

What to Do with the Summertime Blues?



(Above) SE Chargée de Presse Provinciale Jennifer Denlinger and Le Cordon Bleu College Chef/Instructor Kate Restifo.

(Right) Clockwise from top left: Blueberry Stilton, Shropshire Cheddar Blue, Point Reyes Blue and Cambozola Blue Brie.



By Jennifer M. Denlinger, *Southeast Chargée de Presse Provinciale*

In summer, nothing could be finer than indulging in some of the finest blue cheese. Getting to know these precisely aged works of art is very rewarding. Pairing them with a good wine is even better.

The same DOC laws used for wines apply to blue cheese production. Every area that produces blue cheese uses a different mold. To begin the process, mold is added to milk, and when it has coagulated, it is cut into cubes. After being drained, it is packed into frames until set. Most of the time, long skewers are used to penetrate the cheese at intervals, which allows oxygen to cultivate the mold. However, if the cheese is loosely packed, it is not skewered.

Blue cheese may appear yellow or light green, which are indications that the mold has not fully oxidized. Crumble the cheese and let it sit at room temperature for a while; as the mold is oxygenated, it will turn blue. When a blue cheese turns bad, it becomes pink, gray, or brown, and will have an off, strong, odor.

It is best stored in the refrigerator, wrapped in foil, plastic wrap, or wax paper so that it can breathe. Usually served from a whole round with a long-handled cheese scoop to remove the best cheese from the center, blue cheese is often used in cooking as it melds nicely with other flavors.

While there are many great blues to choose from, the following are a few top-notch blue cheese/wine duos:

POINT REYES BLUE

Crafted in Point Reyes, California, from raw cow's milk, this blue cheese uses vegetarian rennet. Its tangy sweetness is perfect for salads, dressings, dips, steak, honey, figs, stone fruit, and berries. About \$18/lb.

Domaine la Tour Vieille Banyuls Reserva N.V.

Grapes: Grenache, Grenache Gris, and Carignan

Flavors: Fortified and rich; prunes, coffee, dark cooked fruits

CAMBOZOLA

A "blue Brie" from the Allgäu region of Germany, Cambozola is a triple-cream cheese made from pasteurized cow's milk. The mold is the same that is used for Roquefort cheeses from France. Another characteristic is the slightly crunchy rind bloom. Cambozola is smooth, creamy, salty, and rich. Pair it with fruit and honey. About \$24/lb.

Maison Bertrand Ambroise Bourgogne 2011

Grape: Pinot Noir

Flavors: Ripe red fruits and zesty acidity with a light body

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CATCHING UP WITH A CHAÎNE SUPERSTAR: *Sarasota Bailli Honoraire Stanley Demos*

By Jennifer M. Denlinger, *Southeast Chargée de Presse Provinciale*

At the young age of ninety-five, Stanley Demos is as dynamic as ever. He is among a rare group of confrères with fifty or more years of Chaîne membership. The former long-time Sarasota bailli has many accolades to commemorate his time in the organization. He was honored with the 1995 President's medal. In 2000, he became a grand officier commandeur. He also holds a Bronze Star of Excellence and was the first-ever recipient of the Médaille Présidentielle.

Throughout his career, he has worked at several upscale venues, including La Maisonette in Cincinnati. For more than twenty years, he owned the elegant Coach House in Lexington, Kentucky. After selling the restaurant, he and his second wife, Patricia, moved to Sarasota.

For his Chaîne induction in 1962, he had to travel from Cincinnati to New York. The St. Regis Hotel was abuzz with excitement; Mr. Demos was inducted by Grand Chancellor Jean Valby.

To this day, his favorite meal is Florida stone crabs, beef filet with béarnaise sauce or lamb chops, salad, and wedges of cheese followed by cherries jubilee or crêpe Suzette.

Today, his life is simple. He cooks dinner every night, except on Saturdays, when he and Patricia go out on the town. His favorite drink is non-alcoholic German beer.

Mr. Demos is proud to have been a member since soon after the U.S. Chaîne was founded. He not only loves good meals but the wonderful people he has met in the organization.

1 Induction at St. Regis Hotel, New York, 1962: Maître Rôtisseur Stanley Demos, Bailli Délégué National Edward Benenson, Grand Maître George Portmann and Grand Chancellor Jean Valby.

2 Stanley Demos and Patricia Demos.

3 Recipient of the Médaille Présidentielle, 2005.



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SHROPSHIRE

Shropshire cheese, which is produced using the Stilton method, is a blue cheddar from Nottinghamshire, in England's Leicestershire region. It uses pasteurized cow's milk, vegetarian rennet, annatto for color, and the same mold that is used in Roquefort cheese. It needs to age for at least twelve weeks and is characterized by a salty, musty taste, with mold crystals on the rind. About \$20/lb.

Château Barbe Blanche 2010

Grapes: Merlot, Cabernet Franc

Flavors: Red and black currant, velvety tannins, hints of vanilla

BLUEBERRY STILTON

Fruit-bearing Stilton cheese, such as Blueberry Stilton, is also known as "white Stilton," or immature blue cheese. It uses full-cream cow's milk, is not inoculated with mold, and is only about four weeks old, making it dense and crumbly. White Stiltons can only be produced in England's Derbyshire, Nottinghamshire, or Leicestershire regions. It is considered a dessert cheese, although it is quite tasty on salad with blueberry dressing. Use it for cheesecake or pair with cookies, fresh blueberries, or field greens. About \$20/lb.

Osborne Pedro Ximénez Sherry

Grape: Pedro Ximénez

Flavors: Sherry with raisins, toffee, and chocolate; long, lingering finish