

December



Yaquina Bay Pavé

December's featured cheese is *Yaquina Bay Pavé*, dense and studded with green peppercorns. We hand-pack this bloomy-rind cheese into traditional French molds with a distinctive trapezoidal shape; the large surface area allows the ripening agents to penetrate evenly into the cheese, turning the firm paste into creamy smoothness, with the bite of peppercorn threading through each silky mouthful.

These larger cheeses tend to ripen more slowly, giving you the opportunity to enjoy either the young and sliceable version, or the older more liquid form as the flavors continue to blend and strengthen. If you use the original packaging to re-wrap the cheese, your *Yaquina Bay Pavé* should last for several weeks in the refrigerator. At any stage of ripeness, this is a cheese that you'll go back to again and again.

Average weight: 16 ounces*

Lighthouse at Yaquina Head



* Note: Because we hand-ladle and hand-pack our cheeses, the individual weights will vary.

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