



Trinity Catholic College PFA Fundraiser

'CHEESE THE DAY'

EVANSDALE CHEESE ORDER FORM

Orders and payment
are due by Thursday
18th September

(Expected delivery is
Thursday 16th October)

Name	Email	Phone
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CHEESE SELECTION

Write the number of rounds, half rounds or pieces you wish to order in the columns below.

	WHOLE ROUND \$47	HALF ROUND \$25	QUARTER PIECE \$13	SIXTH PIECE \$10	FAB FOUR SELECTION \$48
Cheese Type (See cheese description on back of form)	Number of rounds	Number of half rounds	Number of quarter pieces	Number of sixth pieces	Select four different cheeses to make a round *See info below
Farmhouse Brie					
Tania					
Ruby Bay					
Komene Kass					
Bay Blue					
Mt Cargill Tudor					
Mt Watkin Garlic					
Sage Derby					
Pepper					
Basil and Garlic					
TOTAL NUMBER					

TOTAL PAYMENT	Pay by internet () or cash (). (Tick preference)	
	Internet payments: A/C#: 06-0901-0107876-00 (Write ' Cheese ' and your name in the reference fields)	
	Please return your order form to the school office (and payment if paying by cash) by 18th September .	

*The Fab Four are subject to availability as not all cheeses are in stock at all times and if we are short of a cheese we will replace it with another cheese.

Description of Cheese Varieties

Farmhouse Brie – the most delicious creamy smooth flavourful cheese that you could ever imagine. It conjures up images of hearty picnic fare on a Summer's day or a glorious platter of rustic nibbles at your Christmas party.

Tania – a variety of Farmhouse Brie that has been smoked in hot smoke from Manuka chips. Delicious with a fruity chutney. Yum!

Ruby Bay – a cheese with a soft buttery flavour, it has a firmer texture and is very versatile. Encased in a ruby red wax, it keeps well. Heavenly...

Komene Kass – a firmer cheese with cumin seeds scattered throughout, it has an dreamy exotic flavour and pairs well with nutty beetroot crackers and red wines.

Bay Blue – a versatile cheese with a sharper flavour due to the Roquefort that gives rise to the blue marbling, it pairs well with sweeter white wines and is excellent as a cooking cheese in a variety of dishes.

Mt Cargill Tudor – a firmer cheese that melts in your mouth with a creamy but subtle almost umami tastiness – perfection!

Mt Watkin Garlic – for garlic lovers, this cheese has a subtly garlic buttery flavour – sounds like the perfect partner for a warm crusty baguette or as the starring role in a French-inspired platter!

Sage Derby – an old English-style cheese with a Christmassy vibe, this cheese is infused with sage and goes well with hot smoked salmon and capers on an antipasto platter. Some of us have been guilty of layering slabs of it with chicken and mayonnaise in focaccia to create a 'Sunday roast' chicken sandwich... ;D

Pepper – a firmer tasty cheese that will thrill your tastebuds with peppery explosions. Delicious with fresh tomato on seed crackers or with a fruity walnut chutney.

Basil and Garlic – a delicious combination reminiscent of a Summer evening. Perfect for an end of year antipasto platter with fresh seasonal vegetables, cold cuts and a lovely sparkling Sauvignon Blanc.