

AROUND THE RIND



OUR HAND-PICKED CHEESE SELECTION

August 2022



Red Leicester

444490 | 4/5 lb.

Red Leicester is an English cheese, made in a similar manner to Cheddar cheese, although it is crumbly in texture, and typically sold at 6 to 12 months of age. The rind is reddish-orange, with a powdery mould on it.

Manchego 6 Month

410480 | 2/6.6 lb.

Manchego is a semi-soft cheese, pale yellow in color, with a firm and supple texture, a pleasant grassy aroma and a fruity, nutty, tangy and sweet flavor. It has a fat content of up to 57 percent, which contributes to its rich flavor.

Gouda Wheel

423040 | 1/10 lb.

Gouda Mild wheel. Gouda Mild wheel. Classic Dutch cheese, all the goodness of nature is captured in a soft and creamy taste, with a balanced intensity.

Cave Aged Gruyere

411020 | 2/6 lb.

Made in copper vats and aged in temperature-controlled caves for at least one year, it develops a flavor that is deeply complex, nutty, rich, and pleasantly spicy.

Taleggio

410760 | 1/5 lb.

Taleggio is a semisoft, washed-rind, smear-ripened Italian cheese that is named after Val Taleggio. The cheese has a thin crust and a strong aroma, but its flavour is comparatively mild with an unusual fruity tang.

Maytag Bleu Cheese

411210 | 1/4.5 lb.

Maytag Blue cheese is ripened over 6 months during which it develops a dense, crumbly texture and semi-sharp flavor and slightly pungent odor.

Classic Kit

409920 | 1/13 lb.

These smaller cuts are easier to store and handle and comes with tent cards to identify each individual cheese. This Kit includes; Mezzaluna Fontina-Vintage, Van Gogh-Gouda, Grand Cru Reserve, Red Spruce 4yr cheddar, Buttermilk Blue Affinee.

Boschetto al Tartufo (Truffle)

402160 | 1.2 lb.

This mild and tender cheese is made from a careful blend of sheep's milk and cow's milk. Throughout are shavings of rare, white truffle that make the cheese an addictive delicacy.



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Cabot Cheddar

401410 | 12/8 oz.

Cheddar cheese (or simply cheddar) is a natural cheese that is relatively hard, off-white (or orange if colorings such as annatto are added), and sometimes sharp-tasting. Cheddar originates from the English village of Cheddar in Somerset

Halloumi

431210 | 12/8.8 oz.

A semi-hard, unripen, 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.

Oaxaca

438560 | 2/6.6 lb.

Also known as quesillo, is a white, semihard cheese that originated in Mexico. It is similar to unaged Monterey Jack, but with a texture similar to mozzarella or string cheese.

Aged Cheddar 4 year

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. We recommend serving at room temperature for best flavor.

Derby/Port Wine

407930 | 2/4.4 lb.

A smooth, creamy Derby cheese marbled with a delicate Port infusion. This cheese has a deep ruby red marbled effect where the Port wine has been allowed to naturally blend with the maturing cheese. It has a slightly sweet berry after taste.

Derby Sage

407880 | 9 lb.

Sage Derby is a variety of Derby cheese that is mild, mottled green and semi-hard, and has a sage flavor. The color is from sage and sometimes other coloring added to the curds, producing a marbling effect and a subtle herb flavor

Drunken Goat

410880 | 2/6.5 lb.

This semi soft goat cheese is soaked in the traditional style wine of the region, Doble Pasta, which is made from the Monastrell grape. The cheese is aged for 60 days, so that you can still enjoy some of the wine's flavors and the rind takes on an attractive violet hue. Drunken Goat® is mild and smooth, not goaty, with a touch of fruitiness .

Fromager D'Affinois

414350 | 2/4.4 lb.

Fromager d'Affinois is a French double-cream soft cheese made from cow's milk. It is produced by the Fromagerie Guilloteau company. Fromager d'Affinois is similar to Brie in production and appearance. Unlike in Brie production, however, before cheese making the cow's milk undergoes a process called ultrafiltration.