



SINCE 1971

EPIASURE
FOODS CORPORATION

Domestic Artisanal Product Guide

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Fromagerie Belle Chevre Elkmont, AL

Fromagerie Belle Chevre was founded in 1989 and is based in Elkmont, Alabama. They produce beautiful artisan goat cheeses with their signature recipes being their breakfast cheese.

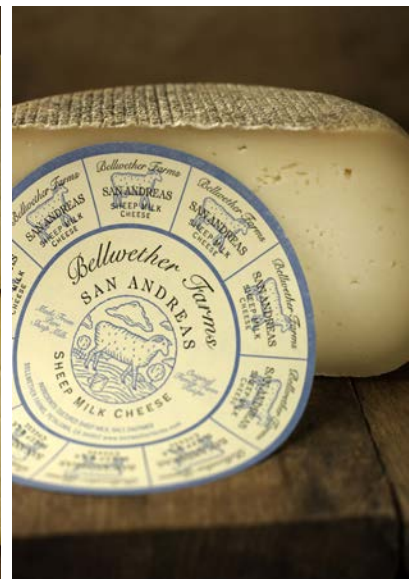
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| US-1114 Belle Chevre Fig Breakfast Cheese | 12x6 oz |
| US-1116 Belle Chevre Honey Breakfast Cheese | 12x6 oz |
| US-1117 Belle Chevre Pimento Chevre | 12x6 oz |
| US-1115 Belle Chevre Greek Kiss | 6x4 oz |
| US-1118 Belle Chevre Southern Belle | 6x4 oz |



Bellwether Farms Valley Ford, CA

Family owned and operated, Bellwether Farms is located in Sonoma County, California, about an hour north of San Francisco, and a few miles from the Pacific Ocean. Their cheeses are used by chefs in many of the finest restaurants across the country.

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| US-790 Fromage Blanc Bellwether Farm | 8x7.5 oz |
| US-791 Carmody Bellwether Farms Past | 1x3.5 lb |
| US-792 San Andreas Raw Sheep Milk | 1x3.5 lb |



Cypress Grove Arcata, CA

The creamery is located in Arcata in Humboldt County, California and was founded in 1983 by Mary Keehn and became one of the first commercial makers for goat cheese in the US. Renowned for its innovative range of fresh, aged, and ripened cheeses, Cypress Grove is a leader in the domestic goat cheese market and has been internationally awarded for the excellence of its products.

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| US-559 | Cypress Humboldt Fog Mini | 4x16 oz |
| US-560 | Cypress Grove Humboldt Fog Grande | 1x5 lb |
| US-561 | Cypress Grove Midnight Moon | 1x10 lb |
| US-562 | Cypress Grove Lambchopper | 1x10 lb |
| US-567 | Cypress Grove Bermuda Triangle* | 3x16 oz |
| US-571 | Cypress Grove Truffle Tremor | 1x3 lb |
| US-563 | Cypress Grove Purple Haze | 12x4 oz |
| US-591 | Cypress Grove Ms. Natural Chevre | 12x4 oz |
| US-592 | Cypress Grove Herbs De Humboldt | 12x4 oz |
| US-593 | Cypress Grove Sgt. Pepper Chevre | 12x4 oz |
| US-594 | Cypress Grove Psychedillic Chevre | 12x4 oz |
| US-595 | Cypress Grove Assorted Chevre | 12x4 oz |



Bermuda Triangle



Truffle Tremor



Humboldt Fog

Vella Cheese Company Sonoma, CA

Vella is Located in Sonoma, California and has been operating since 1931. All cheeses are handmade and their success has been driven by their personal attention to both the production and aging. Their cheeses have won numerous awards locally, nationally, and internationally.

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| US-637 | Vella Dry Monterey Jack Aged 7 Months Wheel | 1x8 lb |
| US-638 | Vella Mezzo Secco (Partially Dry Jack) Wheel | 1x8 lb |



Fiscalini Farms Modesto, CA

Fiscalini is located on 530 acres and milk 1,500 cows three times a day. Their cheeses only use milk from their own dairy farm and have won many awards nationally. At Fiscalini Farms, the health and contentment of the cows is their livelihood and they strive to keep their herd of registered Holsteins and Jerseys healthy and comfortable. The farm values being fully sustainable and giving back to the environment and are an example of a true farmstead.

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| US-208 | Fiscalini Bandage Cheddar | 1x8 lb |
| US-209 | Fiscalini Vintage Bandage Cheddar | 1x8 lb |
| US-210 | Fiscalini San Joaquin Gold | 1x14 lb |
| US-211 | Fiscalini Hop Scotch Cheddar | 1x10 lb |
| US-212 | Fiscalini Tarragon Cheddar | 1x10 lb |



Karoun Dairies San Fernando, CA

From their humble beginnings in Hollywood California, Karoun has been manufacturing Mediterranean and Hispanic style cheeses since 1990. Quickly evolving to a national brand, Karoun has continued to expand their product line with a determination to provide an authentic cheese experience. All cheeses are made with rBST and hormone free Real California Milk.

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| US-760 | Karoun String Cheese Original | 12x8 oz |
| US-761 | Karoun String Cheese Caraway Seed | 12x8 oz |
| US-762 | Karoun String Cheese Smoked | 12x8 oz |
| US-763 | Karoun String Cheese Marinated | 12x8 oz |
| US-764 | Gopi Paneer | 12x8 oz |
| US-765 | Queso Blanco | 12x8 oz |
| US-766 | Yanni Grilling Cheese | 12x8 oz |
| US-767 | Yanni Grilling Cheese With Jalapeno | 12x8 oz |
| US-768 | Queso Del Valle Cotija | 12x8 oz |
| US-769 | Queso Del Valle Queso Fresco | 12x8 oz |



Laura Chenel's Chèvre Sonoma, CA

From the early creation of fresh goat cheese on a small Sebastopol farm to its current home in the new state-of-the-art creamery in Sonoma County's Carneros region, Laura Chenel's Chèvre has grown along with America's increasing appreciation of goat milk cheese. Laura Chenel is the recognized "pioneer" of American goat cheese production. In the late 1970's and early 1980's she established the prototype that allowed numerous new goat cheese makers to flourish.

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| US-213 | Laura Chenel Goat Log With Crushed Olives | 8x5.4 oz |
| US-214 | Laura Chenel Goat Log With Black Truffles | 8x5.4 oz |
| US-216 | Laura Chenel Buchette Aged Goat Log | 8x4.5 oz |
| US-217 | Laura Chenel Buchette Ash Rind Aged Goat Log | 8x4.5 oz |



Nicasio Valley Cheese Nicasio, CA

Located in Nicasio, California where the pastures are lush and plush. With 1,150 certified organic acres, the cow's are able to produce the best milk. Farm is pasture based which means roughly 120 days per year the cows diet is derived from natural grazing. Currently they milk 400 cows and approximately 75% of the herd produces organic milk.

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| US-178 | Nicasio Valley Square | 1x4 lb |
| US-322 | Nicasio Valley San Geronimo | 1x10 lb |
| US-325 | Nicasio Valley Formagella | 6x10.4 oz |
| US-326 | Nicasio Valley Halleck Greek | 1x4.5 lb |
| US-327 | Nicasio Valley Loma Alta | 1x4.5 lb |



Montchevre

Rolling Hill Estate, CA

Montchevre was founded in 1989 with a milk contract of 3,000 lbs. per week and a small 4,000 square foot former Cheddar Plant located in Preston, Wisconsin. Arnaud Solandt and Jean Rossard are the original founders of Montchevre and remain partners today, operating with the same values and goals they did 25 years ago; first and foremost, offering high quality wholesome products.

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| US-051 | Crumbled Goat Cups | 12x4 oz |
| US-052 | Crumbled Goat Onion & Basil | 12x4 oz |
| US-207 | Crumbled Goat Candied Cranberry* | 12x4 oz |
| US-222 | Crumbled Goat Candied Cranberry Bulk | 2x2 lb |
| US-152 | Crumbled Goat | 2x2 lb |
| US-149 | Log Plain | 12x10.5 oz |
| US-150 | Log G&H | 12x10.5 oz |
| US-136 | Goat Log Fig & Olive | 12x4 oz |
| US-145 | Goat Log Assorted | 12x4 oz |
| US-146 | Goat Log Plain | 12x4 oz |
| US-147 | Goat Log G&H | 12x4 oz |
| US-148 | Goat Log Pepper | 12x4 oz |
| US-154 | Goat Log Honey | 12x4 oz |
| US-157 | Goat Log Cranberry & Cinnamon | 12x4 oz |
| US-158 | Goat Log Peppadew | 12x4 oz |
| US-159 | Goat Log Lemon Zest | 12x4 oz |
| US-204 | Goat Log Blueberry Vanilla | 12x4 oz |
| US-205 | Goat Log Tomato Basil | 12x4 oz |
| US-336 | Goat Log With Truffle | 12x4 oz |
| US-156 | Goat Feta Crumble cups | 12x4 oz |
| US-166 | Medallion Goat Cheese* | 12x5 oz |
| US-338 | Chevre Oh-La-La | 12x5 oz |
| US-153 | Goat Feta | 12x7 oz |
| US-137 | Log Blueberry Vanilla | 12x8 oz |
| US-138 | Log Cranberry Cinnamon | 12x8 oz |
| US-088 | Crottin Plain | 18x3.5 oz |
| US-089 | Crottin G&H | 18x3.5 oz |
| US-092 | Crottin 4 Peppers | 18x3.5 oz |
| US-093 | Crottins Assorted | 18x3.5 oz |
| US-165 | Goat Milk Cheddar | 1x10 lb |
| US-206 | Goat Milk Cheddar Sticks* | 12x12x.83 oz |
| US-064 | Chevre In Blue | 1x5 lb |
| US-155 | Rondin Honey | 2x2 lb |
| US-193 | Rondin White | 2x2 lb |
| US-194 | Rondin G&H | 2x2 lb |
| US-223 | Rondin Cranberry | 2x2 lb |
| US-104 | Bucheron | 2x2.2 lb |
| US-065 | Goat Tubs Bulk | 2x4 lb |
| US-139 | Sliced Medallion 40 Pieces Tray* | 4x6.32 lb |



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| US-140 | Medallion Individually Wrapped* | 64x1 oz |
| US-161 | Cabri Goat Brie Min | 6x4.4 oz |
| US-043 | Cabri Goat Brie | 2x2.2 lb |
| US-337 | Truffle Goat Cheese | 6x5 oz |
| US-160 | Coeur de Chevre Organic Goat Logs | 12x4 oz |
| US-108 | Coeur de Chevre Organic Goat Logs G&H | 12x4 oz |
| US-091 | Chevre Fleurie Organic Goat Logs | 8x6 oz |



Sierra Nevada Cheese Co. Willows, CA

Sierra Nevada Cheese Company handcrafts award-winning artisan cheeses and fine fairy foods in micro-batches. Local Northern California farmers provide them with milk and cream guaranteed to be free from synthetic hormones and antibiotics. Their organic dairy partners achieve American Humane Association animal welfare standards by refusing to use gums, preservatives, fillers, or artificial ingredients.

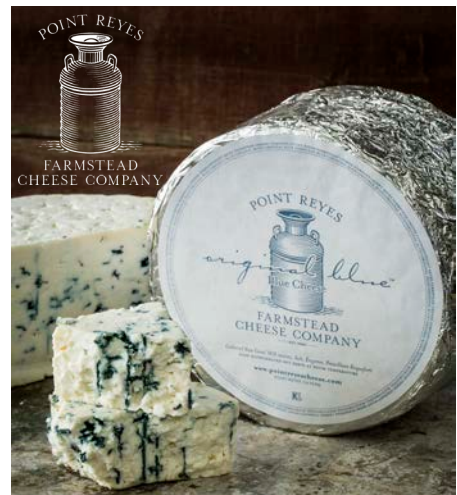
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| US-393 | Organic Jack Traditional Wedges | 8x6oz |
| US-394 | Organic Jack G&H Wedges | 8x6oz |
| US-395 | Organic Jack Jalapeno Wedges | 8x6oz |
| US-396 | Organic Jack Smoked Wedges | 8x6oz |
| US-397 | Organic Jack Baby Bella Mushroom Wedges | 8x6oz |
| US-444 | Farmhouse Cream Cheese Organic | 12x7oz |
| US-445 | Farmhouse Cream Cheese G&H | 12x7oz |
| US-499 | Organic Jalapeno Jack Raw Milk Brick | 12x8 oz |
| US-503 | Organic Creamy Jack Raw Milk Bricks | 12x8 oz |
| US-504 | Organic White Cheddar Raw Milk Bricks | 12x8 oz |
| US-506 | Organic White Cheddar Raw Milk loaves* | 2x5 lb |
| US-552 | Graziers Raw Whole Milk Mozzarella | 12x8 oz |
| US-553 | Graziers Raw Milk Monterey Jack | 12x8 oz |
| US-554 | Graziers Raw Milk Jalapeno Jack | 12x8 oz |
| US-555 | Graziers Raw Milk White Cheddar Medium | 12x8 oz |
| US-556 | Graziers Raw Milk White Cheddar Sharp | 12x8 oz |



Point Reyes Farmstead Cheese Point Reyes Station, CA

As a true farmstead cheese producers, Point Reyes only uses Grade A milk from the family's herd of cows that have been raised from birth right on the property where their award winning cheeses are made. Point Reyes's cheeses are gluten-free, Kosher certified, and a great example of true California cheeses.

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| US-170 | Point Reyes Blue | 1x6 lb |
| US-176 | Bay Blue "Point Reyes" | 1x6 lb |
| US-177 | Toma "Point Reyes" | 1x9 lb |
| US-248 | Point Reyes Blue Cut & Wrap Wedges | 16x6 oz |
| US-249 | Point Reyes Blue Crumbles* | 2x5 lb |



Haystack Mountain Longmont, CO

Located in Bolder, Colorado with cheesemaker, Jackie Chang, who puts in her hard work and dedication into each and every handmade cheese. Made with fresh local goat's milk, microbial rennet (vegetarian) and all natural ingredients, nothing but "goat goodness" as they like to say on the farm.

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| US-649 | Haystack Mountain Queso De Mano | 1x6 lb |
| US-650 | Haystack Mountain Green Chile Jack | 1x6 lb |
| US-651 | Haystack Mountain Sunlight | 1x6 lb |
| US-652 | Haystack Mountain Red Cloud | 6x8 oz |
| US-653 | Haystack Mountain Haystack Peak | 6x7 oz |
| US-654 | Haystack Mountain Snowdrop | 6x7 oz |
| US-655 | Haystack Mountain Aspen Ash | 1x1.5 lb |



Mouco Cheese Fort Collins, CO

MouCo Cheese is most passionate about bringing a high-quality product to your table, but they also eager to give back to the community that's helped them grow. Since 2001, they've been a fixture in the vibrant artisanal food world of Northern Colorado, and believe that local and independently owned businesses are a vital part of any thriving community.

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| US-876 | Mouco Cheese Ashley | 15x5 oz |
| US-877 | Mouco Cheese Camembert | 15x5 oz |
| US-878 | Mouco Cheese Truffello | 15x5 oz |
| US-879 | Mouco Cheese Colorouge | 15x5 oz |
| US-886 | Mouco Camembert, Colorouge, Ashley Mixed Case | 15x5 oz |



MouCo Cheese Company



Sweet Grass Dairy Thomasville, GA

Sweet Grass Dairy goal is to handcraft fresh, soft-ripened and naturally aged cow cheeses that are unique and delicious. They are dedicated to creating old-world style cheeses that highlight the rich, high quality milk their animals produce. The milk comes from their rotationally grazed cows that never receive growth hormones or unnecessary antibiotics.

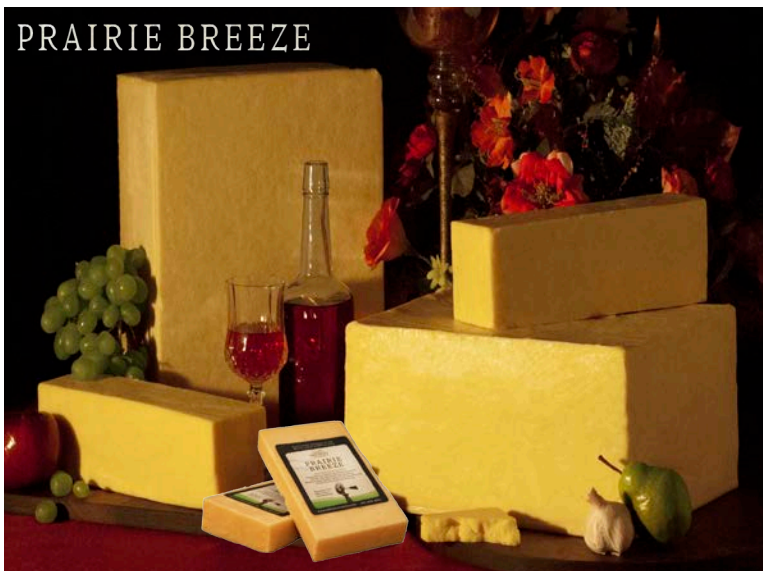
- US-640 Sweet Grass Dairy Green Hill 6x8 oz
- US-641 Sweet Grass Dairy Asher Blue 1x6 lb
- US-642 Sweet Grass Dairy Thomasville Tomme 1x5.5 lb



Milton Creamery Milton, IA

Milton Creamery is the result of a dream. A dream of doing something to help others in the agriculture world and beyond, adding value to the milk for dairy farmers, creating jobs in the local community and bringing you a product created with art and passion from Southeast Iowa.

- US-794 Milton Creamery Prairie Breeze Cheddar Block 1x40 lb
- US-795 Milton Creamery Prairie Breeze Cheddar Loaves 2x5 lb
- US-796 Flory'S Farm Truckle 1x20 lb



PRAIRIE BREEZE



Maytag Dairy Newton, IA

In 1941, Maytag Dairy Farms began producing its world famous blue cheese in the heartland of America, with milk from a prize-winning herd of Holstein cattle. E.H. Maytag, son of the founder of the famous appliance firm, had established this herd of show cattle in 1919. During the 1930s, the Maytag Holsteins gained fame in competition across the North American continent.

US-036 Blue Maytag 8x4 lb
 US-038 Maytag Blue Crumbled 6x5 lb



Capriole Goat Cheeses Greenville, IN

Capriole differentiates itself by the supreme quality of their cheeses which include fresh, aged, and surface ripened masterpieces. With a perfect balance of old world respect and new world innovation, Capriole consistently pleases the palate and cheese board alike.

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| US-583 | Capriole Goat Cheese Piper's Pyramide | 6x10 oz |
| US-584 | Capriole Goat Cheese O'Banon | 12x6 oz |
| US-585 | Capriole Goat Cheese Old Kentucky Tomme | 1x5 lb |
| US-586 | Capriole Goat Cheese Mont St. Francis | 2x1 lb |
| US-587 | Capriole Goat Cheese Wabash Cannonball | 6x4 oz |
| US-588 | Capriole Goat Cheese Crocodile Tear | 6x4 oz |
| US-589 | Capriole Goat Cheese Sofia | 3x1 lb |
| US-598 | Capriole Goat Cheese Julianna | 2x1.3 lb |
| US-590 | Capriole Fresh Hearts With Pink Peppercorns* | 6x6 oz |
| US-597 | Capriole Fresh Hearts With Bourbon & Chocolate* | 6x6 oz |



Great Hill Dairy Marion, MA

Great Hill Dairy is located in Marion, Massachusetts on the shores on Buzzards Bay. Their milk comes from Guernsey cows which are all locally sourced. Their signature cheese, Great Hill Blue is an internally ripened blue that is made with raw, unhomogenized milk which results in a full flavored and smooth tasting cheese. It is slightly more dense in consistency than typical blue cheese and the curd has a natural yellow hue.

US-171 Great Hill Blue 1x5 lb



The Wild Pea Randallstown, MD

Each batch of The Wild Pea Hummouos is carefully tended to and each flavor artfully achieved with fresh ingredients found locally as well as exotics from around the world. The Wild Pea is family owned and operated and prides itself on their wide array of flavors and health benefits. Whether they are serving their local farmers markets or customers across the country, every batch is hand crafted to perfection.

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| US-1081 | The Wild Pea Hummouos Asian Fire | 12x8.5 oz |
| US-1082 | The Wild Pea Hummouos Black Truffle | 12x8.5 oz |
| US-1083 | The Wild Pea Hummouos Cinnamon Raisin | 12x8.5 oz |
| US-1084 | The Wild Pea Hummouos Curry | 12x8.5 oz |
| US-1085 | The Wild Pea Hummouos Honey Sesame | 12x8.5 oz |
| US-1086 | The Wild Pea Hummouos Old Bay | 12x8.5 oz |
| US-1087 | The Wild Pea Hummouos Pineapple Jalapeno | 12x8.5 oz |
| US-1088 | The Wild Pea Hummouos Vampire Slayer | 12x8.5 oz |



FireFly Farms Accident, MD

Located in Accident, Maryland, the cheeses are produced using agriculturally sustainable, locally sourced fresh goat's milk. Only time-honored, traditional methods of goat cheese making take place on the farm. Each and every cheese is artfully handcrafted, offering distinguished flavor, the perfect texture and beautiful aesthetics for any cheese plate. FireFly has won awards nationally and internationally, all with keeping true to their regional flavors of the mountains of the Maryland Allegheny Plateau.

- US-277 Fire Fly Merry Goat Round 6x9 oz
- US-278 Fire Fly Cabra La Mancha 1x4 lb
- US-279 Fire Fly Mountain Top Blue 6x9 oz



Chamon Winthrop, ME

Chamon Gourmet Cheese Spreads are the crème de la crème, they always use fresh ingredients. Chamon Cheese Spreads has a twenty-five plus year history as an outstanding product.

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| US-090 | Chamon Spread G&H | 2x5 lb |
| US-095 | Chamon Spread Bacon & Horseradish | 2x5 lb |
| US-096 | Chamon Spread Horseradish Leek | 2x5 lb |
| US-098 | Chamon Spread Jalapeno Cheddar | 2x5 lb |
| US-099 | Chamon Spread Smoked Salmon | 2x5 lb |
| US-113 | Chamon Spread Smoked Sun Dried | 2x5 lb |
| US-115 | Chamon Spread Shrimp Scampi | 2x5 lb |
| US-116 | Chamon Spread Crabmeat Cocktail | 2x5 lb |
| US-117 | Chamon Spread Cucumber & Onion | 2x5 lb |
| US-118 | Chamon Spread Spinach Florentine | 2x5 lb |
| US-119 | Chamon Spread Chive | 2x5 lb |
| US-120 | Chamon Spread Spring Vegetable | 2x5 lb |
| US-1130 | Chamon Spread Smoked Salmon Cups | 6x7 oz |
| US-1131 | Chamon Spread Crabmeat Cocktail Cups | 6x7 oz |
| US-1132 | Chamon Spread Cucumber & Onion Cups | 6x7 oz |
| US-1133 | Chamon Spread Shrimp Scampi Cups | 6x7 oz |
| US-1134 | Chamon Spread King Crab Creole Cups | 6x7 oz |
| US-1135 | Chamon Spread Smoked Sun-dried Tomato Cups | 6x7 oz |
| US-1136 | Chamon Spread Smoked Jalapeno Cheddar Cups | 6x7 oz |
| US-1138 | Chamon Spread Smoked Buffalo Blue Cups | 6x7 oz |



5 Spoke Creamery Port Chester, NY

5 Spoke Creamery is located in Goshen, New York and only uses high quality raw milk produced from free range grass-fed cows. The cows diet consists of a variety of grasses, herbs, flowers, and weeds each of which contributing to the rich flavors of milk. Inspired by their passion for bicycling and balance of a healthy lifestyle, 5 Spoke renovated a 100 year old dairy with a mission to making superior tasting, small batch raw milk cheeses.

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| US-454 | 5 Spoke Creamery Herbal Jack | 11-12x7 oz |
| US-455 | 5 Spoke Creamery Redmond Cheddar | 11-12x7 oz |
| US-457 | 5 Spoke Creamery Welsh Cheddar | 11-12x7 oz |
| US-447 | 5 Spoke Creamery Herbal Jack Block | 1x5 lb |
| US-448 | 5 Spoke Creamery Redmond Cheddar Block | 1x5 lb |
| US-449 | 5 Spoke Creamery Welsh Cheddar Block | 1x5 lb |
| US-456 | 5 Spoke Creamery Tumbleweed 12Months | 1x10 lb |
| US-459 | 5 Spoke Creamery Talcott | 1x9 lb |
| US-446 | 5 Spoke Creamery Crawford Half Wheels | 2x11 lb |



Cherry Glen Farm Boys, MD

Cherry Glen Farm is a 100% Farmstead goat cheese production located in Boys, Maryland. The farm has 58 acres in the Montgomery County Agriculture Reserve with 4 breeds of goats grazing its pastures: Alpine, La Mancha, Saanen, and Toggenburgh. They raise all show quality-milking dairy goats and win awards yearly with their prize herds. All cheese is made with vegetable rennet making all Cherry Glen has to offer Vegetarian friendly!

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| US-256 | Cherry Glen Triangle Gold | 8x5 oz |
| US-257 | Cherry Glen Monocacy Silver Goat Cheese | 6x5 oz |
| US-258 | Cherry Glen Monocacy Ash Goat Cheese | 6x5 oz |
| US-259 | Cherry Glen Monocacy Chipotle Goat Cheese | 6x5 oz |



Rogue Creamery Central Point, OR

Located in southern Oregon's Rogue River Valley. The animals are bred to produce the perfect milk for cheese making - rich in protein and butterfat. Because they are pasture grazed for much of the year, the milk is supremely flavorful and ideal for producing our award winning cheeses. All Rogue Creamery cheeses are released when aged to perfection. All cheeses made by Rogue Creamery are rbst, rbgh and antibiotic free. Their entire line of blue cheeses are all gluten free. Multi year award winners at American Cheese Society, World Cheese Awards, etc.

| | | |
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| US-086 | Rogue Caveman Blue Cheese | 1x5 lb |
| US-094 | Rogue Crater Lake Blue | 1x5 lb |
| US-378 | Rogue Oregonzola Blue Cheese | 1x5 lb |
| US-379 | Rogue Echo Mountain Blue | 1x5 lb |
| US-548 | Rogue Cacow Belle* | 6x10x8 oz |
| US-827 | Rogue Oregon Blue | 1x5 lb |
| US-828 | Rogue River Blue Cheese* | 1x5 lb |
| US-830 | Rogue River Blue Reserve* | 1x5 lb |
| US-831 | Rogue Smokey Blue Cheese | 6x4 lb |
| US-829 | Rogue Blue Heaven Cheese Powder* | 1x5 lb |
| US-832 | Rogue Brutal Blue | 1x5 lb |
| US-833 | Rogue Mount Mazama Cow/Goat Milk Blend | 1x10 lb |



Beecher's Handmade Cheese

Seattle, WA & New York City, NY

Beecher's was established in 2002 by Kurt Beecher Dammeier with milk sourced from only one local farmer in Duvall, WA. Their milk is free of hormones, hydrogenated oils, and preservatives and they pride themselves to have cheeses that are handcrafted in a traditional methods that showcase the full flavor and purity of their milk. Their cheeses have won "Best in Show" at the American Cheese Society in 2013 and continue delight.

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| US-1066 | Beecher's No Woman Pre-Cuts | 20x6-8 oz |
| US-1067 | Beecher's Flagship Pre-Cuts | 20x6-8 oz |
| US-1068 | Beecher's Marco Polo Pre-Cuts | 20x6-8 oz |
| US-1069 | Beecher's Dutch Hollow Dulcet Pre-Cuts | 20x6-8 oz |
| US-1060 | Beecher's No Woman | 2x5 lb |
| US-1061 | Beecher's Flagship | 2x5 lb |
| US-1062 | Beecher's Marco Polo | 2x5 lb |
| US-1063 | Beecher's Dutch Hollow Dulcet | 2x5 lb |
| US-1055 | Beecher's Flagship Reserve* | 1x16 lb |
| US-1056 | Beecher's Yule Kase* | 1x16 lb |
| US-1057 | Beecher's Original Crackers | 12x5 oz |
| US-1058 | Beecher's Honey Hazelnut Crackers | 12x5 oz |
| US-1059 | Beecher's Flagship Crackers | 12x5 oz |



Sartori Company Plymouth, WI

Sartori is a fourth generation family run business and was opened in 1939 by Paolo Sartori and Louis Rossini in Plymouth, Wisconsin. Jim Sartori has continued the legacy of his family by making award winning cheeses that have won national and international awards.

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| US-902 | Sartori Bellavitano Asiago Espresso | 1x20 lb |
| US-903 | Sartori Sarvecchio Parmesan | 1x20 lb |
| US-904 | Sartori Rosemary Asiago Cheese | 1x20 lb |
| US-905 | Sartori Bellavitano Balsamic Cheese | 1x20 lb |
| US-909 | Sartori Peppermint Bellavitano Cheese | 1x20 lb |
| US-900 | Sartori Bellavitano Citrus Ginger Cheese | 1x20 lb |
| US-901 | Sartori Bellavitano Chai Cheese | 1x20 lb |
| US-908 | Sartori Bellavitano Merlot Cheese | 1x20 lb |
| US-906 | Sartori Family Heirloom 18 Month Bella Vitano* | 2x5 lb |



Vermont Creamery

Websterville, VT

The creamery is located in Websterville, Vermont and is owned by Alison Hooper and Bob Reese. Their partnership started in 1984 and has grown to support a network of 17 family goat farms which provide milk that meets the highest stand of purity. Their cheeses and won national and international awards and have set the standard for artisan domestic goat cheese production.

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| US-976 | Vermont Creamery Goat Logs Plain | 12x4 oz |
| US-943 | Vermont Creamery Goat Logs with Herbs | 12x4 oz |
| US-944 | Vermont Creamery Goat Logs with Pepper | 12x4 oz |
| US-977 | Vermont Creamery Goat Logs Plain | 12x8 oz |
| US-978 | Vermont Creamery Goat Logs Plain | 12x10.5 oz |
| US-963 | Vermont Creamery Creme Fraiche | 12x8 oz |
| US-962 | Vermont Creme Fraiche With Madagascar Vanilla | 12x8 oz |
| US-969 | Vermont Creamery Creme Fraiche Bulk | 2x4.75 lb |
| US-966 | Vermont Creamery Mascarpone | 12x8 oz |
| US-972 | Vermont Creamery Mascarpone 16oz Cups | 6x16 oz |
| US-964 | Vermont Creamery Quark | 6x8 oz |
| US-967 | Vermont Creamery Fromage Blanc | 6x8 oz |
| US-949 | Vermont Creamery Creamy Goat Cheese Bulk | 2x5 lb |
| US-979 | Vermont Creamery Cremont Double Cream Cheese | 6x5 oz |
| US-968 | Vermont Creamery Coupole | 6x6.5 oz |
| US-983 | Vermont Creamery Bijou | 6x(2x2 oz) |
| US-939 | Vermont Creamery Bijou Foodservice* | 15x2 oz |
| US-984 | Vermont Creamery Bonne Bouche | 6x4 oz |
| US-985 | Vermont Creamery Creamy Goat Cheese Classic Cup | 6x4 oz |
| US-986 | Vermont Creamery Creamy Goat Chz Red Pepper Cups | 6x4 oz |
| US-987 | Vermont Creamery Creamy Goat Chz Olive & Herb Cup | 6x4 oz |
| US-988 | Vermont Creamery Fresh Crottin* | 12x2.5 oz |
| US-990 | Vermont Creamery Crumbled Goat Cheese Original | 12x4 oz |
| US-991 | Vermont Creamery Crumbled Goat Cheese Tomato/Basil | 12x4 oz |
| US-992 | Vermont Creamery Crumbled Goat Cheese Apricot | 12x4 oz |
| US-993 | Vermont Crumbled Goat Cheese Cranberry/Tarragon | 12x4 oz |
| US-961 | Vermont Creamery Sea Salt & Maple Butter | 12x4 oz |
| US-965 | Vermont Cultured Lightly Salted Butter Roll | 12x1 lb |
| US-973 | Vermont Creamery Sea Salt Roll | 12x4 oz |
| US-974 | Vermont Creamery Unsalted Butter Rolls* | 6x8 oz |
| US-975 | Vermont Creamery Lightly Salted Butter Rolls* | 6x8 oz |
| US-989 | Vermont Creamery Sea Salt Basket Butter* | 6x6 oz |



Vermont Farmstead Cheese Company

South Woodstock, VT

All cheeses made at Vermont Farmstead are made in small batches at their facility in South Woodstock, Vermont. As a true farmstead, they use only the milk from their herd which is a mix of 5 breeds: Holstein, Jersey, Ayrshire, Brown Swiss, and Milking Shorthorn. Recently Vermont Farmstead has combined with Whitney's Castleton Crackers to provide an all-natural cracker that is baked and then cracked by hand. Perfectly complimenting their award winning cheeses such as Lille and Governor's Cheddar, Castleton's can be enjoyed in 8 different varieties

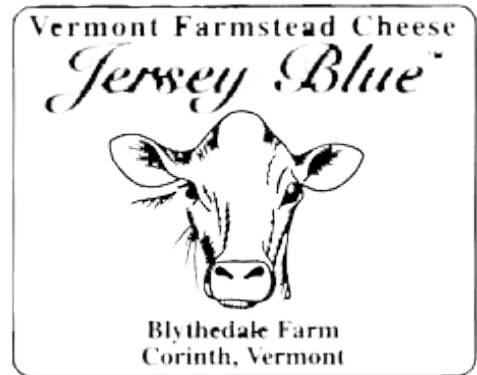
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| US-770 | Vermont Farmstead Lille Coulommiers | 12x7 oz |
| US-771 | Vermont Farmstead Governor's Cheddar | 12x7 oz |
| US-772 | Vermont Farmstead Alehouse Cheddar | 1x10 lb |
| US-1100 | Castleton Windham Wheat Crackers | 12x6 oz |
| US-1101 | Castleton Multi-Seed Rye Crackers | 12x6 oz |
| US-1102 | Castleton Richmond Rosemary Crackers | 12x6 oz |
| US-1103 | Castleton Toasted Sesame Graham Crackers | 12x6 oz |
| US-1104 | Castleton Governor's Cheddar Crackers | 12x6 oz |
| US-1105 | Castleton Alehouse Cheddar Crackers | 12x6 oz |
| US-1106 | Castleton Middlebury Maple Crackers | 12x6 oz |
| US-1107 | Castleton Putney Pumpkin Crackers | 12x6 oz |



Blythedale Farm Corinth, VT

Blythedale's cheeses are made from whole milk from a single herd of about 40 Jersey cows. Each cheese is handcrafted and hand ladled and uses microbial rennet to create vegetarian.

- US-872 Blythedale Vermont Brie* 6x7 oz
 US-873 Blythedale Vermont Camembert* 6x7 oz



Cobb Hill Cheese Hartland, VT

In the year 2000 cheese making began at Cobb Hill, an intentional cohousing community in Hartland, Vermont. Cobb Hill Cheese produces 2 types of farmstead artisan cheese in small batches. Their cheese makers follow the age-old process of heating milk, adding lactic bacteria and vegetable rennet, hand stirring the curd, hooping and pressing.

- US-959 Cobb Hill Ascutney Mountain Aged 7-8 Months 4x9 lb



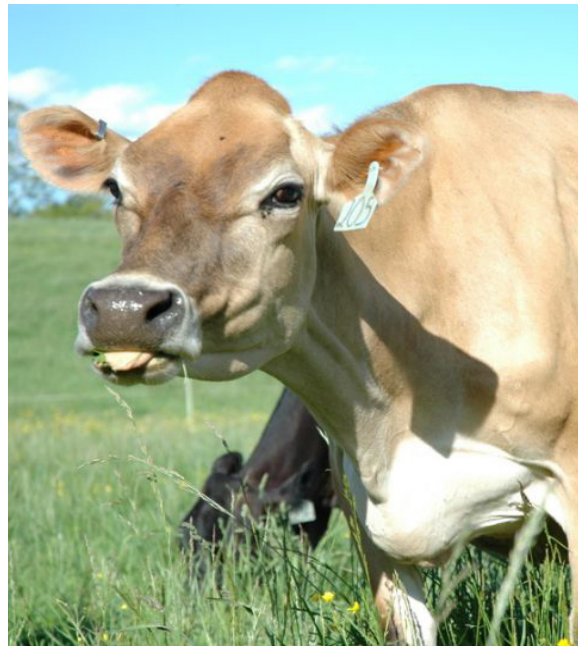
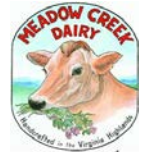
Meadow Creek Dairy

Galax, VA

In the mountains of Galax, Virginia Meadow Creek Dairy was established in 1980. At an elevation of 2,800 feet, Meadow Creek takes advantage of the natural pure water, clean air and deep soils which are the ideal environment for diverse pastures. This family is dedicated to providing their customers with a full flavored, healthy, ecologically friendly cheese.

- US-309 Meadow Creek Grayson 4x5 lb
- US-310 Meadow Creek Appalachian 2x9 lb
- US-311 Meadow Creek Mountaneer 2x14 lb

Meadow Creek Dairy



Grafton Village Cheese

Brattleboro, VT

Grafton Village Cheese was founded in 1892 as the Grafton Cooperative Cheese Company, which converted surplus milk from local dairy farmers into cheese. Today, Grafton Village Cheese handcrafts artisanal, aged cheddar cheese that is recognized for its quality and taste on a worldwide scale. They only use premium milk from small Vermont family farms and handcraft our cheeses in small batches.

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| US-330 | Grafton Cheddar Aged One Year | 1x10 lb |
| US-315 | Grafton Cheddar Aged One Year Red Wax Weels | 12x8 oz |
| US-928 | Grafton Cheddar Aged One Year Red Wax Bars* | 24x4 oz |
| US-331 | Grafton Cheddar Aged Two Years | 1x10 lb |
| US-930 | Grafton Cheddar Aged Two Years Bars* | 12x8 oz |
| US-318 | Grafton Cheddar Aged Two Years Wheels | 12x8 oz |
| US-929 | Grafton Cheddar Aged Two Years Bars* | 24x4 oz |
| US-332 | Grafton Cheddar Aged Three Years | 1x10 lb |
| US-333 | Grafton Cheddar Aged 4 Years | 1x10 lb |
| US-329 | Grafton Cheddar Aged 4 Years Black Cryovac Bars* | 12x8 oz |
| US-313 | Grafton Extra Mature Cheddar Aged Five Years* | 1x10 lb |
| US-334 | Grafton Maple Smoked Cheddar | 2x5 lb |
| US-316 | Grafton Maple Smoked Cheddar Wheels | 12x8 oz |
| US-926 | Grafton Maple Smoked Cheddar Bars* | 24x4 oz |
| US-339 | Grafton Smoked Chili Cheddar Loaf | 2x5 lb |
| US-340 | Grafton Smoked Chili Cheddar Bricks | 6x1 lb |
| US-341 | Grafton Smoked Chili Cheddar Bars | 12x8 oz |
| US-320 | Grafton Garlic Cheddar Raw Milk* | 2x5 lb |
| US-932 | Grafton Garlic Cheddar Raw Milk Bars* | 24x4 oz |
| US-321 | Grafton Sage Cheddar Raw Milk* | 2x5 lb |
| US-927 | Grafton Sage Cheddar Raw Milk Bars* | 24x4 oz |
| US-933 | Grafton Vermont Leyden* | 1x22 lb |
| US-018 | Grafton Clothbound Cave Aged Cheddar | 1x20 lb |
| US-931 | Grafton Queen of Quality Clothbound* | 1x20 lb |



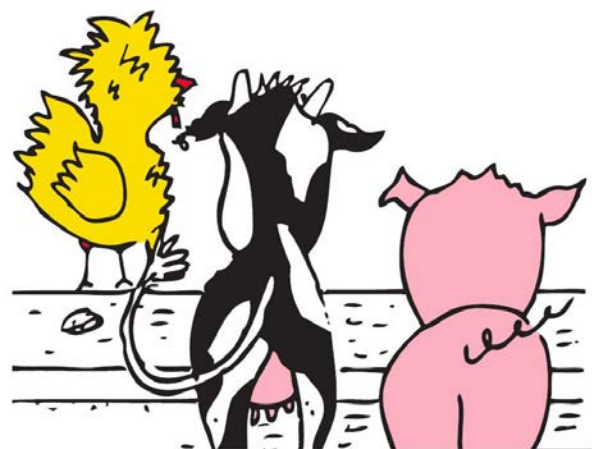
VT Made Richard's Sauces St. Albans, VT

In the early 1990s, inventor and self made chef Richard Jr. set about making a thicker and zestier sauce than already existed on the market. Using a converted maple sugar pan he came up with a recipe for a truly satisfying hot and mild barbecue sauce, unique in flavor and rich in texture. A family affair since its inception, today the sauces are still made in the family's ancestral homestead by new family members.

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| US-895 | Richard's Sauces Vegan Barbecue Sauce | 12x20 oz |
| US-896 | Richard's Sauces Mild Barbecue Sauce | 12x20 oz |
| US-897 | Richard's Sauces Hot Barbecue Sauce | 12x20 oz |
| US-898 | Richard's Sauces Hottest Barbecue Sauce | 12x20 oz |
| US-899 | Richard's Sauces Hot Sauce | 12x5 oz |



RICHARD'S
BARBECUE SAUCE
VERMONT MADE



Vermont Smoke & Cure Hinesburg, VT

For Vermont Smoke & Cure, fine smoking continues the tradition of craftsmanship Vermonters are famous for. They craft their meats in small batches according to recipes grown from their Vermont history and have been producing meats for over 50 years. The combination of time tested recipes and decades of experience result in meats that are bursting with flavor that you won't be able to find anywhere else.

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| US-572 | Vermont Smoke & Cure Realsticks Cracked Pepper | 2x24x1 oz |
| US-573 | Vermont Smoke & Cure Realsticks Chipotle | 2x24x1 oz |
| US-574 | Vermont Smoke & Cure Realsticks BBQ | 2x24x1 oz |
| US-578 | Vermont Smoke & Cure Turkeysticks Ancho | 2x24x1 oz |
| US-579 | Vermont Smoke & Cure Turkeysticks Honey Mustard | 2x24x1 oz |
| US-580 | Vermont Smoke & Cure Turkeysticks Uncured Pepperoni | 2x24x1 oz |
| US-575 | Vermont Smoke & Cure Smoked Pepperoni | 12x7 oz |
| US-576 | Vermont Smoke & Cure Traditional Summer Sausage | 12x7 oz |
| US-577 | Vermont Smoke/Cure Maple/Corn Uncured Sliced Bacon | 12x10 oz |
| US-581 | Abf Uncured Ham Maple Brined & Cob/Maple Smoked Quarters* | 6x2.5 lb |
| US-582 | Abf Uncured Ham Maple Brined & Cob/Maple Smoked Halves* | 4x5 lb |



Made from scratch in Vermont



*=Pre-Order Item

Creminelli Fine Meats Salt Lake City, UT

The Creminelli family has produced cured meats for as many generations as are known, as far back as 400 years. The Piedmont Region recognized the family salumificio for their artisanal excellence and designated them certified producers of several protected regional specialties which they produce alongside over 100 other Italian cured meat specialties. In 2006, Cristiano Creminelli left the family salumificio to his brother and brought the family specialties to America. The purpose of Creminelli Fine Meats is to offer Americans regional Italian meat specialties and exciting new culinary experiences.

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| US-1020 | Creminelli Barolo Salami | 9x6 oz |
| US-1021 | Creminelli Casalingo Salami | 9x5.5 oz |
| US-1022 | Creminelli Sopressata Salami | 9x5.5 oz |
| US-1023 | Creminelli Tartufo Salami | 9x6 oz |
| US-1024 | Creminelli Wild Boar Salami | 9x5.5 oz |
| US-1025 | Creminelli Piccante Salami | 9x5.5 oz |
| US-1018 | Creminelli Milano Salami | 2x4.59 lb |
| US-1019 | Creminelli Finocchiona Salami | 2x5 lb |
| US-1026 | Creminelli Varzi Salami | 3x2.67 lb |
| US-1027 | Creminelli Felino Salami | 8x1.21 lb |
| US-1028 | Creminelli Calabrese Salami | 3x2.77 lb |





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