

Moonstruck Organic Cheese

Cheese Descriptions



1306 Beddis Road
Salt Spring Island, B.C.
V8K 2C9

250.537-4987 (phone & fax)

www.moonstruckcheese.com

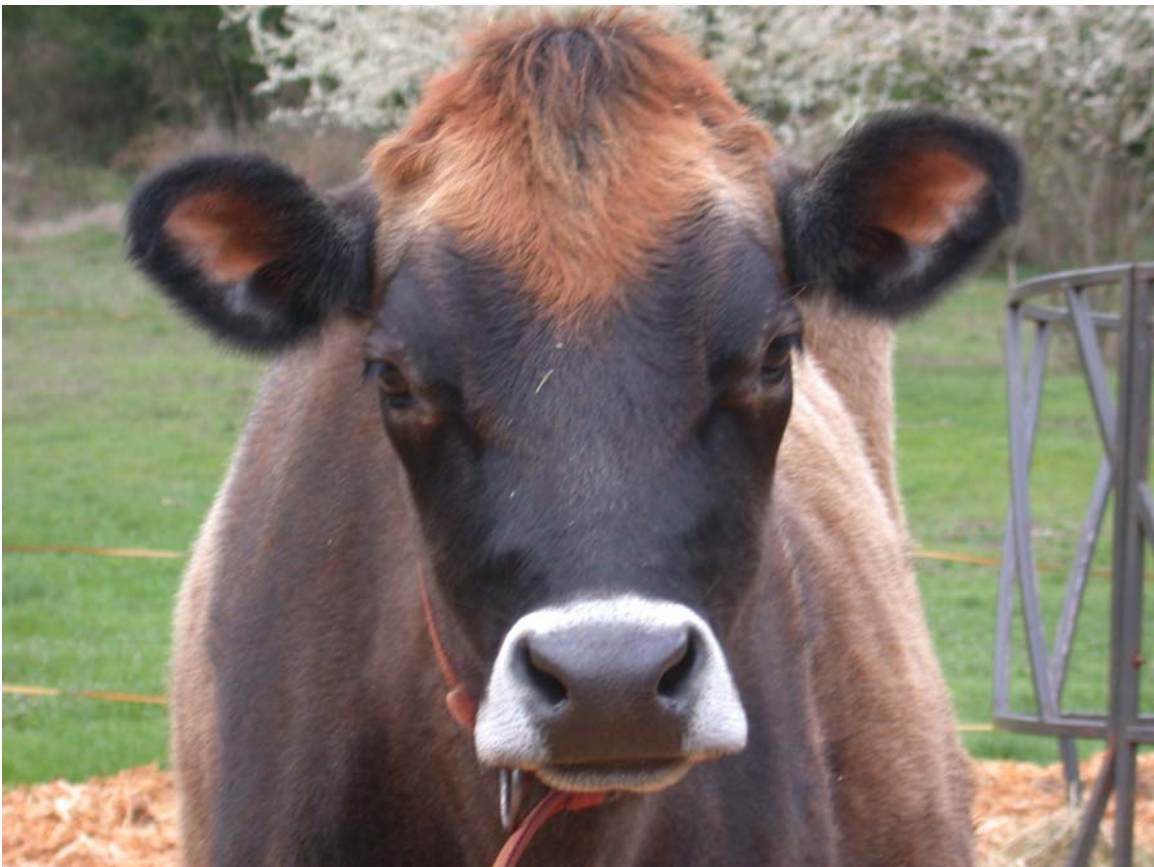
grace@saltspring.com

Organic Certification - BCARA 03-09-168

We are a small farmstead cheese operation located on Salt Spring Island. Our dairy herd are registered Jerseys. We manage them organically.

All our aged cheeses are made from raw milk in small batches. Our dedication to simple cheese making methods produces cheeses with fine texture and deep flavour. All milk comes from our own herd so we must shift our cheese making to account for changes in season and lactation. Spring milk is best for long-aged cheeses. Winter milk is heavy with both protein and butterfat producing wonderful creamy cheeses that should be eaten early.

All our cheeses develop natural rinds because we believe that good cheese, like good wine, needs to breathe.



This is HOPE - sadly not with us anymore. She was a great cow.

Organic Management means good food, no drugs, no chemicals, free access to the outside world and lots of opportunity to interact socially with other members of the herd and us.

Our herd is small - about 25 cows in total. Depending on the season, we milk between 12 and 20 cows.

White Moon



White Moon is a surface-ripened bloomy rind cheese, milder than a Camembert. Give it time and it ripens beautifully.

White Moon is a pasteurized cheese weighing approximately 175 grams. It is ready to eat in two weeks, but proteolysis (that's the nice runny texture) is really established in a month. At sixty days, White Moon is ready for the compost pile except for those who are not faint of heart.

Ingredients: Moonstruck organic Jersey milk, salt, rennet, bacterial culture, *p. candidum*.

Savoury Moon



Savoury Moon is a sister cheese to White Moon. Just before the cheese is ready to wrap, we dust it with organic summer savoury following on a great tradition from the south of France. The herb infuses the cheese inside the breathable wrapper giving a woody, herbal note to the cheese.

Savoury Moon is a pasteurized cheese weighing approximately 175 grams. It is ready to eat in two weeks, but proteolysis (that's the nice runny texture) is really established in a month. At sixty days, Savoury Moon is ready for the compost pile except for those who are not faint of heart.

Ingredients: Moonstruck organic Jersey milk, salt, rennet, bacterial culture, *p. candidum*, organic summer savoury.

Ash-Ripened Camembert



We won a silver medal for our Ash-Ripened Camembert at the First World Jersey Cheese Competition on the Isle of Jersey in 2008.

Cheeses were traditionally ashed (we think) as a preservation technique. The ash seems to alter the acidity on the surface causing the ripening process to slow down. Now we do it for beauty and flavour. The ash provides an interesting contrast and an earthy flavour. The ash must now come from edible woody plants and is processed to meet food-grade standards.

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Ingredients: Moonstruck organic Jersey milk, salt, rennet, bacterial culture, *p. candidum*, ash.

Baby Blue



We won a bronze medal for our Baby Blue at the First World Jersey Cheese Competition on the Isle of Jersey in 2008.

Baby Blue is a pasteurized cheese weighing between 150 and 200 grams. It is ready to eat in three weeks but the ripening improves flavour and creaminess dramatically so that the cheese becomes really interesting in its second month. When really ripe, Baby Blue still makes an exceptional cheese and, as a chef's treat, can be broken onto good bread just like an egg.

Ingredients: Moonstruck organic Jersey milk, salt, rennet, bacterial culture, p. roqueforti.

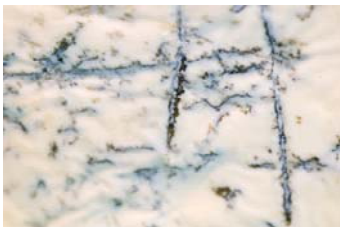
Beddis Blue



Beddis Blue is a blue-veined raw milk cheese weighing between two and three kilos. It's a high-moisture blue so ripening is relatively fast. The cheese is ready between two and three months depending on the season. The rind varies from a Stilton brown to an orange and blue-gray coat.

Beddis Blue is a moist cheese with a good blue bite and an exceptionally creamy texture. Once the cheese has been opened, care should be taken to protect the open face from air. If well-kept, the cheese will hold for two months.

Ingredients: Moonstruck organic Jersey milk, salt, rennet, bacterial culture, *p. roqueforti*.



The Beddis family homesteaded our farm in the 1890's.

Blossom's Blue



Blossom's Blue is a raw milk blue cheese weighing in at about four kilos. It is longer aged than Beddis Blue and has a nice balance between the blue and cheese flavours. Named in honour of our first head cow, Blossom's Blue is made in fairly small quantities.

Ingredients: Moonstruck organic Jersey milk, salt, rennet, bacterial culture, p. roqueforti.



Sin on a cracker

MacLeans Magazine

White Grace



White Grace is an English peasant cheese. Made from raw milk, the curd is neither heated nor pressed. Left to drain under its own weight, the curd forms a crumbly texture that compresses slowly with age. This cheese is often used in wine tastings because it pairs well with almost any wine. It is delicious on a cheese plate but is also widely used in cooking.

White Grace is ready for sale at two months. It truly comes into its own at four months but starts to deteriorate at about a year.

Ingredients: Moonstruck organic Jersey milk, salt, rennet, bacterial culture.



Tomme d'Or



Tomme d'Or is a cooked curd cheese similar to the Alpine cheeses of Europe. Made to age long, it becomes a grating cheese when it is over a year (although we rarely get to keep them that long anymore). Made from raw milk, the curd is very slowly heated so that the curds shrink and mat to form a smooth, buttery texture that becomes increasingly firm with age. The cheese has a nutty flavour and seems to be loved by people of all palate and age.

Tomme d'Or is ready for consumption at 60 days and steadily improves with time.

Ingredients: Moonstruck organic Jersey milk, salt, rennet, bacterial culture.



Farmstead Feta



We began to make feta in the dead of winter when the reduced light and dry feed make our milk the most difficult to work with. In time we became fascinated with brining as a way to ripen and cure raw milk cheeses. The liquid in our brines is the whey from which the cheese was made which increases flavour profile. Our feta is soft-textured in part because of our high-fat milk and because of the aging. With time, the cheese takes on a lemony tang that is wonderful in salads and in cooking.

Farmstead Feta is ready for sale at 60 days and seems to age indefinitely.

Ingredients: Moonstruck organic Jersey milk, salt, rennet, bacterial culture.

Moonstruck Cheeses presented in their retail packaging



Please contact us about details concerning retail packaging at grace@saltspring.com.