



What Was Born In Austria, Chosen by Californians and Confirmed by Judges (without filibuster)? *Schlosskranz* Cheese!

Friday, June 17, 2005 - Governor Schwarzenegger wasn't the only Californian with Austrian roots in the limelight this week. *Schlosskranz*, a charismatic California Cheese, was judged "**Best of Show**" at the prestigious California State Fair Commercial Cheese Competition, a blind tasting of artisan and commercial cheeses produced in California. The Marin French Cheese Company, *Rouge et Noir* brand, took top honors with its *Schlosskranz* and several other cheeses including cow's milk and goat's milk brie, blue and fresh cheeses.

Buffed Up Cheese with A History

Austria's answer to a too strong Limburger (from Germany) and to a mild mannered Brie (from France) was a recipe for cheese derived from both: a washed rind, soft ripened cheese. Marine French Cheese Company, producing an American original, cultivated this recipe in 1905 with its brick cheese called *Schloss*. Some years later a singing group of cheesemakers from upstate New York, created a similar cheese known as *Liederkranz* (singing circle). Production of *Liederkranz* moved to the Midwest and was produced by Borden until the factory burned to the ground 20 years ago. This left only Marin French's *Schloss* to keep the hope alive for cheese lovers who wanted a tangy, soft ripened cheese.

Because they were hounded for years by *Liederkranz* followers and because the company needed to make a food service alternate to its retail size six ounce *Schloss*, five years ago Marin French Cheese combined the best of *Schloss* with added aging and more tanginess. The result is a soft textured cheese that has the flavorful bite of a hard cheese similar to a long aged sharp cheddar.

This is No "Girlie Man" Cheese!

Schlosskranz nicely withstands high cooking temperatures – up to 600 degrees Fahrenheit, making it a favorite choice of cooks. At the 2005 IDDBA conference in Minneapolis, in a pizza making demonstration, Chef Mark Todd found that he could make 50 pizzas with only a two pound wheel of *Schlosskranz*, resulting in a pizza light on the fat but loaded with flavor. (This, instead of one pizza with two pounds of mild mozzarella- a major cost savings and a healthful reduction in fat). Home cooks will have similar results.

More....

It's a Party Animal: Judges Confirm what Caterers and Event Planners Know

Bay Area event planners from Filoli Gardens, Make-A-Wish Foundation, the Art Deco Society, Cinequest and dozens of others have discovered *Schlosskranz*. At a recent gathering of Northern California Pinot Noir producers, *Schlosskranz* was the hands down favorite pairing cheese for this noble wine. For home chefs, this cheese is excellent for parties and family gatherings.

“Castle Wreath” (Schlosskranz), A Festive Holiday Offering

Schlosskranz is shaped like a flat donut and, when placed on a tray with hard crackers (crostini) or vegetable sticks in a cup in the center hole, provides the perfect party platter. Use it to finish casseroles, lighten up pizza, and make pumpernickel cheese sandwiches – all provide a flavorful holiday alternative.

We are the Champions...of the World

Marin French Cheese Company has recently garnered top honors both in California and internationally. In March of 2005, the company's Triple Crème Brie beat the French in the World Cheese Awards, taking the gold medal for the world's best brie. In addition, the company is consistently the American champion producer of soft ripened cheeses in the American Cheese Society. And, the company has won California State Fair Championships in the past for its many other cheeses.

Where to Get Schlosskranz

Schlosskranz is sold in cut and wrapped five ounce segments at the following markets:

San Francisco Bay Area: The Marin French Cheese Company Shop, Petaluma

Portland: New Seasons Market, Market of Choice

Seattle: Metropolitan Market

New York City:

Schlosskranz can be ordered and shipped anywhere in the US. For easy online ordering consumers may visit www.marinfrenchcheese.com, and browse under “single cheeses” or call the mail order line at (800) 292-6001.

About Marin French Cheese Company

Marin French Cheese Company, the oldest continuously operating cheese maker in the United States, has been creating French-style, soft-ripened cheeses since 1865. Marin French uses only local rBST-free, pasteurized milk from Jersey cows and grass-fed goats on adjacent farmlands. No animal rennet is ever used. Distinguishing itself from factory-method cheese makers, Marin French uses a unique blend of cultures that are mixed into the curd rather than sprayed onto the surface, as is the case with most other soft-ripened cheeses. Best known for its *Rouge et Noir* cow's milk Brie, Camembert, Schloss and Breakfast Cheese, the company also produces quark, blue cheeses, flavored bries and goat's milk cheeses.