

COMTÉ News



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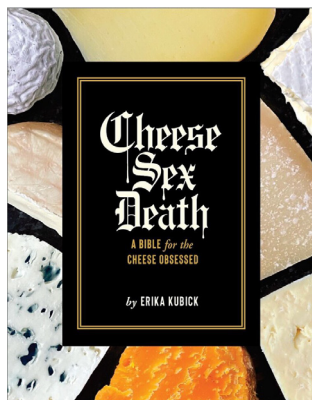
Fall 2021



Comté Cheese
Association

More Educational Videos for Cheesemongers and Comté Enthusiasts!

“Great Pastures Make Great Comté” and “The Work of a Crémier and Comté” are two new educational videos that are available for viewing. The first, “Great Pastures Make Great Comté,” stars Maxime Baud and Alexandre Jacques, Comté farmers, and Nicolas Pianet, cheesemaker of the Comté Fruitière of Doucier. In this video two local Jura Mountain milk farmers and a Comté cheesemaker talk about the role of the land in the production of Comté. More specifically, they address, pasture management, the difference between the 1st and 2nd crop of hay and the influence of the seasons on the milk used in Comté. This video was shared with the American Cheese Society CCP’s. The video may be seen at <https://www.youtube.com/watch?v=Sdqah6Oh4Rw>
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Q&A with Author, Influencer and Former Cheesemonger, Erika Kubick about her book “Cheese, Sex, Death: A Bible for the Cheese Obsessed.”

Q. What inspired you to write a book and why did you want to publish one now?

A. I’ve always dreamt of writing a book, but my friend Jen Quinn is the one who pushed me to do it. We met while I was working at Culture, and she was on the Red Herring team, which designed the magazine. A couple years ago, she messaged me about her new literary agency, Indelible Editions, and asked if I’d want to write a book with them.

Q. You were a cheesemonger at Pastoral in Chicago. How did you start blogging and offering courses?

A. I loved working as a cheesemonger, but I wanted to preach the curd word for a larger audience. I launched Cheese Sex Death during a brief moment of unemployment. Soon after people began asking for cheese tastings. I started doing them for my friends and coworkers, and it grew from there. I already had the branding down because of my website and social presence, so that made things easier. The name Cheese Church always attracted a great crowd!

Q. Your book Cheese, Sex, Death: a Bible for the Cheese covers everything from storing and serving to cheesemaking, plating and cooking! How did you narrow down the areas you covered?

A. I wanted to create a reference book that was as helpful as it was entertaining, so I knew I had to cover all of the classic FAQs. The organization of the book kind of dictated what

was going in there: I devoted the Old Testament to creating a base layer of knowledge on history, science, and the different types of cheese. The New Testament covers everything you need to about actually enjoying cheese.

Q. Is there anything you wanted to include but couldn’t?

A. Absolutely! I had a Book of Prophets in the Old Testament, which told the stories of some of my favorite people in cheese, like Daphne Zepos and Mother Noella. It was hard to let that one go, but I know I’ll find another way to tell their stories.

Q. What do you hope readers will take away from the book?

A. I want them to feel more confident at the cheese counter! I want them to feel like they can pick out a cheese and know how to serve it in a way that they enjoy. I also want them to gain a new or better appreciation for all the work that goes into a piece of cheese.

Q. What’s next?

A. I’m already working on my next book. It’s going to take a while because I’m pretty burnt out from this one. I also have a course coming up with Atlas Obscura, based on the book.

I’m so grateful for the cheese industry for their support! Of course, Comté is one of my favorites, especially when combined with deeply caramelized onions inside a gooey grilled cheese. Please enjoy this recipe for the French Onion Grilled Cheesus from my book.

French Onion Grilled Cheesus

From “Cheese, Sex, Death: A Bible for the Cheese Obsessed.” Available through IndieBound and Barnes & Noble.



(Photo Credit: Erika Kubick)

Ingredients:

3 ounces (85 g) sliced Comté
1 teaspoon mayonnaise
2 slices bread
2 tablespoons caramelized onions

Instructions:

1. Heat a skillet or nonstick pan over medium-low.
2. Spread a thin layer of mayo on one side of each slice of bread, then place one slice in the frying pan mayo side down.
3. Spread the caramelized onions over the bread, then layer with half the Comté.
4. Close the sandwich with the mayo facing up. Set a timer for 5 minutes.
5. When the timer goes off, use your spatula to press down on the sandwich to help glue all the components together.
6. Then flip and toast on the other side for an additional 4 minutes.
7. Remove from the pan and let cool for 1 to 2 minutes. Slice in half and devour.

Reminding all CCP's!

The 2021 Comté scholarship deadline is coming up on December 2nd. Right after Thanksgiving! So, submit your essay in today for the chance to win a trip to the Jura Mountains! For more information and your entry form go to <http://www.comte-usa.com/events/comte-scholarship/>



Tesse Features Comté!

Tesse is a French restaurant in West Hollywood, CA. In French, Tesse is a contraction of *delicatesse*, which means 'delicacy' or 'thoughtfulness.' And it is also a slang for *charcuterie*. More importantly, Tesse has become known for its dynamic, continental-inspired menu created by recognized Chef Raphael Francois and Pastry Chef Sally Camacho Mueller. Previously, Francois worked in London. Where he served as the executive chef at the Connaught Hotel and the fine dining restaurant at the Connaught, (awarded two Michelin stars 2011). Prior to this position, he was executive head chef at Restaurant Hélène Darroze which received 2 Michelin stars.

Therefore, it's hardly a surprise, that Comté is prominently featured along with other *iconic terrines, pâtés, rillettes and saucisses* on their menu below.

SELECTION OF THREE* 28

GUANCIALLE (ITALY)
DUCK & FIG TERRINE Armagnac
BRILLAT-SAVARIN (COW - FRANCE)

SELECTION OF FIVE* 45

GUANCIALLE (ITALY)
DUCK & FIG TERRINE Armagnac
SAUCISSE DE MUSCADET pork
COMTE (COW - FRANCE)
BRILLAT-SAVARIN (COW - FRANCE)

LA GRANDE DAME* 120

TOSCANO SALAME (ITALY)
BRESAOLA (ITALY)
DUCK RILLETTE Cognac
DUCK & FIG TERRINE Armagnac
FRANCHE-COMTÉ TERRINE comte cheese, smoked bacon
SAUCISSE DE LYON pork, Madeira, pistachio
COMTE (COW - FRANCE)
BRILLAT-SAVARIN (COW - FRANCE)
EPOISSES "Berthaut" (COW - FRANCE)
PETIT AGOUR (SHEEP - FRANCE)

TESSE

“A Total Symphony of Taste,” according to Lucrie.com!

Gabriel Kreuther's restaurant now features a Tart Flambée with Comté, hen of the woods mushrooms and a hint of nutmeg!



Milestones: Like others in the industry we were sad to hear the news about Anne Saxelby. The founder and co-owner of Saxelby Cheesemongers, passed away at the age of 40. Anne was the original champion of American artisanal cheese, which she sold at her shop in New York City. For more insight on Anne, see the Q&A on her book, *The New Rules of Cheese: A Freewheeling and Informative Guide*, in the Winter 2020 edition of Comté News at http://media.comte-usa.com/newsletters/2020_4WinterComteNews.pdf

“I think that people should understand that by eating PDO and artisan cheese made by small producers, they're not only eating something that is delicious and good for them - they're also supporting sustainable and regenerative agriculture, rural economies, and the tradition of crafting cheese. It's a virtuous cycle!!” – Anne Saxelby



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The second video, “The Work of a Crémier and Comté” stars recognized cheesemonger, Marc Janin, recipient of the “Meilleur Ouvrier de France” (Best Craftsman in France Award). This conversation takes you inside a cheese shop in Champagne, France. Where Janin talks about the unique relationship built between cheesemongers and their customers. He also explains the important seasonal differences in Comté cheeses and what customers typically look for when they come to his cheese shop. This video also ran on Heritage Radio Network’s Instagram page and may be seen at <https://www.instagram.com/p/CUNfj61I2WD/>.

Comté celebrates 7th annual International Raw Milk Cheese Appreciation Day on Saturday, October 17, 2020. In an effort to raise greater awareness for raw milk cheeses, a Comté fondue set was donated as a raffle prize for the Instagram contest held by Oldways Cheese Coalition (OCC), an international membership organization of cheesemakers, distributors, retailers, and cheese lovers.