

"The Long Quiche Goodbye" Cheeses	Source	Flavor
Abbaye de Belloc	Sheep	Rich, caramelized flavors
Artisanal cheese	Goat/Wisconsin	<i>Fictional</i>
Artisanal cheese	Goat/Two Plug Nickels	<i>Fictional</i>
Brie	Cow	Creamy wonder
Cabot Clothbound Cheddar	Cow	Rich, firm
Caerphilly	Cow	Pleasant, creamy, buttery
Camembert	Cow	Ripe, hint of soil
Crème fraiche	Cow	Sour cream
Délice de Rougemont	Cow	Complex, earthy, succulent
Double cream Gouda	Cow/Pace Hill Farm	<i>Fictional</i>
Dry Jack	Cow	Like Parmigiano, dry, nutty
Emmental (Ementhaler)	Cow	Like Swiss, creamy, pungent
Franche-Comté/Jura	Cow	Hint of hazelnuts and toffee
Gorgonzola	Cow	Sharp, tangy, savory
Gouda	Cow	Semi-soft, milder than cheddar
Grayson, Virginia	Cow	Beefy taste with nutty overtones
Gruyère	Cow	Sweet but slightly salty
Humboldt Fog	Goat	Subtle, tangy, ribbon of ash
Kindred Brebis	Goat	<i>Fictional</i>
Manchego	Sheep	Nutty and salty, firm
Mascarpone	Cow	Double- or triple-cream, like pudding
Mitica Romao	Sheep	Salty and sharp, like Parmigiano
Monterey Jack	Cow	Mild and gooey
Morbier	Cow	With a streak of ash, complex, bold, soft
Parmesan (Parmegiano)	Cow	Salty and nutty, hard
Pecorino	Sheep	Crumbly, buttery and nutty
Perrin Haute-Savoie	Cow	Beefy flavor
Petit Basque	Sheep	Slightly oily, earthy and nutty
Raclette	Cow	Fruity, more pronounced than Gruyère
Red Hawk Cowgirl Creamery	Cow	Triple-cream, salty, meaty, pungent
Ricotta salata	Sheep	Salty, milky, like dry feta
Stilton	Cow	Bold blue
Taleggio	Cow	Pungent to the nose but creamy and fruity
Tomme Crayeuse	Cow	Robust with salty overtones
Triple Crème cheese – Mt. Tam Cowgirl Creamery	Cow	Buttery, earthy, mushroom flavors

"Lost and Fondue" Cheeses	Source	Flavor
Appenzeller	Cow	Firm cheese with "eyes", sweet flavor
Baby Swiss	Cow	Semi-firm, with "eyes," mild flavor
Bermuda Triangle	Goat	Earthy, yet mild
Black Label Gruyere de Comte	Cow	Nutty, creamy (perfect for fondue)
Blue cheese	Cow	Generic reference, usually veined and pungent
Brie	Cow	Creamy wonder
Butterkase	Cow	Buttery taste and flavor
Camembert	Cow	Ripe, hint of soil
Cowgirl Creamy Red Hawk	Goat	Triple-cream, washed rind
Cowgirl ST. PAT	Goat	Spring cheese, wrapped in green nettle leaves (do not fear these)
Cypress Grove Purple Haze	Goat	Lavender and fennel
Edam	Cow	Firm, nutty, hearty
Edelweiss Emmental	Cow	Like Swiss, creamy, pungent
Emerald Pastures	Sheep	<i>Fictional</i>
Etorki	Cow	Leading sheep's milk cheese in America, nutty, caramel overtones
Goat Camembert	Goat	Satiny, tangy, edible crust
Goat Cheese (chèvre)	Goat	Tangy, smooth
Havarti	Cow	Semi-hard, buttery and flavorful, melts well
Humboldt Fog	Goat	Subtle, tangy, ribbon of ash
Irish Blue	Cow	Creamy yet firm and tangy
Kerrygold Cheddar	Cow	Firm, buttery, nutty
Kindred Brebis	Sheep	<i>Fictional</i>
Le Moulis from Pyrenees	Cow	Buttery, earthy
Limberger	Cow	Pungent and smelly
Manchego	Cow	Nutty and salty, firm
Maple Leaf Smoked Gouda	Cow	Very smoky
Mitica Romao	Sheep	Salty and sharp, like Parmigiano
Morbier	Cow	With a streak of ash, complex, bold, soft
Mozzarella Company Mozzarella cheese (Texas)	Cow	Clean and milky
Old Fashioned Fior di Latte Mozzarella Calabro's	Cow	Very delicate, buttery
Pace Hill Double Cream Gouda	Cow	<i>Fictional</i>
Parmesan	Cow	Salty and nutty, hard
Roaring 40's blue	Cow	Pungent, tangy

San Simon	Cow	Firm, nutty
Sweet Grass Dairy, Green Hill	Goat	Bloomy, rich
Taleggio	Cow	Pungent to the nose but creamy and fruity
Two Plug Nickels Goat	Goat	<i>Fictional</i>
Uniekaas 5 year aged Gouda	Cow	Firm, roasted nuts
Vella Dry Monterey Jack	Cow	Firm, mellow, buttery
Wensleydale	Cow	Semi-soft, moist, honey
Wisconsin Cheddar	Cow	Firm, rich, sharp

"Clobbered by Camembert" Cheeses	Source	Flavor
Alabama Fromagerie Belle Goat's Cheese	Goat	Love at first bite
Brebisrousse D'Argental	Sheep	Runny milky goodness, orange rind
Brie Rouge et Noir	Cow	Super creamy brie, bloomy rind
Brillat Savarin	Cow	Bloomy rind
Camembert	Cow	Creamy, bloomy rind
Caciotta al Tartufo	Cow & sheep	Dressed up with truffles, yummy
Capriole O'Banon		From Indiana, chestnut leaves soaked in Bourbon
Chabichou		Dense, slender cylinder of sweet mild cheese
Chevrot	Goat	Herbs, nuts
Colby from Wisconsin	Cow	Orange, medium sharp
Emerald Isles Goat Cheese	Goat	<i>Fictional</i>
Fontina	Cow	Moist, semi-firm, honey
Fontina Fontal	Cow	Dense, flexible, sweet
Fromage Affinois	Cow	Double-cream yum
Haloumi	Goat & Sheep	Somewhat salty
Havarti	Cow	Moist, semi-firm, mild
Liederkrantz	Cow	Mild and buttery
Lioni Smoked Mozzarella	Cow	Rich mozzarella, good melting
Manchego	Sheep	Firm, salt with crystals
Mimolette	Cow	Orange color, hazlenut overtones
Minerva Amish Butter Cheese (Ohio)	Cow	Mild
Monterey Jack	Cow	Semi-firm, mild, good melting
Pace Hill Farm Gouda	Cow	<i>Fictional</i>
Parmesan	Cow	Firm, nutty
Pecorino Romano	Sheep's	Hard, salty
Piave Vecchio (Italy)	Cow	Slightly crystallized, like Parmesan
Point Reyes Farmstead blue	Cow	Salty air
Provolone	Cow	Semi-firm, smoky
Redwood Hill Goat cheese	Goat	Mild
Ricotta	Cow	Moist, denser than cottage cheese

Rivers Edge Chevre Old Flame	Goat	Silky, bloomy rind
Roaring Forties Blue	Cow	Strong, pungent blue
San Simon (Spain)	Cow	Shaped like pear, firm, rich smoky tones
Taleggio	Cow	Washed-rind, semi-soft
Tilsiter	Cow	Semi-hard from Prussia
Tomme Crayeuse	Cow	Cirrus overstones, semi-soft, chalky center
Vacherin Fribourg	Cow	Mild
Vella Dry Jack	Cow	Mild
Yarg Cornish Cheddar	Cow	Fresh, creamy
Zamarano	Sheep	Firm, nutty

"To Brie or Not To Brie" Cheeses	Source	Flavor
Ashgrove Double Gloucester	Cow	Savory
Bayley Hazen Blue	Cow	Nutty, grassy
Beemster XO Cheese	Cow	Butterscotch and pecans
Bellwether Farms San Andreas Farmstead	Sheep	Smooth and creamy like Pecorino
Brie	Cow	Creamy
Caciocavallo	Cow	Luscious and pliable
Capriole's Julianna Goat Cheese	Goat	Bloomy rind, buttery, nutty
Cashel Blue	Cow	Pleasant but not strong
Cheddar	Cow	Nutty like Parmesan
Dorset Drum	Cow	Handdipped in black wax, sweet tangy
Doux de Montagne	Cow	Smooth, creamy
Drunken Goat	Goat	Paste is white, but the rind has a wine hue
Epoisses de Bourgogne	Cow	Bad smell, tastes great
Gouda	Cow	Mild
Grafton Cave Cheddar	Cow	Whisper of almond
Green Dirt Farm Bossa	Sheep	Washed rind cheese, cream to orange in color
Havarti	Cow	Mild
Jarlsberg	Cow	Mild, tart
La Tur	Cow	Double-cream, bloomy rind
Mahon	Cow	From Spain, nutty
Manchego	Sheep	Piquant
Marieke Gouda from Wisconsin	Cow	With fenugreek seeds, zesty
Mascarpone	Cow	Soft, creamy (like cream cheese)
Morbier	Cow	With a streak of ash, complex, bold, soft
Pace Perfect Gouda	Cow	<i>Fictional</i>

Parmesan	Cow	Salty and nutty, hard
Roaring 40's blue	Cow	Tart, zesty
Rogue Creamery Oregon blue	Cow	Zesty, good veins
Roquefort d'Argental	Cow	Blue, king of blues from France
Smoked Gouda	Cow	Mild smoky flavor
Stravecchio	Cow	Nutty like Parmesan
Swiss	Cow	Tart
Tomme de Bordeaux	Goat	Herbs and spices on the rind
Tomme de Crayeuse	Cow	Mild, pleasant earthy tones
Tumbleweed	Cow	Buttery, fruity from Pennsylvania

"Days of Wine and Roquefort" Cheeses

	Source	Flavor
Kurtwood Farms' Francesca Cheese	Cow	Like a Grana
Bayley Hazen Blue	Cow	Crumblier than most blues but lovely from Jasper Hill
Beaufort	Cow	Moist, sticky rind and alpine flowers
Beehive Cheese Co.'s Barely Buzzed	Cow	semi-firm, rubbed with espresso and lavender
Bellwether Farms Carmody	Cow	Combo French triple cream and Italian Gorgonzola
Bonne Bouche, Vermont Creamery	Goat	With ash rind
Brie	Cow	creamy with firm bloomy rind
Cabot Clothbound Cheddar	Cow	Firm, nutty goodness
Camembert	Cow	Creamy, mild
Carr Valley Mobay	Sheep, goat	a take on Morbier with layer of grape vine ash
Cheddar	Cow	Sharp
Chiriboga Blue from Germany	Cow	Milk, less gamy
Cowgirl Creamery Mt Tam	Cow	smooth, elegant with hints of mushrooms, bloomy rind
Double-cream Cremont, Vermont	Cow	delicate wrinkly surface, sweet taste
Cypress Grove Truffle Tremor	Goat	ripe goat cheese jam-packed with Italian truffle bits
Délice de Bourgogne	Cow	double-cream with strong, pungent aroma
Doux de Montagne	Cow	Served with almonds, green grapes and drizzle of honey
Dry Monterey Jack, Vella	Cow	firm, pale, sweet nutty flavor
Emerald Pastures cream cheese	Cow	<i>Fictional</i>
Fromage d'affinois	Cow	Silky smooth and delish
Golden Glen Creamery River Cheddar	Cow	Firm with pineapple finish
Great Midwest Habañero Jack	Cow	sharp, mellow, with bits of pepper
Havarti	Cow	semi-firm, airy, good melting cheese

HoneyBee Goat Gouda	Goat	light nutty flavor, hint of sweetness
Hook's Five Year Sharp Cheddar	Cow	Sharp, extra, wonderful
Huntsman	Cow	English Double Gloucester Cheddar & Stilton
Iberico	Combo goat, sheep, cow	Buttery consistent with slightly tart flavor
Istara P'tit Basque	Sheep	delightfully mild cheese, hard rind
Jarlsberg	Cow	tender but firm cheese
Kurtwood Farms Francesca's Cheese	Cow	creamy, mild
La Tur	Cow, sheep, goat	earthy and full with tang
Mimolette	Cow	deeply caramel flavors, orange-y cheese
Mozzarella	Cow	tender but firm, mild cheese
No Woman Cheese, Beecher's	Cow	Spicy tribute to Jamaica
Nuvola di Pecora	Sheep	Snowy crust and rich interior
Old Chatham Hudson Valley Camembert from NY	Cow	Soft cheese
Pace Hill Farms triple crème Gouda	Cow	<i>Fictional</i>
Parmesan	Cow	Nutty, firm
Pistol Point Cheddar, Rogue Creamery	Cow	chipotle added to the robust cheddar
Rivers Edge Chèvre Hearts Desire	Goat	Creamy
Rogue Creamery TouVelle	Cow	Smoky goodness hints of chocolate, nuts, vanilla
Rogue River Blue	Cow	rich Oregon blue cheese
Roquefort, Combalou caves	Cow	blue-veined, pungent French cheese
Rush Creek Reserve	Cow	wrapped in a thin strip of spruce bark
Salmeville Amish Gorgonzola	Cow	made in small batches from Wisconsin Amish family
Salted Lioni Mozzarella	Cow	Supple from New Jersey
San Joaquin Gold	Cow	semi-hard, sweet, salty, buttery
Scharfe Maxx	Cow	robust Swiss cheese
Smoked Gouda	Cow	smoky flavor, firm cheese
Snofrisk goat cheese	Goat	Tart and creamy like cream cheese
Somerdale Red Dragon with mustard seed	Cow	Welsh cheese made with ale and mustard seeds
Stravecchio from Antigo Cheese Company	Cow	Like Parmesan
Swiss	Cow	Tart, holey
Tartufello	Cow	Herbaceous semi-firm with truffles
Three Ring Farm's Up in Smoke	Goat	Fresh chèvre, smoked in maple leaves
Tuscan Tartufo	Cow	Hints of mushroom
Twig Farm Goat Tomme	Goat	Hard and gray

Villajos Artisan Manchego	Cow	Made in small batches; firm, nutty
Weybridge from Scholten Family Farm	Cow	Creamy

Wines mentioned

	Color	Flavor
Carménère from Rapel Valley Spain	red	Spain, smoky, hints of chocolate
Château Lafite Rothschild	red	French, Bordeaux region
Château Haut-Brion	red	French, Gironde region
D'Yquem Haut-Brion Blanc	white	French, Gironde region
Evening Land Vineyards in Orego	red	pinot noir, cherry overtones
Madrone Mountain Mundo Novo	port	perfect with Mobay cheese
Maison Champy Bourgogne Madrone	red	pinot noir, not overly complex, subtle red currants
Mendoza Malbec	red	violet aromas, current flavors
Opus One	red	dark chocolate and espresso
Petrus Bordeaux	red	opulent notes of plum and spice
Plavac Mali from Croatia	red	Croatia, muscular with ripe cherries
Schrader Screaming Eagle	red	cabernet, blackberries, blueberries, flowers
Silver Horse Albariño wine	white	apricots and peaches
Testa Winery meritage	red	blackberry and anise

"For Cheddar or Worse" Cheeses

	Source	Flavor
Appenzeller	cow	An herbal brine applied to the wheels as they cure.
Avalanche Cheese Co Goat Cheddar	goat	It's a hand-bandaged cheese from Colorado, aged for about a year. Light. Nutty
Beecher's Flagship	cow	15 month version, crumbly, robust
Beecher's Flagship Reserve	cow	4 year aged, nutty, caramel tones
Bleumont Dairy Bandaged Cheddar	cow	caramel and mossiness near the rind; Wisconsin
BoerenkaasGouda	cow	Netherlands; with deep notes of caramel
Chabichou de Poitou	goat	a buttery, tart cheese form the Loire Valley, presented in a little cylinder called a <i>bonde</i>
Epoisses	cow	from France. A rich paste. Perfect when spread on a baguette.
Farmhouse Cheddar Borough Market	cow	a hint of mint never tasted in a cheddar before. From southwest England.
Fat Bottom Girl	sheep	sheep's cheese with irregular bottom from Bleating Heart Cheese

Golden Glen Creamery River Cheddar	cow	a double-cream cheddar, signature, from Washington
Grafton Cave-aged Cheddar	cow	bold cheese with nut and mushroom notes
Jasper Hill Farm Harbison	cow	spoonable soft-ripened cheese from Vermont
Kerrygold's Dubliner	cow	sweet, nutty, easy to get anywhere
Manchego	sheep	Firm, compact consistency with buttery texture and flavor
Meadow Creek Dairy Grayson	cow	luscious cheese with a reddish-orange rind and fudgy texture with a solid earthy nuance
Marieke Aged Gouda	cow	Wisconsin via the family from Netherlands, the Penterman Family
Miyoko's Kitchen Aged English Sharp Farmhouse	vegan	totally vegan made with cashews Filtered Water, Organic Chickpea Miso
Pistol Point Cheddar, Rogue Creamery	cow	sassy with orange marbling
Prairie Breeze Cheddar	cow	from Milton Creamery in Southeast Iowa
Pure Luck Dairy	goat	the dairy is in Texas
Scharfe Maxx	cow	extra funk, extra flavor, crafted at Studer Dairy near German Swiss border
Solo di Bruna Parmigiano Regiano	cow	made solely with the milk of brown cows
Suffolk Punch, Parish Hill Creamery, Westminster, VT	cow	gourd-shaped cheese that is hard and buttery and tangy
Swiss	cow	generic name for medium-hard cheese like Emmental cheese in Switzerland
The Farm House Natural Cheeses	cow	from Canada, clothbound, flavorful
Tillamook Vintage White Extra Sharp Cheddar	cow	for the money, one of the best Cheddars around
Two Plug Nickels Farm Cheddar	cow	<i>Fictional</i>
Udderly Delicious	cow	<i>Fictional</i>
Vermont Creamery Bonne Bouche	goat	creamy ash-ripened goat cheese
Yarg Cornish Cheddar	cow	made from the milk of Fresian cows; Cornwall England