

# The Bite

BY MURRAY'S



## What's on Our Desk?

Working at a cheese company, we always get the question, "Do you just constantly have cheese sitting around?" and the short answer is...well, not really. But if we were going to load up on the best of Murray's at our computers, we've got a pretty good idea of what it might look like. Check out this spread from our Design Lead, Nat, for some tasty desk snack inspo.

## Try Our Suggestions:

- Challerhocker
- Cornichons
- Brooklyn Cured Bresaola
- Fallot Tarragon Dijon Mustard
- Pralus Pistachio Inferno Bar

### OFFICE ESSENTIALS



## On the Blog: Cheese Survival Guide

Ever gotten a last-minute party invite? We've all been there. Your friend's having a backyard BBQ and wants you to come...and bring something. No sweat—we've got a foolproof guide to curating an expert spread in just minutes with some classic pairs and crowd-pleasing cheeses that are guaranteed to impress.

### CHECK IT OUT

## Maker Map

It's Maker Month at Murray's! Want to see where some of our favorite cheese makers live? Check out this handy map to some of the best creameries in the Northeast.



## The Ultimate Summer Combo: Fresh Cheese + Watermelon

Want to cool off? We've got the perfect pairing: tangy fresh cheeses and the quintessential fruit of the summer, watermelon. Whichever way you slice it, this mouthwatering duo is a hit.

**Feta:** Crumble it over a few slices of watermelon and mandarin oranges with a garnish of mint.

**Halloumi:** Grill it up and serve with fresh watermelon, roasted cherry tomatoes, and basil.

**Ricotta:** Scoop over slices of fresh tomato with watermelon wedges, raspberries, and olive oil.

### MORE FRESH RECIPES