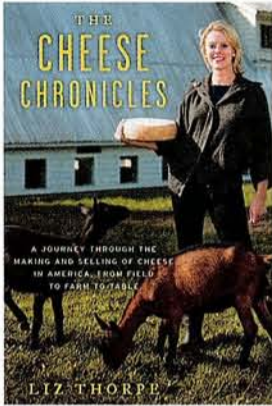


SAY CHEESE

When it comes to cheese, everybody has a favorite. Liz Thorpe, vice president of Murray's Cheese, in New York City, has 50. Thorpe has spent the past eight years "in cheese," as she puts it, working her way up from a job behind the counter at Murray's to designing cheese menus for some of the country's top restaurants. Now the 31-year-old has written an engaging book that recounts her personal curd-filled odyssey, as well as the history of American cheese-making. Her goal: "To illuminate the importance of buying food from a source that has a face."



We asked Thorpe to recommend three for the fall (you may be surprised to learn that many cheeses are seasonal). Her picks are Oregon's Rivers Edge Up in Smoke, a smoked goat cheese wrapped in a maple leaf; Rogue River Blue, a raw cow's-milk cheese aged in pear-brandy-macerated grape leaves, also from Oregon; and Meadow Creek Grayson, a raw cow's-milk cheese with a washed rind, from Virginia. (We think Alessi's covered bamboo board, right, is a lovely way to present them.)



CHEESE BOARD 11¾" by 11¾" by 6", \$113, alessi.com
CHEESES murrayscheese.com
THE CHEESE CHRONICLES \$16, Ecco

Text by Ruth Altchek