

EPICURE

PREPARE **for the** HOLIDAYS
with **ST. ALBANS CROCKS** p. 2

THE *Best* OF
AOP

kaltbach gruyere p. 22

société roquefort p. 36

CHECK OUT THIS MONTH'S DEMOS Page 48



Crème Fraîche

US-963 Crème Fraîche

(12x8oz)

\$26.99/CS

US-962 With Madagascar Vanilla

(12x8oz)

\$28.99/CS

Crème fraîche is a rich cultured cow's cream with a thick texture and a tart, slightly nutty flavor. Incredibly versatile, crème fraîche can be used as a base for dips and sauces, as an ingredient in baking, or as a simple topping for pies and soups. Unlike other cream based products, it won't curdle over high heat or separate when mixed with wine or vinegar.

US-966 Mascarpone

(12x8oz)

\$29.49/CS

Mascarpone is the magic ingredient in the Italian dessert Tiramisu. The fresh, high-quality Vermont cream from the local St. Albans Cooperative is cooked at a high temperature until it is thick, smooth and sweet. Use it as the base in a fruit tart, like the one pictured to the right. Find the recipe for Fresh Fruit Tart with Lemon Mascarpone Cream filling on VermontCreamery.com



“FONDUE needn't be fussy.”
-The Wall Street Journal

As featured in “The Wall Street Journal,” St. Albans is the best alternative for holiday fondue. This is a non-GMO Certified cheese as well as Vermont Creamery's first cheese made with 100 percent cow's milk.

Hand shaped and aged for eleven days, these delicate cheese disks are packaged in sturdy ceramic crocks and wrapped in breathable, perforated film. Even after packaging, St. Albans unique, wrinkled rinds continue to develop. The crock serves as an ideal vessel for baking; warm St. Albans in the oven for a decadent, silky fondue and serve with a sliced baguette or roasted fingerling potatoes.



St. Albans

US-938
(9x2.82oz)

\$31.99/CS

domestic artisanal

While the artisan, gourmet options from the United States haven't been around as long as traditional European cheeses, these newcomers are nothing to snub your nose at. Each and every one of these dairies, creameries and farms have just as much to offer as far as quality. What do they have that foreign imports don't? The connection to your customers. Try a cheese that was made in-state, one that gives back to the community or has a story you connect to.

Salami Chubs Coated in herbs.

US-480 Tuscan Herb

12x7oz - \$45.99/CS

US-481 Rosemary

US-483 Red Pepper

US-482 Italian Dry

US-484 Black Pepper

US-485 Combo Pack (24x7oz)

\$91.99/CS



US-487 Sliced Prosciutto (12x3oz)

\$35.99/CS

Bellentani Prosciutto is aged a minimum of 200 days on the bone, not as pieces of muscle molded under pressure and heat-treated. It is all natural; they use only pork and sea salt. Bellentani's goal is to create domestic prosciutto second to none.



US-1154 Teahive (10x4oz) *\$25.99/CS*

Rubbed with a blend of black tea and bergamot oil, Teahive has a sweet fragrance of orange blossoms.

Serving Suggestions: Shave TeaHive on a fennel salad for a real treat.

Beverage Pairings: Full-bodied, fruit-forward wines, Chardonnays, Pilsners and even chocolatey Stouts.



US-1155 Smoked Apple Walnut (10x4oz) *\$25.99/CS*

Smoked with red apples and walnut tree wood, this cheese has a subtle smokey flavor with a fine balance of sweet and nutty notes.

Serving Suggestions: Enjoy Apple Walnut Smoked with salami or on a chicken avocado sandwich.

Beverage Pairings: Pair with a dark ale, bourbon or a medium-bodied red wine.



MONTCHEVRE Goat Logs

12x10.5oz - \$41.99/CS
 US-150 Garlic & Herb
 US-149 Plain

12x8oz - \$38.99/CS
 US-137 Blueberry Vanilla
 US-138 Cranberry Cinnamon

12x4oz - \$20.99/CS
 US-146 Plain
 US-147 Garlic & Herb
 US-136 Fig & Olive
 US-148 Pepper
 US-154 Honey
 US-157 Cranberry & Cinnamon
 US-158 Peppadew
 US-159 Lemon Zest
 US-204 Blueberry Vanilla
 US-205 Tomato Basil
 US-336 Truffle **\$32.99/CS**
 US-135 Pumpkin **\$22.99/CS**
 US-145 Assorted **\$22.99/CS**



Organic Logs

Coeur De Chevre
 US-108 Garlic & Herb (12x4oz) **\$28.99/CS**
 US-160 Plain (12x4oz) **\$27.99/CS**
Chevre Fleurie
 US-091 Plain (8x6oz) **\$27.99/CS**

Crottin

18x3.5oz - \$25.99/CS
 US-088 Crottin
 US-089 Garlic & Herb
 US-092 4 Peppers
 US-093 Assorted



Goat Milk

US-153 Feta (12x7oz) **\$30.99/CS**
 US-156 Feta Crumbles (12x4oz) **\$22.99/CS**
 US-165 Cheddar (1x10lb) **\$6.99/LB**
 US-064 Chevre in Blue (1x5lb) **\$7.19/LB**
 US-104 Bucheron (2x2.2lb) **\$24.99/CS**
 US-152 Crumbles (2x2lb) **\$22.99/CS**



Rondin

2x2lb - \$21.99/CS
 US-193 White
 US-194 Garlic & Herb
 US-223 Cranberry **Pre Order Item**
 US-155 Honey



Cabrie Goat Brie

US-043 Full Size (2x2.2lb) **\$6.69/LB**
 US-161 Mini (6x4.4oz) **\$13.49/CS**





Crispbread

10x4.2oz - \$25.49 / CS

ND-998 Whole Grain & Sunflower/Sesame

ND-999 Pumpkin Seeds & Whole Grains



Flatbread

12x8.8oz - \$30.99 / CS

Biodynamic and organic flatbreads!

US-919 Rye

US-936 Spelt

Cracklebred

12x3.5oz - \$24.49 / CS

All four flavors are gluten free. The Cracklebreds are delicate treats that are fat free, low calorie and delicious.

US-915 Original

US-917 Multigrain

US-916 Tomato/Oregano US-918 Lentil & Chickpea

Natural Nectar





John W. Macy's CheeseSticks' snack business was launched from a small, leased storefront on New York's Lower East Side.

CheeseSticks

12x4oz - \$19.49 / CS

- US-850 Dijon Swiss
- US-845 Garlic Parmesan (12x4.5oz)
- US-851 Romano Garlic
- US-852 Original Cheddar
- US-863 Melting Parmesan *\$19.29/CS*
- US-855 Cheddar & Scallion



CheeseCrisps

12x5oz - \$19.99 / CS

- US-860 Asiago
- US-861 Melting Romano
- US-862 Sesame Gruyere (12x4oz) *\$19.49/CS*
- US-864 Chipotle Cheddar



And now try... SweetSticks!

12x5oz - \$19.49 / CS

- US-853 Cinnamon
- US-854 Chocolate





US-028 Sharp Cheddar (1x10lb) **\$4.69/LB**

US-050 Extra Sharp Cheddar (1x10lb) **\$4.99/LB**

This is sharp cheddar without the training wheels. Creamy white in color with an almost crumbly texture, it has a sophisticated citrusy tang. We like to say that it is an introduction to the "East Coast Cheddar Bite."

McCadam NY Cheddar

Established in Heuvelton, New York in 1876 by William McCadam; the McCadam cheese company is now a partner of Cabot Creamery.

US-232 Yellow Extra-Sharp 1x10lb - **\$4.89/LB**

US-233 White Extra-Sharp

**BROUGHT TO YOU BY
1,200 FARM FAMILIES**

Kaukauna Spreadable Cheese

US-055 Cheddar Color Tub (2x10lb) **\$58.99/CS**

The Sharp Cheddar gets its tangy flavor from real cheddar- just as Kaukauna has done since 1918. This is a versatile and delicious spreading cheese, now more spreadable than ever. The sharp cheddar can be stuffed into meatballs and burgers.



US-056 Cheddar White Tub (2x10lb) **\$58.99/CS**

The Garden Vegetable cheddar is not just vegetable "flavored," but made with real vegetables. Stuff turkey burgers or chicken with this cheese or pair with a tray of freshly cut vegetables.

US-057 Port Wine Tub (2x10lb) **\$58.99/CS**

Slice a baguette or toast up some crostini and top with this spread for a sophisticated yet simple appetizer or party snack.



Cheddar-Stuffed BBQ Meatballs

This recipe is perfect for tailgates and football parties. Prep the meatballs, throw them in a slow cooker and sit back while they cook. Find the full recipe on <http://www.kaukaunacheese.com/Recipes.aspx>.

5 Spoke Creamery Pre-Cuts

11-12x7oz - \$7.49/LB

US-454 Herbal Jack

A creamy and crumbly answer to English Cotswold. Made with a local mix of garlic and chives, Herbal Jack's delicately tangy and bright spring flavors set it apart from other cheddars. It is a fantastic melting cheese, bringing depth of flavor to traditional comfort foods like mac and cheese, tuna melts and burgers.

US-455 Redmond Cheddar

US-457 Welsh Cheddar

Reminiscent of traditional English Cheddar. It has the taste and smooth texture of what you would expect to find at farmer's markets or behind the counters at fine specialty foods stores.

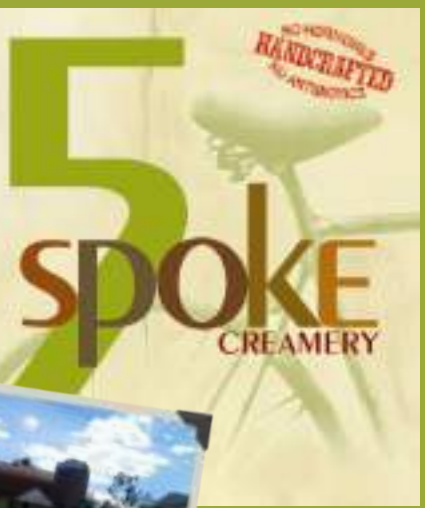
US-458 Porter

(1x5lb) **\$9.49/LB**

A lightly pressed, semi-hard wheel with pleasant buttery notes. Aged 3-4 months, Porter's interior is light golden-ivory with a rind that has an earthy aroma. Porter is 5 Spoke Creamery's take on the French Tomme de Savoie.

US-456 Tumbleweed Cave Aged 12 Months (1x10lb) **\$9.89/LB**

A cross between a Cantal Fermier (Le Salers) and an aged Cheddar, this semi-hard cheese shows its true form after 12 months in the cave. It has been described as an "elegant deep gold cheese, extremely well balanced, finishing with a touch of sweetness," (NY Times).



Welcome to the farm.

US-170 Original Blue (1x6lb) **\$8.49/LB**

Creamy layers of full flavor. All natural and made with raw milk, Original Blue is gluten-free and made with vegetarian rennet. It has sweet, fresh milk with a medium-to-strong punch of blue flavor.

A perfect blue cheese for salads, dressings and dips or in a sauce for a steak and grilled vegetables. Pairs well with sparkling wine, sweeter white wines, and full-bodied reds such as Syrah and Cabernet.

US-176 Bay Blue (1x6lb) **\$10.49/LB**

Inspired by the sheer natural beauty of the coastal climate and locale surrounding Point Reyes Farmstead. Bay Blue is a rustic-style blue cheese reminiscent of Stilton. It is known for its mellow flavor and sweet, salted-caramel finish. It has a fudgy texture with a natural rind.



POINT REYES



FARMSTEAD CHEESE COMPANY



Country Queen

US-800 Blocks (2x5lb) \$8.29/LB

Country Queen is a raw goat's milk cheddar that is both nutty and sweet with a crunch from crystals. It is also safe for vegetarians.



Prairie Breeze

US-794 Block (1x40lb) \$6.89/LB

US-795 Loaves (2x5lb) \$7.39/LB

Prairie Breeze is Milton Creamery's twist on a well-aged white Cheddar style cheese. It is aged for a minimum of 9 months, made with vegetarian rennet and has no added color. Sweeter than your typical cheddar, with lots of flavor; crumbly yet creamy, with a little crunch from calcium crystals that develop during aging.



Les Trois Petits Cochons Greenwich Village, New York



Rillettes

US-726 Duck (6x7oz) \$36.99/CS

US-694 Porc (6x7oz) \$22.99/CS

Rillettes are similar to pate. The meat is cubed or chopped, salted and cooked until very tender. Then the meat is shredded and cooled to form a paste with fat.



Duck foie gras, duck liver and duck meat elegantly combined, then sweetened with fresh grapes, raisins and Sauternes wine.

Mousse with

US-688 Foie Gras (6x8oz) \$36.99/CS

US-724 Mousse (2x3lb) \$11.99/LB

US-737 Retail (6x6.5oz) \$123.99/CS

Foie Gras de Canard

Pre Order Items



Sartori Wheels

1x20lb - \$7.89/LB



US-900 Citrus Ginger

No need to travel to the South Pacific to be immersed in the flavors of citrus, ginger and a hint of sesame. Escape with this creamy BellaVitano and savor the lingering spice.



US-904 Rosemary Asiago

Rosemary provides the perfect savory high note for this rich, nutty and fruity taste sensation. A gold-medal winner of the World Championship Cheese Contest.



US-901 Chai

East meets west in this exotic pairing with the spiciness of Chai and the creamy and sweet BellaVitano. Proof that cheese can bridge together any hemisphere.



US-905 Balsamic

The sweet, nutty, fruity flavors of BellaVitano become even more desirable when blessed with a few drops of Modena balsamic vinegar.



US-902 Espresso

They hand-rub freshly roasted espresso into sweet, sugary BellaVitano wheels aged to creamy perfection. Won a gold medal at the 2016 International Cheese Awards.



US-907 Black Pepper

The fruit of the black pepper vine, used since antiquity in European cuisine, is present here to accent the rich, nutty and creamy BellaVitano.



US-903 Parmesan

The Sartori Parmesan is fruity, with hints of lightly roasted caramel and aged to crumbly perfection. Won the 2016 Global Cheese Awards for Best USA Cheese.



US-908 Merlot

By wedding rich, creamy cheese to the berry and plum notes of Merlot, Sartori has created a beautiful marriage of flavors. Won a Gold Medal at the 2016 International Cheese Awards.



Organic Jack Wedges

US-393 Traditional

8x6oz - \$24.49/CS

US-394 Garlic & Herb

Balances the right amount of garlic flavor with a clean, herbaceous aroma.

US-395 Jalapeno

Made with organic peppers, Jalapeno is bold and spicy, yet creamy and light.

US-396 Smoked

Smokehouse is light on the palate yet smoky in flavor.

US-397 Baby Bella Mushroom

An exceptional combination of an earthy aroma and a mild flavor.

Made with the highest-quality fresh, organic cow's milk produced from Northern California Dairies, Sierra Nevada's ultra-creamy Organic Jack cheese will leave you swooning. Its mild flavor and naturally smooth texture enables them to make it in four varieties: Garlic & Herb, Smokehouse, Jalapeno and Baby Bella Mushroom.





Truffle Cheddar

US-342 Raw Milk (2x5lb) **\$6.29/LB**

A delicate balance between the earthy flavors of truffle and the smooth, rich bite of Grafton Vermont cheddar. An ideal cheese for cooking or as the centerpiece on a cheese board. Handmade using premium, unpasteurized, hormone-free milk from small local family farms.

A Vermont Tradition Since 1892.

Grafton Cheddar Aged 2 Years

Grafton's signature cheddar has earned national acclaim for its mellow tartness, creamy mouthfeel and unforgettable individuality. Their most honored cheese.

US-331 Bulk (1x10lb) **\$5.69/LB**

US-930 Bars (12x8oz) **\$57.99/CS**

US-929 Bars Mini (24x4oz) **\$64.99/CS**

US-318 Wheels (12x8oz) **\$57.99/CS**



GREEN MOUNTAIN STATE
DELICIOUS CHEESE

Grafton Village Cheese
Grafton, VT



Havarti

1x9lb

They took the best Wisconsin had to offer and made it creamier. Traditional cheesemaking methods, fresh milk from local family farms and premium ingredients.



US-1050 Chipotle **\$3.99/LB**

US-1052 Original **\$3.39/LB**

US-1053 Dill **\$3.59/LB**

US-130 Horseradish/Chive **\$3.99/LB**



US-567 Bermuda Triangle (3x16oz) **\$13.99/LB**

Created with the chef in mind, the distinctive triangular shape and layer of edible black ash offers unique portion control and presentation options. Tart and tangy with intense pepper notes, the perfect cheese for any rind lover.

US-562 Lambchopper (1x10lb) **\$13.99/LB**

Aged just 3-6 months, this cheese develops a buttery color and smooth texture. Serve melted with sauteed mushrooms and polenta for a delicious dish!



Capriole



US-583 Piper's Pyramide (6x10oz) **\$18.99/LB**



US-584 O'Banon (12x6oz) **\$105.99/CS**



US-587 Wabash Cannonball (6x4oz) **\$37.99/CS**

Haystack Mountain Goat Cheese



US-656 Camembert (6x8oz) **\$38.99/CS**



US-657 Buttercup (1x8lb) **\$11.49/LB**



US-654 Snowdrop (6x7oz) **\$33.99/CS**



US-653 Mountain Peak (6x7oz) **\$33.99/CS**



US-655 Aspen Ash (1x1.5lb) **\$13.49/LB**

Carr Valley Cheese

14x100oz - \$6.49/LB

US-1214 Bread Cheese

US-1215 Garlic Bread Cheese

Baked before packaging for a nice brown crust. Best served warm, microwaved or sauteed.



Cherry Glen

US-256 Triangle Gold

(8x5oz)

\$13.99/LB



Monocacy

6x7oz - \$11.99/LB

US-257 Silver

US-258 Ash

US-259 Chipotle

FireFly Farms

US-279 Mountain Top Blue

(6x9oz)

Surface-ripened blue and white mold pyramid. This cheese ages from its rind inward and grows progressively softer and creamier as it ripens.



\$12.39/LB

US-277 Merry Goat Round

(6x9oz)

Surface-ripened goat's milk round.

\$12.39/LB



US-278 Cabra La Mancha (1x4lb)

\$11.89/LB

An earthy, flavorful orange colored rind develops around a semi-soft cheese body. Aged for 10 weeks.

Lioni Latticini

US-398 Fresh Mozzarella Hand Wrapped (12x1lb)

Lioni's all-natural fresh mozzarella is made from 100 percent whole cow's milk. Delicate, moist and smooth.

\$3.89/LB

US-399 Burrata con Panna (6x8oz)

Fresh mozzarella filled with a light and creamy panna di latte.

\$21.99/CS



Meadow Creek Dairy

US-309 Grayson (4x5lb) **\$11.49/LB**

US-311 Mountaneer (1x14lb) **\$12.29/LB**

Rogue Creamery Blues

1x5lb

US-086 Caveman Blue

\$14.49/LB

Rich and complex with slight vanilla tones and a buttery texture.

US-094 Crater Lake Blue

\$14.59/LB

This robust blue has a silky paste bright with flavors of sweet cream, red fruit, with a sharp finish.

US-827 Oregon Blue

\$10.69/LB

Aged at least 90 days in their Roquefort cave, it is an approachable blue.

Nettle Meadow

US-1223 Kunik Button (6x9oz)

\$15.99/LB

US-1224 Kunik Mini (9x4oz)

\$37.49/CS

Kunik is their triple creme wheel made from goat's milk and Jersey cow cream. It has a white rind and a tangy buttery flavor. It was the 2010 Triple Creme Blue Ribbon Winner at the ACS Show.



US-1225 Three Sisters (6x8oz)

\$14.79/LB

Made from a combination of sheep, goat and cow's milk. Three Sisters has a complex flavor, firm texture and bloomy rind. It was a 2012 ACS Mixed Milk Open Category winner.



US-177 Toma (1x9lb)

All natural pasteurized, semi-hard table cheese with a natural rind. Creamy, buttery with a grassy tang.

\$9.19/LB



Point Reyes Farmstead

US-378 Oregonzola Blue

\$14.59/LB

Smooth texture with a bouquet of fruit, sweet cream and tangy flavors.

US-379 Echo Mountain Blue

\$15.49/LB

Flavor is crisp, clear and complex in its subtle hint of goat's milk.

US-829 Smokey Blue

\$12.49/LB

Sweet cream flavors and caramel notes balance earthy flavors of smoke and hints of roasted nuts.



Vermont Creamery

Goat Logs

12x4oz - \$27.99/CS

US-943 Herbs

US-976 Plain

US-944 Pepper

Sierra Nevada Cheese Company

Graziers Raw Milk

12x8oz - \$40.99/CS

Their Graziers are naturally higher in omega 3s and CLAs. Their creamy texture is still light on the palate. The cheddar varieties feature distinct cheddar flavors with a twist.

US-553 Monterey Jack

US-554 Jalapeno Jack

US-555 White Cheddar Medium

US-556 White Cheddar Sharp \$41.99/CS



Vermont Smoke and Cure

48x1oz - \$44.99/CS

Realsticks

US-572 Cracked Pepper

US-573 Chipotle

US-574 BBQ

Turkeysticks

US-578 Ancho

US-579 Honey Mustard

US-580 Uncured Pepperoni

VERMONT SMOKE & CURE





Mt VIKOS®

The Taste of Tradition.



Mt Vikos brings the tastes and traditions of the Greek countryside to your table. From free-range herds to sun-drenched orchards, Mt. Vikos cheeses and spreads are handcrafted in old world tradition with the very best ingredients. The primary reason Mt. Vikos cheeses taste great is the quality and freshness of their milk. All milk used in making their cheese is a blend of sheep and goat's milk. The herds are free-ranging, grazing on the hillsides, eating wild grasses, herbs, wildflowers and local vegetation. Since the animals are outside, there is no reason to give them any antibiotics or hormones. The shepherds who tend the herds do the actual milking. The fresh milk is brought to the dairy where it is pasteurized and made into cheese the very next day. They do not use calcium chloride in their cheeses as a stabilizer or binder. The milk is fresh, herbal and clean.

MEDITERRANEAN SPREADS \$20.99/CS

Meze is Greek for appetizer or small plates of food, and all of these delicious spreads can be used that way. Traditionally, several different flavorful dishes are served at the beginning of the meal (and also can be the meal by themselves!). One purpose of the meze is to create a backdrop for which social gathering takes place, little plates of enticing spreads and dishes are shared by everyone at the table.

ARTISAN CHEESES

Barrel Aged Feta

- GR-050 Loaves in Brine (1x8lb) **\$54.99/CS**
- GR-053 Portions (6x6oz) **\$19.99/CS**

Barrel-Aged Feta Cheese is creamy-crumbly and has a bit more complexity from the long barrel-aging, picking up more depth of flavor.

Traditional Feta

- GR-051 Portions (12x7oz) **\$36.99/CS**
- GR-052 Block (2x4.4lb) **\$54.99/CS**

Traditional Feta Cheese is creamy, almost sweet (from the fresh milk), with a slight tang. The cheese is not overly salty or harsh as most feta they have tasted.

Kasseri

- GR-054 Portions (6x6oz) **\$23.99/CS**

Kasseri Cheese is a semi-hard cheese with a rich, buttery flavor. This is the cheese used for the classic Greek hot appetizer *saganaki* where the cheese is fried and served with either a shot of ouzo or fresh lemon. Try Mt. Vikos Kasseri Cheese in an omelet or a melted cheese sandwich.



Roasted Eggplant
GR-181
(6x7.3oz)



Kalamata Olive
GR-180
(6x7.6oz)



Artichoke
GR-183
(6x7.3oz)



Red Pepper Feta
GR-184
(6x7.7oz)



Baba Ghanoush
GR-185
(6x7.6oz)





SWEET

SP-870 Original Olive Oil

Try the Original Olive Oil as a change-of-pace pastry with morning coffee or afternoon tea.

SWEET



Orange SP-873

To create a special dessert, serve the Seville Orange Tortas alongside a scoop of vanilla ice cream, grilled peaches, and chopped, roasted hazelnuts.

INES[®] ROSALES

10x6.34oz - \$26.99/CS

In 1910, a woman named Ines Rosales began making Olive Oil Tortas by hand and selling them at the train station in Seville, Spain. Soon, she could not keep up with demand and she decided to employ some local women. She used local ingredients, including extra virgin olive oil and unbleached wheat flour. In a short period of time, this Andalusian specialty became known and enjoyed throughout Spain.

Today, the tradition continues. Ines Rosales Tortas are still made by hand with the same recipes Ines created over one hundred years ago.



SAVORY



Rosemary & Thyme SP-871

Top with thin slices of cured ham, such as Jamon Serrano, and an aged Manchego cheese.

SWEET



SP-874 Cinnamon

Pair with an aged cheddar and sliced apples or a round of mild goat cheese with honey and a sprinkle of sea salt.

SAVORY



Sea Salt & Sesame SP-872

Perfect for dips, such as roasted red pepper spread, creamy cheese spreads, or even hummus.

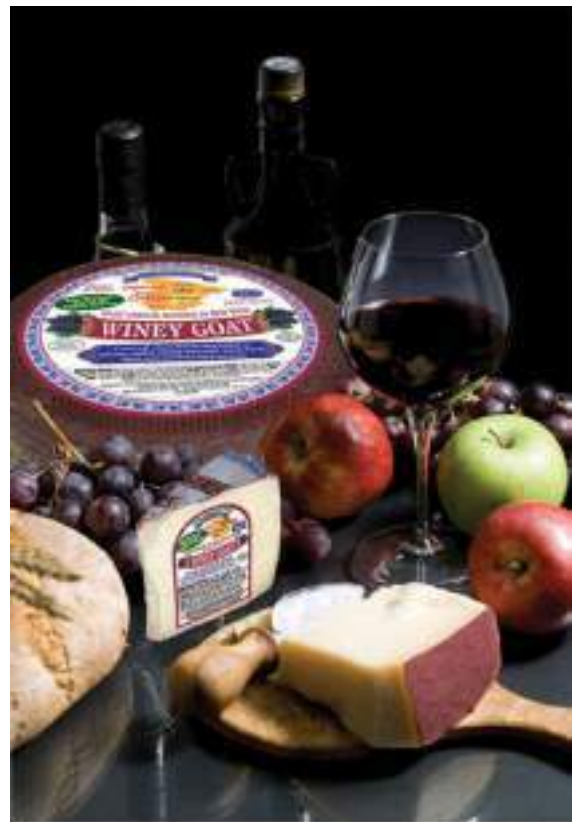
The Goat Girls

2x7lb - \$9.99/LB



SP-703 Rosey Goat with Rosemary

These cheeses create the 'Goat Girls' Collection. Rosey Goat is a one-of-a-kind semi-soft goat's milk cheese that is covered with fresh Rosemary. Winey Goat has its rind washed and rubbed with local wines during its curing. Both cheeses have a soft and creamy texture that is delicately punctuated by the aroma and flavor of rosemary or wine- which subtly lends its personality to the cheese during aging. The Goat Girls are ideal cheeses for tapas and general snacking along with bread and your favorite red wine.



SP-702 Winey Goat



SP-190 Valdeon (2x6lb) \$6.99/LB

Valdeon is a blue-veined cheese, manufactured throughout the year with cow or goat milk or a mixture of both. It has a rough and irregular rind, dark gray with small red and blue spots. The paste has a soft texture, is pale in color, and full of small cavities where a blue-green and white mold is concentrated yellow. Its flavor is strong, slightly spicy, fatty and buttery on the palate. Valdeon is very aromatic.

Iberico Cerrato

\$4.59/LB



SP-494
(2x6.6lb)



DELITIATM

BUTTER

10x8oz - \$31.99/CS



IT-417 Buffalo Milk

Buffalo milk butter production dates back just as far as the closely related Mozzarella di Bufala. It is made with similar cream. Delitia Buffalo Milk Butter tastes best when consumed plain on rustic bread or served with seasonal vegetables. It is also an ideal ingredient for cakes or custards. It is pale porcelain in color and intense in flavor.



IT-416 Reggiano Parm

This butter is fragrant, with a delicate flavor. The pasteurized creams used to make this butter are collected from family-owned farms in the Parma and Reggio Emilia regions of Italy. The butter is uniform in color, dense, with a clean taste. The consistency is smooth, it is easy to spread and melts easily on the tongue.

Bruschettini

All of the natural Asturi Bruschettini- snack size Italian bruschetta toasts are baked using unbleached flour and only the highest quality extra virgin olive oil. They are the perfect snack all by themselves, or topped with almost anything; a great appetizer for any occasion.

12x4.23oz - \$21.99/CS



IT-511 Classico Virgin Olive Oil



IT-518 Rosemary & Olive Oil



IT-517 Black and Green Olives



IT-512 Garlic & Parsley



IT-516 Cracked Black Pepper

And now try the Puff Pastry Desserts!

IT-513 Palmine 12x7.76oz

IT-514 Sfogliantine \$35.99/CS

IT-515 Ventaglini



IT-414 Pecorino Romano Wheels (1x45lb)

Made of 100% sheep's milk, this cheese has a sharper and smokier flavor than Parmesan.

\$3.99/LB



IT-058 Ricotta Salata (2x7.7lb) \$2.79/LB

This sheep's milk ricotta, is produced with whey from pasturized sheep's milk and salt. Ideal for grating, for the preparation of meals or for serving as it is. The product is vacuum sealed for freshness.



IT-888 Taleggio DOP (1x5lb) \$4.19/LB

The Taleggio DOP has a thin rind, with a soft consistency and a natural reddish color. The paste is uniform and compact, very soft under the rind after seasoning and becoming more crumbly towards the center. The color of the paste varies from white to straw, with some very small eyes. Taleggio is sweet, with a slight acidity, sometimes with a truffle aftertaste.



IT-015 Fontina Val d'Aosta (1x18lb) \$6.99/LB

Produced exclusively from whole raw milk from Valle d'Aosta cows. The raw milk is processed within two hours so that organic and natural components remain intact. Seasoned on wooden planks in natural caves.

IT-289 Provolone Piccante

(2x11lb)

\$4.59/LB

This Italian cow's milk cheese has a firm texture and a mild, smoky flavor. It has a golden brown rind. This provolone is aged for two to three months and has a pale-yellow color. However, some are aged six months to a year or more. As the cheese ripens, the color becomes a richer yellow and the flavor more pronounced.



IT-376 Il Tartufo di Pura Pecora
(3x2.2lb)



\$10.99/LB



Rich and intense in flavor.





The King of Cheeses, Since 1862

Some of the best things happen when you least expect them. If the legend can be believed, this was the case with Appellation d'Origine Contrôlée (AOP) Roquefort. Ages ago, a shepherd boy was enjoying bread and ewe's milk curds in the caves at the base of the Cambalou Mountains. He spotted a beautiful woman and left his lunch to pursue her. After scouring the mountains to no avail, the disheartened shepherd boy returned to the same spot where his search began. His lunch was still there, the bread was covered in blue mold, some of which had merged with the ewe's milk curds. Starving, he ate the molding lunch and Roquefort was born.

While the production methods behind Roquefort can be mimicked anywhere in the world, creating countless "roquefort-style" imitations, the real thing can only come from the caves that tunnel four miles into Mount Cambolou. All of the milk used to make Roquefort must come from the same region, to adhere to AOP requirements. Considering the limitations on production, there are very few legitimate producers of Roquefort.

Starting in 1842, a group of 15 cheese merchants and producers in the town of Roquefort began to refer to themselves as "Société des Caves." Since then, Roquefort has been associated with Société, officially starting the brand in 1863, long before the AOP was created to protect roquefort producers in 1925. Société has been perfecting and refining their formula for the world's leading Roquefort (they represent 65 percent of the total production) for over a century.

This iconic cheese begins with great milk. Société Roquefort is made with perfumed raw milk from the Lacaunes ewe. Each sheep has a milking season of less than 6 months, making their milk rare and its cheese precious. After the milk is curdled, cut and

transferred to the cheese molds, it is drained and the *penicilium roqueforti* is added. There are over 200 kinds of *roqueforti*, so every producer's take on Roquefort will be slightly different. It is then aged for a minimum of 90 days in the caves where the tradition began. Humidity in the caves is approximately 98 percent and the temperature vascillates around 50 degrees; these damp and cool conditions create the perfect environment for *penicilium roqueforti* to thrive. The cheese flourishes under the watchful eyes of their *Maîtres Affineurs* (master refiners).

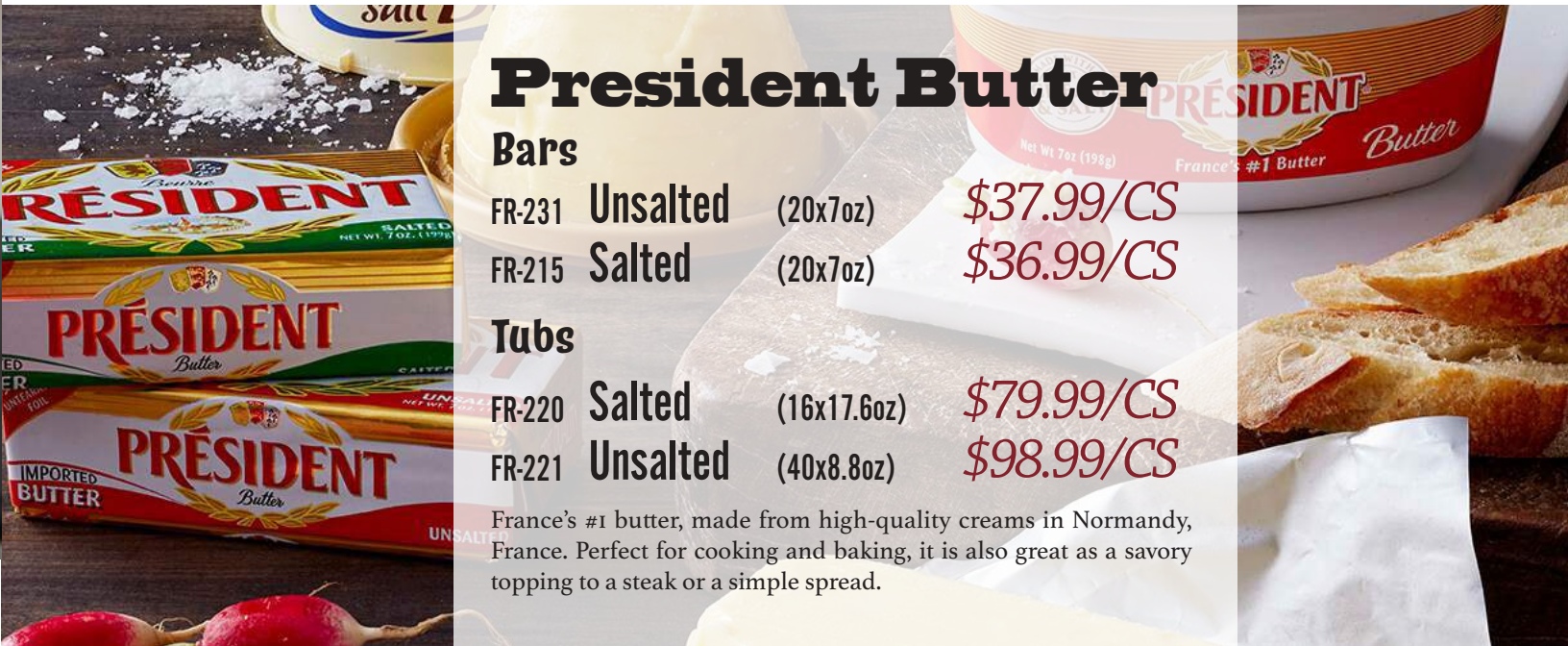
After aging, Société Roquefort has a rich and creamy texture with a sharp, tangy flavor. The final product is an ivory-colored paste with emerald-green veining. Its rich, intense sheep milk flavor balances the blue mold aroma. Société Roquefort is so creamy that you can scoop it up using a cracker, and that is one of the best ways to enjoy this cheese. It's a classic addition to any cheeseboard; just spread on crackers or toast and enjoy with a glass of Sauternes or Sauvignon Blanc. Société can also elevate many dishes to become extraordinary. For a vibrant blue cheese dressing, use Société. Try using it to make a creamy Alfredo sauce with just a small amount of cream and ground black pepper. Make Chocolate and Roquefort Truffles by rolling Société Roquefort (it's creamy enough to do so!) into bite-sized balls and coat with melted milk or dark chocolate. Société Roquefort is a versatile, well-balanced cheese that can be enjoyed creatively in many ways.

Société is the leading Roquefort out there and for good reason—beginning as a society of experts and continuing over many years to perfect the process. Roquefort may have been discovered by chance, but it is no accident that it is considered the "King of Cheeses."

FR-557 Roquefort Societe Bee Halves
(4x3lb)

Made with raw milk from ewes that graze on rugged hills in the southwest of France. Aged for a minimum of 90 days in the natural caves of Roquefort that were created 50 million years ago. Has an ivory colored paste with emerald green veining and a creamy, moist texture. Its rich, intense flavor balances the blue mold aroma creating a great taste. These are packaged in foil as half wheels.

\$7.99/LB



President Butter

Bars

- FR-231 **Unsalted** (20x7oz) **\$37.99/CS**
- FR-215 **Salted** (20x7oz) **\$36.99/CS**

Tubs

- FR-220 **Salted** (16x17.6oz) **\$79.99/CS**
- FR-221 **Unsalted** (40x8.8oz) **\$98.99/CS**

France's #1 butter, made from high-quality creams in Normandy, France. Perfect for cooking and baking, it is also great as a savory topping to a steak or a simple spread.



FR-516 Istara (1x9lb) **\$8.29/LB**

Made in the Pyrenees region, the Istara Chistou is aged for a minimum of 3 months. This aging creates a special composition, sweet taste and appealing fragrance. Chistou is a mixture of cow's and sheep's milk. This is a real piece of Basque Country that will delight customers.



FR-500 P'Tit Basque with Wax (6x1.35lb)

P'tit Basque resembles Manchego but has a milder flavor. Made with pure ewe's milk, it is sweet with a nutty finish, and uniquely creamy for a semi-hard cheese. Try it in a savory bruschetta, paired with tomatoes, olives, and rustic bread or in a gourmet ham sandwich.

\$8.99/LB

fromager d'affinois

FR-373 **Original** (2x4.4lb) **\$48.99/CS**



Flavors-

2x4.4lb - \$51.99/CS

Created in 1981 by Jean-Claude Guilloteau, the Fromagerie has developed due in part to its unique production process. *Ultrafiltration* removes the excess water contained in milk, concentrating the protein. Fromager d'Affinois is made using fresh milk collected every 48 or 72 hours from dairy farms located near production sites in Belley and Pelussin. After the milk is pasteurized, it is filtered, leaving just the protein, nutrients and flavor. Rennet, ferments, salt and other ingredients are then added. Checks are carried out at each stage of the production process to produce healthy, tasty cheese.

Ultrafiltration creates a creamy texture, fine rind and unique taste. The process allows for a consistent production quality year

round and an exceptional nutritional profile. All of the Fromager d'Affinois cheeses have more calcium and protein than other soft cheeses because of their unique production process.

While classic Fromager d'Affinois is the best known, the Florette goat and Brebis sheep are just as great. Each one of the flavors of classic Fromager d'Affinois will have the same creamy texture, but with additional flavor. Each different take retains all of the characteristics of the original, but with a twist!

FR-372 **Garlic & Herb**

FR-368 **Pepper**



FR-367 **Truffles**

\$79.99/CS



FR-889 St. Angel Triple Creme (2x1.7lb) \$6.29/LB

At just five inches square Saint Angel is a diminutive triple-crème cheese, but its heavenly texture and flavor won't go unnoticed.

Saint Angel is made in the Côtes du Rhône area of southeast France using a process called "ultrafiltration" which ensures that only the most highly-flavored components of the cow's milk are used. The addition of cream to the milk gives the soft-ripened cheese a higher fat content and a decadent velvety smoothness that melts in the mouth.

Saint Angel has a delicate, bloomy white rind with an inoffensive hint of mushroom flavor that becomes richer with age. Its interior pâte is rich and luscious with the delicate taste of sweet cream. It pairs well with sparkling wine and can be served as a gourmet treat.



TRY IT WITH...

STRAWBERRIES AND SPARKLING WINE!



FR-515 Florette (1x2.2lb) \$7.69/LB

Fromager d'Affinois Florette is an especially mild and delicate cheese. It reveals the finesse and typical character of goat's milk in a soft cheese.



FR-552 Brebis (Rocastin) (1x2.2lb) \$6.99/LB

Fromager d'Affinois Brebis is a melt in the mouth cheese made from sheep's milk with its own unique taste.



FR-499 Pave d'Affinois (8x5.5oz) \$20.79/CS

With its unique shape, Pave d'Affinois is still a traditional cheese. It has a melt-in-your-mouth texture. Made with cow's milk.





FR-530 Raclette (1x8lb) **\$4.69/LB**
FR-532 Raclette RM (1x15lb) **\$5.19/LB**

Raclette is a semi-hard cow's milk cheese that is most commonly used for melting. Farmers used to bring pieces of this cheese with them out in the fields. At night, sitting around the campfire, they would place the cheese next to the fire until it reached the perfect softness. Then they would scrape it on top of bread.

This is a Morbier-style cheese produced in the Jura Mountain. It is made with cow's milk and has a line of wine running through the middle. It has a milky flavor with a hint of fruit and a nutty finish. The line running through the cheese is representative of the 19th century tradition where the morning milk curds would be topped with a line of ash or wine to keep them preserved.



FR-490 Montboissie (1x8lb) **\$4.99/LB**



FR-088 Bleu d'Auvergne Milledome (2x6lb) **\$4.59/LB**

Covered with a natural mold rind, Bleu d'Auvergne has a strong, rustic taste. Made mainly in the south of Pur-de-Dome and the north of Cantal where the rich volcanic soil of the grassland area is abundant with varied flora. This cheese has been produced in compliance with a manufacturing tradition over 150 years old.



FR-621 St. Nectaire Auvermont (2x4lb) **\$4.79/LB**

Saint-Nectair is a treasure made in the heart of Massif du Sancy. Made with pasteurized milk, it matures for 28 days, and is washed with salt water multiple times. These washings give it a rind that ranges from gray to orange-brown. It has a round and generous shape and a soft paste that is tender, delicate and nutty.

FR-043 Delice d'Argental
(2x2.2lb)

This is a soft-ripened, triple cream cheese from the Burgundy area. Creme fraiche made in the same region is added to the milk during the manufacturing process. The texture is very unctuous and creamy and its flavor is milky and delicate.

It comes out of the cellar 14 days after ripening, and is super creamy but not flowing. Delice d'Argental keeps its shape when it is cut and comes in a wood box. During its maturation, this cheese develops different kinds of white mold naturally, which are completely edible. The formation of this layer of mold is quite normal and contributes to the ripening of the cheese.

\$7.49/LB



tresors.
try the new flavors!

12x3.3oz - \$17.90/CS



FR-922 Olive Oil & Basil FR-923 Whole Grain



- FR-918 Sea Salt
- FR-919 Rosemary
- FR-920 Poppy & Pepper
- FR-921 Garlic & Herbs

or the originals.



FR-257 Chevrot (6x7oz) \$31.99/CS

Sevre & Belle is a Co-op which has been able to build a good reputation over the years for its technology and quality standards. Located in the Central-western part of France, in the heart of Charentes-Poitou. All their cheeses are made with fresh milk from their own producers.



FR-644 Spreadable Goat Merci Chef Soignon (6x5.29oz)

A pleasantly mild, spreadable goat cheese, which is ideal for sandwiches, crudite, and is a great cream cheese alternative. It is made with microbial rennet and is vegetarian friendly. Spreadable Goat Merci Chef Soignon is suitable for bagels, crackers, cheesecakes, and cherry tomato filling.

\$13.49/CS



FR-066 Brie de Meaux Rouzaire (1x7lb)

Brie de Meaux is one of the oldest French cheeses, dating back to the reign of Charlemagne in 774 AD. At the Vienne congress, Brie de Meaux was declared the king of cheeses.

\$6.49/LB



Pre Order Items

\$59.99/CS

FR-813 Sables Pink Paris Tin Cookies (12x11.1oz)

A family owned business since 1964, Biscuiterie de l'Abbaye is located in a small village, deep in the heart of Normandy. The firm has developed a selection of gourmet biscuits and cookies.





Pont L'Eqveque is a French cheese, originally manufactured in the Calvados region of Basse-Normandie. It is a cow's milk cheese with a soft, creamy pale-yellow color and a smooth fine texture. The washed rind is a mild orange-brown color and pungent.

\$7.99/LB

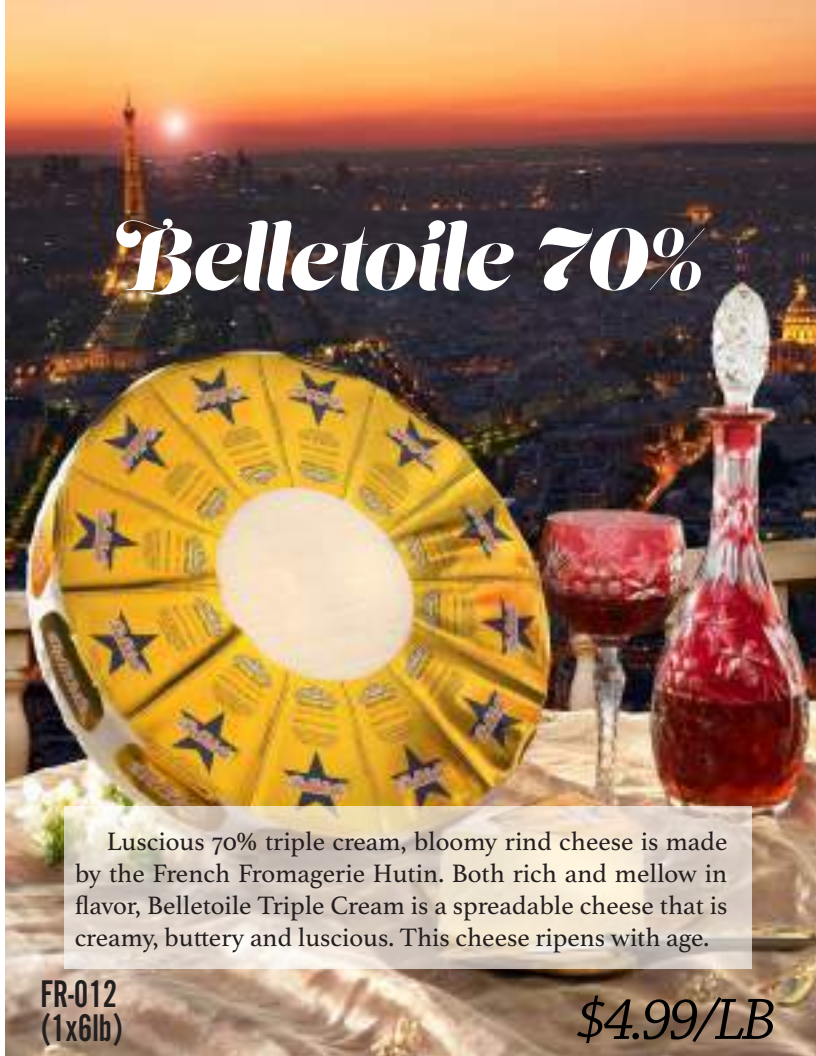
FR-513 Pont L'Eveque Coupe (2x3.6lb)

FR-504 Petit Billy Triballat (6x7oz)

Petit Billy is made with goat's milk collected from local producers, located within less than 70 kilometers around the cheese production site. Petit Billy is hand-molded to offer a unique, fresh and creamy texture.



\$22.99/CS



Belletoile 70%

Luscious 70% triple cream, bloomy rind cheese is made by the French Fromagerie Hutin. Both rich and mellow in flavor, Belletoile Triple Cream is a spreadable cheese that is creamy, buttery and luscious. This cheese ripens with age.

FR-012 (1x6lb)

\$4.99/LB

Brie Couronne

FR-036	3K	(1x6lb)	\$4.39/LB
FR-038	1K Herb	(2x2.2lb)	\$22.99/CS
FR-039	1K Pepper	(2x2.2lb)	\$22.99/CS



FR-272 French Emmental Blocks (2x6.6lb)



French Emmental is much like cheese of the same name which comes out of Switzerland. This cheese has a nutty, sweet flavor.

\$3.49/LB

FR-317 Le Pico Germain (8x3.5oz)



Le Pico is a matured goat's milk cheese that is similar to a Camembert. It has a naturally ripened rind and a creamy, aromatic interior.

\$31.99/CS



\$6.49/LB

Has a creamy texture with a distinct brie flavor.

FR-622 Supreme Brie
(2x4lb)

St. Andre

This triple cream cheese is as rich as pure butter. It delivers a tongue-pleasing salty tang that derives from the ocean air blowing through the pastures of the Normandy coast.

FR-600 Bulk (1x4lb) **\$7.29/LB**
FR-605 Mini (6x7oz) **\$19.49/CS**



FR-608 St. Agur
(2x5lb)

A blue cheese made from pasteurized cow's milk from the village of Beauzac in the Monts du Velay. This also classifies as a double cream, contains 80 percent butterfat and is aged for 60 days in cellars. The longer it is aged, the stronger and spicier it gets.



FR-355 Fol Epi (2x6.6lb) **\$7.39/LB**

Produced in Pays de Loire, a region of France widely known for its dairy products. Reminiscent of its inviting golden bread loaf shape and its distinctive rind, Fol Epi is a unique recipe inspired from Emmental cheese.

FR-319 Etoriki (2x10lb) **\$8.89/LB**

Produced in the heart of the Basque region. Made with the finest quality sheep's milk, Etoriki will age for about 9 weeks to develop its fine aromas. Etoriki symbolizes all the strength and richness of its lofty origin. It has an amber rind and ivory colored paste.



\$8.19/LB



FR-255 Chaumes (2x4lb) **\$7.29/LB**

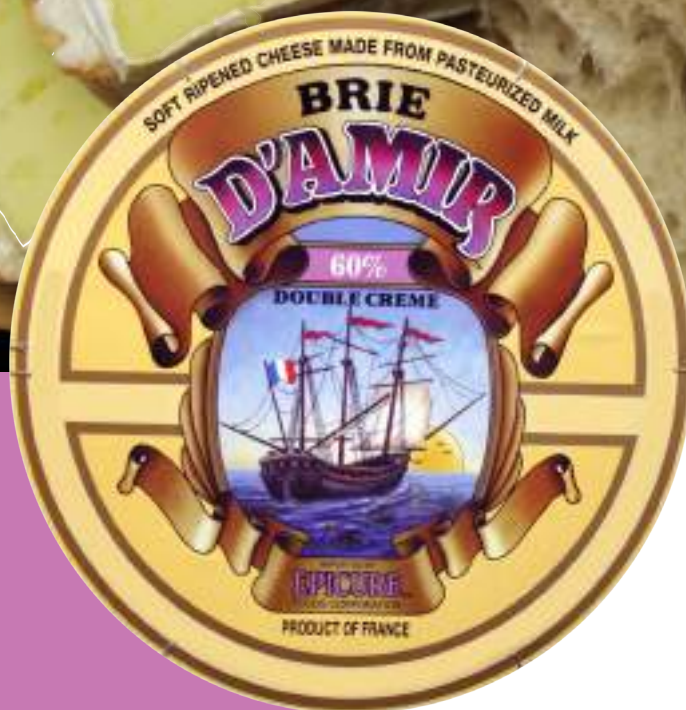
Characterized by a unique, full-bodied flavor. Genuine Chaumes comes from the washed-rind family. It has a delightfully soft, springy texture and is rich and creamy with a fully edible paper-thin rind.



Saint Albray is crafted in the Pyrenees region of France. Mostly famous for its distinctive hearty, robust mixed rind and flower shape, this cheese has a complex flavor profile with a creamy, meaty texture.



\$7.19/LB **FR-595 St. Albray**
(2x4lb)



a family tradition since 1971.

“ this is a must-have French import. ”

brie 3k *d'amir*

- FR-069 **Brie 3k D'Amir** (1x7lb) **\$3.29/LB**
- FR-094 **Brie 1k D'Amir** (2x2.2lb) **\$20.99/CS**
*buy 3CS of FR-094, get 1CS free

Brie D'Amir is a soft-ripened cheese made from pasteurized cow's milk. It has been imported from France. This 60 percent double creme has a creamy texture that spreads well on a cracker or baguette slice. When Brie D'Amir reaches room temperature it is at its best; the mushroom and earthy flavors come across strongly with a truly buttery texture. Brie D'Amir is staple for any cheese plate or case. Offer it with some sweet or savory pairings for a crowd-pleasing appetizer.

Bavarian Made Soft-Ripened St. Mang

Creamy, delicate and delicious

2x3.11b - \$6.49/LB



Garden Herbs

WG-028

The creamy and aromatic St. Mang Bavarian Made Soft-ripened Cheese with Garden Herbs includes flecks of chives, parsley, sage, thyme, wild garlic and onion. The combination of herbs create a bright and fresh flavor.



Garlic and Chives

WG-029

The smooth and savory St. Mang Bavarian Made Soft-ripened cheese with Garlic and Chives includes fresh garlic and fine flecks of chives. This flavorful cheese melts beautifully in sandwiches or over pizzas and steaks.



Mild Green Peppercorns

WG-030

Soft green Madagascar peppercorns add a mild heat to this soft-ripened double cream Soft-ripened Cheese with Mild Green Peppercorns. The tender green peppercorns in this cheese are unripened fruits that are pickled or preserved in brine. Each green peppercorn, with a pure, fresh pepper flavor and a fine-spicy, tender, fiery sharpness adds a spicy/sweet undertone to this exotic cheese.



Exquisite Blue Cheese

When only the best will do, Grand Noir is the way to go.

WG-027 **Grand Noir** (1x5.5lb) **\$7.99/LB**

Aged in its waxy black mantle like wine in a cask, Grand Noir's distinctive flavors and aromas are sure to please even the most discerning palates. Ideal for fine dining, but it can also be used to elevate the simplest of dishes. Transform a portobella cheesesteak with Grand Noir.



MIFROMA

Delicious Swiss Cheese



SW-031 Gruyere King Cut (2x5lb) **\$8.99/LB**

SW-025 Gruyere Quarter (1x18lb) **\$8.79/LB**

Produced since 1115 in the area surrounding the little village of Gruyère in Western Switzerland, this much-loved cheese is still made in local dairies according to the original, traditional recipe. With its distinctive, buttery, caramel flavor, this is one of Switzerland's greatest cheeses and can be enjoyed "mild" or "mature."

The character of this superior cheese is due to its specific production methods, in accordance with AOP requirements. It remains true to the original recipe and follows time-honored techniques and processes.

SW-062 Swiss Emmentaler (2x13lb) **\$7.49/LB**

Swiss Emmentaler is a typical Swiss-style cheese produced by Mifroma. Made using fresh milk from cows that are pasture fed, this is a delicious, slightly sweet and nutty cheese that will satisfy all palates. A quintessential Swiss cheese for the whole family.



MIFROMA
DELICIOUS SWISS CHEESES



Kaltbach Cave Aged Gruyere

Le Gruyere AOP might be a traditional cheese with a closely regulated production process, yet Emmi Kaltbach Cave Aged Gruyere is nothing if not unique. Just like the sandstone caves where the cheese is aged, the flavor of the cheese surpasses basic requirements. To meet the AOP Le Gruyere standards, they must follow the recipe that originated in Fribourg, Switzerland in 1115. This does not mean, however, that every type of Gruyere is the same. On the contrary, each wheel is different and Emmi Kaltbach is one of the best.

To produce the best cheese, you need the best milk. Emmi uses pure Swiss milk, using milk from cows that are fed only on natural forage. In the summer, that means fresh grass and hay in the winter, and never with any additives or ensilage. Twice a day, the milk producers deliver their milk to assigned cheese dairies, who then process it into Le Gruyere.

All Le Gruyere is washed in a salt bath, called brine, for 24 hours, after which the true maturation begins. The wheels are stored in the dairy's cellars for 3 months, with each wheel receiving daily care to develop a fine protective rind. After the first 3 months of aging, Emmi identifies the very best wheels from select dairies that are then transferred to their caves for *affinage*, or maturation.

Their sandstone cave lies in a village in Switzerland, among the rolling hills and fragrant meadows of the Alps. The conditions in these caves are ideal for maturation. To receive the AOP designation,

the cheese must be in an extremely humid environment, at least 90 percent, and at a temperature of 59 degrees. The humid mineral climate found 15 meters below the sandstone surface and the constant temperature are part of what gives Kaltbach Le Gruyere its distinctive aroma and texture.

The *Maitres-Kaltbach*, the cave masters, are experts in cheese refinement. They take painstaking care to bring out the best flavor possible in the cheese, and have a great passion for creating an exceptional final product. Brushing, salting and turning each wheel are a part of this process, but the most important thing is patience. Making great cheese is a waiting game. The high art of refining cheese takes a lifetime to master and is a combination of knowledge and intuition. It is essential that the cave masters follow their instinct when it comes to selecting a wheel for cave refinement and when a particular cheese has aged to perfection. This knowledge has been passed from cave master to cave master for generations, and it is the Kaltbach secret which creates this award-winning cheese. Generally, the cheese is aged for about a year before it meets their exacting standards.

For Gruyere, this means being patient until the cheese breaks easily and has a crumbly texture. This is a robust, deeply flavored cheese, with fruity, nutty undertones. After a year or more of aging, Kaltbach Gruyere has a harmonious and intense flavor that is unique from other Gruyeres. Oftentimes, Gruyere is a mild cheese,





but Emmi Kaltbach has fine salt crystals, a rustic brown patina rind and an exceptional flavor.

Due to its unique flavor, Kaltbach Gruyere can hold its own on any cheeseboard, but it also brings an interesting flavor when used in dishes. It is a great melting cheese and can be used to make decadent macaroni and cheese, mashed potatoes and grilled cheese sandwiches. Grate this cheese and use it as the cheesy layer on french onion soup or in a gratin of potatoes or vegetables. Slice into very thin wedges for a salad or carpaccio.

Versatile, unique and carefully made, Kaltbach Gruyere goes a step beyond the AOP regulations that dictate all of Le Gruyere production. Emmi cave masters work hard for years to develop an inimitable cheese that surpasses all others. It takes time, patience and care, but Kaltbach Cave-Aged Gruyere is in a class all of its own.



SW-022 Quarter (1x17lb) **\$10.19/LB**

SW-403 Wheel Pre Order Items (1x70lb) **\$9.59/LB**

SW-065 Swiss Cave Aged Cuts (3x9lb) **\$8.79/LB**

***buy 1cs SW-403, get 1cs 6oz gruyere free!**



SW-028 Kaltbach Emmental Pre Order Items (16x5oz) **\$58.99/CS**

Also try the Kaltbach Emmentaler, which matures in the same sandstone caves that hold the Emmi Kaltbach Gruyere. Its luxurious quality can not only be tasted, but seen. Its signature feature is its natural black-brown rind. This forms on the cheese like a patina during the cave-ageing process and gives it an unmistakable appearance. The inclusion of fine white crystals and water drops, known as tears of joy, is a particularly special highlight for cheese lovers. The cheese itself has a tangy, nutty flavor that would pair well in a pesto. Try using this cheese as the cheese component of a pesto, rather than a traditional parmesan or pecorino. It can also be used in sandwiches, biscuits, cheese puffs and other cheesy recipes.



AUTHENTIC TRAPPIST CHEESES



CHEESES FROM BELGIUM'S BEST MILK
Chimay's cheeses are all officially recognized as Trappist products. A small group of monks came to settle on the wild plateau of Scourmont, near Chimay, in the summer of 1850. A farm, brewery and dairy soon sprang up around the monastery.

Trappist style cheeses are mild, semi-hard cow's milk cheeses. They are made all over the world now, but they are said to have originated in 18th century France. The recipe found its way to other parts of Europe and is now also made in Belgium. Every recipe is now slightly different from the original, but each one is similar in style.

In 1876, a brother of the monastic order went to France to learn the process, and Belgian Trappist cheese was born. Today, the abbey guarantees an essential value: ethics.

Ethics permeate the entire process of making and selling Chimay products, from using the bulk of revenue for social assistance to using only 100 percent natural, protected ingredients.

BE-270 A La Premiere (1x4lb) \$8.89/LB

Above: This cheese, which is washed in Chimay Première, is made from the wholesome, fresh and creamy milk of the Chimay area. It has a delicious apricot-peach taste edged with a hint of bitterness.

Left: An authentic Trappist cheese made from the fresh, creamy, wholesome milk of the Chimay area. Its mildness and creaminess make it something special.

Right: A hard cheese that is matured for at least six months. It has a nutty taste with a hint of bitterness.



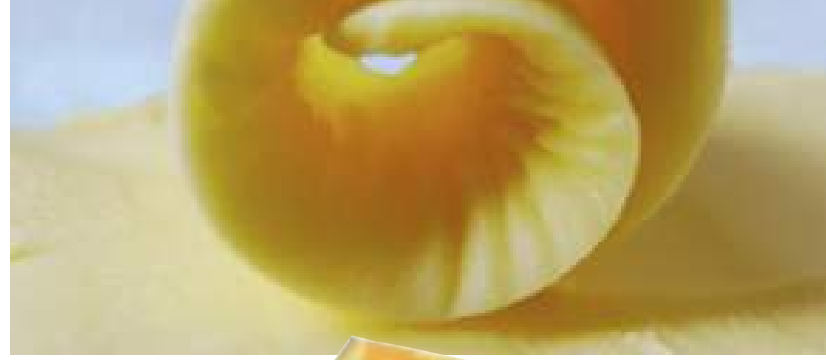
BE-244 Coupe Grand Cru (1x4lb) \$8.99/LB

BE-245 Vieux (1x7lb) \$8.49/LB





AUS-800 Krauterschatz
(2x6.6lb)
 Made with raw grass-fed cow's milk. Super smooth, with a semi-hard texture that is coated and rubbed with 8 alpine herbs.
\$8.99/LB



WG-604 German Butter
(16x8.8oz)
 Fond O'Foods German Butter has been made for many generations with the family farms in the Allgau region of Southern Germany. Using milk from grass and grass-hay fed only cows, Fond O'Foods has a pure, hormone free product that is handcrafted to perfection.
\$38.99/CS

AUS-802 Waldviertler Farmhouse Klassich
(2x2.2lb)
 Traditional Austria sheep's milk cheese. It has a creamy, silky texture and a slightly spicy, tangy finish.
\$9.69/LB



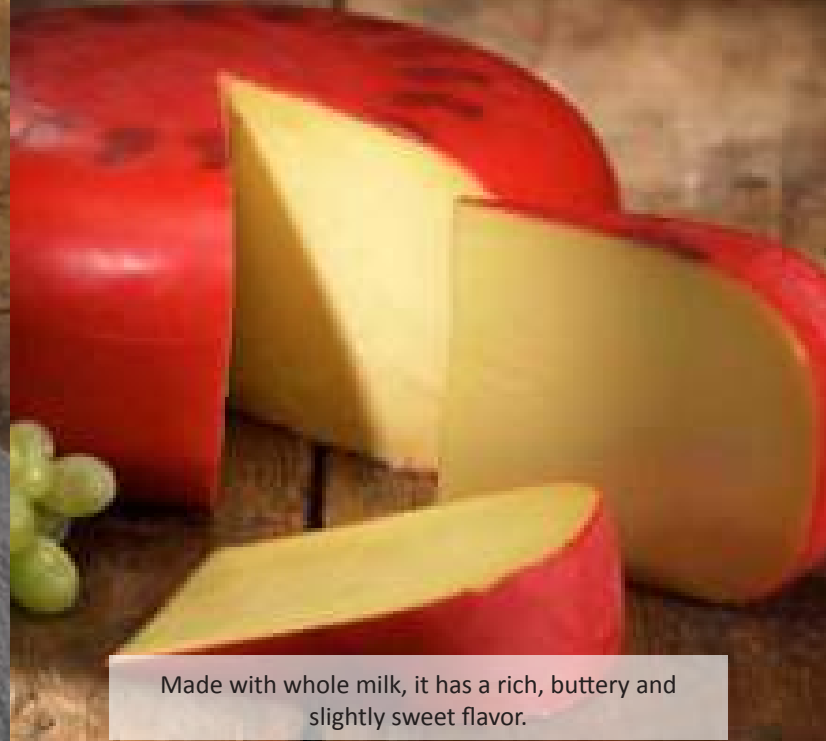
Castello Extra Creamy Danish Blue has a soft texture and mild aroma; a hint of oiliness and a sharp blue softness overlaid on tempered salty butter. Creamy and juicy, it is perfect for everything from grilled foods to gratins, as the cooking process rounds off the sharp edges of its unique flavor. Extra Creamy Danish Blue is made in Denmark and certified by the European Protected Geographical Indication (PGI) as authentic.

Castello Extra Creamy
DANISH BLUE



DK-010
(1x1.75lb)
\$6.89/LB

Gouda Red



Made with whole milk, it has a rich, buttery and slightly sweet flavor.

ND-096
(1x10lb)
\$2.99/LB
 NOVEMBER 2016 • 41



Aged
 ND-257 **18 Months**
 (1x24lb)
\$6.29/LB



Lite
 ND-250 **Lite 2%**
 (1x24lb)
\$5.29/LB



Paradiso
 ND-262
 (1x24lb) **\$5.29/LB**



Extra Aged
 ND-256 **26 Months**
 (1x24lb)
\$7.49/LB



Vlaskaas
 ND-249 **Whole Form** **\$5.99/LB**
 (1x32lb)

ND-251 **Quarters** **\$6.99/LB**
 (1x8lb)



Goat Milk
 ND-259 **Premium Goat**
 (1x22lb)
\$6.99/LB

Flavors
 ND-258 **Wasabi** (1x10lb) **\$5.49/LB**
 ND-254 **Mustard Seed** (1x9lb) **\$4.69/LB**
 ND-264 **Smoked Quarters** (2x7lb) **\$5.29/LB**

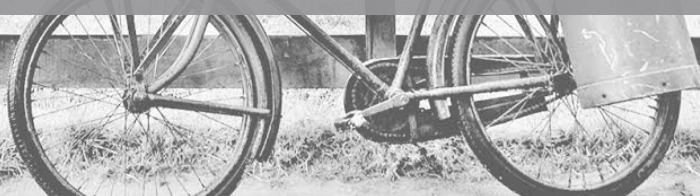
ND-889 **Reserve Aged 5 Years** (1x23lb) **\$10.19/LB**

This Gouda has been aged for 5 years on wooden shelves. It has a hard texture with sharp robust flavor. Pairs well with a Cabernet or Chardonnay, and is best when snacked upon.



ND-888 **Vintage Aged 3 Years** (1x26lb) **\$9.99/LB**

This Gouda has been aged for 3 years on wooden shelves. It has a hard texture with sharp flavor and scotch-whiskey aroma. It is great for snacking with dried apricots and nuts, grating over pastas and salads, and paired with a nice Merlot.



A Dutch Masterpiece

GOUDA

The Dutch are renowned for producing a wide variety of high quality products. Their success has been attributed to the nation's diverse creativity, superior craftsmanship and age-old heritage. The talent of the Netherlands was exceptional especially during the 16th, 17th and 19th centuries thanks to several extremely skilled Dutch painters- Rembrandt van Rijn, Vincent van Gogh and James Vermeer, among others. The goal behind these cheeses was the same as that of the Dutch painters so long ago- to create something so exquisite, that it gives pleasure across the world.



ND-219 Rembrandt- Aged 1 Year (1x22lb)
\$6.79/LB

Rembrandt is naturally matured for 52 weeks. Traditionally ripened for one year, this award-winning cheese has a firm texture and a rich, tangy flavor. It offers an exceptional taste experience and the perfect cheeseboard centerpiece.



ND-220 Vincent- Aged 5 Months (1x22lb)
\$5.89/LB

Vincent is naturally matured for 26 weeks. A rich, sweet tasting, fully ripened Dutch cheese, Vincent releases pleasant characteristic bursts of flavor with every bite. It's incredibly versatile, making it great for gratin dishes.



ND-280 Vermeer (1x24lb)
\$6.79/LB

Vermeer is naturally matured for 22 weeks. This award-winning, full-flavored Dutch cheese has a delicate, fruity taste. As well as a delightful flavor, Vermeer contains less fat and less salt than classic Gouda cheese. It makes for a great ingredient for salads and an essential cheeseboard staple.



Parrano

elevate the everyday with
this **one-of-a-kind** cheese.



ND-200

(1x23lb)

\$6.49/LB

Melkbus Gouda

Melkbus raw milk cheeses are a return to Dutch cheese making traditions. Each of these cheeses are made on individual family farms outside the village of Gouda. Historically, these farms were identified by a number which was imprinted on each milk can to be transported to the creamery for cheese making. Today, they celebrate this process by reviving the stamped milk can tradition and honoring the farms with their numbers in the names of the the cheeses.



(1x18lb)

149 Truffles ND-165

Italian Black Truffles are generously sprinkled throughout the curd before pressing and shaping.

\$11.49/LB



(1x11lb)

ND-167 39 Lavendar

French Lavender blooms, rosemary and thyme are infused into the cheese prior to pressing.

\$5.99/LB





ND-115 Ewenique (1x9lb) \$12.99/LB

Ewenique is made exclusively for Central Coast Creamery in Holland using a recipe by cheesemaker Reggie Jones. This 100 percent sheep milk cheese has a brilliant, velvety white paste and a delicate texture. This extremely complex cheese boasts incredible sweetness and flavors redolent of salted caramel and fresh vanilla beans, with a slight hint of citrus to contrast the savory qualities of the sheep milk. Ewenique won Best in Class at the 2016 World Cheese Championship.



US-1247 Holey Cow (1x10lb) \$8.99/LB

Holey Cow is one of their crowd favorites! It is made from whole cow milk. The semi-soft cheese is filled with small round openings characteristic of a Swiss cheese but with a smooth, creamy texture and a crisp, buttery finish. It's ridiculously cheesy! Holey Cow took 2nd Place at the 2016 American Cheese Society Awards.

westminster cheddar
12x7oz - \$21.99/CS



enjoy me with
12x7oz - \$32.99/CS

- UK-752 **Red Wine**
- UK-753 **White Wine**
- UK-754 **Beer**

Left: Three, distinctly different cheddars make perfect partners for red wine, white wine and beer.

- UK-700 **Sharp**
- UK-701 **Vintage**
- UK-702 **Farmhouse**

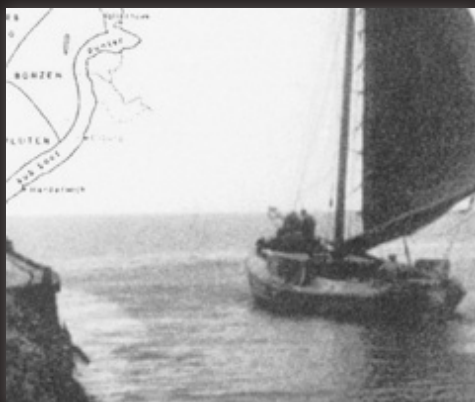
Above: Westminster Cheddar is lovingly handcrafted on family run farms with generations of experience.

Right: Made 13 miles from the village of Cheddar. The Barber family has been making cheddar since 1833.

- UK-750 **Bricks** (4x2.5lb) **\$5.49/LB**
- UK-751 **Block** (1x44lb) **\$4.89/LB**



barbers 1833
vintage reserve cheddar



ND-203 Old Amsterdam (2x11lb) **\$8.49/LB**

Old Amsterdam's story is a tale of passion and dedication. This cheese has its origins at the end of the nineteenth century. The Westland family was made of fisherman until the construction of the Afsluitdijk dam that transformed the fishing area into a freshwater lake in 1932.

In search of a new tradition, they soon found a new passion in cheese. Lambert Westland wanted to produce a cheese that was just as delicious as the cheese his mother brought him from the Jordaan district of Amsterdam. That cheese was savory, slightly sweet, and very smooth and creamy. After years of perserverance, the family discovered the unique process that gives Old Amsterdam its timeless quality and taste.





Fine Wafers

12x3.5oz - \$17.99/CS



AS-500 Original



AS-501 Sesame & Poppy

AS-502 Tuscan



SALMON AND DILL PATE



THAI INSPIRED CANAPES

Sold exclusively in specialty gourmet food stores and delicatessens throughout the USA, Waterwheel wafers are now very popular with Americans who just can't seem to get enough of Australian-made quality. Waterwheel Wafer Thin Crackers are a specialty. Light, crisp and deliciously thin. They are the perfect partner for fine cheeses, pate and all kinds of antipasto. Choose a wafer with the delicious texture that keeps people wanting more. These wafers bring their own unique flavor and airy quality to any bite. They stand out and elevate the flavor of any paired item, creating an experience that is enjoyable for all.



UK-218 **Wenslydale with Honey and Figs**
(2x2.5lb)

Blending Wenslydale cheese with figs and honey is one of their favorite things to do at Ford Farm. They take the crumbly, creamy Wenslydale and combine it with the sharp, tangy flavor of figs and honey.

Ford Farm is located on the Ashley Chase Estate. Idyllically situated in an area of outstanding natural beauty, between the rolling Dorset Downs and the Jurassic Coast, Ford Farm is located on a world heritage site. The lush and plentiful pastures enable their grazing herds to produce deliciously rich and creamy milk.

\$5.19/LB



UK-180 **Red Dragon Cheddar Ale/Mustard**
(2x4.96lb)

This is an English Cheddar Cheese with Wholegrain Mustard and Ale. The cheese itself is naturally produced with no artificial flavors or preservatives.

\$7.29/LB

DEMOS



Mitroma Gruyere



Lioni



Limited Availability. Please contact your sales representative at Epicure Foods Corporation for more information on running product demonstrations

Emmi Roth



Champignon



Chimay



Mt Vikos Feta



Belberry Sauce



BE-080 - BE-082 | BE-084 - BE-087 6x250 ml

\$4.33/EA
\$26.00/CS

\$7 OFF

Belberry Vinegar



BE-130 - BE-137 6x200 ml

\$4.88/EA
\$26.27/CS

\$5 OFF

Belberry Marmalade



BE-105 - BE-108 6x7.5 oz

\$3.50/EA
\$21.00/CS

\$2 OFF

Amatller Metal Tin



CSP-1540 | CSP-1550 20x30 g

\$2.06/EA
\$41.17/CS

\$13 OFF

Belberry Preserve



BE-110 - BE-121 | BE-123 - BE-125 6x7.5 oz

\$2.83/EA
\$17.00/CS

\$6 OFF

Simon Coll Cacao Nibs Tin



CSP-1710 24x30 g

\$2.00/EA
\$48.00/CS

\$10 OFF

Kozlik's Mustard



CN-800 - CN-814 | CN-816 - CN-819 12x8.5 oz

\$3.08/EA
\$37.01/CS

\$6 OFF

Chateau d'Estoublon 500 ML



FR-773 | FR-774 | FR-794 6x500 ml

\$16.67/EA
\$100.00/CS

\$15 OFF

Chateau d'Estoublon Olives



\$5.63/EA
\$67.50/CS

\$5 OFF

FR-779

12x350 g

Chateau d'Estoublon Spray



\$12.92/EA
\$155.00/CS

\$10 OFF

FR-770

12x100 ml

Membrillo Bulk



\$3.95/LB

\$1 OFF

SP-961

2x3.09 lb

Camembert La Petite Reine



\$3.57/EA
\$21.40/CS

\$5 OFF

FR-845

6x8.8 oz

Boni Parmesan Flakes



\$21.33/EA
\$63.99/CS

\$10 OFF

IT-360

3x1.65 lb

Walo Gruyere Gold Label



\$13.11/LB

\$3 OFF

SW-800

2x8.8 lb

Boni Parmesan Cubes



\$29.67/EA
\$89.00/CS

\$10 OFF

IT-361

3x2.2 lb

Walo Starnachas



\$9.73/LB

\$2.50 OFF

SW-801

1x13 lb

Tramonto Rosso



IT-280

1x11 lb

\$10.49/LB

\$2 OFF

Maestri Pasta | Italianavera



IT-790 - IT-829 | IT-850 - IT-863 | IT-720 | IT-722 - IT-726

12x17.64 oz | 12x19.4 oz

**BUY 2CS ITALIANAVERA
GET 2CS MAESTRI PASTA
\$42 FREE**

**STORE PROMO - BUY 1
JAR OF ITALIANAVERA
GET 1 BAG OF MAESTRI
PASTA FREE**

Tres Leches La Gruta del Sol



SP-011 | SP-965

2x7 lb | 6x8.8 oz

**BUY 1CS TRES
LECHES GET
1CS PLAIN FIG
CAKE FREE**

Savory Tresors Gourmands



FR-918 - FR-923

12x3.3 oz

**\$1.49/EA
\$17.90/CS**

\$7 OFF

Mahon 12M La Gruta del Sol



SP-002

2x5.7 lb

\$6.65/LB

\$1 OFF

Izaro EVOO 500 ML



CH-801

12x500 ml

**\$4.33/EA
\$52.00/CS**

\$20 OFF

Parmigianno Reggiano



IT-044 | IT-046 | IT-050

1x80 lb | 1x18 lb | 1x20 lb

**\$7.09/LB (IT-044)
\$7.71/LB (IT-046)
\$6.89/LB (IT-050)**

\$0.50 OFF

Elixia Limonade



FR-685 - FR-686 | FR-688 - FR-689

6x750 ml

**\$2.62/EA
\$15.70/CS**

\$4 OFF

TRY THE NEW...

CHOCOLATE-AND-ORANGE

FIG CAKES!

