



February 2010

"All Items Are Subject To Sell Out"

594034 - Beemster Goat

HANDMADE FROM SELECT MILK OF 11 FARMS. THIS RECIPE WAS PERSONALLY DEVELOPED BY THE MASTER CHEESEMAKER. IT HAS A SMOOTH CLEAN TASTE AND IS PERFECT FOR THE CHEESE CONNOISSEURS OR FOR CONSUMERS JUST STARTING TO ENJOY GOAT CHEESE.

TEXTURE: FIRM
MILK: GOAT
S# AVERAGE



TEXTURE: VERY SOFT
MILK: COW
12/4 OUNCE

593107 - Buratta Cheese

THIS VERY SPECIAL MOZZARELLA CHEESE IS SHAPED IN A "BEGGAR'S PURSE" STYLE BUNDLE AND HIDES A PLEASANT SURPRISE INSIDE. TUCKED INTO THE PULLED MOZZARELLA IS A BUTTERY CREAM THAT SPILLS ON THE PLATE AFTER CUTTING OPEN THE CHEESE. TRY PAIRING WITH PASTA OR AS A SALAD COURSE WITH SEA SALT AND SOME PERFECTLY RIPE TOMATOES.

593056 - Sunshine Bleu

"BLEU SUNSHINE" IS HANDCRAFTED AND FULLY AGED IN ONLY 60 DAYS. IT IS THE FRESHEST RAW MILK PRODUCT THAT CAN LEGALLY BE PURCHASED. PRODUCED IN SMALL WHEELS, BLEU SUNSHINE AGES TO PERFECTION QUICKLY AND MAINTAINS THE CLOSEST POSSIBLE CONNECTION TO THE COW AND FARM.

TEXTURE: SEMI-SOFT
MILK: COW
2.5# AVG



TEXTURE: FIRM
MILK: COW
6 # AVERAGE

598040 - Beemster XO

THE SPECIAL BLUE-SEA CLAY OF THE PASTURES GIVE THE SMOOTHEST AND SWEETEST MILK IN ALL OF HOLLAND. THIS UNIQUE MILK ALLOWS BEEMSTER CHEESES TO MATURE YET STILL RETAIN A SUPERB RICH TEXTURE. BEEMSTER XO IS AGED A MINIMUM OF 26 MONTHS, ALLOWING FOR THE DEVELOPMENT OF BUTTERSCOTCH, WHISKEY AND PECAN FLAVORS AND THE DEEP GOLDEN COLOR.

593059 - Iuernia

IVERNIA HAS A LITTLE BIT OF AN IDENTITY CRISIS. STEMMING FROM THE CELTIC WORD "ÉIRE" (THE NAME FOR IRELAND), THIS ITALIAN-STYLE CHEESE RESEMBLES A GRUYERE.

TEXTURE: FIRM
MILK: COW
4 LB AVG



TEXTURE: SOFT
MILK: GOAT & SHEEP
6/8oz AVG

598212 - Haloumi

THE CHEESE IS WHITE, WITH A DISTINCTIVE LAYERED TEXTURE, SIMILAR TO MOZZARELLA, AND HAS A SALTY FLAVOUR. IT IS STORED IN ITS NATURAL JUICES WITH SALT-WATER

595001 - Dubliner

THIS IS A SWEET MATURE CHEESE (AGED OVER 12 MONTHS). THE CHEESE IS NAMED AFTER THE CITY OF DUBLIN. IT HAS A ROBUST FLAVOUR; IT PAIRS WELL W/ APPLES & GRAPES, OR A WELL-BALANCED RED WINE. IT COMBINES THE SHARPNESS OF MATURE CHEDDAR, THE NUTTINESS OF SWISS, AND BITE OF PARMESAN.

TEXTURE: FIRM
MILK: COW
40# AVG



TEXTURE: SEMI-FIRM
MILK: SHEEP
8# AVG

598107 - Kasserli

THE USE OF FRESH UNPASTEURIZED MILK IS NECESSARY TO OBTAIN THE CORRECT FLAVOR AND TEXTURE, AND AGING OF AT LEAST FOUR MONTHS IS REQUIRED FOR THE DEVELOPMENT OF FLAVOR. IN ITS AGED STAGE IT FAINTLY RESEMBLES PARMESAN OR ASIAGO BUT IS NOT AS CREAMY.

5984011 - Myzithra

THE CHEESE IS SOFT, SNOW-WHITE, CREAMY, AND GRANULAR; ITS FLAVOR IS SIMILAR TO RICOTTA SALATA. THE FRESH, SOFT, SWEET FORM IS USUALLY EATEN AS DESSERT WITH HONEY, OR AS MEZES WITH OLIVES AND TOMATO.

TEXTURE: SOFT
MILK: SHEEP/GOAT
2.8# AVG



TEXTURE: SEMI SOFT
MILK: COW
5# AVG

595009 - Rogue River Blue

THE NATURALLY OCCURRING MOLD IMPARTS FLAVORS OF WILD RIPENED BERRIES, HAZELNUTS AND PEARS. TO PRESERVE THE WHEELS, ROGUE CREAMERY SOAK GRAPE LEAVES, FROM THE APPELLATE APPELLATION, IN PEAR BRANDY, WRAP THEM AROUND EACH WHEEL AND TIE THEM WITH RAFFIA.