

3

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Claremont  
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# ON THE RIGHT COURSE

CUSD and CFA finally reach a tentative contract agreement

Story on page 3

Inside today's paper



The vote is in  
 and it's clear  
 a certain lady  
 is going to  
 look like a  
 million bucks  
 Story on page 7



COURIER photo/Tony Krickl

There's no question Claremonters like cheese  
 Story on page 4

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## Opening of the Cheese Cave is nothing but grand

**T**he newest shop in the Village has quickly become a popular destination, drawing hundreds of visitors to their grand opening celebration on Saturday afternoon.

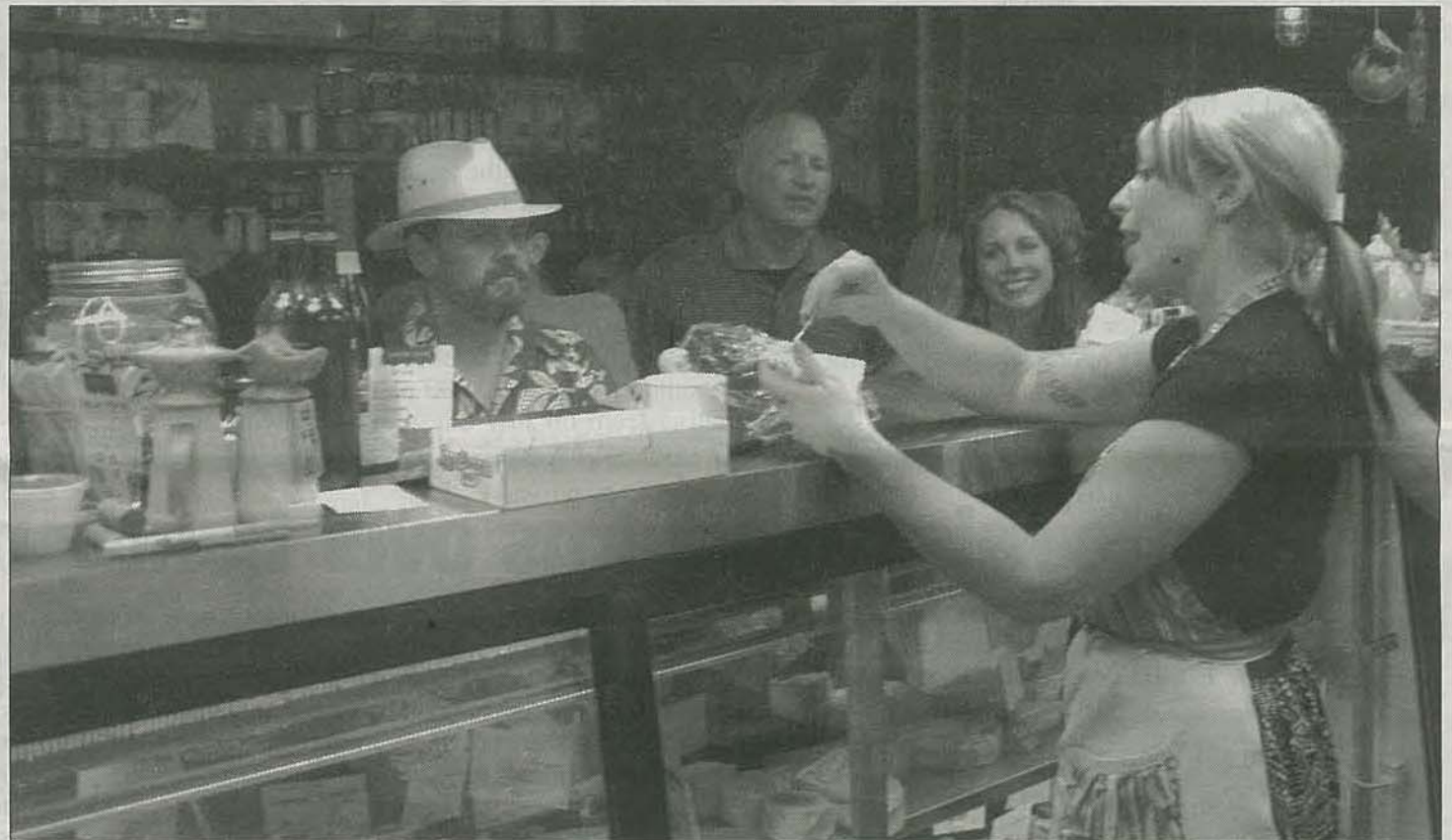
Located on 325 Yale Avenue, the Cheese Cave offers nearly 100 varieties of cheese from around the world as well as specialty jams, chocolate and other tasty treats. The shop is the first commercial venture for sisters Marnie and Lydia Clarke, who have extensive training and knowledge about all things cheese.

"It was a lot of fun," said Marnie Clarke about the grand opening. "There was a steady flow of people all day long. We gave out tons of cheese samples and everyone seemed to enjoy it."

Ms. Clarke estimated that about 500 people came through the store on Saturday.

Visitors packed into the small shop and sampled cheeses, desserts and homemade hot dogs provided by the Corner Butcher shop. When it became too crowded inside, people waited outside on Yale Avenue before shuffling back inside.

In addition to the range of cheeses sold at the store, the sisters offer cater-



**COURIER photo/Tony Krickl**  
Co-owner Marnie Clarke offers samples of *Delice de Bourgogne*, a soft and silky triple cream cheese, to customers attending the grand opening of the Cheese Cave on Saturday in Claremont. Ms. Clarke is one of two sisters who own the Cheese Cave which has been quite popular since opening several weeks ago.

ing services and custom made party platters. They were recently hired to do a wedding spread for which they created a cheese platter shaped like a wedding cake.

The Cheese Cave also offers sandwiches, to-go cheese platters and bulk olive oil and balsamic vinegar.

The Cheese Cave is open Tuesday to Thursday from 11 a.m. to 7 p.m., Fri-

day from 11 a.m. to 9 p.m., Saturday from 10 a.m. to 6 p.m. and Sunday from 10 a.m. to 4 p.m. The store is closed on Mondays.

—Tony Krickl