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HOME AND YARD

## **Bamboo Charcuterie Board And Knife Set Maker Shares Article Talking About The History Of Charcuterie**

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Bamboo cheese and charcuterie board maker Frux Home and Yard is highlighting a blog post from Cork, a restaurant from Wilkes-Barre, Pennsylvania, titled ?The History of Charctuerie Boards and Why You Should Drink Wine with Them.? The blog post delves into the history of the charcuterie board as a concept and makes an argument for why pairing the assortment of meats and cheeses with a refreshing wine is a combination worth indulging in.

A spokesperson for the company introduces the charcuterie concept by saying, ?Who doesn?t like a good charcuterie board? Oh, you aren?t sure what that means? Do you know those fancy platters with assorted cured meats and mild and creamy cheeses? Yeah, those are charcuterie boards. In recent years, they have been gaining popularity here in the United States due to the lavish selection of meats and cheeses on them that can uplift any evening with friends and family and make it intensely memorable. Before we get to the here and now, here?s a little bit of a history lesson. Charcuterie is derived from the French words for flesh (chair) and cooked (cuit). The word was used to describe shops in 15th century France that sold products that were made from pork, including the pig?s internal organs. It is rooted in the belief that nothing from the animal should be wasted - not even the heart, lungs, kidneys, fat, or brain. So, to preserve every part of the

animal they used ancient salting and smoking techniques that date back to ancient Rome. As a result, the French were able to use offal and other kinds of meat. Today, due to the magic of the global supply chain, the choice of meats and cheeses is endless and those that appreciate this culinary form can look forward to creating assortments that tantalize the taste buds and make a good accompaniment for fun and friendly times.?

The blog post from Cork begins with a short summarization of the charcuterie board as an ?elaborate preparation and assembly of cured meats and other meat items.? In modern times, the meats and cheeses are supplemented with palate cleansers such as fruit, cheese, crackers, toast, sauces, nuts, and more. The blog post then shares the origin of the word ?charcuterie? which will undoubtedly pique the interest of history buffs. Its recommendations for meats that should be added to a charcuterie board include capicola, salami, prosciutto, dry-cured chorizo, and mortadella. Its suggestion for cheeses includes hard cheeses such as Parmesan, and Asiago, firm cheeses such as Colby, Comte, and Manchego, semi-soft cheeses such as Havarti, and Muenster, soft cheeses such as Burrata, Stracchino, and Mascarpone, blue cheeses such as Gorgonzola, Marbled Bluejack, and Dunbarton Blue, and crumbly cheeses such as Goat Cheese, and Feta.

Finally, the blog post weighs in on the relationship between a thoughtfully crafted charcuterie board and wine. Wines can enhance any get-together or soiree and they go along amazingly with the salty or spicy meats and cheeses that usually adorn the charcuterie board. Picking a wine to go with a meat and cheese combination is not too difficult and one doesn?t need to overthink it. Salty meats such as prosciutto go well with chilled, sparkling wines such as Sauvignon Blanc or Pinot Noir as they are low in alcohol content, high in acid, and a little sweet to balance out the saltiness. Spicier meats go well with sweeter wines as the sugar can counteract the spice. If the board includes creamy cheese, foie gras, Iberian ham, and other fatty dishes, acidic wines will offer the perfect balance as the acid will cut through the fat.

The Frux Home and Yard Bamboo Cheese and Charcuterie Board, currently available on Amazon.com, is made from stain and odor resistant, sustainably grown, 100% natural BPA-free bamboo wood. The charcuterie board has several quality-of-life features and ships with 2 ceramic bowls, 6 appetizer forks, 4 cheese knives, 6 bonus slate cheese labels, and a chalk marker set.

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**Frux Home and Yard**

*Established in 2013, Frux Home and Yard is a family owned brand of home products that offer useful, interesting and value priced home products. Currently, they offer high quality home entertaining and decorative lighting products.*

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