

## Case & Counter

sometimes straightforward, while others lapse into the poetic, presumably depending upon how moved the authors are by any given entry. Each cheese entry lists the type of milk, the country of origin, whether the cheese is made from raw or pasteurized milk and the cheese type (fresh, semisoft, firm, etc.). Not content to leave it at that, the authors describe in the introduction what all those terms mean and why they are important to know, and provide lists of sensory vocabulary to accompany each cheese type, along with "Frequently Asked Questions." They also give a series of top ten lists, such as "Most Intimidating Cheeses," "Top Ten Sexiest Cheeses" and "Top Ten Cheeses

to Eat Before You Die" (includes two American cheeses). This is a must-have book for everyone in the cheese business or for anyone who loves good cheese. The book is due out in October. For more information, call 212-782-9000, or visit [www.broadwaybooks.com](http://www.broadwaybooks.com). To place orders, call Random House Customer Service at 800-726-0600.

### New PDO Cheese from Fond O'Foods

Fond O'Foods has added another distinctive member to its growing family of German artisanal cheeses — Allgäuer Bergkäse, right now the only PDO (Protected Denomination of Origin) German cheese imported into the U.S. Allgäuer Bergkäse is a raw-milk mountain cheese named for the mountains of



southern Bavaria (*Bergkäse* simply means "mountain cheese"), an area that looks across to Lake Konstanz in Switzerland. The cows, whose milk goes to make this handsome and delicious cheese, graze throughout the summer months on the lush, verdant pastures of the Allgäu Mountains. In order to bear the prestigious PDO certification, the cheese must be made from raw, silage-free milk, and be aged a minimum of four months and a maximum of 12 months. It is a firm, nutty flavored cheese, the whole wheels of which weigh on average 28 kg./60lbs. For more information, call 201-868-0564, or visit [www.fondofoods.com](http://www.fondofoods.com).

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### Three New Artisan Cheeses from Vermont

It's not surprising that Vermont, home to more artisanal cheesemakers than any other state, would be the launching site for new