



FOR IMMEDIATE RELEASE

## Two New Cheeses Featured in The Gourmet Cheese of the Month Club's December Shipment

### Highlights:

- The Gourmet Cheese of the Month Club to offer two new cheeses in December shipment
- Carr Valley Cheese Company's Glacier Wildfire Blue and Point Reyes Farmstead Cheese Company's Toma new to The Gourmet Cheese of the Month Club
- December shipment also includes Cypress Grove Creamery's Purple Haze

**LAKE FOREST, Calif. (December 1, 2014)** – The Gourmet Cheese of the Month Club, an online-only club which supplies quality artisanal cheeses to members through a monthly subscription service, announces that two new cheeses will be included in the December shipment: Glacier Wildfire Blue from Carr Valley, and Toma from Point Reyes Farmstead Cheese Company.

“Glacier Wildfire Blue and Toma are two exceptional cheeses that we’re very excited to include in our December shipment,” says Kathleen Calef, director of product development. “Our ultimate goal is to provide our members with the best in artisanal cheeses, and we’ve accomplished exactly that this month!”

Glacier Wildfire Blue from Carr Valley Cheese Company, a “hot” blue cheese created with pepperoncini peppers, recently won the 2014 American Cheese Society Competition in the American Originals Original Recipe category. Carr Valley Cheese Company has been producing farmhouse cheeses for over a century in La Valle, Wis.

Point Reyes Farmstead Cheese Company's Toma is an all-natural, semi-hard table cheese known for its quality and unique flavoring. Toma has received many awards, including a Gold Medal at the California State Fair in 2011, and a first place ribbon at the American Cheese Society in Montreal. The Giacomini family, owners of the Point Reyes Farmstead Cheese Company, have been producing artisanal cheeses since 2000.

“I’m really excited about slotting these new cheeses in December,” says Calef. “They’re both outstanding farmhouse cheeses that we feel will have a very broad appeal. That’s more important in December because we have such a large influx of gift recipients receiving their first shipments. We do over 40% of our year in December, as club memberships are a very popular gift”.

Cypress Grove Creamery's Purple Haze, a chevre crafted with lavender and wild fennel pollen, is a flavorful goat cheese that has been previously featured in The Gourmet Cheese of Month Club. Cypress Grove Creamery, located in Arcata, Calif., has received several awards for Purple Haze, including Best of

Show at the 2009 California State Fair Cheese Competition and Best of Class at the 2011 US Cheese Championship.

Visit [cheesemonthclub.com](http://cheesemonthclub.com) for more information on the three cheeses included in the December shipment.

#### **About The Gourmet Cheese of the Month Club**

The Gourmet Cheese of the Month Club delivers world-class artisanal cheeses sourced from award-winning cheesemakers to members across the continental United States. Memberships range from 2-12 months, and shipments can be sent monthly, every other month, quarterly, or even on specific months. Gourmet Cheese of the Month Club memberships can also be combined with Microbrewed Beer, International Wine, Premium Cigar, Gourmet Chocolate and Fresh Cut Flower of the Month Clubs. Learn more by visiting [cheesemonthclub.com](http://cheesemonthclub.com).

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