

AROUND THE RIND



OUR HAND-PICKED CHEESE SELECTION

JANUARY 2021



Petite Basque

440480 | 1/3 lb.

Like a mini Mancho from the Basque region of France. Sheeps milk, dry, smooth and creamy, with a nutty flavors that are a great compliment of fruit and honey.

French Triple Creme Brie

410680 | 6/5 lb.

This rich, decadent mild brie is made from cow's milk with cream adding extra butterfat and richness. The paste is creamy and milky sweet and with 70% butterfat how can you go wrong? Very soft almost spreadable texture.

Derby Sage

407880 | 2/4.4 lb.

Sage Derby is a semi firm pressed cheese. It has a slight herby flavor with a creamy paste.

Maytag Blue Cheese

411210 | 4.5 lb.

Maytag is a blue cheese produced on the Maytag Dairy Farms outside of Newton Iowa, the former home of the Maytag Corporation. This blue cheese is made from homogenized cow's milk instead of the traditional sheep's milk.

St. Andre

400085 | 4.5 lb.

This French triple creme cow's milk cheese with powdery white, bloomy skin of mold, in the form of a cylinder is from the Brie family

Halloumi Cheese

431210 | 12/8.8

A semi-hard, unripened, brined cheese made from a mixture of goat's and sheep's milk, and sometimes also cow's milk. It has a high melting point and so can easily be fried or grilled. This property makes it a popular meat substitute.

Manchego -6 Month

410480 | 6/6.6 lb.

This 6-month aged DOP Manchego is an aromatic cheese with a floral start and a nutty finish. Ideal for a plethora of culinary uses, Manchego is an old-world cheese that has received a sort of renaissance in recent years, with a focus on Spanish ethnic cuisines as a growing trend in the culinary world.

Smoked Gouda

444960 | 4/6.5 lb.

Gouda is one of the most popular cheeses in the world, accounting for 50 to 60 percent of the world's cheese consumption. Smoked Gouda is a variant of this famous cheese, smoked in brick ovens over flaming hickory chip embers. This sweet curd is similar to Edam except that it contains more milk fat, which gives it a creamier texture and causes it to become more buttery with age. Sensational with beer, this cows milk cheese has an edible, smokey brown rind and a creamy, yellow interior.



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JANUARY 2021 | pg 2

Danish Fontina

422320 | 1/15 lb.

Danish Fontina has a milder and more cream-like flavor and it is aged for less time than the Italian version. The resulting cheese is semi-soft in texture and pliable.

... Danish Fontina is a round, red-waxed wheel that is made from pasteurized cow's milk.

Cheese Cheddar Cabot Sharp White

401400 | 10 lb.

Sharp Cheddar is creamy and rich with a slight crumble, and packs a grown-up, citrusy tang. With a full-bodied flavor. Naturally lactose-free, it's perfect any way you choose to serve it. Slice it up for a scrumptious snack with a hoppy beer, melt it on gooey grilled cheese, or stir it into a bold cheese sauce.

Cheese Cheddar 4 YR

409140 | 5 lb.

This cheddar has been aged 4 years and has a firm and slightly dry texture. A sharp, clean tanginess without any mineral flavors is contrasted by undertones of nutty, creamy sweetness.