



CHEESE CORNER

Allison Hooper and Bob Reese founded Vermont Creamery in 1984, when few others were making fresh goat cheese in the US. 40 years later, Vermont Creamery is still the most popular brand of goat cheese in the US. Borrowing from goat cheese's past in France's Loire Valley, Vermont Creamery brought it into the future with clean, mild flavors that welcome even the pickiest eater.

Swap goat cheese for feta or mozzarella.
 Slather on a grilled steak with fresh-cracked pepper.
 Top fresh fruit with chevre, then drizzle with a dark chocolate sauce or honey.
 Add to brunch mixed with vanilla and honey as a dip for fruit or on cake.
 Level up a beet or tomato salad.
 Fold into scrambled eggs or mix into your favorite omelette, quiche, or frittata.
 Elevate breakfast toast with jam, or replace cream cheese on your bagel with a flavored chevre.

PRODUCT SPOTLIGHT

HELLO MELLO ROBES

Hello Mello, our favorite pajama, has a new "dyes the limit" tie dye lounge robe! It's a hand dyed, signature soft robe where no two are exactly alike. They're lightweight and cozy, knee length with a 3/4 sleeve. They come complete with a belt, pockets, and even a gift bag. They are limited, so hurry in!

Hello Mello robes are \$29.99

Also this month, get 25% off any hello mello pajamas or loungewear that we currently have in stock-plus get a free \$13 tank top with every hello mello purchase!

SHIRAZ'S RECIPES FOR JULY

This month's featured food item is jam from Potlicker Kitchen. Choose from Pineapple Habanero, Blueberry Bourbon, or Carrot Cake. They are the perfect mix of sweet and savory, and are great on a charcuterie board or mixed with wine for a sauce to put on chicken or fish. Try the pineapple habanero on salmon! Or try any of the recipes below for inspiration. Potlicker jams are \$9.99 a jar, and are automatically included in this month's wine club.

BAKED BRIE "CAKE"

- 1 small wheel of brie or a large wedge
- 4 Tablespoons Potlicker Kitchen Jelly (I like carrot cake)

Preheat oven to 350 F. Put a piece of wax or parchment paper on a cookie sheet and place the brie on top. Spread the jelly evenly on the top of the cheese. Bake for 8 minutes, until it oozes (but before it melts). Serve with crackers - and fruit, if you please

make it even more like a carrot cake by serving with Effie's crackers

SUMMER SQUASH PIZZA

- 1 tablespoon extra-virgin olive oil, plus more for drizzling
- 1 garlic clove, minced
- flour for dusting
- 6 ounces pizza dough
- crushed red pepper, salt, and pepper to taste
- 1 teaspoon chopped herbs
- 1/2 onion, thinly sliced
- 1/4 cup shredded mozzarella
- 1/4 pound summer squash, thinly sliced
- 2 ounces fresh goat cheese, crumbled
- 2 tablespoons chopped toasted pecans (optional)

Preheat oven and pizza stone or cookie sheet to 500°. Combine 1 Tbsp olive oil and garlic in a bowl. On a lightly floured surface, roll the dough to form a 12-inch round, 1/4 inch thick. Transfer the round to a cutting board. Leaving an edge of dough, brush with garlic oil and sprinkle with the spices. Top with onion, mozzarella, then squash. Dot with goat cheese. Bake the pizza about 15 minutes, until the bottom is crisp and the squash is slightly browned. Transfer to a cutting board. Sprinkle with nuts and drizzle with olive oil. Cut into wedges and serve.

BOLD BLUE BURGERS

- 1 1/2 pounds ground beef or 4 Meats By Linz burgers
- 2 ounces blue cheese
- 2 Tablespoons Potlicker Blueberry Bourbon Jam
- 8 slices fresh onion
- 1 Tablespoon butter
- 4 slices bacon (optional)

Season the burgers with salt and pepper and cook according to your preference. Cook onions down for 10 minutes in butter and layer burger, 2 onion slices, 1 teaspoon jam, and 1/2 ounce blue cheese. If using bacon, brush the bacon slices with the jam and add to the burger.

PINEAPPLE-ONION CROSTINI

- 1 baguette sliced into 3/4 inch pieces
- 1 small red onion, halved and sliced
- 2 Tbsp. butter
- 6 oz Goat cheese
- 1 pear or peach, cut into very thin slivers
- Potlicker Kitchen Pineapple Jam

Preheat oven to 325 degrees. Melt butter in pan and add red onions. Cook until onions are translucent. Smear Jam on the bread slices; put goat cheese on bread and top with cooked red onions, then slice of fruit. Cook in oven until bread edges are brown. Remove and serve warm.

