



## The Forgotten Legend of Dutch cheese

Once upon a time, well over six thousand years ago, long before the Batavians and Canninifats would populate the typical Dutch landscape, a wonderful discovery was made. A major Historical Accident. A proverbial Eureka moment. Because after the discovery of fire and the invention of the wheel, the world was ready for something new. Dutch cheese.

### The Shaking Sacks of Paulman and Jasperus

At that time, the later Dutch were always travelling. They were hunters, nomads, driven by life. Tough survivors, in uncomfortable times. These prehistoric inhabitants of the Low Countries had already understood that their cattle gave milk. They found it delicious. And they brought that milk along on their journeys. They kept their milk in the animal stomachs. Smart, a natural packaging. It shook, when travelling.

At that time, long ago, on the grasslands of the Dutch delta swamp, two exceptional men lived. Paulman and Jasperus. Paulman was a man of taste. He would later disappear into oblivion as the first man on earth that could value a distinctive flavour. And his companion Jasperus was the adventurer of the duo. He was always travelling, looking for great happiness behind the horizon.

This is a well-kept secret that no one really knew. But after much research we now can reveal it. When the two heroes of this epic story were on a heroic journey, the cavemen Jasperus and Paulman made a wonderful discovery. On that day, during a long trip through the green areas, this Paulman and Jasperus determined an exceptional natural phenomenon in their shaking travel bags. The bacteria found naturally in the animal stomach, turned sour milk into a solid and a liquid portion. Cheese was born.

### The breakthrough of Julius Caesar

Thousands of years passed. And the Germanic tribes were enjoying their secret cheeses. Naturally, they kept this delicious cheese to themselves. Until the legendary Roman general Julius Caesar got to know the magic cheese flavour and made this known to the world. Strange guys, those Romans. In his famous book "De Bello Gallico" from 57 BC, Caesar wrote about his extraordinary discovery: In the Low Countries they were eating cheese. What? Cheese?

Caesar knew about the good things in life. But the Romans understood that their illustrious empire should stop at the Dutch delta. It was a natural external border. North from the rivers, the barbarians lived. The cheese heads. You had to be extremely careful there.... But a tasty block of cheese, the mighty Romans is cherished that. And they added something else to it, a delicious glass of wine. It provided an unbeatable combination that would resonate for centuries: cheese and wine.

### Exports in the Golden Age

And then the floodgates opened. The combination of cheese and wine went all over the world. In the footsteps of generations of Dutch explorers, this golden combination conquered exotic destinations. The Dutch Republic was one of the most powerful trading nations. The Dutch sailed the great oceans and Dutch cheese was exported abroad.

In the Golden Age (1600-1700), The Netherlands became known as cheese country. The cheese went along on the great trade missions. Rough sailors survived their glorious adventures with the cheeses in their boats, which they could also use as a bargaining chip. In an era of prosperity, the Dutch cheese became a valued delicacy from the Far West.

The Dutch brought new flavours from over the world: pepper, nutmeg, cloves, cinnamon. These herbs and spices were the foundation of the great transcontinental flavour exchange. The Europeans learned to discover and appreciate all sorts of new flavours, by means of the Dutch maritime success. The trade in condiments grew into a business worth millions.

### Cheese became legendary

In these dynamic times, something strange happened: the Dutch cheese disappeared. Out of the picture. For century after century, while Holland developed as the Land of Dairy, these characteristic cheeses became more and more exclusive. The Dutch farmers kept producing cheeses in their own picturesque farmhouses.

And the growing population feasted. And then came a new era. It was the memorable year 2012. Two adventurous men, Nick and Dirk, discovered by chance that they were direct descendants of Paulman and Jasperus, the ancient discoverers of Dutch cheese. That - of course - creates obligations. And Nick and Dirk matured a bold plan: to bring the Dutch cheese back on the world stage. Because they found it very unfair that the legend was forgotten.

### The taste is back

A contemporary mission was born. The cheerful duo Nick and Dirk, the distant descendants of Paulman and Jasperus, went into the wide world with an unprecedented passion and traditional Dutch commercial spirit. They travelled over hill and dale, rode on their characteristic Dutch bikes, sailed the seven seas and jumped across ditches to confront the contemporary taste-sensitive global citizens with a distinct taste from the past: the Dutch cheese tradition. Young, matured and aged Gouda cheese from North Holland. Farm cheeses. And modern versions, for contemporary trendsetters. What a story....

But a good idea never comes on its own. Our Nick and Dirk had heard the story of Julius Caesar, and the rich Roman life. And they realized that nowadays, a good wine should accompany a piece of Dutch cheese. The world had heard about this optimal combination, so everyone wanted to taste.

### The climate of the Cape

For cheese heads Nick and Dirk, this was a bit of a challenge. Where would they find Dutch wine? Fortunately, the history books offered the perfect solution on that point. Nick and Dirk read that in the golden age of Dutch trade, the Dutch winemakers led the watery wealth of Holland, in which only Dutch cows felt fine. The lovers of a glass of fine wine had ended up in the fertile climate of the Cape, at the very bottom tip of the African continent.

There, in the famous wine regions with Dutch-sounding names such as Swartland, Kaapvlei, Stellenbosch, Paardeberg and Gulemborg, authentic wines were born to match the Dutch cheeses. A heavenly pairing. Now available around the world. Happily ever after. Cheers with cheese.

## 被遺忘的荷蘭奶酪傳說

從前，大約6千多年前，遠早於古代北荷蘭人(Batavians)和古代西荷蘭人(Canninifats)定居於美麗的荷蘭地區的時候，一個重大的歷史意外出現，令眾人狂熱的時刻，也就是在發現火和發明車輪之後，世界已經準備好新的東西出現了：荷蘭奶酪。

### Paulman and Jasperus的奇特種族探險

在這時間，古荷蘭人是不斷遷移。在惡劣環境驅使下，他們以遊牧和打獵為生。而這些史前低地國家的居民(包括現代的荷蘭、比利時、盧森堡等國家)已知道他們的國家能生產並發現它的奧味。為了在長途旅程中帶著這些奶，他們利用家畜的胃來貯存，聰明的自然包裝法，當移動時，這些奶會搖來搖去。就在這時期，在荷蘭的草原濕地上住了兩位特別的勇士：Paulman和Jasperus。Paulman是一個對世界很好奇的人，他是世界上第一個分別各種味道的男人，雖然他後來被人遺忘了。而Paulman的同伴Jasperus是一個探險家。喜歡周圍新鮮新的地方和樂趣，上述的事其實係保密及沒有記載的。但經過深入的研究後，我們可以透露這英雄之旅的故事。穴居人Paulman和Jasperus的一個奇妙故事。在歷長在荷蘭草原地帶的某一天，Paulman和Jasperus發現了一個特別的天然現象：家畜胃部的細菌，將酸奶變成部份固體和液體的形態。奶酪誕生了。

### 凱撒大帝的流傳

幾千年過去了。上述日耳曼民族分支的荷蘭人(即低地國家的人民)享受他們秘制的奶酪。當然，他們只供給自己的民族。直至，傳奇人物古羅馬帝國最高軍事官凱撒大帝知道了這神奇的奶酪的存在後，他將奶酪的秘史開始於世界地圖上。這些羅馬人是特別的，在凱撒大帝於公元57年前寫的著作《高盧戰記》中有提及低地國家人民的食酪。什麼來源？奶酪？凱撒大帝知道什麼是對他們好的。羅馬人當然明白，他們的母地帝國的擴張應該停止在低地國家的三角洲上面。因為這裡有一個自然的屏障——河流，而河北北部是原始人族的居住地方，而在三角洲上的這些吃奶酪的部族，也不能輕易強大的羅馬人是非常寶貴這些美味的奶酪。他們需要與荷蘭人——是接受奶酪，而事實也見證了這是一個與南比利時的組合，使後世的人也產生疾病：奶酪和葡萄酒。

### 黃金時代的出口

然後開門打開了。在荷蘭探險家的帶領下，奶酪和葡萄酒這黃金組合到達了世界各地亦企圖了不同的地區的居民。荷蘭更成為當時最強大的貿易國之一。偉大的航海事業更將荷蘭奶酪出口到國外。在黃金時代(1600-1700)，荷蘭被稱為奶酪的國家。奶酪是當時主要出口的项目之一。讚

揚的水手們憑藉在船上的奶酪在惡劣環境下生存下來以及以奶酪作為價值觀的等碼。在這緊張的時代，肉與奶酪是西方極重要的美食。

荷蘭人帶回了來自世界各地的新口味：胡椒、肉豆蔻、丁香、肉桂。這些香草和香料，是結合各大陸的味道交流的基礎，歐洲人學會了欣賞各種口味。而成功的荷蘭航海家，將這些調味產品，帶來了以百萬計的商業交易。

### 奶酪文化的秘史

在這個不斷進步的時代，一件奇怪的事發生了：荷蘭奶酪消失了！經歷了多個世紀後，當荷蘭已經發展為勃艮第鼎盛時期時，荷蘭人仍保留已在自家中製作的特式奶酪。荷蘭的農民們都在自家的農場生產奶酪，隨年而增長，人口增長，這傳統的流行度，荷蘭人仍以只將奶酪供自己家人享用。然後到了一個新的時代，一個值得紀念的一年，2012年。要歸功於組 Nick and Dirk發現了，他們是古荷蘭奶酪發現者Paulman和Jasperus的後裔。這使他們有一個使命，Nick and Dirk構思了一個巨大的計劃：將荷蘭奶酪帶回世界的舞台上。原因因他們覺得非常不公平，他們的族人只將這些美味的荷蘭奶酪供應給他自己人享用.....

### 緣由回來了

一個當代的使命誕生了。作為Paulman和Jasperus的後裔，開心二人組Nick and Dirk，希望對世界的傳統和荷蘭人傳統上的商業貢獻。他們是週五大洲和海洋，給世界最敬佩的人一個新的歷史交代，不自古的傳統帶來荷蘭的口味。一個保守古代低地國家生產歐洲奶產品，將

成熟的、成熟的、廣食及各種新口味的奶酪，帶領一個美味潮流，帶領一個不一樣的故事.....當然好的意見是由人提出來的。我們的Nick and Dirk經過凱撒大帝的故事和羅馬人對生活的要求後，意識到一塊荷蘭奶酪應當配合一杯良好的葡萄酒。全世界都將開關於這個最佳組合，以致每個人都希望嘗試它。

### 傳奇時代的探險

這絕對是對「奶酪愛好者」Nick and Dirk的挑戰。他們在尋找找到好的荷蘭葡萄酒嗎？還好，歷史上提供了完美的解答方案。Nick and Dirk讀到在古羅馬時代，聰明的歐洲酒師養了葡萄，漸漸多產美酒。因為這天氣只適合葡萄成長。他們在歐洲最後找到了一個氣候宜人，土地肥沃的

地方，就是非洲大陸的南部點：南非。在那里，一些著名酒廠的名字都是帶著荷蘭的時代。如Stellenbosch, Paardeberg and Gulemborg——這些地區的酒精與荷蘭奶仍是今天之合。現在他們已經找到可以將世界各地找到。