

Artisan Cheese

A M E R I C A N



HUMBOLT FOG



**PLEASANT RIDGE
RESERVE**



BONNE BOUCHE



CABRA LA MANCHA



SMOKEY BLUE



CAVEMAN BLUE



JEFF'S SELECT



**BANDAGE WRAPPED
CHEDDAR**



American Cheese Society
2018 Award Winners

Goat Cheese Logs

#6053 • 12/10.5oz • Vermont Creamery, Vermont

Made on family farms with goats milk that is naturally coagulated overnight, drained and then shaped into logs. Distinguished by a simple, mild, fresh goats' milk flavor. Highly versatile as an ingredient or on a cheeseboard.



Goat Cheese Crumbled

#6306 • 4/2.5# Bag • Vermont Creamery, Vermont
Fresh Milk Flavor, Smooth Texture. Hand Crumbled from Vermont Creamery's



Bonne Bouche

#6073 • 6/4oz Wheel (Case Only) • Vermont Creamery, Vermont

Ash ripened, goat cheese crafted in the traditional French style. Sweet and gentle in flavor with a creamy texture, reminiscent of triple cream cheeses.



Bijou

#6219 • 12/2oz Wheel (Case Only/Individually Packaged) • Vermont Creamery, Vermont

Fresh ripened artisan goat cheese made in the style of the French "Crottin" Mild flavor with a good balance of sour and sweet, this young aged cheese is often served warm on a salad.

Gold Medal Sofi Awards
1st place American Cheese Society Awards
Gold Medal World Cheese Awards



Coupole

#6299 • 6/6.5oz Pieces (Case Only) • Vermont Creamery, Vermont

Coupole (koo-POLE) looks like a snow covered dome but is a delicate, hand shaped cheese. Mild and dense with a slightly creamy center, this cheese can be eaten young or kept for awhile to strengthen its flavor.

1st place American Cheese Society Awards
Bronze Medal World Cheese Awards



Monocacy Ash

#6055 • 5oz Wheel • Cherry Glen Goat Farms, Maryland, Farmstead

A soft ripened cylindrical shaped cheese with an edible rind. This goat cheese consists of two layers, with an ash coating and ash line through the center. The delicious savory tones increase as the cheese ripens.



Monocacy Silver Mini

#6309 • 2oz wheel • Cherry Glen Goat Cheese Company, Maryland

Soft-ripened cylindrical shaped cheese with a white mold exterior. More tangy and flavorful than most Brie but ripens to a similar creamy internal consistency. As with Brie, many prefer to eat the rind with the cheese. Perfect size for amenities.



Monocacy Chipotle

#6095 • 5oz Wheel • Cherry Glen Goat Farms, Maryland Farmstead

This soft ripened cheese sister to Monocacy Silver and Monocacy Ash is made with the addition of chipotle pepper and comes on smoky and then follows through with a wonderful spicy finish. A perfect savory delight!

Blue Ribbon American Cheese Society Awards





Cabra La Mancha (Goat Cheese)

#6126 • 3.5-5lb Wheel • Firefly Farms, Maryland

A Spanish inspired wash rind tomme. A higher moisture cheese with a firm but not hard texture and earthy, flavorful orange rind. Perfect for slicing on a cheeseboard. When melted releases a wonderful aroma that perfectly compliments its texture and taste. Sold at 3 months old, Cabra La Mancha continues to ripen positively for nearly a year.

2nd place American Cheese Society
Gold Medal World Cheese Awards
Good Foods Award Winner

NEW

Bloomy Breeze



#6113 • 2.5-3lb Wheel • Firefly Farms, Maryland

A soft ripened cow's milk cheese made with a blend of Holstein and Jersey cow's milk from farms in Western Maryland. Rich and buttery, Bloomy Breeze melts beautifully.



Allegheny Chevre



NEW

#6110 • 8/9oz logs • Firefly Farms, Maryland

Traditional with a clean and mild flavor. Slightly sweet and tangy, Allegheny Chevre has the well balanced acidity characteristic of fresh goat cheeses. Creamy and dense in texture, this cheese lends itself to an array of different flavor combinations.

Bronze Medal World Cheese Awards
1st Place American Dairy Goat Association

Merry Goat Round



#6118 • 6/9oz Wheels (Case Only) • Firefly Farms, Maryland

A surfaced ripened brie round made with goat's milk. Merry Goat Round is slightly firmer and has a sharpness of a young cheddar. Made in Maryland's Allegheny plateau.

Bronze Medal World Cheese Awards



Cave Dweller

#6180 • 3.5-4.5oz Wheels • Firefly Farms, Maryland

A rich, sharp, buttery cheese, "Cave Dweller" is left completely untouched in the aging room for a minimum of 2 years. This semi-soft Goat's milk cheese has a subtle sweetness that pairs well with many types of wine, fruit and charcuterie. As it ages, the body of this cheese becomes harder and the underlying sharpness and Asiago-like flavors continues to develop.



Mountain Top

#6156 • 8/6oz • Firefly Farms, Maryland

Artesian Goat Cheese With Blue Veining. Mountain Top Bleu is a surface-ripened blue and white mold pyramid. This cheese ages from it's rind inward and grows progressively softer.

3rd place American Cheese Society
Bronze Medal World Cheese Awards
Good Food Award 2019





Mini Brie

#6119 • 9/2oz Wheel • Blythedale Farm, [Vermont Farmstead](#)

A soft, mild and creamy artisanal brie created in the perfect size for hotel amenities and cheese boards.



Camembert

#6072 • 7oz Wheel • Blythedale Farm, [Vermont Farmstead](#)

Mild and creamy, pale yellow in color with a bloomy white mold rind. Handmade using only the milk from their small herd of Jersey cows, which gives the Camembert richness, golden flavor and color..



Cutlass **NEW**

#6021 • 3-4lb Wheel • Chapel's Country Creamery, [Maryland Farmstead](#)

Semi-soft washed rind. Washed in Heavy Seas Cutlass Lager for at least 30 days. Smooth and Buttery with just the right amount of tang.

NEW



Woodbine

#6087 • 3-4lb wheel • Chapel's Country Creamery, [Maryland, Farmstead](#)

Hard Alpine style cheese, aged for at least 6 months. Unique, nutty, subtly sweet.



Chapel's Cheddar

#6075 • 8/5lb Blocks • Chapel's Country Creamery, [Maryland Farmstead](#)

Aged just four-six weeks, this young cheddar boasts a touch of sharpness while remaining moist and creamy in its texture.



Amber Cheddar

#6193 • 2.5lb Block • Chapel's Country Creamery, [Maryland, Farmstead](#)

A young cheddar handcrafted at Chapel's Country Creamery with a toasted caramel flavor. Hand-washed in small batches of Cutlass Lager from Heavy Seas Brewery (Halethorpe, MD) to bring out the earthy, nutty flavors of the cheddar.



Talbot Reserve

#6194 • 10lb Block • Chapel's Country Creamery, [Maryland Farmstead](#)

This raw milk cheese is made from the rich milk of grass fed Jersey cows. All natural with no synthetic hormones, antibiotics or chemical compounds, Talbot reserve is cave aged for 12 months to develop a subtle, medium intense flavor and a unique bloomy rind.



Green Hill

#6190 • 8oz Wheel • Sweet Grass Dairy, [Georgia Farmstead](#)

A double cream, semi-ripened cow's milk cheese with an edible white, bloomy rind. This cheese has a silky, buttery taste and soft, creamy texture.
1st place American Cheese Society Awards



Thomasville Tomme



#6191 • 6lb Wheel • Sweet Grass Dairy, [Georgia Farmstead](#)

An aged raw cow's milk cheese made in the style of a French Pyrenees Tomme. With the cows grazing on grass 365 days/year it creates a semi-firm golden interior with an earthy rind. Complex flavors of salted butter and savory undertones with a tangy finish. A rustic rind with a delightful toothsome firm texture.
1st place American Cheese Society Awards

Cowtipper



#6302 • 5lb Wheel • Calkins Creamery • [Pennsylvania, Farmstead](#)

Using the freshest milk from their Holstein Cattle, free of antibiotics and hormones, this Farmstead Gouda is washed and soaked with Yuengling Porter. It is soft and creamy with a malty finish. A brew lover's delight!



Lida Gold



#6085 • 8lb Wheel • Calkins Creamery • [Pennsylvania, Farmstead](#)

A Montasio-style cheese, cave-aged for a year. Wheel is coated with olive oil and tomato before being encased in wax for aging. Strong Italian/Asiago flavor with fruit notes.



Friesago

#6047 • 8lb Wheel • Shepherd's Way Farms, [Minnesota Farmstead](#)

An Asiago-style semi-aged sheep's milk cheese. Friesago is a natural rind, brine-washed cheese with a mild, slightly nutty flavor and a round subtle finish. It has a firm, slightly granular texture and is comparable to Spanish Manchego. Considered a "Must Try" by [Food & Wine Magazine](#).

SEASONAL AVAILABILITY

1st place American Cheese Society Awards



Mountaineer



#6286 • 7lb Half Wheel • Meadow Creek Dairy, [Virginia Farmstead](#)

A traditional alpine cheese with a smooth supple texture and a natural brushed rind. Made from unpasteurized Jersey cows' milk, Mountaineer is aged a minimum of six months, giving it a concentrated flavor; toasted and nutty with a hint of butterscotch. SEASONALLY AVAILABLE

Available November through July



Appalachian

#6204 • 9lb • 9in square • Meadow Creek Dairy, [Virginia Farmstead](#)

A supple straw color paste and a white mold rind with glimpses of pink showing through. Pliant and creamy, with a lovely lemony acid, a light floral overtone, and hints of fresh hazelnut and almond. SEASONALLY AVAILABLE
3rd place American Cheese Society Awards



Grayson



#6218 • 4.5lb • 7" Square • Meadow Creek Dairy, [Virginia Farmstead](#)

A soft, very rich milk cheese with a reddish-orange washed rind, reminiscent of Italian taleggio. Grayson is made from unpasteurized milk from Helen and Rick Feete's small herd of Jersey Cows. SEASONALLY AVAILABLE
Best in show American Cheese Society Awards





“The Casselman” Two-Year Cheddar (Aged 24 Months)



#6178 • 5-6 lb. Wheel • High Country Creamery, [Maryland](#)

Aged 24 months, this cheddar is semi-firm and extra creamy. Mildly sharp finish with slightly fruity notes creating a depth of flavor that only an artisan-made cheese can deliver.



“The Rev” Cheddar

#6179 • 5-6 lb. Wheel • High Country Creamery, [Maryland](#)

Infused with “Rise Up” coffee. This locally made, award winning cheese is warm & savory - reminiscent of your favorite cup of coffee. Nutty tones with a hint of brown sugar.

Bronze American Cheese Society
Gold Medal Maryland Cheese Guild



Jefferson Organic Cheddar (Aged 12-16 Months)



#6221 • 10lb Wheel • Rogue Creamery, [Oregon](#)

An aged cheddar rich in flavors reminiscent of the terror of Oregon’s Rogue Valley. It is hand cut and hand milled and features a crystalline texture with a slight sharpness on the tongue, rounded by a sweet cream finish. It reflects subtle nuances, depending upon the season of the year and the type of grass the cows are eating. The flavor is broad and full and finishes with the Rogue Creamery signature sweet, fruity and browned butter taste.



Bandage Wrapped Cheddar (18 Months)

#6018 • 6lb Quarter Wheel • Fiscalini Farms, [California Farmstead](#)

Firm, yet crumbly straw colored flesh with a nutty, slightly smoky earthy taste. Gold Medal Award World Cheese Awards-4 years in a row
2nd place American Cheese Society Awards



Lionza



#6214 • 7lb • Fiscalini Farms, [California Farmstead](#) **SEASONAL AVAILABILITY**

This Swiss-style cheese is crafted using the same techniques that were used hundreds of years ago by the Fiscalini family in the Swiss Alps. Aged six months, Lionza has a thin natural rind with a sweet milk-caramel flavor, an enchanting aroma and a semisoft texture.

1st place American Cheese Society Competition



San Joaquin Gold

#6200 • 8lb Quarter Wheel • Fiscalini Farms, [California Farmstead](#)

Firm and granular with a thin, natural rind and golden hue. Nutty and buttery, San Joaquin Gold is a California original made with raw cows milk and aged 12 months. A unique combination of cheddar and grana flavors and texture.

Gold Medal World Cheese Awards

1st place American American Cheese Society Awards



Smoked White Cheddar



#6290 • 5lb • Fiscalini Farms, [California Farmstead](#)

Hearty and nutty, this naturally smoked cheddar is smoked with local seasoned applewood and cherry wood.

1st place American Cheese Society Competition



Tumbleweed Cave Aged

#6192 • 10lb • 5 Spoke Creamery, [New York Farmstead](#)

A cross between a Cantal Fermier and an Aged Cheddar, this semi-hard cheese shows its true form after 12 months in the cave offering a rich, brown butter aroma with well-balanced inviting flavors. Made from grass fed cow's milk.

Tarentaise

#6101 • 5lb Quarter Wheel • Thistle Hill Farm, [Vermont Farmstead](#)

This yellow-gold gruyere style cheese is sweet and buttery with caramel tones and a graceful balanced finish. A mild cheese, Tarentaise is an aged, raw milk cheese from grass fed certified organic Jersey cows.

Original recipe of Tarentaise Reserve - ACS Best In Show Silver Medal American Cheese Society competition



Pleasant Ridge Reserve

#6048 • 10lb Wheel • Uplands Cheese, [Wisconsin Farmstead](#)

A semi hard, washed rind cheese made from the raw milk of a single herd of grass fed cows. Pleasant Ridge is similar to beaufort; rich, deep and smooth with pleasing hints of caramel and salt and complex layers of grass and flora. Aged 9 months.

Best of Show American Cheese Society Awards



Jeff's Select Aged Gouda

#6054 • 10lb Wheel • Faribault Dairy, [Wisconsin/Minnesota](#)

Crafted In Wisconsin and Cave Aged in Minnesota. Full bodied with a classic European nuttiness and caramel notes with a hint of salt. Starts sharp, it melts in your mouth and finishes creamy. Annatto rubbed rind for a vibrant orange color.

3rd Place Best in Show American Cheese Society Sofi Award



Smoked Gouda

#6288 • 3lb Quarter Wheel • Holland's Family Cheese, [Wisconsin Farmstead](#)

Smooth and creamy with a slightly sweet, nutty flavor that becomes more complex as it ages. Aged 2-4 months, and smoked with natural wood smoke. An American favorite with a Dutch twist.

3rd place American Cheese Society Competition
2nd place World Cheese Awards



Lamb Chopper®

#6211 • 9lb Wheel • Cypress Grove • [California](#)

Aged three months, Lamb Chopper® is a soft and buttery on the palate and has an incredible sweetness of salted caramel and fresh vanilla beans. The slight hint of citrus contrasts the savory qualities of the sheep's milk.

Silver, World Cheese Awards 2016
Best Product in Aisle, NASFT sofi Awards 2002



Humboldt Fog

#6207 • 5lb Wheel • Cypress Grove, [California](#)

An elegant, soft, surface ripened goat cheese. Creamy with floral notes, herbal overtones and a clean citrus finish. Each handcrafted wheel features a ribbon of edible vegetable ash along its center and a coating of ash under its exterior to give it a distinctive, cake-like appearance.



Midnight Moon

#6171 • 9lb Wheel • Cypress Grove Chevre, [California](#)

A mild goat's milk Gouda cheese with flavors of nuts and browned butter up front, and a long caramel finish. Aged 6—12 months, this pale, ivory colored cheese is firm, dense and smooth with the slight graininess of a long-aged cheese.

Gold Medal World Cheese Awards





Bay Blue

#6203 • 4lb Wheel • Chapel's Country Creamery, *Maryland Farmstead*
A buttery stilton type blue with a smooth clean finish and slight mushroom undertones. From Maryland's Eastern Shore, Bay Blue has a natural rind and is beautifully veined.



Black & Blue

#6175 • 4-6lb Wheel • Firefly Farms, *Maryland*
Aged for 3-4 months, Black & Blue is rich, dense and buttery. Starkly white with deep blue throughout it's interior, Black and Blue is sealed in black foil to protect the cheese surface and allow the blue mold to fully develop it's complex flavors.
3rd place American Cheese Awards



Big Woods Blue

#6011 • 6lb Wheel • Shepherd's Way Farms, *Minnesota*
A full-flavored SHEEP'S milk blue cheese. Recognizably sharp blue notes balanced with the creaminess of sheeps milk. Praised by food writers Nationwide.
Multiple Winner American Cheese Society Awards



Caveman Blue

#6064 • 5lb Wheel • Rogue Creamery, *Oregon*
A rich, complex blue that is deliciously sweet and fruity with slight vanilla tones and nuances of bacon and grass. Organic & gluten free, Caveman blue has a rugged natural rind with a deep buttery texture.
2nd place American Cheese Society Awards
Super Gold Medal World Cheese Awards



Smokey Blue

#6208 • 5lb Wheel • Rogue Creamery, *Oregon*
Cold smoked 16 hours over Oregon hazelnut shells. A sweet, creamy, smoky flavor with nutty tones, balance with the sharp blue. A honey-like finish, Smokey blue is the world's first ever smoked blue cheese.
1st place American Cheese Awards
Gold Medal World Cheese Awards



Tolman Blue—Organic

#6168 • 4/ 1lb. Wheels • Rogue Creamery, *Oregon*
Organic Tolman Blue has subtle, rich, buttery and savory flavors. During its minimum of 60 days of maturation, the luscious cows milk and blue cultures are transformed into a texture rich with discovery from its natural rind to the center of the paste.



St. Pete's Select Blue

#6046 • 6lb Wheel • Faribault Dairy, *Minnesota*
A rich, creamy blue cheese with a pronounced piquante note. White firm body, cave aged a minimum of 100 days in the historic St. Peter sandstone cheese caves.
3rd place American Cheese Society Awards
2nd place World Cheese Awards



Artisan Crumbled Blue

#6005 • 5lb Bag • Faribault Dairy, *Minnesota*
Convenient blue cheese crumbles from Faribault Dairy. Cave aged in the St Peter sandstone caves, this blue veined cheese is tangy and smooth with a pronounced piquant sharpness.

