



creamy dreamy  
dessert recipes

VISITING THE  
IRISH ARTISANS

SAN FRANCISCO'S  
CHEESE TRAIL

the word on cheese

# culture



Gifts of  
Great Taste  
under \$10

**SAN FRANCISCANS** have always loved their cheese. Long before the invention of the automobile, Marin French Cheese Company, California's oldest continuously operating cheese producer, was shipping cheese downstream from its location about thirty miles northwest of San Francisco to saloons on Yerba Buena Island, just east of the city. There, dockworkers would load up on breakfast cheese instead of eggs, which were unavailable, and they no doubt plied themselves with the house beverage for extra fortification.

While it is still possible to visit Marin French Cheese Company amid the rolling hills of Marin County, San Francisco offers a banquet of other cheese-eating options. At restaurants, bars, and shops in the City by the Bay, cheese is on the rise.

#### ■ Absinthe Brasserie and Bar

Located where funky meets fancy, Absinthe caters to the Civic Center's opera crowd as comfortably as it does to the eclectic Hayes Valley set. \$99 gets you all thirteen cheeses (give or take), but those not in the mood for such a buffet can choose one, three, or five cheeses from the extensive and impressive list.

398 Hayes St.; 415-551-1590  
[www.absinthe.com](http://www.absinthe.com)

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"There are pivotal times and places for the cheese industry, and this period in Wisconsin is one of those times."

-MASTER CHEESEMAKER BOB WILLS, pg 24