

# Artisan Cheese

## A M E R I C A N



CAMEMBERT



GRAYSON



BONNE BOUCHE



CABRA LA MANCHA



BIG WOODS BLUE



CAVEMAN BLUE



TILLAMOOK EXTRA SHARP



"THE REV" RESERVE



*American Cheese Society*  
**2017 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 award winning goat cheese logs.



## Creamy Impastata

#6135 • 2/5# tubs • Vermont Creamery, Vermont

Fresh ripened artisan goat cheese. Soft Spreadable Texture. Lowfat. Mild Fresh Goat's Milk Flavor.



## 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  
1<sup>st</sup> place American Cheese Society Awards  
Gold Medal World Cheese Awards



## 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.

1<sup>st</sup> place American Cheese Society Awards  
Gold Medal Fancy Food Awards  
Finalist Sofi 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.

1<sup>st</sup> place American Cheese Society Awards  
Bronze Medal World Cheese Awards



## 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.



## 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 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 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



## Allegheny Chevre

#6110 • 4/9oz (Case Only) • *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

1<sup>st</sup> Place American Dairy Goat Association



## Merry Goat Round

#6118 • 4/9oz 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



## Mountain Top Bleu

#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 its rind inward and grows progressively softer and 3<sup>rd</sup> place American Cheese Society

Bronze Medal World Cheese Awards



## Cabra La Mancha (Goat Cheese)

#6126 • 4.5lb 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.

2<sup>nd</sup> place American Cheese Society

Gold Medal World Cheese Awards

Good Foods Award Winner



## 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.

**Sofi Awards**

2<sup>nd</sup> place American Cheese Society Awards  
Silver Medal World Cheese Awards



## 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..



## 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.

1<sup>st</sup> 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. 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.

1<sup>st</sup> place American Cheese Society 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

## Amber Sixteen Cheddar

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

A young cheddar handcrafted at Chapel's Country Creamery with a touch of sharpness and creamy texture. Handwashed in small batches of Amber Ale from 16 Mile Brewery (Delaware) 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.

## Shepherd's Hope

#6173 • 3.5-4lb Wheel • Shepherd's Way Farms • **Minnesota**  
A fresh sheeps milk cheese, mild and creamy with a slight citrus note at the finish. Very unique and very popular with chefs as it is quite versatile for food service. Multi-award winner American Cheese Society



## Hidden Falls

#6172 • 2.5lb Wheel • Shepherd's Way Farms • **Minnesota**  
A blended milk cheese made with sheep and cows milk. Hidden Falls has a soft, delicate bloom rind that ripens the cheese inward. With a lactic creamy interior, qualities of citrus and wildflower present initially with a lingering woody note.

## 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**. SEASONALLY AVAILABILITY  
3<sup>rd</sup> 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 AVAILABILITY  
3<sup>rd</sup> 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



## Extra Sharp 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. Perfect for a grilled cheese sandwich or a juicy summertime grilled burger.



## “The Rev” Reserve Cheddar

#6177 • 5-6 lb. Wheel • High Country Creamery, [Maryland](#)

“Rise Up” coffee-infused cheddar, with olive oil and a coffee-rubbed rind.

Bronze American Cheese Society  
Gold Medal Maryland Cheese Guild



## Extra Sharp Cheddar (Aged 12-16 Months)



#6221 • 7lb Block • Rogue Creamery, [Oregon](#)

A bold and tangy aged cheddar made with certified sustainable cow's milk. It has reached a full rich flavor which gives a slight sharpness on the tongue that announces its age and is followed by our signature sweetness, crystalline texture and creamy finish.

## Mount Mazama

#6167 • 10lb. Wheel • Rogue Creamery, [Oregon](#)

Aged for a year, Mount Mazama has a rich texture featuring the flavor of sweet cream with a touch of tanginess from the cow's milk with caramel and nutty notes from the goat's milk.



## 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  
2<sup>nd</sup> 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.

1<sup>st</sup> 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. A unique combination of cheddar and grana flavors and texture.

Gold Medal World Cheese Awards  
1<sup>st</sup> place American American Cheese Society Awards





## 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.

## ORGANIC 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.

3<sup>rd</sup> Place Best in Show American Cheese Society Sofi Award



## 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.

1<sup>st</sup> place American Cheese Society Competition

## 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.

3<sup>rd</sup> place American Cheese Society Competition  
2<sup>nd</sup> place World Cheese Awards



## 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  
Sofi Award



## 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 is made from the milk of Jersey cows.

## Black & Blue

#6175 • 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  
Bronze Medal World 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. Caveman blue has a rugged natural rind with a deep buttery texture.

2<sup>nd</sup> place American Cheese Society Awards  
Super Gold Medal World Cheese Awards



## Moo & Blue

#6208 • 5lb Wheel • Firefly Farms, [Maryland](#)

Wonderfully tangy blue cheese. The Salt Pasteurization the cows milk goes through adds a unique flavor pop to this Blue. **LIMITED RESERVE**



## 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.

1<sup>st</sup> place American Cheese Awards  
Gold Medal World Cheese Awards



## 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.

3<sup>rd</sup> place American Cheese Society Awards  
2<sup>nd</sup> place 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.