



EPICURE

QUICKE'S

Artisanal, handmade clothbound cheddar p. 2

BARBERS 1833

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April 2017
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QUICKE'S TRADITIONAL CHEDDAR

As we toured Quicke's, we began to understand the careful consideration that went in to each step of the cheese making process. From the length of the grass that the cows graze on throughout the year to the types of racks used to store each and every clothbound wheel, every aspect was intentional. While other producers can claim to be Farmhouse, meaning they produce the milk which is used to make their cheese, Quicke's is truly artisanal. Each step in the back-breaking cheddaring process is done by hand to maintain a dedication to quality that spans generations.

Beginning the process on Quicke's approximately 300 acres of grazing land, their cows are some of the happiest around. That is because they use what is commonly known as the New Zealand grazing system. Cows are rotated on a 24 hour basis between different, relatively smaller paddocks of grass. This ensures that the grass they are eating is neither too long, which would be too fibrous and not nutritious enough, nor too short, which would not be good for the grass. Starting from Valentine's Day and lasting until Christmas time, Quicke's cows are grazing outside, making a happier and healthier animal. Each cow is milked twice a day and fresh milk is piped in for cheese making each morning.

At that point, the English West Country Cheddar Heritage starter culture is added to the milk and it is allowed to acidify and curdle. After the whey is drained, Quicke's team of master cheese makers stacks the curds into blocks by hand, using the weight of each additional block to compress more moisture from the ones beneath it. These blocks are ground into larger curds through a traditional peg mill, which creates a larger curd that can stand up to prolonged aging periods. The curds are salted, hand packed into truckles lined with muslin and pressed over night. These truckles are removed, dipped in brine (to help develop a natural rind), wrapped in fresh, even finer linen, and then coated in lard.

This is when the aging takes place. For the first three months, each wheel is turned on a daily basis. Stepping in to the aging room at this point is like stepping in to butter. The aroma is mouthwatering, comforting and just the beginning for each wheel that is then graded and selected for additional aging. •

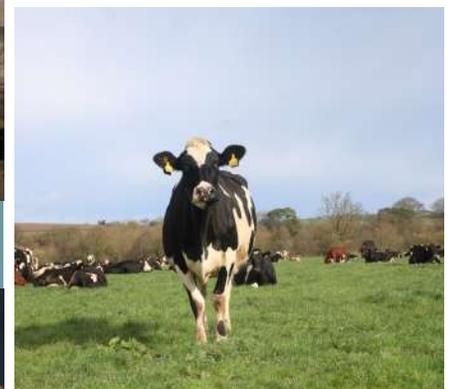
*As seen on the front cover.



Quicke's Clothbound Cheddar in one of their aging rooms. These wheels have been hand wrapped in fine muslin and dipped in lard, or liquid fat. This allows any remaining moisture, after the cheddaring, to get pressed out at a constant rate. Each wheel is turned every 24 hours to ensure even rind development.



Mary and her team of cheesemakers then grade each batch to determine the wheels that should be selected for additional aging. What results are two amazing cheddars, each with a complexity of flavor and creamy, crumbly texture that is characteristic for English West Country Cheddar. They make the oldest cheddar in the UK. •



Just look at this Fresian posing! Quicke's cows are outside for as long as possible; they are only brought indoors when the temperature gets too cold.

UK-130	Aged 12 Months	(2x7lb)	\$8.79/LB
UK-133	Vintage Aged 24 Months	(1x7lb)	\$13.49/LB

UK-134 Smoked (1x3.3lb) **\$11.39/LB**
An exquisitely smokey cheese, blended from the most balanced of cheddars. Every truckle is cut into slices to ensure the flavor fully infuses, as they cold smoke it with oak chips from the trees on the Quicke's estate.

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New Item Alert! Shepherd's Way Friesago and Big Woods Blue, paired by our sales rep Juan Franco with a refreshing IPA.



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13 beer and cheese pairings



Our guide to mixing and matching different styles and your favorite cheeses.

imported **18**
 classics
20 straight from
 the netherlands



A line of authentic Goudas that are loaded with mouthwatering spices and herbs.

26 barbers 1833
 vintage reserve
 Take an inside look at the oldest cheddar maker in the world.



32 melty, cheesy goodness

Use our secret recipe to make a perfect grilled cheese sandwich- the ultimate comfort food.

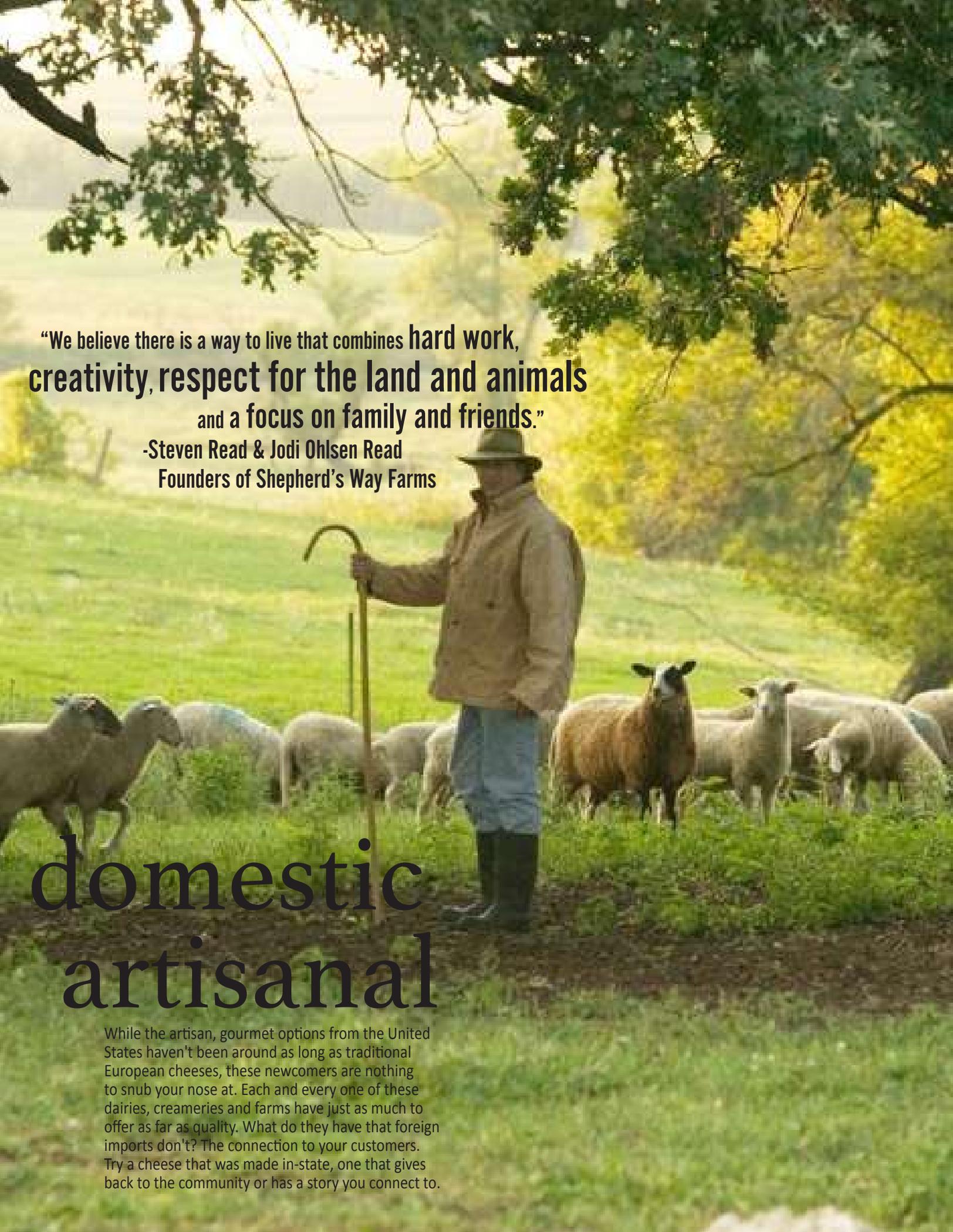


34 spring has sprung!
 Our bright, light and fresh picks to usher in the new season.



CHECK OUT THE BACK COVER FOR OUR NEWEST VENDOR!
 Shepherd's Way Sheep Milk Cheeses





**“We believe there is a way to live that combines hard work,
creativity, respect for the land and animals
and a focus on family and friends.”**

**-Steven Read & Jodi Ohlsen Read
Founders of Shepherd's Way Farms**

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.

PRE-CUTS

5 Spoke 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, bright spring flavors set it apart from other cheddars. Herbal Jack is a fantastic melting cheese, bringing a depth of flavor to traditional comfort foods like mac and cheese, tuna melts and burgers. Try Herbal Jack with a Riesling or Hennespin.



US-455 Redmond Cheddar
Redmond Cheddar is reminiscent of traditional English Cheddar. The taste and smooth texture of this cheese is similar to what you would expect to find at farmer's markets or behind the counters at fine specialty food stores. It pairs well with a Gamay, Pinot Noir or India Pale Ale style beers.

US-457 Welsh Cheddar
This is their youngest cheese, aged approximately 3 months. Welsh Cheddar is made from raw cow's milk. The combination of spring milk and short aging time result in a creamy, mild and buttery cheese.

5 SPOKE CREAMERY

Great cheese starts with great milk. At 5 Spoke Creamery, all of their cheeses are hand made in the farmstead tradition (produced on site with a closed herd) from the raw milk of grass-fed cows. Their milk comes from Holstein cows that are free of pesticides and hormones. They milk the cows at 4am and make the cheese at 9am.



US-458 Porter (1x5lb) **\$9.79/LB**
A lightly pressed, semi-hard wheel with pleasant buttery notes. Aged 3-4 months, Porter's interior is a light, golden-ivory color with a rind that has an earthy aroma. Porter is 5 Spoke Creamery's take on a Tomme de Savoie.

Cheddar BLOCKS

(1x10lb)

- US-028 Sharp Cheddar** **\$4.79/LB**
The lactose-free Sharp Cheddar will turn a cheddar lover to an enthusiast. Brace yourself for an intensely tangy, nutty and complex flavor.
- US-050 Extra Sharp Cheddar** **\$4.99/LB**
- US-034 Habanero Cheddar** **\$5.39/LB**
- US-234 Monterey Jack** **\$2.99/LB**
- US-235 Pepper Jack** **\$3.19/LB**



McCadam NY

Founded by William McCadam in 1876, today McCadam Cheese strives to support local communities just as proudly as they continue to offer New York's finest cheeses.

- US-232 Yellow Extra Sharp** (1x10lb) **\$4.49/LB**
- US-233 White Extra Sharp** (1x10lb) **\$4.49/LB**
- US-236 Muenster Loaf** (2x5.5lb) **\$2.99/LB**
- US-237 Muenster Jalapeno Loaf** (2x5.5lb) **\$3.19/LB**



Lioni
Latticini, Inc.

Traditional Fresh Mozzarella Products

HAND WRAPPED MOZZARELLA

Lioni's all natural, fresh mozzarella is a traditional cheese made from 100 percent whole cow's milk.

The Salzarulo family began its tradition in the latticini business over one hundred years ago in the town of Lioni, Italy. Fine cheesemaking skills and a dedication to quality have been passed down through five generations to make Lioni what it is today. Growing from a small Brooklyn neighborhood store, Lioni has become a well-known producer of the highest quality, whole milk cow mozzarella and naturally smoked mozzarella on this side of the Atlantic.

Delicate, moist and smooth, this mozzarella is hand wrapped in the original size the old-fashioned way. Lioni prides itself on their reputation for being a modern organization with a long tradition of creating the finest fresh mozzarella. With Lioni's enduring commitment to quality, Lioni's personnel carefully evaluates every product leaving their factory.

The smoked version is made with natural wood chips on premise. It has a light golden brown outer shell and is lightly salted.

US-392	Small	(20x8oz)	\$3.89/LB
US-398	Large	(12x1lb)	\$3.89/LB
US-390	Smoked	(20x8oz)	\$4.19/LB

Pre Order Item



BURRATA CON PANNA

Experience the essence of this exceptional handcrafted Italian treasure!

Lioni's all natural burrata cheese is a fresh mozzarella filled with a light and creamy authentic panna di latte and pasta filata. Luscious and sophisticated, this Italian delicacy originating from Puglia, Italy is traditionally made at Lioni. Each piece of Lioni burrata is packaged in purified water to ensure freshness.

US-399 Burrata con Panna (6x8oz) **\$21.49/CS**



Try it...
Over a refreshing arugula salad!

beautiful goat chevre.

Mackenzie Creamery

inspired by the land.

When it comes to making fresh goat chevre, Mackenzie Creamery does it unlike anyone else. The process is carefully monitored from start to finish; they start by purchasing milk from local goat dairies, which herds consist of breeds that produce protein-rich milk. This milk then gets gently transported as slowly as possible in a 300 gallon stainless steel tank, done to avoid churning or shaking the milk unnecessarily. Even subtle churning during transportation would affect the taste and quality of their final product.

Everything at Mackenzie is done with careful attention to detail in small, handmade batches. Each step is done gently so that the curds can reach the perfect balance in texture and taste. The result after such meticulous and loving care is the creamiest, most mild goat chevre available today. Delicious on its own, Mackenzie Creamery's goat chevre is light and fresh. They then take it up a notch by creating unique and interesting Goat Chevre Cups and Logs. The marmalades that top each cup are made in-house with their own concoction of locally made marmalades, liquors and fresh fruits.

US-1239 **Wasabi Sesame Chevre Log** (12x4.3oz) **\$47.49/CS**
 Fresh chevre combined with wasabi and sesame oil. Try using this as a substitute for cream cheese in homemade sushi.

Goat Chevre Cups (12x4.5oz) **\$47.99/CS**

To serve, simply unmold upside down and serve as a delicious appetizer or a sweet, after-dinner treat!

- US-1235 **Apricot Ginger**
- US-1236 **Cognac Fig**
- US-1237 **Sour Cherry Bourbon**
- US-1238 **Sweet Fire**
 Sweet Fire is topped with black raspberry habanero syrup.



Tom Vella arrived in Rogue River Valley, Oregon when it was still populated with small diversified farms. It was, and still is, a beautiful landscape, at the time dotted with pear orchards and covered in fertile grazing grounds.

Today, Rogue Creamery is still inspired by the natural beauty and flavors of the region. They still get their milk from the dairies along the banks of rugged and scenic Rogue River.

US-086 **Caveman Blue** (1x5lb) **\$13.99/LB**

A rich, complex blue that is deliciously sweet and fruity with slight vanilla tones and a texture of butter.

US-377 **La Di Da Lavendar Cheddar** (4x10lb) **\$9.99/LB**



Above: The Rogue Creamery team outside of their original store front this past year. They are people dedicate to sustainability, service and the art and tradition of creating the world's finest handmade cheese.

Left: President and Cheesemaker David Gremmels with some of their cows. Rogue has two dedicated dairies, cow and goat. Both are certified sustainable. The cows are grass fed, with supplemental grain added during the winter.





Montchevre Goat Logs

Master cheesemaker Jean Rossard has established a perfectly balanced recipe for Montchevre's fresh goat cheese logs, and each is made with full respect for traditional French cheesemaking techniques. Once the prime quality milk has been collected from their network of independent family farms, it is slowly drained and folded with high-quality ingredients to ensure the rich and smooth texture that chefs and consumers know and love. The Montchevre team is constantly looking for new ways to innovate their fresh goat cheese line by blending this traditionally French cheese with bright flavors that appeal to the American palate. Their award winning, fresh goat cheese logs come in a wide variety of delicious flavors that are sure to be a perfect addition to a variety of your favorite meals.



Truffle Goat Cheese

Imported from the Provence region of France, truffles add extra earthy notes to Montchevre's creamy goat cheese. Their fresh goat cheese with truffle has a perfect balance of fresh goat milk flavor and rich truffle undertones. It's wonderful for spreading across a toasted baguette or adding a gourmet twist to pasta dishes, omelets, paninis or salads.

US-336 Truffle (12x4oz) **\$34.99/CS**

Non-GMO Goat Logs (12x4oz) \$23.99/CS

Montchevre is paving the way for cheese makers by producing the first only non-GMO goat cheese certified by the National Science Foundation (NSF).

Pre Order Item

- US-135 Pumpkin
- US-136 Fig & Olive
- US-145 Assorted
- US-146 Plain
- US-147 Garlic & Herb
- 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-349 Jalapeno
- US-149 Plain (12x10.5oz) **\$43.99/CS**
- US-150 Garlic & Herb (12x10.5oz) **\$43.99/CS**



Tillamook Cheddar

All Tillamook cheese starts with simple, real ingredients. You'll never find anything artificial or hurried about their cheese- just good, old-fashioned farmer values and cheddar aged the right way, with time.

US-281	Sharp Yellow	(1x10lb)	\$41.99/CS
US-282	Extra Sharp Yellow	(1x10lb)	\$45.99/CS
US-284	Sharp	(12x8oz)	\$28.99/CS

For nine long months, they wait. That's what it takes to produce the full-bodied, naturally-aged sharpness of Tillamook Sharp Cheddar. For their farmer-owners, patience is a value that guides the cheesemaking process.

US-289	Medium	(12x8oz)	\$27.99/CS
US-285	Smoked Medium	(12x8oz)	\$31.99/CS
US-292	Kosher Medium	(12x8oz)	\$27.99/CS

A century in the eating, Tillamook Medium Cheddar is still made from the same recipe we've used for over 100 years. While their equipment might be a little different now, they still use only four simple ingredients and age every batch natural for at least 60 days. The Smoked Medium is put in a hardwood smoker, coming out hickory-kissed and ready to add to your cheese plate or sandwiches.



Creminelli Slice Trays	(12x2oz)	\$29.99/CS
US-1165	Calabrese	
US-1167	Prosciutto	\$25.99/CS
US-1168	Varzi	



At Creminelli, everything they make is crafted with kindness. Their animals are raised in open living conditions and with no antibiotics. Master Artisan Cristiano Creminelli's greatest joy is sharing his craft with people who love great food. They are passionate food lovers striving to elevate industry standards.



Creminelli Salamis

US-1020	Barolo	(9x6oz)	\$49.99/CS
Its flavor comes from a generous amount of Barolo red wine.			
US-1022	Sopressata	(9x5.5oz)	\$32.99/CS
Redolent of garlic and red wine, giving it a robust and enjoyable flavor.			
US-1023	Tartufo	(9x6oz)	\$49.99/CS
Has a delicate, earthy aroma working magic with all-natural pork.			
US-1024	Wild Boar	(9x5.5oz)	\$48.99/CS
A mixture of wild boar and pork seasoned with clove and juniper berry.			
US-1025	Piccante	(9x5.5oz)	\$32.99/CS
A spicy salami with red peppers and several varieties of paprika.			
US-1161	High West Whiskey	(9x6oz)	\$49.99/CS
Creminelli and High West Distillery's Son of Bourye come together.			
US-1021	Casalingo	(9x5.5oz)	\$32.99/CS

Domestic Artisanal Steals.

Beehive Cheese Company

US-1152 **Seahive Pre Cuts** (10x4oz) **\$27.99/CS**
Hand rubbed with local honey and Redmond RealSalt, Seahive is a beautifully balanced treat.

US-1153 **Barely Buzzed Quarters** (2x5lb) **\$10.79/LB**
Unique espresso and lavender hand-rubbed cheese with subtle notes of butterscotch and caramel.



Capriole Goat Cheese

US-585 **Old Kentucky Tomme** (1x5lb) **\$18.99/LB**
Buttery and rich with mild "cellar" and mushroom overtones, this aged cheese falls somewhere between an American Jack and Tomme de Savoie.



US-584 **O'Banon** (12x6oz) **\$105.99/CS**
Wrapped in chestnut leaves that have been soaked in Woodford Reserve Bourbon. The tannins in the leaves and the bourbon combine to give this creamy, dense cheese just a nuance of a kick!



Carr Valley Bread Cheese

In Finland there is a cheese called Juustoleipa. This translates into cheese bread. Carr Valley makes theirs different but better by oven baking it until it has a browned crusty top. Pop it in your oven or microwave until it glistens.

Bread Cheese (14x10oz) **\$6.49/LB**
US-1214 **Original**
US-1215 **Garlic**



Central Coast Creamery

US-1247 **Holey Cow** (1x10lb) **\$8.99/LB**
Their crowd favorite! It is made from whole cow milk. This 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.



Cherry Glen Goat Cheese

US-256 **Triangle Gold** (8x5oz) **\$13.99/LB**
The curd for the Gold is drawn at higher pH. This means it is not as heavy as a Brie, but delicate, mild, smooth and silky.



Cooperstown Cheese Company

Cooperstown Cheeses (2x10lb) **\$9.69/LB**
US-1290 **Abbie**
This gouda-style has been aged for 6 months or more. It has a cream colored paste and irregular shaped eyes. With a wonderful crystalline texture and mature, mellow flavor.
US-1293 **Jersey Girl**
Supple, creamy and mild cheese. This has an edible, chewy rind and beautiful yellow paste.
US-1296 **Torino**
An aged, Asiago-style cheese that has big flavor and a long finish. It is the perfect accompaniment to apples, nuts, pasta and vegetables.



Cypress Grove

Humboldt Fog
Each wheel of Humboldt Fog features a distinctive ribbon of edible vegetable ash. There will be notes of buttermilk and fresh cream, complemented with floral notes, herbaceous overtones and a clean citrus finish. As Humboldt Fog matures, the creamline develops and the flavor intensifies.

US-559 **Mini** (4x16oz) **\$12.49/LB**
US-560 **Grande** (1x5lb) **\$11.99/LB**
US-571 **Truffle Tremor** (1x3lb) **\$13.29/LB**



Roth Buttermilk Blue

Made in small batches from the freshest milk, Roth's Buttermilk Blues are rich, creamy and beautifully balanced. They are sultry and seductive with earthy flavors. With higher butterfat for a creamier texture, these cheeses come in three different varieties.

US-599 **Aged 2 Months** (1x6lb) **\$5.79/LB**
US-600 **Affinee Aged 6 Months** (2x3lb) **\$7.49/LB**
US-601 **Moody Blue** (1x6lb) **\$6.29/LB**



FireFly Farms

US-231 **Black & Blue** (2x3lb) **\$11.79/LB**
Black & Blue is deeply blue with a luscious and creamy interior. It is evenly salted with a pleasant sharpness, traditional blue piquancy and a surprising, slightly sweet finish. Aged a minimum of six months.



US-277 **Merry Goat Round** (6x9oz) **\$12.19/LB**
Merry Goat Round is a surface ripened goat's milk round. It starts with a clean, lactic sharpness and develops stronger, complex mushroom notes with age.

Grafton Village Cheese

The handcrafted cheese tradition in Grafton Village dates back to 1892, when local dairy farmers delivered their raw milk to the village creamery to have it turned in to cheese. Today, their cheddars are aged from one through four years in the aging process. With each year, a new flavor profile emerges.

US-315 **Aged One Year- Red Wax Wheels** (12x8oz) **\$52.99/CS**
US-318 **Aged Two Years- Wheels** (12x8oz) **\$59.99/CS**
US-316 **Maple Smoked Cheddar** (12x8oz) **\$53.99/CS**

Great Hill Dairy

US-171 **Great Hill Blue** (1x6lb) **\$8.59/LB**
Unlike many blue cheese varieties, the milk for Great Hill Blue is not homogenized, resulting in a fully flavored and smooth tasting cheese. Each cheese form is hand-filled using traditional techniques. This insures proper whey expulsion and curd structure.



Maple Leaf Cheese

US-667 **4000 Day Old, 11 Year Cheddar** (1x40lb) **\$7.99/LB**
The Maple Leaf cooperative was established back in 1910 by a group of local family farmers in order to establish a consistent, trustworthy market for their milk. Maple Leaf is still locally farmer-owned and some of their families are now in their second or third generation.



Meadow Creek Dairy

US-309 **Grayson** (4x5lb) **\$11.49/LB**
With its renowned reddish-orange rind and golden paste, Grayson is the classic example of a washed rind cheese. The texture is supple and fudgy, becoming silky as it warms. The rich, beefy paste is slightly sweet, with grassy, nutty notes.



Nettle Meadow Farm and Artisan Cheese

Kunik
Kunik is their triple creme wheel made from goat's milk and Jersey cow cream. Delicious on its own or with fruit and crackers.

US-1223 **Button** (6x9oz) **\$16.49/LB**
US-1224 **Mini** (9x4oz) **\$37.99/CS**



Point Reyes Farmstead

US-176 **Bay Blue** (1x6lb) **\$11.49/LB**
Fudgy texture with a gorgeous natural rind. All natural and made with pasteurized milk, Bay Blue is gluten free and aged for 90 days.



Rogue Creamery

US-518 **Mary's Cheddar** (4x10lb) **\$10.69/LB**
Rogue Creamery Cheddar is flavored with organic lavender.



US-519 **Hopyard Cheddar** (4x10lb) **\$12.99/LB**
The hop petals provide an herbaceous olfactory hit like the first notes from a freshly poured IPA.



Sweet Grass Dairy

US-640 **Green Hill Camembert** (8x7.5oz) **\$54.99/CS**
Green Hill is a double cream, soft-ripened cow's milk cheese made in the style of Camembert. It has an unctuous, buttery flavor and white bloomy rind.

US-641 **Asher Blue** (1x6lb) **\$11.69/LB**
Asher Blue is a unique, natural rind and creamy-crumby texture. This Blue has slightly pungent, mushroomy aromas and earthy, grassy flavors.

US-642 **Thomasville Tomme** (1x5.5lb) **\$9.49/LB**
This natural rinded, semi-soft cheese is aged for sixty to ninety days for a subtle yet complex flavor and creamy texture.

Fromagerie Belle Chevre

Breakfast Cheese (12x6oz) \$34.99/CS

Creamy Belle Chevre goat cheese newly combined with your favorite flavors! Spread on bagels, bran muffins or toast for a healthy start to your day, or a cracker for the perfect savory afternoon snack.

- US-1114 Fig
- US-1116 Honey
- US-1117 Pimento

Their delicious chevre is lovingly mixed with pimento and spices that was named a "Top Pimento Cheese" by Southern Living Magazine.



US-1115 Greek Kiss (6x4oz) \$35.99/CS

They take their delectable little 4 oz fresh chevre disks and wrap them delicately in a beautiful brined grape leaf which imparts a surprising hint of Greek essence to their award-winning French style cheese! Greek Kiss makes a gorgeous appearance for any cheese plate or first course.

US-1118 Southern Belle (6x4oz) \$35.99/CS

Their 4oz disc of award-winning montrachet style goat cheese is perfectly dressed for the Kentucky Derby (or anytime you want a Southern treat) with bourbon pecans, mint and sugar for a mint julep inspired taste sensation!

Vermont Creamery



US-938 St. Albans (9x2.82oz) \$31.49/CS

Hand-shaped and aged for eleven days, these delicate cheese disks are packaged in sturdy ceramic crocks and wrapped in a breathable, perforated film.

US-968 Coupole (6x6.5oz) \$43.99/CS

Coupole's center has a dense texture and fresh, milk taste. Coupole's allure is attributable to the intriguing contrast between the strong ripened flavor of the rind and delicate, fresh taste of its interior.

US-983 Bijou 6x(2x2oz) \$31.49/CS

Made with fresh, pasteurized goats' milk from family farms, Bijou curd coagulates overnight, drains in cheese cloth and is then shaped into little buttons. Dried and ripened for one week, Bijou evolves with time, gaining a sharpness and complexity after 30 days.



US-984 Bonne Bouche (6x4oz) \$29.49/CS

The flagship of Vermont Creamery's signature geotrichum-rinded aged goat cheeses. Made with fresh pasteurized goats' milk from family farms, the curd is carefully hand ladled, lightly sprinkled with ash, and aged just long enough to develop a rind.



Fiscalini Cheddars

US-208 Bandage

The Extra Mature Bandage Wrapper Cheddar is their most popular and highly awarded cheese. Aged 14 months, this cheese is firm and crumbly. It has a nutty, slightly smoky, earthy flavor and more round finish than most aged cheddars. (1x7lb) • \$10.99/LB



US-1180 Purple Moon

They take their traditional, award-winning cheddar and soak it in a North Coast Cabernet Sauvignon that leaves the cheese with a distinct purple color on the outside and creamy finish on the inside. It is unforgettable, delicious and unique. (12x8oz) • \$10.49/LB



US-210 San Joaquin Gold

Mildly sweet and mellow when young, this cheese develops a darker golden hue and nuttier flavor over time. Its paste is firm and granular with an aroma of toasted nuts and browned butter with a pleasant acidity and lovely sweetness. (1x13lb) • \$9.99/LB



US-1181 Smoked

Their traditional award winning cheddar is transformed by using a blend of local apple, cherry and hickory wood chips to create a natural smoke that saturates the cheese. They built their own smoker on sight to ensure consistent quality. (2x5lb) • \$8.29/LB



US-211 Hop Scotch

Hop Scotch Cheddar is truly one of a kind. Named after the hops present in the beer they use to make this unique cheese. They rinse the curds in award winning dark scotch ale beer made by Devil's Canyon Brewing Company. (1x10.5lb) • \$7.99/LB



US-1182 Habanero

Their Habanero really turns up the heat, adding the perfect amount of spice to Fiscalini's traditional cheddar. They use all natural habanero peppers and powder when making this cheese. It has a spicy and flavorful kick in each bite. (1x10lb) • \$7.79/LB





Crème Fraîche

US-963 Crème Fraîche (12x8oz) **\$26.99/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) **\$29.99/CS**

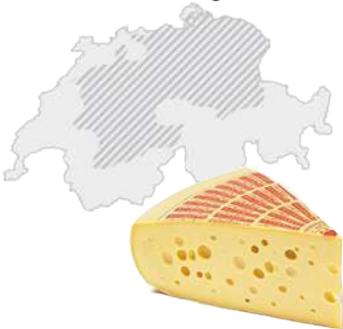
Mascarpone is the magic ingredient in the Italian dessert Tiramisu. The fresh, high quality Vermont cream from the local St. Albans Cooperative is cooked at a high temperature until it is thick, smooth and sweet. Use it as a base in a fruit tart, like the one pictured to the right. Find the recipe for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



MIFROMA

SW-067 Swiss Emmentaler Wedges (8x7oz) **\$25.99/CS**

Emmentaler AOP has a deliciously mild, sweet and slightly nutty flavor. This exceptional cheese carries the AOP label, as it is a unique product of controlled origin. Only 200 village dairies located in the picturesque valley of the river Emme are authorized to make Swiss Emmentaler cheese. Only milk from cows fed on grass, and not on silage (preserved pasture feed), can be used.



SW-069 Gruyere Cavern Wedges (8x7oz) **\$36.99/CS**

After being aged for two to three months, the Gruyere AOP wheels are then sent to Mifroma caverns, where they are ripened over several months in sandstone caves. During this time, they are brushed regularly with salt water. These wheels have a fruity flavor and impeccable taste.



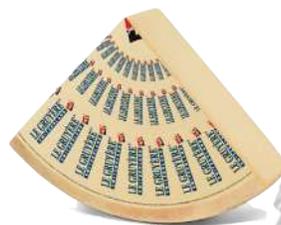
Gruyere

SW-068 Wedges (8x7oz) **\$34.99/CS**

SW-031 King Cut (2x5lb) **\$9.29/LB**

SW-025 Quarter (1x18lb) **\$8.99/LB**

Produced since 115 in the area surrounding the little village of Gruyere 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 right

BEER

for the right

CHEESE

use our simple guide to impress with pairings

Most people automatically jump to wine when they consider pairing cheese. This is most definitely not the case; there are hundreds of different styles of beer that can complement or contrast a particular type of cheese. Consider the surge in craft beers, which have varied and complex flavors, often emboldened by various blends of herbs, fruits and spices. We explain the differences between multiple styles of beers and set the ground work for you come up with unique pairings of your own!

when in doubt, match intensity

This is a standard principle for cheese pairing. Using this concept, you can't go wrong (for the most part). A light, fresh cheese with delicate flavors will be complemented by an equally light and crisp beer. For washed rinds and aged cheeses, a heavier brew is better. Generally, the darker the beer, the more intense its flavor.

complement or contrast flavors

Another way to guide your pairings is by matching or contrasting flavors and textures. Choose a sharp, aged cheddar to complement the bitterness of an IPA. Contrasting flavors also create a nice balance; a tangy and creamy blue cheese will balance a chocolately, rich porter.



PILSNER

This is a type of pale lager that is clean and simple. These can range from slightly sweet to slightly bitter, but overall the flavor is very mild.

Lite Gouda, 2% Milk

Velvety, semi-soft gouda with a pale yellow color and a flavor that is fruity, floral and sweet. Definitely pair with an equally light and sessionable pilsner. The citrus notes in a Hefeweizen with complement the floral aromas of this cheese.

ND-250 • 1x24lb • \$5.49/LB



Abbaye St. Mere

It is made with pasteurized milk and has a washed rind. Bathed in brine, the crust has a touch of annatto to give it a distinctive orange tint. Saint Paulin spends three weeks in a ripening chamber. It is a subtle cheese, with a hint of sweetness.

This will pair well with a brown ale, without being overpowered by the beer. The washed rind would also work with an IPA.

FR-603 • 2x4lb • \$7.69/LB

Vat 17 World Cheddar

Vat 17 is bold and complex, with a tangy nuttiness that is unsurpassed. It pairs exceptionally well with brown ales, but the tanginess with also complement a hoppy IPA.

US-1352 • 2x5lb • \$7.99/LB



Alehouse Cheddar

Starting with their artisan cheddar, they add Munich Dark and an IPA to soak the cheese curds. It has an ale nose and a strong hop finish. Makes a great pairing with any brew, but particularly with an IPA.

US-772 • 1x10lb • \$6.49/LB

PALE ALE

Still light in color, this beer takes on a bit more flavor as the barley is gently roasted. US Pale Ales tend to be slightly spicy or bitter.

Viaskaas

This buttery, semi-soft cheese boasts almond notes and a uniquely sweet-sharp finish. This will pair well with a crisp, clean pilsner or a brown ale with roasted barley notes.

ND-249 • 1x32lb • \$5.79/LB



Cheese Crisps

John Wm. Macy's Cheese Crisps make the perfect bite-sized gourmet snack cracker. These yummy bite-sized squares are crafted from multiple layers of real cheese and baked twice for the perfect crunch! They are a great crispy snack that pairs well with any beer.

Asiago Cheddar

Crafted from multiple layers of aged Asiago, Cheddar, fresh sourdough and cayenne butter.

US-844 Party Bag • 12x11oz • \$46.99/CS

US-860 Boxes • 12x5oz • \$20.99/CS

Melting Romano

100% real aged Romano and balanced crushed garlic.

US-861 Boxes • 12x5oz • \$20.99/CS

Chipotle Cheddar

Diced chipotle peppers work well with aged Cheddar and Asiago.

US-864 Boxes • 12x5oz • \$20.99/CS

Sesame Gruyere

Blend of Swiss and Gruyere, Dijon mustard and sesame seeds.

US-862 Boxes • 12x4oz • \$20.89/CS



WHEAT BEER

Wheat beers are a mix of barley and wheat with little to no hops and a special kind of yeast. Typically light, they have a subtle yeasty flavor and aroma.

Paradiso

An Italian-style cheese made from rich, North Holland cow's milk. Texture is firm with crystallization throughout and has tangy, savory, zesty notes similar to parmesan. Pale ales will highlight the complexity.

ND-262 • 1x24lb • \$5.29/LB



Aurricchio Provolone

Made from cow's milk, Provolone is a mild cheese with a buttery flavor and slightly sweet taste. The butteriness of provolone will add nice texture to the yeasty wheat beer.

IT-078 • 1x17lb • \$7.19/LB



BROWN ALE

Brown ales are an amber, brownish color and more malt in the brewing process. This creates an earthier, less hoppy flavor, although some brown ales have a slight bitterness.





Extra Aged Gouda 

The 18 Month Gouda will have a velvety mouth feel and complex flavor. In Beemster XO Extra Aged 26 Month you will taste pronounced notes of whiskey, butterscotch, and toasted pecans. Deep caramel notes and mouthwatering crunchy crystals will also start to develop. The sweetness of these super aged cheeses will balance the slightly bitter roasted notes in a porter or IPA.

ND-256 XO Extra Aged 26 Month • 1x24lb • \$7.59/LB
 ND-257 18 Month • 1x24lb • \$6.49/LB



STOUT 

Made with black, unmalted barley, Stouts are thick and tan to brown in color. They have a roasted flavor with no hoppy bitterness. A stout will have coffee and chocolate flavors. Can be harsh.

Emmental Gold Label 

Aged for 14 months, Emmental Gold Label is a traditional Swiss cheese with a cooked, pressed paste. It has a characteristic smooth, pale yellow rind. The aroma is sweet and it will pair well with a wheat beer or brown ale.

SW-802 • 2x24lb • \$11.49/LB



Walo Red Nose Cheese 

This is a Swiss cheese aged for 8 months with red wine to give it the black-brown rind. It is a strong but pure taste, rounded off by a light red wine note. This cheese is perfect for a strong beer like a porter.

SW-802 • 1x13lb • \$6.49/LB

Prairie Breeze Cheddar 

Prairie Breeze Cheddar is their twist on a well-aged white cheddar style cheese. It is crumbly yet creamy with a little crunch from the calcium crystals developed during the aging process. It is surprisingly sweet and nutty for a cheddar aged 9 months. This would pair well with a porter or stout.

US-795 Loaves • 2x5lb • \$7.49/LB
 US-794 Block • 1x40lb • \$6.99/LB



PORTER

Dark, almost black, made with roasted malts or barley and yeast. Much more mild than a stout, with the same chocolate and toffee flavors.

Shropshire Blue 

The perfect Shropshire Blue is a rich orange in color with distinctive blue veining and a golden crust. It is extremely creamy, sharp and tangy. The full-flavored blue will go exceptionally well, and be very balanced, with a sweet, chocolately porter.

UK-102 • 1x9lb • \$7.39/LB



Water Wheel Wafers

Waterwheel started out producing their Fine Wafer Crackers in Dandenong, Australia in 1998. These crackers were an overnight success, becoming so popular in such a short period of time that they had to move to a bigger facility. The company began to see the crackers on the shelf of every grocery and supermarket in Australia, but they wanted to expand further. The world needed to know just how good Waterwheel crackers could be!

They expanded and began to export around the world, sharing the amazing high-quality, Australian produced wafers in the United States, among other countries.

Waterwheel Fine Wafers (12x3.5oz) **\$17.99/CS**

AS-500 **Original**
CN-501 **Sesame & Poppy**
CN-502 **Tuscan**



Waterwheels are made for entertaining with confidence. They are a staple for any cheese board and perfect for dips and spreads.

Waterwheel Fine Wafer Crackers are made with “hand-made” style. Texturally, they are light, flaky and crispy, but they still have ridges that allow spreads, dips and other pairings to stick.

They are an interesting staple on any cheeseboard and they stand out with a wide range of appetizers. Waterwheel Fine Wafer Crackers are here to help you entertain with confidence, every time—no matter what the occasion! Green’s General Foods acquired Waterwheel in February 2013. They are proud to continue the legacy to produce and offer Australian-made quality to the world.



Perfect for Asian Inspired Appetizers

The light, crispy texture of Waterwheel Fine Wafer crackers are the ideal accompaniment for a refined hors d’oeuvre. For something very simple, select a variety of raw fish sashimi-style, like tuna, salmon or yellowtail. Add a dollop of wasabi cream and a slice of pickled ginger for a finger food-friendly version of sushi. The airy Wafer will not overpower the delicate flavors of the raw fish. For a cooked version, pair smoked salmon with a dollop of creme fraiche and a sprinkle of freshly chopped dill. A squeeze of lemon juice will finish it off.



Imported Classics.

ITALY

Gorgonzola

IT-024 **Piccante DOP** (4x3lb) **\$5.99/LB**
This is a soft, sharp, aged blue cheese made with full fat pasteurized cow's milk. Flavors in this cheese are strong, intense and sharp with a pungent, spicy bite coming early on. It is aged for a minimum of 80 days.

IT-025 **Dolce DOP Creamy** (4x3lb) **\$4.79/LB**
Meaning "sweet" in Italian, Dolce is a soft, blue, buttery cheese made with whole, unpasteurized cow's milk. Flavors are not very assertive but sweet, mild with notes of sour cream. It is aged for a minimum of 50 days.



Provolone

IT-079 **Salami** (1x60lb) **\$6.99/LB** Pre Order Item
Cow's milk cheese with a firm texture and a mild, smoky flavor. It has a golden brown rind and has been aged for two to three months. The paste itself is pale yellow in color.



Grana Padano

IT-296 **Wheels 10-12M** (1x76lb) **\$5.19/LB**
Grana Padano is a hard cheese produced with cow's milk and characterized by a long maturing period. Comparable to a Parmigiano Reggiano, Grana Padano has a protected designation of origin status. It is made from milk produced in the Po River valley.



Ricotta Salata

IT-058 **Wheels** (2x7.7lb) **\$2.59/LB**
This sheep's milk ricotta is produced with whey from pasteurized milk and salt. It is pressed, salted and aged for at least 90 days. It has a milky white color, a firm texture and a salty taste. Ideal for grating, in prepared food or serving as is. The product is vacuum sealed for freshness.



Asiago

IT-300 **Pressato DOP 20 Days** (1x28.6lb) **\$4.29/LB**
Asiago is an Italian cow's milk PDO cheese. Authentic Asiago is produced in the alpine region of the Asiago plateau in the Veneto region of Italy. This version is produced using fresh whole milk from cows which graze within the same region. It is semi-soft, with irregularly shaped eyes. It has a sweet, buttery taste and a slightly salty aftertaste.



Locatelli Pecorino Romano

Pecorino Romano is one of the world's oldest cheeses, dating back to Roman times when it was made for the Caesars. Made with 100 percent sheep's milk and aged for at least 9 months to develop a sharper, smokier flavor than Parmesan.

IT-063 **Quarters** (1x17lb) **\$7.49/LB**
IT-066 **Wheels** (1x60lb) **\$7.19/LB**



FRANCE

Butter

Imported butters have a higher butter-fat content than the standard domestic varieties cluttering up the shelves of your local grocery store. Imported French butters are going to be creamier, more flavorful, and add an unparalleled richness to pastries and sauces.

Isigny Bars (20x8oz) **\$61.99/CS**

FR-229 **Unsalted**

FR-233 **Salted**

FR-228 **Isigny Rolls** (20x8.8oz) **\$58.99/CS**

President Tubs

FR-220 **Salted** (16x17.6oz) **\$92.99/CS**

FR-221 **Unsalted** (40x8.8oz) **\$105.99/CS**

FR-215 **Bars, Salted** (20x7oz) **\$38.99/CS**



Valbreso Feta

Valbreso Feta has a unique creaminess with no bitterness or after taste and a rich tangy yet delicate flavor. It has a very subtle saltiness. It is made with a very unique breed of sheep-the Lacaune, which is renowned for its rich and creamy milk.



FR-347 **Tub** (1x35lb) **\$4.89/LB**
FR-346 **Loaves** (2x4.5lb) **\$4.99/LB**
FR-348 **Pre-Cuts** (12x7oz) **\$32.99/CS**
FR-350 **Mini Tub** (1x17lb) **\$4.99/LB**

Tomme

FR-632 **Savoie Traditionelle** (1x4lb) **\$6.49/LB**

Made from raw, skimmed cows milk, lower in fat content. Tomme Savoie is semi-soft, with flavors of grass and nuts. It is aged for 2-4 months and develops a thick grey rind dotted with patches of yellow and red.



Onetik

FR-489 **Ossau Iraty 4 Months** (1x10lb) **\$8.19/LB**

This cheese is made with pasteurized milk from local breeds of sheep, the Manech and Basco-Bernaise. Coming from the Basque region, Ossau Iraty has a succulent and complex flavor, developing notes of hazelnut and caramel as it matures.



Mimolette

FR-484 **Aged 12 Months** (2x7lb) **\$8.99/LB**

This Mimolette is made from Normandy milk, which has exceptional richness, high fat content and high levels of protein.



Cantal

FR-248 **Cantalet Wheels** (1x16lb) **\$6.49/LB**

Cantal AOC is one of the oldest cheeses in France. A well-aged cheese with a thick crust and a strong flavor. The paste is firm, brittle and crumbly with a peppery, spicy aroma. It pairs well with nuts, grapes and apples and can be used in salads, soups, cheese fondue or gratin.



Jacquin

FR-586 **Selles/Cher Fresh Rond** (6x8oz) **\$22.89/CS**

Made with whole goat's milk, it has a soft white paste and natural crust made using charcoal powder.



Petit Billy

FR-504 **Rounds** (6x7oz) **\$22.99/CS**

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



Trouvillais Cookies (10x4.4oz) **\$21.25/CS**

The Trouvillais biscuit combines creme fraiche and fruit in an all butter shortbread pastry. It is made with local produce and Isigny AOC butter.

FR-815 **Apple**
*buy 1 get 1 free

FR-817 **Mixed Berry**
*buy 1 get 2 free



French Emmental

FR-272 **Blocks** (2x6.6lb) **\$3.39/LB**

Based off of the original Swiss Emmentaler, it has many eyes and a savory but mild taste. Perfect for melting on sandwiches or in recipes.



Bleu d'Auvergne

FR-088 **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, this cheese has been made for over 150 years.



Triple Cream

FR-311 **Germain** (6x6.35oz) **\$37.99/CS**

Triple Cream is the latest creation of the Fromagerie Germain. A ripened, soft cow's milk cheese with 75 percent fat. It has an extremely smooth texture and is sweet for a ripened cheese.



Le Pico

FR-317 **Germain** (8x3.5oz) **\$31.99/CS**

Manufactured and refined in their fromagerie in the Perigord region, the Pico is a delicious soft-ripened cheese made from goat's milk. Under its slightly downy rind hides a creamy center, with only a minor goaty flavor.



Raclette

FR-530 **Livradois** (1x8lb) **\$4.89/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.



Brie

FR-012 **Belletoile 70 Percent** (1x6lb) **\$4.89/LB**

Brie is a soft-ripened cow's milk cheese named after Brie, the French region where it originated. It is pale in color with a slight grayish tinge under a rind of white mold. The Belletoile is a soft-ripened brie style cheese with 70 percent fat. It is extremely creamy compared to other versions.



SPAIN

Iberico Cerrato

SP-494 **Wheels** (2x6.6lb) **\$4.59/LB**

Iberico Cerrato has a marked softness that gives it a slightly sticky and pleasantly oily sensation. The flavor and texture are perfectly balanced. The cheese has a medium intense aftertaste of goat's milk. It is made with pasteurized cow, goat and sheep's milk.



AUSTRIA

Krauterschatz

AUS-800 **Wheels** (2x6.6lb) **\$9.19/LB**

Crafted from raw, grass- and grass hay fed cows milk. A super smooth, semi-hard cheese that is coated and rubbed with 8 alpine herbs. This beautiful, herbacious rind is edible. For 3 months this treasure is coddled and cared for by the master cheese maker.



Waldviertler Farmhouse Klassich

AUS-802 **Wheels** (2x2.2lb) **\$9.69/LB**

Traditional Austrian sheep's milk cheese. This is the classic, traditional version. Creamy, silky texture and a slightly spicy, tangy finish. It ends kind of fresh on your palate- not at all salty. Completely different than any other sheep's milk cheese on the market.



DENMARK

Fontina

DK-131 **Wheels** (1x15lb) **\$3.19/LB**

Danish Fontina is pale yellow and semi-soft with a mild, slightly sweet flavor. A derivative of its Italian namesake and a great table cheese that goes well with a white wine, Fontina is also a good sandwich cheese.



NETHERLANDS

Hollandse Creme

ND-106 **Wheels** (1x10lb) **\$4.89/LB**

Hollandse Creme is the cheese that literally melts in your mouth. This young Dutch gouda's creamy, buttery taste and semi-soft texture makes it a family favorite for snacking and cooking.



SWITZERLAND

Fresh Blend Fondue

SW-450 **Gruyere/Emmentaler** (12x12oz) **\$71.99/CS**

Emmi Fresh Blend Fondue bags are the perfect staple for any occasion. These are a pre-shredded mix of both Le Gruyere AOP and AOP Emmentaler. Emmi maintains the highest quality with these fondue packs. They can be used in a variety of other ways as well.



SOUTH AFRICA

Peppadew Peppers

For snacks that satisfy, dinners that delight and desserts with a difference. Pep up your favorites with the sweet heat of Peppadew whole piquante peppers. Halaal and Kosher certified, all natural, non-GMO and gluten free. These are suitable for vegetarians and vegans. They have no artificial colors or preservatives.

Jars (12x14oz) **\$35.99/CS**

0L-941 **Mild**
0L-942 **Hot**



UNITED KINGDOM

White Stilton with Fruit

White Stilton is a perfect partner for sweet fruits. Made in the same way as Blue Stilton but without the addition of blue mold, White Stilton is a clean, fresh, slightly acidic cheese that is lightly textured and crumbly.

UK-057	Lemon Zest	(4x2.5lb)	\$7.59/LB
UK-058	Apricot	(4x2.5lb)	\$7.29/LB
UK-066	Cranberries	(4x2.2lb)	\$7.29/LB
UK-088	Mango Ginger	(4x2.2lb)	\$7.39/LB
UK-089	Blueberries	(4x2.2lb)	\$7.39/LB



Enjoy me With...

Food and drink pairings can be a tricky business. These three, distinctly different Cheddars make perfect partners for red wine, white wine or beer. All of the pairing work has been done so you can sit back and sip on your favorite drink while snacking on cheese!

Enjoy me With Line (12x7oz) **\$38.99/CS**

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



Red Dragon Cheddar

UK-180 **Wholegrain Mustard and Ale** (2x4.96lb) **\$6.39/LB**

This is a naturally produced cheddar cheese containing no artificial flavors or preservatives. Microbial rennet is also used in production so the cheese is suitable for vegetarians. This cheddar is sealed in red wax to keep its form. With Wholegrain Mustard and Ale added, this is a hearty cheese with lots of flavor. It is extremely creamy with a noticeable, but not overpowering, bite from the mustard.





Mediterranean Herbs

Mediterranean Herbs - Mediterranean Herbs - Mediterranean Herbs

ORANGE WINE

CHEESE SPECIALITIES FROM HOLLAND

Orange Windmill Gouda and Edam bring the tradition and quality of Dutch cheeses to the United States. This tradition is extensive, for Gouda is one of the oldest types of cheese still being produced in the world today. As you can expect with a cheese that has been made since the early 1100s, the result is an exceptionally high quality product. With a variety of different Gouda style cheeses available, Orange Windmill offers something for every palate.

They start the process with exceptional milk. Holland has always been known for its dairy farming, and without such high quality milk, Orange Windmill cheese would not be the same. This is, in part, what distinguishes Orange Windmill cheeses from other gouda-style cheeses made outside of Holland; other regions do not have access to the milk that is as rich in nutrients.

Orange Windmill cheese is made using milk sourced from a dairy cooperative that has been around since 1871. Friesland Campina is one of the largest dairy coops in the world, with every dairy farmer an owner in the company. They are dedicated entrepreneurs who focus on quality, and “the quality of the milk starts with the cow,” says Herman Bakhuis, Dairy Farmer and part-Owner in the coop. “Feed is the basis for milk product. And that starts with your land, you have to take good care of your land and fertilize it well so that it is of excellent quality.”

Holland has the perfect conditions to make great milk, with fresh green meadows that produce the ideal environment for cows and goats to graze. The mild climate and lush grass provides the

ideal diet for Holland’s famous Fresian cows. The coop goes a step further by checking and monitoring at both the farms and in labs to guarantee the best and safest product is then being used to make cheese.

At that point, Orange Windmill cheese begins to take on some of its distinctive character. Traditionally, gouda cheeses are those made in the area surrounding the town of Gouda. That is where farmers used to bring their cheese to trade, and the style that we recognize as gouda today became characteristic to the region. At its most basic, a gouda cheese is semi-soft, with a sweeter, mild flavor when young and then getting distinctively sweeter and more caramely with age.

This sweetness is due to both the milk and production process. After coagulation, when the curds are formed, some of the whey is drained off. More water is added, a process called “washing the curd.” This drains off some of the lactose, which reduces the amount of lactic acid that develops in the cheese, resulting in a sweeter cheese. When young, the cheese is very soft and mild and the perfect canvas for an array of spices and herbs. The Orange Windmill line has versions that can appeal to the purists with their Goat Cablanca Gouda, which has a very mild flavor and a beautiful snowy white color.

Things get a little more interesting (and sharp!) with the Leyden, named after the town of Leyden in Holland where this cheese was originally made. It has matured for several months and has cumin seeds added to the paste. The resulting product has a very savory flavor and spicy-sweet aroma. Cumin is pungent and slightly bitter, which balances very nicely with the sweet gouda cheese.

Orange Windmill Gouda with Mediterranean Herbs is a savory treat that pairs well with other Mediterranean dishes and flavors. It has a unique combination of olives, basil and garlic that give it a slightly salty flavor. The basil is fragrant and sweet, complimenting the sweet cheese. Try using this in cheese ravioli or on top of chicken parmesan. Finally, Chili Pepper

Edam is the spiciest cheese they offer, but it is still balanced. Edam comes in a unique ball shape, rather than a traditional wheel. •





ORANGE WINDMILL



CABLANCA

Cablanca is typically white in color and is made from 100 percent pure pasteurized goat's milk. It has a mild and creamy, well rounded taste and was recently awarded Gold at the Great Taste Awards. It is one of the most popular cheeses in the Orange Windmill range. Sprinkle this award-winning goat's cheese over a salad or add to a toasted sandwich for a delicious lunch.

ND-210 Goat Gouda Cablanca Dejong • 1x10lb • **\$7.29/LB**



LEYDEN

Leyden cheese originates from the area around the city of Leyden. It is also made from skimmed milk and is spiced with cumin seeds. As this cheese is matured for several months, it has a strong cumin flavor. It would be an interesting addition to tacos, quesadillas and sprinkled on top of chili.

ND-125 Leyden • 1x20lb • **\$5.59/LB**



CHILI PEPPER

The yellow ball beholds a tantalising combination of mild cheese with spicy red chili peppers. You can melt this spicy cheese over seasonal vegetables or add to a fresh salad to give the dish an extra kick.

ND-215 Edam Chili Pepper • 2x4lb • **\$5.49/LB**



MEDITERRANEAN HERBS

The delicious combination of olives, basil and garlic give this cheese the unmistakable taste of the Mediterranean. The infusion of olives, basil and garlic make this cheese the perfect topping for a Mediterranean style burger. If you would prefer a quick bite or light lunch, you can easily spread this cheese over a slice of toast.

ND-216 Gouda Mediterranean Herbs • 1x10lb • **\$5.89/LB**





**•Jarlsberg Lite•
KALE YEAH**



Lite has the same mild, nutty flavors as regular Jarlsberg with 50 percent less fat and 30 percent fewer calories than regular Swiss cheese. This variety is perfect for those days when you crave the sweet, nutty taste of Jarlsberg but need to watch your diet!

•A Norwegian Tradition•

Jarlsberg is one of Norway's most closely guarded secrets. The milk used to make Jarlsberg is produced by a cooperative of more than 15,000 Norwegian dairy farmers, with each farmer a shareholder in the coop.

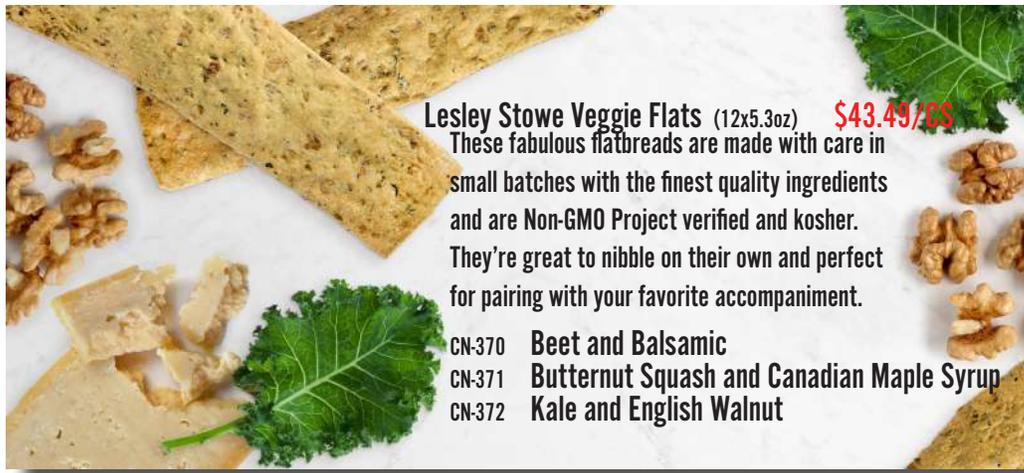
Jarlsberg is a mild, semi-soft, part skim cheese made from cow's milk. It has a buttery, rich texture with a mild, nutty flavor characterized by large round holes. It is an all-purpose cheese, good for both cooking and for eating as a snack.

- NW-050 Wheel (1x22lb) **\$5.89/LB**
- NW-055 Lite (1x11lb) **\$5.29/LB**
- NW-060 Loaf (2x12lb) **\$5.29/LB**
- NW-070 Hickory Smoked (2x5lb) **\$6.29/LB**

**•Jarlsberg Smoked•
HOLEY SMOKES**



Like most traditional smoked foods, Hickory Smoked Jarlsberg has a darker, browner surface and a piquant, smoky taste. It makes an excellent sandwich filling and is a great addition to many dishes. Try cubing it with pieces of bacon and grilling on skewers.



Lesley Stowe Veggie Flats (12x5.3oz) \$43.49/CS
These fabulous flatbreads are made with care in small batches with the finest quality ingredients and are Non-GMO Project verified and kosher. They're great to nibble on their own and perfect for pairing with your favorite accompaniment.

- CN-370 Beet and Balsamic
- CN-371 Butternut Squash and Canadian Maple Syrup
- CN-372 Kale and English Walnut

Lesley Stowe Crisps (12x5.3oz) \$43.49/CS
These signature crisps are great to nibble on their own, but really shine when topped with your favorite dip, cheese or antipasto.

Lesley Stowe Oat Crisps (12x5.3oz) \$43.49/CS
A wheat-free alternative to the signature crisp! These are gluten free.

- CN-360 Cranberry
- CN-361 Plain
- CN-362 Rosemary Raisin



- CN-350 Cranberry Hazelnut
- CN-351 Fig and Olive
- CN-352 Original
- CN-353 Rosemary Raisin Pecan
- CN-354 Salty Date and Almond



Lesley Stowe

Lesley Stowe is a Parisian-trained chef who began her own catering company more than 25 years ago in Vancouver. She was frustrated by the lack of specialty foods in the city so she started her own company.



FARMHOUSE CHEESE SINCE 1833

Beautiful rolling hills and a lush green landscape surround the village of Shepton Mallet, giving way to Barber's Farmhouse Cheesemaker's production facility. That is the technical term for the collection of buildings that house Barber's in-house microbiology lab, aging rooms and packing areas. What you really see upon arrival is a fascinating combination of heritage and progress; the original farmhouse, where cheese making began in 1833, is still on the property, situated amongst new construction to support Barber's continued growth.

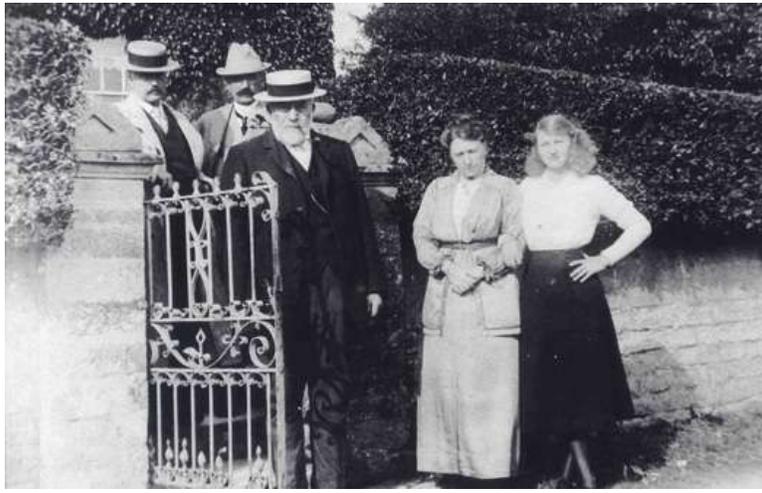
Barber's Heritage, Stretching Back Over 180 Years

Barber's really emerged from the community of dairy farmers that profited from the fertile soil and temperate climate that continues to characterize the Cheddar region of England. The conditions in this region were so ideal for milk production that farmers, after selling what they could, had a near constant surplus of milk. The natural next step would be to turn this milk in to cheese.

Combine that with the close proximity of a limestone gorge, and the West Country region of Somerset had all of the tools necessary to begin making what eventually became known as cheddar. Cheddar Gorge is a labyrinth of caves that had a constant temperature for storing and aging cheddar (although not currently in use today). Initially, farmers would leave their surplus milk overnight, giving it the opportunity to acidify, which is the crucial first step in cheesemaking.

This heritage cheese making began on the Barber's farm back in the 1830s. Farmers, or more often, the farmer's wife, would save a bucket of whey from that day's cheese make. The next day, she would add this bucket of whey to the remaining milk, or seeding the milk as Chris Barber, now





the fifth generation of the Barber family working in the business and head of the cheese making operations, described it. This would give the bacterias, the cultures, over 12 hours to propagate and grow.

It was a natural transformation; Chris explained: "but quite often this bacteria would become corrupted over time and result in a bad batch of cheese." When this happened, neighbors would call on each other to borrow a pail of whey. In this way, the entire region shared a heritage, making a similar cheese that we now know as traditional West Country Farmhouse Cheddar.

Preserving West Country Farmhouse Cheddar

The original makers of West Country Cheddar had a great final product (otherwise they probably would have stopped making it). They got this from using the leftover whey, but this process was a very imperfect science. By leaving their milk overnight to acidify, "they were using the bacteria that was indigenous to the cheddar making region, which originated in the milk of the region."

While this gave the cheese its characteristic flavor, there was a lot of bacteria in the cheese that had no value or purpose, and it was impossible to identify exactly which cultures contributed to the delicious final product. It was, and still is, very difficult to make a cheese with live cultures because there are so many factors to take in consideration. "The bacteria originated in the milk of this region," explained Chris. "It was a very cooperative system around here, of sharing your starter cultures from farm to farm."

It wasn't until the 1940s that they started using a clean set of starter cultures. An outside laboratory offered to come in and remove the unnecessary, bad bacteria; they created a clean range of starter cultures that were true to the starters originating from the region. Important to note, is that Barber's was still using live cultures. Around this time, many other cheese makers began using freeze dried cultures. These were much easier to use: just dump in to the milk and let them get to work. Unfortunately, the freeze drying process would strip the delicate culture strains away, leaving a very simplified range of bacteria.

Eventually, the laboratory which created live cultures for Barbers decided to stop production. The overwhelming demand for freeze dried cultures made the live ones obsolete, with the laboratory about to trash the whole range of heritage West Country Farmhouse Cheddar cultures. As you can imagine, this was heresy to the Barber's family.

Luckily, the head of the laboratory, who had seen this set of babies grow up over his lifetime was equally as horrified. What happened next is history. Barber's set up a lab on their original site and took the entire collection of cultures, which they sell to other cheesemakers in England. In this way, the creation of the cultures, which started on this site, continues to develop where it began. Barbers would not allow their heritage to go by the wayside and it continues to be a cooperative system of sharing from farm to farm. While this might not make sense to some, it is the obvious course for the Barbers. "In a way," Chris Barber said, "that feels like that's where [the starters] came from, so we are very happy to share."

Farmhouse Cheese Making at a Grand Scale

One thing that has remained very similar to the 1830s is the milk. Back then, a farmer would use his own left over milk to make his cheese; that's where the term "farmhouse cheese" originated. Today, this term can be applied to any cheese maker the producers their own milk. Barber's still does so.

"Lot's of farmhouse cheesemakers, when they get to a certain size, they sort of give up the farming side of the business. We have continued to expand that." His brother and father still run the farming side of operations and they continue to expand within the Somerset region when possible. Currently, they are farming around



3,500 acres and just short of 3,000 dairy cows. Their numbers may seem large, but Barber's manages to keep things small by separating them into units. The largest herd is made of 180 cows.

Cheesemaking begins each day with fresh milk, but there is another step before hand. The day before a new batch of cheese begins to be made, their in-house microbiologist thaws out the live starter cultures and allows them to grow in a milk medium before being added to the large batch of milk. Barber's uses 16 different blends of bacteria, they can't use the same one every day because it can become corrupted, which is part of what makes their cheese so complex. Different cultures help to create different flavor profiles, so by mixing them they have a unique final product.

Head Cheese Maker Dave Miller, takes over the process from that point. While they began using new technology which takes some of the back breaking labor out of cheddar making, he still approaches it as a very hands on process. Walking through the production areas, Dave opens up one machine, pulls out a handful of curds, and tastes. With that one little sample, he can taste slight differences based on the weather or what the cows ate that day. Tasting and touching still play an enormous part in his cheesemaking, one that keeps the artisanal feeling alive in Barber's block cheddar.

After cutting the curds, salting and pressing in to blocks, the cheese is packed in to wooden boxes and transferred to their aging area. Barber's uses wooden boxes, unlike other block cheddar makers,



who use cardboard. This is in part because of the live cultures, still active in the cheese when it is at the higher temperatures. Wooden boxes cool the curd at the right pace, really slowly, rather than being blast chilled, which would arrest the cultures and stop the development of many delicate flavors. According to Chris, "the wooden boxes are what gives it that three dimensional flavor.

The Final Product: A Complex, Fantastic Block Cheddar

The wooden boxes are kept in the Barber's store room and allowed to age. After about 3 months, a block of each starter culture type is pulled for grading. We were able to participate in the grading process and in many ways it is similar to wine tasting. They take a grading iron and pierce the cheese with it. This pulls out a sample piece that reaches the inner core. The test is to see which block can make the long haul.

It isn't until 9 months, and finally at 13 months, that Barber's finally selects the blocks meant to become Vintage Reserve. They are always grading based on three aspects: body, texture and flavor. The body must be firm, something that can stand up to two years of aging. If it breaks apart too easily, the cheese is not up for the task. In texture and taste, the key is in balance. The block must be equal parts crumbly and creamy, so that a final 2 year texture will have the best of both. For flavor, they look for an indication that the cheese will not be too strong in one note and lacking in another.

Breaking a piece of the 2 year cheddar, it is the ideal of these three components. Creamy, with naturally occurring protein crystals that add a bit of crunch, the texture is a perfect balance. It is full bodied, semi-firm and slightly crumbly. (cont. pg. 29) **APRIL 2017 • 27**



MEET BARBER'S COWS

When you produce 18,000 tons worth of cheese, you need a lot of milk. For many farmstead cheese producers, the milk production side of operations can be the Achilles heel of your expansion. The question faced in many cases: should we focus on the cheese making and move away from the farming side? How can we continue to make milk and raise animals in an ethical, sustainable manner?

"The cows are outdoors as long as we can get them."

Barber's has tackled this problem in the best way they can. Rather than concentrating their 3,000 cows in one farm, they separate them into distinct, smaller units. Each herd is looked after by a separate family. They are all part of the Barber's network, but this farmer lives in a house on the farm and looks after the cows as if they were their own. Keeping things separate, parceling down the Barber's herd size, keeps some of the hands-on quality present in the original farming.

While they try to produce as much as they can, Barber's is only able to produce 10 percent of the total milk used for their cheese making. They purchase the remaining milk from 130 other farms, all within a 30 mile radius of the Barber's farm in Shepton Mallet. We visited this farm, saw the on-site milking, met the calves and looked over the Maryland Farm in the heart of rural Somerset. On the day we visited the farm, it was brisk and cold; the Holsteins and Friesians were still indoors.



"It's so refreshing to see cow's healthy and happy to see humans."

We were just a few weeks early for the cows being allowed out to graze. This is really just because of the weather; it is the wet, damp Somerset winter which keeps them inside. This meant that the calves were eager and excited to see us. When you walked in the calf barn,

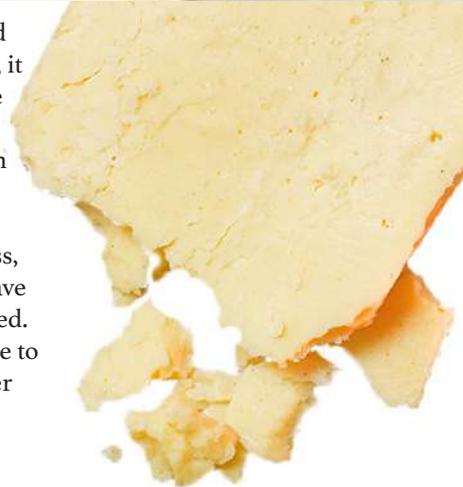
they began to crowd around the aisle to sniff or lick your hand. •





The flavor is multi-faceted. "It's not just about having a strong flavor," Chris explained as he offered each of us a sample of the 22 month block. "It's about having a complexity of flavor." With that in mind, it was easy to identify each part of the multi-faceted flavor characteristic to Barber's 1833 Vintage Reserve Cheddar. The cheese is equal parts sweet, savory and sharp, which derives from their blend of live starter cultures. Refined sweet notes at the beginning are balanced by a tangy sharpness, finishing with lingering bright, grassy notes.

This may be a block cheddar, but it has the flavor and quality of an artisanal product, which is actually how Barber's refers to themselves. After over 180 years in the farm and cheese making business, the Barber's family knows what they're doing. Upon arriving at the facility, Chris warned us we may have to use our imagination to picture their heritage. "It is interesting, knowing the site as I do," he reminisced. "I've seen it develop. When you explore [the facility] today, it probably doesn't bear much resemblance to what it did in 1833." Even surrounded by modern adaptations to the make process, observing the Barber family grade cheese brings the heritage alive. So much so, that you don't even have to imagine it. •



Barber's 1833 Vintage Reserve Cheddar \$4.69/LB
 UK-750 Bricks (4x2.5lb) UK-751 Block (1x44lb)

For the full recipes, please visit
<https://www.barbers.co.uk/blogs/recipes>



ASPARAGUS AND BARBERS 1833 VINTAGE RESERVE CHEDDAR TART

These tarts are a great way to use fresh spring ingredients with Barber's Reserve Cheddar. Mix grated Vintage Reserve Cheddar with marscapone or cream cheese and that will take care of any melting concerns you may have. Mix the cheeses together with some salt, pepper and some freshly squeezed lemon juice and spread over puff pastry. Then lay trimmed asparagus stalks over top and sprinkle with lemon zest. Bake until crisp and golden brown.



BARBERS 1833 VINTAGE RESERVE CHEDDAR STUFFED PRETZELS

Making pretzels may be time consuming, but there is nothing better than biting through the toasted brown exterior and in to a soft, doughy interior. The only thing that could be better is adding goey, melted Barbers Vintage Reserve Cheddar to the mix. After making pretzel dough, press it flat and sprinkle grated Barbers 1833 across the top, pinching it together and forming a pretzel shape. Then, continue the pretzel making process by boiling and baking.



Havarti Chunks (12x8oz) **\$33.99/CS**
 Castello Havarti is a mild and aromatic cheese with just a hint of tanginess. Soft and creamy, its taste develops more character as it matures. It is made to a traditional Danish recipe and crafted by their master cheese makers.

DK-044 **Aged Bulk Havarti** (3x3.5lb) **\$6.59/LB**

Butter Lurpak Bar (20x8oz) **\$49.99/CS**
 Made with fresh cream, Lurpak Butter has a legendary subtlety and freshness. It is perfect to mix, fry, drizzle and bake.

DK-024 **Unsalted**
 DK-027 **Salted**



DK-127 **Feta in Oil Apetina** (6x5.25oz) **\$18.99/CS**
 These Apetina classic cheese cubes with a rich and milky taste are semi firm yet smooth. They are the perfect match for grilled steak, salmon salad, Sunday roast potatoes, summer salads and on grilled bread.

Rosenborg Extra Creamy Blue
 Extra creamy Danish Blue has a soft texture and mild aroma, a hint of oiliness and a sharp blue sourness 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.



DK-000 **Loaf** (1x4.4lb) **\$4.59/LB**
 DK-006 **Wheel** (1x6lb) **\$4.39/LB**
 DK-009 **Crumbled Cups** (6x5oz) **\$14.79/CS**



G R I L L E D C H E E S E

THE ART BEHIND THE PERFECT SANDIWCHE

Whenever I eat a grilled cheese sandwich, it conjures some of my favorite memories of snow days. The perfect comfort food after a day in the snow, my mother would grill up a couple sandwiches with simple cheese slices. To complement- a piping hot bowl of tomato soup (for dipping, of course). This was one of the simplest meals, but definitely one of the most satisfying; the crunch when biting through buttery bread and oozy, gooey cheese dripping from the sides of the sandwich. What more could you ask for on a blustery, cold day?

My mom perfected the art of the grilled cheese and passed it along to me; I will now share the secret with you. Instead of cheese slices of doubtful quality, we will mix and match some highly meltable cheeses for delectable sandwiches. Follow this simple advice and your creation will take you back to your childhood, while keeping the gourmet in you satiated- and asking for a second serving!

Making a grilled cheese comes down to the basics. You don't have much to hide behind, whether that's a lot of extra ingredients, sauces or sides. What it boils down to is the bread, cheese and butter. Yes, you can (and should) add additional ingredients like

spreads, fruits and vegetables and meats to a grilled cheese for an adult version. Without mastering the basics, the result will be an under- or overcooked mess of a sandwich that nobody wants to eat.

T H E S E T U P

Make sure your cooking surface is at the right temperature. If it is too high, the bread will burn before melting the cheese. Too low and you won't get that arduous golden brown crust.

Adhere to the principle of "low and slow." Take a non-stick or cast iron pan and coat with a pat of butter. Let the butter melt over a medium-low heat. You want the pan to be hot before placing the sandwich in. A good way to check is by holding your hand over the surface of the pan (without touching it) to see if you can feel some radiant heat. If so, you are ready to start cooking!

T H E B R E A D

I have always appreciated the simplest bread. White slices are not too bulky as to effect the cheese from melting and crisp really nicely. You can substitute with something fancier, like ciabatta, sourdough or whole wheat, but you'll never go wrong with basic.

THE BEST GRILLED CHEESE

THE CHEESE

You want to use cheeses that are easily meltable, that won't have too much moisture. Fresh cheeses won't melt right because they still have a lot of whey, more so than a semi-soft or semi-hard cheese. A super aged cheese like clothbound Cheddar or Parmigiano will not have enough moisture to melt the way we need. Go with semi-soft varieties like Jack, bloomy rinds like Brie, a blue cheese or semi-hards like Cheddar.

Use about a 1/3 to 1/2 cup of cheese for one sandwich, depending on the size of the bread you are using. In this case, there is such a thing as too much cheese. The oils will get the bread soggy and ruin the golden brown crust you worked so hard to achieve.

THE PROCESS

Make sure to grate all of the cheese or (if applicable) remove the rind before cooking so you are ready to go. If using an unsalted butter, make sure to sprinkle some salt on the sandwich.

1. Butter one side of each slice of bread. For the easiest spreading and to ensure even coverage, bring the butter to room temperature first.
2. When the pan is hot, place the bread butter side down at medium-low heat. I like to leave the other slice off at this point, so you can check on how the cheese is melting. Leave on for about 4-6 minutes. Move it around the pan to ensure even cooking.
3. Check on how the bread is browning- if you have a nice golden crisp it is ready to flip. Place the other slice of bread, butter side up and flip. Repeat the previous step for approximately 4 more minutes until golden brown.
4. Remove the grilled cheese sandwich from the pan, sprinkle with some artisan salt and cut in to triangles- or at least, that's the way my mom did it!

So now you know the basics on selecting your own varieties and the process to make it. Take a look at our pairing suggestions to make adult versions of the sandwich we all fell in love with as children. •

EARTHLY BLUE

This is a grilled cheese for all the blue lovers out there. Long Clawson Blue Stilton has been aged for around 8 weeks, so it has a bold and expressive flavor that will come through in the finished sandwich.

Blue Stilton is creamy and crumbly, so it will crumble well, but add a sprinkle of grated Graziers Monterey Jack. Mix these two together so they are both evenly dispersed before topping the bread. Using the Monterey Jack will add some body to the cheese without masking the blue flavor.

UK-065 Natural Rind • 1x17lb • \$6.39/LB

UK-069 Georgian • 1x9.5lb • \$6.59/LB



SMOKED CHILI

JALAPENO

BBQ CHICKEN

Get ready for an explosion of flavors in this unusual grilled cheese combination! It can be made with or without pulled barbeque chicken, however the sweetness of the barbeque sauce will add a nice touch, just make sure not to add too much or it will overpower the cheeses.

The sweet smokiness of the maple wood chips used to smoke Grafton's Smoked Chili Cheddar will compliment the BBQ chicken. The Sierra Nevada Raw Jalapeno Jack will add some heat and depth to the already apparent chili flavor. For this sandwich, use a hearty, slightly thicker type to stand up to all of the ingredients.

Grafton Smoked Chili Cheddar

US-339 Loaves • 2x5lb • \$5.89/LB

US-340 Bricks • 6x1lb • \$37.99/CS

US-341 Bars • 12x8oz • \$38.99/CS

US-075 Mini Bars • 24x4oz • \$48.99/CS



CLASSIC

FONDUE

This grilled cheese will emulate traditional fondue, but with a twist. Starnachas is a Swiss cheese with a bold flavor that melts well. By adding Brie de Meaux Rouzairre, you will bring out the savory flavors because of brie's mushroom notes. If you prepare the brie with the rind on, it will add an additional crunch in the final product.

FR-066 Brie de Meaux Rouzairre • 1x7lb • \$6.49/LB

SW-801 Starnachas • 1x13lb • \$10.19/LB



CUBAN

STYLE

Make a gourmet Cuban grilled cheese sandwich using Jambon de Bayonne and Le Gruyere AOP Extra Gold Label. Throw in some mustard and pickles and put it all on top of Cuban bread.

Bayonne Ham is produced in the Ardour basin in the heart of French Basque Country. Le Gruyere Extra Gold Label is aged for 14 months in the natural cellar and won the Super Gold at the World Cheese Awards in 2012.

FR-958 Jambon de Bayonne • 1x12lb • \$9.69/LB

SW-800 Le Gruyere Extra Gold Label • 2x8.8lb • \$13.99/LB

MOM'S

RECIPE

This is going to be a slightly more gourmet version of the grilled cheese you grew up with. Use two types of cheddar to get a depth of flavor and a strong punch. Grate before grilling.

Sierra Nevada Graziers are naturally higher in omega 3s and CLAs. They have a creamy texture and are light on the palate, so this sandwich will not turn out too oily.

US-553 Monterey Jack | US-554 Jalapeno Jack

US-555 Medium White Cheddar • 12x8oz • \$36.99/CS

US-556 Sharp White Cheddar • 12x8oz • \$37.99/CS



SPRING HAS SPRUNG!

Fill your cases and shelves with fresh, fruity and fantastic items to usher in the changing of seasons.



German Butter

For many generations, the family farms in the Allgau region of Southern Germany have fed their family cows only grass and grass hay. This pure Alpine milk used to make Fond O'Foods butter is going to be sweeter and fresher as we move in to spring.

WG-604 • 16x8.8oz • \$38.99/CS



Amaretti Cookies

These biscuits are the perfect addition for Easter. Amaretti cookies are perfect with your espresso and cappucinos or as an accompaniment to ice cream.

IT-510 • 10x6.35oz • \$18.69/CS



Tomme Pimento d'Espelette

This is an artisan semi-hard sheep's milk cheese with a natural rind that has been rubbed with pimentos in the later affinage stages. The sweet, succulent and aromatic pimento make this an interesting, flavorful spring cheese.

FR-541 • 1x10lb • \$9.49/LB



Country Queen

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.

US-800 • 2x5lb • \$8.49/LB



Ossau Iraty

This cheese, made by Fromagerie Agour, is aged for 10-12 months. It has been named the best cheese in the world in 2006 and 2011. Made with sheep's milk, this cheese has subtle flavors of herbs and fruit with slightly nutty undertones.

FR-486 • 1x10lb • \$9.99/LB



Dark Cherry Jam

The Agour Dark Cherry Jam is made of 65 percent dark cherries and sweetened with cane sugar. This jam pairs well with any type of aged sheep's milk cheese, but it also has a variety of uses. The tart, sweet cherries are a great way to transition in to spring. Use this as part of a dressing or as a glaze for your Easter ham.

FR-758 • 24x3.5oz • \$56.99/CS



Wenslydale

Wenslydale is a cheese that has been made since the 1100s in England. Today it is mainly produced from pasteurized cow's milk and is the perfect backdrop for additional flavors and fruits. Ford Farm's Wenslydale has a sweet flavor with honeyed undertones and is combined with the sharp, fruity succulence of juicy cranberries.

UK-082 Cranberry • 2x3lb • \$5.29/LB

UK-218 Honey and Figs • 2x2.5lb • \$5.29/LB

Serrano Ham

This Serrano Ham is for the most demanding ham-lovers. Made from the best white pigs, this is 100 percent natural, free of nitrates and cured for up to 12 months with care and patience. Perfect for topping on fresh tomatoes and other spring vegetables with just a drizzle of olive oil.

SP-107 Mandoline • 1x12lb • \$9.69/LB

SP-108 Block • 1x9.7lb • \$10.99/LB

SP-106 Thin Sliced • 12x3oz • \$42.99/CS



Champignon

WG-025 Brie with Mushroom (2x5lb) **\$7.89/LB**

The champignon mushrooms, called white or button mushrooms in the United States, are hand picked in Germany at the optimum time to ensure the best flavor. The cheese is made from pasteurized cow's milk exclusively from the Allgau region of Bavaria, Germany.

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, it can also be used to elevate the simplest of dishes.



MT VIKOS Artisan Cheeses

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.

Barrel Aged Feta
GR-050 Loaves in Brine (1x8lb) **\$55.99/CS**
GR-053 Portions (6x6oz) **\$19.99/CS**

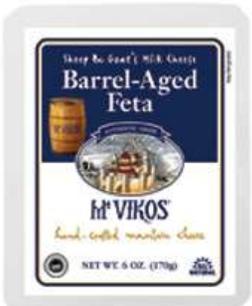
Barrel-Aged Feta Cheese is creamy-crumbly and has a bit more complexity from the long barrel-aging, picking up more depth of flavor.

Traditional Feta
GR-052 Blocks (2x4.4lb) **\$54.49/CS**
GR-051 Portions (12x7oz) **\$36.99/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) **\$24.49/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.



Mediterranean Spreads

Meze is Greek for appetizer or small plates of food, and all of these delicious spreads can be used that way.

Mt. Vikos Meze Spreads \$20.99/CS



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



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



GR-183 **Artichoke**
(6x7.3oz)

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



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

DEMOS

Kaltbach Cave-Aged
Gruyere



Bavarian Made



Roth Havarti



Deer Creek &
Waterwheels



Champignon



Saputo &
Waterwheels



Pasta Chips &
Saputo



Sweet Grass Dairy



Roth Buttermilk
Blues



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

Belberry Balsamic Glaze



BE-060 - BE-064 6x250ml

\$4.76/EA
\$28.56/CS

\$9 OFF

Belberry Marmalade



BE-106 - BE-108 6x7.5oz

\$3.17/EA
\$19.00/CS

\$4 OFF

Belberry Preserve



BE-110 - BE-125 6x7.5 oz

\$2.83/EA
\$17.00/CS

\$6 OFF

Belberry Vinegar



BE-130 - BE-137 6x200 ml

\$4.21/EA
\$25.27/CS

\$9 OFF

Belberry Royal Ketchup



BE-020 - BE-024 6x250 ml

\$4.33/EA
\$26.00/CS

\$8 OFF

Simon Coll 85G Bars



CSP-1650 | CSP-1670 10x85 g

\$1.55/EA
\$15.50/CS

\$6 OFF

Maestri Pasta



IT-790 - IT-829 | IT-850 - IT-863 12x17.64 oz

\$2.25/EA
\$27.00/CS

\$15 OFF

Madelines



FR-435 | FR-446 | FR-447 12x7 oz

\$22.23/CS | FR-435
\$25.21/CS | FR-446
\$29.65/CS | FR-447

\$7 OFF

Estoublon 200ML Olive Oil



FR-772 12x200 ml

\$8.10/EA
\$97.20/CS



Estoublon Picholine Olives



FR-779 12x350 g

\$5.21/EA
\$62.50/CS



Franco Boni Parmesan Cubes

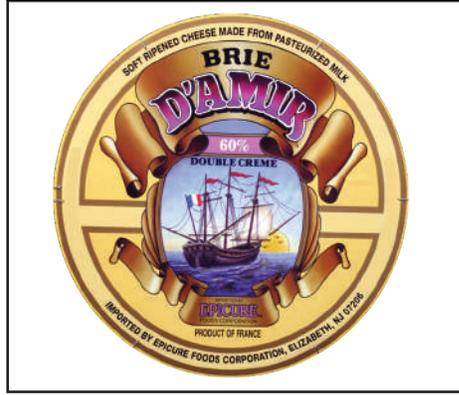


IT-361 3x2.2 lb

\$28.00/EA
\$84.00/CS



Brie d'Amir



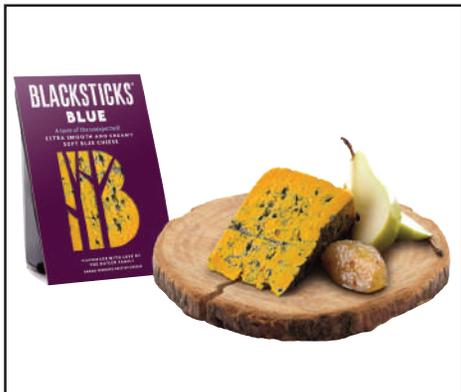
FR-069 | FR-094 1x7 lb | 2x2.2 lb

\$2.99/LB | FR-069

\$7.99/EA | FR-094
\$15.99/CS | FR-094



Butler's Blacksticks Blue



UK-200 1x5.5 lb

\$8.39/LB



Tres Leches La Gruta del Sol



SP-011 2x7 lb

\$6.50/LB



Manchego La Gruta del Sol



SP-081 - SP-084 2x7 lb

\$6.29/LB | SP-081
\$6.85/LB | SP-082
\$7.49/LB | SP-083
\$7.16/LB | SP-084



Mahon 3M La Gruta del Sol



SP-001 2x7 lb

\$5.75/LB



Marconas La Gruta del Sol



SP-917

1x4.4 lb

\$8.49/LB



Fig Cakes La Gruta del Sol



SP-965 - SP-968

6x8.8 oz

\$22.50/CS

**BUY 1 CS
GET 1 CS
FREE**

Bulk Fig Cakes La Gruta del Sol



SP-974 - SP-976

1x11.02 lb

\$3.99/LB



Membrillo La Gruta del Sol



SP-962

12x5.29 oz

\$2.45/EA

\$29.44/CS



PASTA CHIPS [12X5 OZ]



\$19.99/CS

Alfredo | US-1183

Garlic Olive Oil | US-1184

Marinara | US-1185

Mediterranean Sea Salt | US-1186

Rosemary | US-1187

Spicy Tomato | US-1188

Veggie - Spinach, Broccoli, Kale | US-1189

Shepherd's Way Farms Artisan Sheep's Milk Cheese

