## **BLOOM!**

## MOLD AND CHARCUTERIE CHEAT SHEET



WE WORK HARD AT SMOKING GOOSE TO ENCOURAGE AND MAINTAIN "BLOOM" OR BENEFICIAL MOLDS IN OUR AGING ROOMS. THESE PENICILLIN-BASED MOLDS (JUST LIKE ON SOME BLOOMY RINDED CHEESES) AREN'T JUST SAFE—THEY'RE DESIRABLE AND REALLY ESSENTIAL TO THE FLAVOR AND TEXTURE OF EXCELLENT CHARCUTERIE.

THESE MOLDS PROTECT SALUMI IN SEVERAL WAYS INCLUDING WARDING OFF BAD TYPES OF BACTERIA THAT CAUSE SPOILAGE. THEY ALSO SHIELD SALUMI'S CASINGS FROM DRYING TOO QUICKLY. BLOOM ON THE RIND OF A SALAME MAINTAINS SLOW, EVEN AGING WHICH IS ESSENTIAL FOR PRESERVATION AND TEXTURE BUT ALSO FOR FLAVOR.

## **HOW DOES IT LOOK?**

IT VARIES, AND THAT'S A GOOD THING!
THE COLORS OR SHADING AND EXTENT OF
COVERAGE FLUCTUATE DEPENDING ON THE SEASON
(THINK HUMIDITY, TEMPERATURE, ETC.) AS WELL AS
THE INGREDIENTS IN THE SALUMI AND THE



CONSISTENTLY INCONSISTENT
BE HAPPY TO SEE VARIATIONS
IN COLOR + COVERAGE AS THESE ARE SIGNS
OF A NATURAL AND HEALTHY AGING ROOM

TECHNIQUES WE USE—LIKE SELECTIVE BRUSHING, PRODUCT ROTATION, AND MORE—TO MAINTAIN A THRIVING AGING ROOM ENVIRONMENT.

VARIATIONS IN COVERAGE, COLOR, AND TEXTURE ARE NATURAL.

THEY ARE NOT FLAWS OR IMPERFECTIONS BUT RATHER SIGNS OF AUTHENTIC CURING AND AGING.

## SHOULD I EAT IT?

THE NATURAL BLOOM ON SMOKING GOOSE'S CHARCUTERIE IS EDIBLE, AND MANY FOLKS SLICE AND SERVE OUR SALUMI WITH THE RIND AND ITS BLOOM INTACT, JUST LIKE GENERATIONS OF EATERS HERE AND ABROAD HAVE BEEN DOING FOR CENTURIES. SOME FOLKS DECIDE TO REMOVE THE CASING AND ITS BLOOM BY CAREFULLY RUNNING THE TIP OF A SHARP KNIFE SHALLOWLY DOWN THE LENGTH OF A SALAME THEN SIMPLY PEELING OFF THE CASING. IT'S A MATTER OF PERSONAL PREFERENCE.



GO INSIDE THE AGING ROOM!

TALKING BLOOM AND MOLD WITH

SMOKING GOOSE OWNER CHRIS

WATCH THE VIDEO

