC.
- Add \$2.00 extra shipping for packages shipped to all other addresses.
- Add \$3.00 extra shipping for each cheese being shipped to Alaska or Hawaii.
- Add tax to all items if you are a Virginia resident, including those items shipped to an out-of-state address.
- If you are not a Virginia resident, it is not necessary to pay tax—even if you have a cheese shipped to a Virginia address.

Cheese can be purchased at the monastery for \$25.00 (2 lb.) between 8:30-11:00 a.m. and 2:00-4:00 p.m. daily except Sundays and Thursdays. (Please call beforehand)

TIPS FOR ORDERING

Please provide us with your phone number and/or email address, in case we have questions about your order.

Since demand exceeds supply during the holidays, the cheese usually sells out well before Christmas. Orders received by Thanksgiving are given priority.

If 5 or more cheeses shipped to the same address in the same shipment, you may subtract 5% from the price of these 5 or more cheeses; if 10 or more shipped to the same address in the same shipment, you may subtract 10% from the price of these 10 or more cheeses.



Twenty years ago, our Golden Retrievers Barnum and Bailey were the faithful welcoming committee outside the cheese barn.



Now Amber and Jesse James have happily taken on this important function!