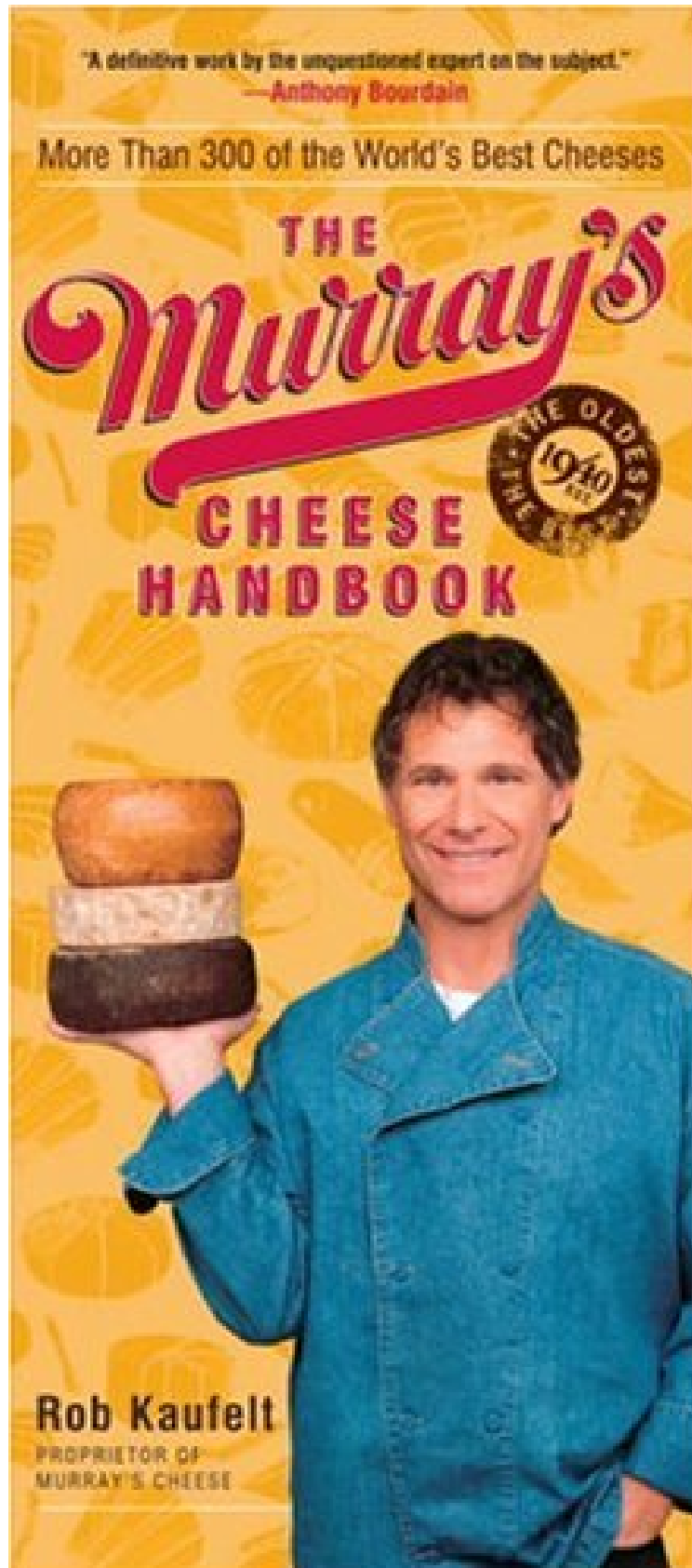


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The Murray's Cheese Handbook: A Guide to More Than 300 of the World's Best Cheeses

Rob Kaufelt

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Rob Kaufelt : The Murray's Cheese Handbook: A Guide to More Than 300 of the World's Best Cheeses before

purchasing it in order to gauge whether or not it would be worth my time, and all praised *The Murray's Cheese Handbook: A Guide to More Than 300 of the World's Best Cheeses*:

5 of 5 people found the following review helpful. Unique, Accurate, Useful
By Nina Planck
New Yorkers know Murray's as the church of cheese and love to tithe there. What the oldest cheese shop in NYC is famous for is not merely its 400 superb cheeses (and a host of other real foods, from pastured eggs to cream-line milk) but the incomparable counter service. Once they call your number, the expertise of the cheesemonger is yours: cow, sheep, goat milk; raw or pasteurized; what the cows ate; the peak season for a particular cheese; what to eat and drink with it. Now proprietor Rob Kaufelt has put all that in a smartly written handbook. The expertise of all the Murray's cheesemongers - and the incomparable palate of Kaufelt himself - is all at your fingertips. In addition to descriptions of 300 top cheeses, there is accurate and genuinely useful information about raw milk cheese and cheese and health. Full disclosure: Rob Kaufelt was kind enough to refer to my book, *Real Food*, on the merits of dairy and raw dairy. It's rare that a cheesemonger doesn't toe the medical party line. Most would say, 'Sure, eat my cheese - but if you're watching your cholesterol, only in moderation.' But Rob believes dairy is good for you. That makes this an unusual - and in my view - accurate, timely, original, and newsworthy book. Bravo.
1 of 1 people found the following review helpful. Three Stars
By Carol
The content is very good but not very readable--the print color is difficult on my eyes.
0 of 0 people found the following review helpful. Five Stars
By C.E.H.
The book is a must have for every cheese lover !!

Rob Kaufelt, cheese purveyor to America's top restaurants and owner of Murray's Cheese named the world's best cheese store by *Forbes* magazine guides us through the bewildering variety of cheeses available today in this entertaining and indispensable guide featuring:
*Descriptions of more than 300 cheeses from across America and around the world, including what to drink with each
*Suggested accompaniments for all the different styles and types of cheeses
*How to arrange cheese plates for dressed-up dinners or casual cheese tastings
*The best cheeses to serve before a meal, with a salad, or for a gooey grilled cheese sandwich
*Must-have lists: The Ten Most Intimidating Cheeses, Sexiest Cheeses, Cheeses to Eat Before You Die
*Answers to the most frequently asked questions about cheese

From Publishers Weekly
Kaufelt is the current proprietor of the 65-year-old New York City institution known as Murray's Cheese, a Greenwich Village shop of great renown and pungent aromas. (Thorpe oversees its wholesale department.) In this expertly handled and instructive catalogue, the authors include vital information for each of the 300-plus entries; there are mentions of milk type (denoted with icons of a goat, cow, sheep or water buffalo); country of origin; whether the cheese is raw or pasteurized; and the type (semisoft, firm, etc.). The authors wax poetic and multisyllabic on cheeses familiar and obscure, bloomy and blue. To wit, the entry on La Serena cheese begins, "Deep in Extremadura, where Merino sheep forage on slate and granite soil, La Serena is a testament to creative seasonal cheesemaking." And of Shropshire blue: "It's as if staid Stilton had a more flamboyant twin." The authors include a glossary and a series of lists and indexes that cover such territory as what cheeses to serve before a meal, top 10 "Most Intimidating Cheeses" (#9: Stinking Bishop), beer and wine pairings, and "Cheeses to Eat Before You Die." Readers whose town lacks a decent cheese shop might find their mouths watering in frustration, but taken as literature, it would be semihard to find a finer book of prose poetry. (Sept.) Copyright Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. I love Murray's Cheese Handbook. Although Rob makes it fun to learn about cheese, this is a seriously informative book.
Thomas Keller, chef, The French Laundry and Per Se
What a great cheese guide book--from one of America's greatest cheese shops!
Emeril Lagasse
What Rob has done at Murray's is unique; he has brought a level of cheese expertise to America that no one else has ever done before.
Alice Waters, executive chef and owner of Chez Panisse
About the Author
In 1991, ROB KAUFELT bought the original Murray's Cheese Shop. He has since moved the store (just across the street) and ambitiously expanded it. A nationally recognized cheese expert, Rob has appeared on the Food Network and has been profiled in *The New Yorker*. He lives in New York City.