

Thanksgiving Treats

from your friends at



(914) 361-1770 or info@dobbsandbishop.com

Reserve an Apple, Pecan, or Pumpkin Pie

Made with Love by Dessert Time



Reserve one of Dessert Time's homemade Thanksgiving pies now — they're a yummy finale to your Turkey Day feast! (Shh! The pumpkin pie contains a secret ingredient: a splash of [Coach Farm goat's milk](#).)

Gourmet Party Platters



Bring home an assortment of your cheese favorites on our iconic white marble board or let us select dazzling new ones to whet everyone's appetite. Either way, our [Party Platters](#) will give hungry guests a chance to nosh until your bird is out of the oven.

And Don't Forget Fresh Balthazar Bread!



Delight friends and family with baguettes, dinner rolls, croissants, and other unsurpassed Balthazar breadstuffs fresh and ready for pick up **from 8:30 AM to 9:30 AM** on Thanksgiving Day.

To preorder pies, party platters, or breads, call us at [\(914\) 361-1770](tel:9143611770), email info@dobbsandbishop.com, or just stop by our shop at 107 Pondfield Road in Bronxville.

*NOTE: Alas, we cannot process preorders without cash or credit card. Please reserve **pies** and **party platters** no later than **5 PM Monday, November 25** and Balthazar **breadstuffs** no later than **1 PM Tuesday, November 26**.*

Cheese of the Month Club

Offering for November 2013

([Join the Club](#) and we'll rush you or a friend extraordinary cheeses like these in 3, 6, or 12 month installments)



Red Leicester from *Sparkenhoe Farm, England*. This raw cow's milk cheese via Neal's Yard Dairy in London comes wrapped in cloth and lard and is aged on the farm for a minimum of 6 months. Not quite a cheddar, it has a rich flavor, striking color, and makes a great table cheese — a stunner on any platter. Enjoy it with an English brown ale or with cider; for those who prefer wine, try pairing it with a Pinot Noir.



Rippleton from *Meadowood Farms, Cazenovia, NY*. Renowned cheesemaker [Veronica Pedraza](#) hand makes this piquant washed rind sheep's milk cheese from Meadowood Farms' own dairy flock. Aged at least 2 months, the wheels are washed with unfermented beers from the Empire Brewing Company of Syracuse. Not surprisingly, Pedraza thinks the cheese needs a malty beer to balance it; we suggest wine lovers try it after dinner with some Malmsey Madeira.

Cheese of the Week

Cañarejal Cremoso



Photo by Marti Vicente

A 2-pound crowd pleaser! Get your friends together to dig into this luscious, creamy ewe's-milk cheese from Castilla y León in Spain — it's magnificent spread on crackers, olive oil crisps, or toast points. Aged a full 2 months, it won Gold at the 2008 World Cheese Awards.

