

CHEESE  
KÄSE  
QUESO  
FROMAGE  
FORMAGGIO  
QUEIJO

past...

**cheese** - NIC NORTON

**- Munster Gerome AOC -**  
**VERY FULL FLAVORED!\***

An ancient cheese from those industrious monks, whose name Munster is a derivative of monastery. Technically, the AOC designated name for this cheese may be Munster of Munster-Gerome from Alsace and Lorraine respectively. Munster undeniably takes its own place in the cheese world. It is strong and pungent in both aroma and on the palate though its concentrated rich, spicy, and earthy flavor tends to make fans out of the skeptical. *\*This cheese is NOT at all like the mildly flavored slicing Muenster you find in your grocery deli or domestic cheese section.*

**\$3 per oz** (Pasteurized, Cow)  
Alsace, France

**- Borough Market English Cheddar -**

The Borough Market is the oldest surviving fruit and vegetable market in London. It's shanty canopy of struts and girders, rusting roofs and railway tracks tells the story of its' adaptability to the changing needs of the metropolis over the years. It is in this tradition that Neal's Yard Dairy introduces Borough Market Cheese the best known 'British' territorial cheeses. Aged clothbound for at least 12-13 months. The deep creamy texture harbors rich, lingering flavours, free of the singular acid 'sharpness' prevalent in so much of modern cheddar production. With this high quality cheddar blue veining known as noble mold is a good thing as it adds to the flavor and complexity of an already great cheese.

**\$3 per oz** (Pasteurized, Cow, Animal Rennet)  
London, England

## **- Grafton Village Classic Reserve - 2 Year Extra Aged Cheddar -**

Started in 1892, the Grafton Cooperative Cheese Factory was founded by local dairy farmers to turn their surplus milk into cheese. After a fire destroyed the original factory, the business was rebuilt and was renamed the Grafton Village Cheese Company. They are proud to continue the time-honored tradition of producing some of the finest handcrafted Cheddar cheese in the world. Using only the purest and freshest natural Vermont Jersey cow milk. No preservatives, additives or synthetic hormones are used. The milk has a high content of butterfat and gives the cheese a characteristic flavor and taste. In fact, the taste resembles traditional English Cheddar. The cheese is of unquestionable quality and recognized internationally.

**\$3.50 per oz** (Raw, Cow, Microbial Rennet)  
Grafton, Vermont

## **- Purple Moon -**

Since 1914, Fiscalini Farms has been making handcrafted "works of art" in the cheese making world. For four generations the Fiscalini family has maintained a California dairy tradition that continued the family's Swiss dairy heritage reaching back over 300 years. Today their farm has grown to 530 acres with 1400 Holsteins that provide the outstanding milk for their cheeses.

Purple Moon is the quintessential California cheese with the marriage of any cheese lover's favorite tastes - farmhouse Cheddar soaked in Cabernet. Say no more...

**\$2.50 per oz** (Raw, Cow)  
Modesto, California

## **- Cave Aged Gruyere -**

This classic cheese comes from the Swiss Alps in the canton of Fribourg in Western Switzerland, northeast of Lake Geneva. The large, flat wheels are about 4" thick and are made with pressed, cooked curd and have a pebbled brown rind. The finished product is full flavored and smooth with a nutty, slightly sweet flavor.

**\$3 per oz** (Raw, Cow, Traditional Rennet)  
Switzerland

## **- Ubriaco Friuli -**

Traditional, hard cheese made from cow's milk. Ubriaco means "drunken" in Italian and it is because the young cheese is soaked in wine, covered with the crushed grape skins left after pressing and then allowed to mature for six to ten months. The cheese has a firm, crumbly but open texture that is fairly wet and the taste has a hint of pineapple.

**\$3 per oz** (Raw, Cow, Traditional Rennet)  
Veneto, Italy

## **- Ewephoria Gooda -**

A new creation from Holland unlike any other sheep's milk cheese. The milk comes from a family farm and is made into small batch-cheeses which age for over a year, giving them a sweet, nutty flavor that's almost candy-like. Try this one for dessert.

**\$3.50 per oz** (Raw, Sheep, Animal Rennet)  
Holland

## **- Buche Maitre Seguin -**

Always made from fresh curd in a large, striking log. Generously padded in *Penicillium Candidum* mold (as with Brie) and left to age. Over time the cheese just next to the rind will soften and begin to ooze while the interior is chalky and flaky in texture. It is like having two cheeses in one. And the flavor heightens the experience; it is a lovely balance of a complex aged goat cheese with a lingering finish that begs for another bite.

**\$3.50 per oz** (Goat)  
France

## **- Tomme de Savoie -**

A semi-firm, disc-shaped, cow's milk cheese from Savoie in the French Alps. It has a distinct, thick, gray-brown rind with a beige or straw colored paste. Slightly salty, mild yet has a savory taste with an aroma reminiscent of a cheese cellar. It is often made with skim milk after the cream has been used to make butter; Tommes are traditionally low in fat content (20-40%) The taste is soft and fruity and occasionally one can detect a subtle flavor of grass.

**\$2.50 per oz** (Cow, 20-40% Butter Fat)  
France

## **- Buche de Chevre -**

### **Terroir de France**

Ripened to perfection. A simple goat treat. Can you count the rings? Within the pillow like cloud surrounding these cylinders hides a bright and tangy dense paste with a floral core finished with a hint of lemon.

**\$3.50 per oz** (Goat, 50% Fat)  
*Take it to go—\$20/lb*  
France

## **- Midnight Moon -**

Made for Cypress Grove by a Dutch cheese company, Midnight Moon is a gouda-style goat's-milk cheese. It's dense and tangy, but not too goaty. The wheels are 8 to 9 pounds, finished in black wax, and aged a minimum of one year.

**\$3.50 per oz** (Pasteurized, Goat, Vegetable Rennet)  
Humboldt County, California

## **- Rolling Stone Chevre - with Anise and Lavender**

The name comes from a small Minnesotan town where Charles and Karen Evans first began building their herd of Saanen goats. Eight years later, with goats in tow, The Evans' established as Idaho's first goat cheese producer, have been in the artisan goat cheese business since 1988. Their forty-five acre farmstead is nestled in rolling hills in Southwest Idaho, in the heart of a burgeoning wine country between the Snake and the Boise Rivers, where temperatures and soil composition mirror those of Provence, France. They never purchase outside milk for use in their chevre. All products are processed in a small fromagerie on the farm. This provides them with the ultimate in quality control and allows for the production of some of the finest goat cheeses on the market today. A clean, mild flavor, and soft, creamy texture are among the most dramatic features of their exquisite selections. These qualities are a direct result of the breed of goat, careful herd management, and proper care of the milk. The Anise and Lavender Chevre is aged to a slightly crumbly texture. Thanks to the added ingredients, this cheese exhibits an addictive flowery bouquet.

**\$3.00 per oz** (Pasteurized, Goat)  
Idaho

## **- Rogue River Blue -**

The Rogue River Blue is naturally rinded. This aging process imparts flavors from the Rogue River Valley. Naturally occurring molds from the terroir impart flavors of wild-ripened berries, hazelnuts and pears. To preserve this wheel they wrap it in grape leaves macerated in Pear Brandy from the Applegate Appellation.

**\$4.50 per oz** (Raw, Cow)

Rogue River, Oregon

## **- 4 Year Boorenkaas -**

This cheese has a naturally tangy flavor and much more character than factory-made Gouda. The color and flavor vary slightly from wheel to wheel because the cheeses are made on different farms, each with their unique style of cheese-making. Made between May and October when the herd is out in the field eating fresh grass. Aging gives the cheese a rich, mellow quality and natural salt crystals in the body. This is a unique, traditionally made cheese with extraordinary flavor and richness.

**\$4.25 per oz** (Cow, Animal Rennet)

Holland

## **- Beenleigh Blue -**

One of the most successful sheep milk blue-veined cheese next to Roquefort. It wraps a caramelish, mildy herbaceous flavor with the salty bite of blue which is truly impressive.

Semisoft and fudgy yet can tend toward flaky.  
**\$5.50 per oz** (Sheep, Vegetarian Rennet, 7-8 Month)

England

## **- Monte Enebro -**

A seriously intense cheese that benefits from aging with Roqueforti Penicillin and Ash. Handmade by cheese maker Rfael Baez and his daughter Aloma for the last decade. The outside appearance of this loaf shaped cheese is rustic with its ash layer modeled with grey and white mold. Inside you'll find a rich creamy paste with a tangy bite and a black walnut finish.

**\$4.00 per oz** (Goat, Traditional, 55% Fat, 2-3 Month)

Valle del Tietar, Avila – Spain

## **- Saint Agur -**

Made in the village of Monts du Velay in the Auvergne, a region of France. Ripened for at least two months, this is a rich creamy blue with a hint of spice. Mild in flavor; not too salty in comparison to more traditional blues.

St. Agur appeals to many palettes.  
**\$3 per oz** (Cow, 2 Month, 60% Butter Fat)

Monts du Velay, France

## **- Nevat -**

From the heart of the Barcelones Mountains in Catalunya, this is made with same day milk from sheep grazing up in the mountains. The rind of Nevat is treated with a penicillin mold, enabling a beautiful bloomy white rind. Delicate, sweet with a slightly tangy finish. Amazing with age it has an incredible creamy core and a molten exterior.

**\$4.00 per oz** (Goat)

Catalunya, Spain

## **- Bresciannela Stagionata -**

A wash-rind version of Robiola and a relative of Taleggio, this exceptional, washed-rind, cow's milk cheese from Italy has a beautiful smooth, sweet paste with wonderful rich, flavors and a grassy

aftertaste that lingers. As it ages it will become even softer. This cheese pairs well with a spicy Alsatian white wine in addition to Amarone.

**\$3.50 per oz** (Cow, 6 Month)  
Lombardy, Italy

### **- Pierce Point -**

Beginning with milk from the nearby Straus Family Dairy California's and the West Coast's first certified organic dairy. They are brined for three hours and then cured for 24 hours. Then washed with Moscato. Each cheese is then coated with an herb blend consisting of coriander, fennel, juniper berry, bay leaf, lemongrass, lemon balm, red clover, marigold, chamomile, and oat straw. They are then matured for about three weeks before they are wrapped and sent to market. When young, Pierce Point is herbaceous and firm with mild buttery notes. As it matures Pierce Point becomes softer and creamier, and its buttery notes are more pronounced.

(Cow, 75% Fat, Organic, Vegetable Rennet)  
Point Reyes Station, California

### **- Mt Tam -**

Certified Organic

Just North of the San Francisco Bay, Mt. Tamalpais rises like a monument to Northern California's natural beauty. In deference, Cowgirl Creamery named its signature cheese Mt Tam. It's a smooth, creamy, elegant, 8-oz, triple-cream - made with tasty organic milk from the Straus Family Dairy. It is firm, yet buttery, with a mellow earthy flavor reminiscent of white mushrooms. Winning 1st Prize in the soft-ripened category at the American Cheese Society competition is no small feat.

**\$4.50 per oz** (Cow, 75% Fat)  
Point Reyes Station, California

### **- Saint Andre -**

One of Chef's favorites. In 1928 a country cheese maker started the St. André Creamery in Villefranche de Rouerque, France, in the middle Pyrénées, a region also known for Roquefort cheese. Fast forward 40-some years and the soft-ripened, triple-cream cheese named St. André made its debut. Made from cow's milk and enriched with pure cream it is a very rich and buttery cheese.

**\$2.50 per oz** (Cow, 75% Fat)  
France

### **- Petit Livarot AOC -**

An ancient cheese of Normandy, created by monks, it takes its name from the town of Livarot. Historically, it is nicknamed "The Colonel" because it is banded with five stripes like a French Colonel. These were originally pieces of a sedge grass to help the cheese keep its shape but are now pieces of orange-colored paper. Typical of washed rind cheeses, Livarot is not for the meek. The aroma can be strong and smelly with bold, spicy flavors on the palate.

**\$2.75 per oz** (Cow, 40% Butter Fat)  
France

### **- Red Square -**

A wonderfully creamy washed rind cheese from Tasmania. The earthy golden rind contains a rich dense interior with a powerful aroma and distinctive flavor that lingers long and strong on the palate. A truly sumptuous soft cheese. Consistently named "Best Australian Washed Rind Cheese."

**\$3.00 per oz** (Cow)  
Tasmania, Australia

## - Tomme Corse de Chevre -

Another favorite from our friend from Corsica. A mild, moist goat cheese, pressed, semi-hard with a snowy white paste and a flowery rind. Don't pass up this cheese!

**\$4.50 per oz** (Raw, Goat, Traditional Rennet)  
Corsica, France

## - Le Fougerus -

From the family of Brie cheeses, this one is most closely related to a Coulummiers, although slightly larger and aged with a fern leaf. Its origins are artisan based having been made directly on farms for single-family consumption. The fern was used both for decoration and to impart a woodsy, earthy scent to the cheese. The cheese is now produced on a much larger scale. Thicker than a Brie de Nangis, it tends to ripen slowly, often with a section of the interior left firm. The flavor is sweet and milky, typical of Brie but with more depth. Forest scents come through delightfully.

**\$2.50 per oz** (Pasteurized, Cow, Traditional Rennet)  
Ile de France, France

## - Delice de Bourgogne -

[boor-goh-nyuh]

This decadent triple-cream cheese was created to compete with Saint Andre (a very mild triple cream). Marrying full-fat cow's milk to fresh cream, resulting in an incredibly rich, full-flavored cheese with a smooth, melt-in-the-mouth texture. The sweet milky aroma and velvet-smooth texture only add to the rich earthy taste.

**\$3 per oz** (Cow, 75% Butter Fat)  
France

## - Fleur-de-Teche - (Perfectly Oozing Ripe)

According to Chetimaches Indian legend, Louisiana's Bayou Teche was formed when a snake, miles in length, battled with the tribe. The snake was killed, and as its great body broadened and curved, it sunk into the damp mud of the swampland. Later, as water flowed through this channel, Bayou Teche was formed. Fleur-de-Teche, a triple cream cow's milk cheese, honors this legend. The vegetable ask "snakes" through the buttery, creamy interior of this soft rind cheese.

**\$4.50 per oz** (Pasteurized, Cow, 75% Butter Fat)  
Gonzales, Louisiana

## - Oregonzola -

This Gorgonzola style cheese is Rouge Creamery's sweetest and most savory blue cheese. Awarded high honors at the NASFT, it is ranked as one of the five best dairy products in the world.

**\$3.50 per oz** (Pasteurized, Cow)  
Central Point, OR

## - Pecorino Ginepro -

Each 6 pound wheel of Pecorino Ginepro is soaked in an aromatic bath of balsamic vinegar and juniper before it is aged for a minimum of four months. The dark brown rind is created by the vinegar, though the lingering finish is kissed with juniper rather than acerbic acid.

**\$5.25 per oz** (Raw Sheep)  
Roma & Lazio, Italy

## - Breakfast Cheese -

Rouge et Noir - Marin French Cheese Company **NOT** just for breakfast! In Europe, this small white cheese enjoys a position of favor for the morning meal. Not really spreadable, but delicately soft, with an old fashioned ripened butter flavor. Great soft ripened cheese for a snack ANYTIME of the day.

**\$3.00 per oz** (Cow)  
Petaluma, California

### **- Raclette Graine de Moutarde -**

A semi hard mountain cheese from pressed and uncooked curd embedded with mustard seeds is great for melting. Try it with dry meats, potatoes and bread. Ask chef to melt this over your lamb burger for a real treat.

**\$2.50 per oz** (Cow, 2 Month)  
Savoie, France

### **- Salemville Amish Blue -**

The Salemville cheese co-op was founded in 1984 when 39 Amish patrons from 85 farm families began pooling their milk to make specialty cheese. Their cows are hand-milked twice daily from herds ranging in size from four to 25. The cheese is made in a way that is profitable, environmentally sound and beneficial for the local Amish community. Inside the natural grey rind of this cheese the blue-veined paste is sweet and creamy with a wonderful balance of bitter barnyard funk.

**\$3.00 per oz** (Raw Cow, 2 Month)  
Wisconsin

### **- Fior di Pecura -**

A compact sheep cheese. Aged to a semi hard to hard state for over two months to concentrate all the sweet flavors of the sheep's milk. The dense paste has rich meaty flavor with just a hint of nuttiness.

**\$4.00 per oz** (Sheep, 50% Fat, 2+ Months)  
Vescovato, Corsica

### **- Tomme du Segala -**

Inside the natural washed orange rind molded with white mold you will find a moist and supple pressed curd with hints of berries and sweet cream. Yes you can lick your fingers.

**\$4.00 per oz** (Raw Goat)  
Languedoc, France

### **- Red Square -**

A wonderfully creamy washed rind cheese from Tasmania. The earthy golden rind contains a rich dense interior with a powerful aroma and distinctive flavor that lingers long and strong on the palate. A truly sumptuous soft cheese. Consistently named "Best Australian Washed Rind Cheese."

**\$3.25 per oz** (Cow)  
Tasmania, Australia

### **- Spilimbergo -**

Produced exclusively in Italy's Friuli region. It is a "Carnia" type cheese, a typical local cow's milk cheese made in the Friuli mountains. Made with fresh mountain cow's milk, its rind is smooth and regular. The interior is light colored but becomes slightly darker as it ages. The Stagionato variety is aged for 6 months, giving it a compact texture with small eye formation. Spilimbergo's flavor is best described as savory, reminiscent of Parmigiano Reggiano and Swiss Gruyere.

**\$2.50 per oz** (Cow, 6 Month)  
Friuli, Italy

## - L'Affumicato -

Using rediscovered methods to refine the taste of the cheese through smoking L'Anitca Cascina has produced a wonderful product with the heady aromas of the natural forest. They compare the experience to sitting by the camp fire as a small lad with their grandfather while enjoying a snack of wonderfully rich full flavored cheese mingling with the smokiness of the fire.

**\$3.00 per oz** (Sheep, Smoked)

Emilia-Romagna, Italy

## - Tomme du Berger -

During affinage the cheese is washed, brushed and turned daily giving the paste an exceptional smoothness. The orange rind reveals hints of animal to the nose. It's small 600 gram size results in a dense taste with flavors of meat leading to a rich hazelnut on the finish.

Available Spring - Late Autumn.

**\$4.25 per oz** (Raw Goat/Sheep. 45% Fat, 60+ days)

Cote d' Azur, France - *Herve Mons*

## - Bucheret -

Redwood Hill Farm

Inspired by the French Bucheron chevre logs. Each small Bucheret is hand ladled into the molds after a short period of coagulation following the addition of the cultures and Candidum Penicillin. Due to the mould this cheese will age from the outside in, developing layers from the molten creamy outside to the chalky white innermost layer. Flavored with hints of spring herbs such as marjoram and chamomile that penetrate to the buttery core of this tangy goat cheese.

**\$6.00 per oz** (Goat, Vegetarian, 3 week)

Redwood Hill, California

## - Mimolette -

**Herve Mons**

The Mimolette is a most unusual cheese, spherical like an Edam but with a rough moon-like surface and a bright orange interior. It resembles a melon when cut open. The cheese originated in Holland and is made in a similar way to Edam. It is believed to have been introduced to France when Flanders was a part of that country. Maturing the cheeses involves storing them in damp cellars and turning them every week. At the same time the surface of the cheese is brushed to remove cheese mites which feast on its surface. As the cheese ages, evidence of mites can be seen in the pitted and moon like surface which appears on the cheese. Maturing for 18 months gives the best combination of texture and flavour. It has a firm texture with a very nutty flavor and a thick brown-grey crust. The cheese is not a perfect sphere but is slightly flattened at both ends.

**\$4.25 per oz** (Cow, 45% Fat)

France

## - Tomme de Chevre -

*croûte fleurie*

A large format goat cheese covered in white and yellow mold. Inside this beautiful cheese is a milky paste that reveals a soft, supple, creamy flavored cheese. The rind really adds to the enjoyment with a light earthy mushroominess and a hint of spice.

**\$3.50 per oz** (Goat, 2 Month, 45% Butter Fat)

Savoie Region, France

## - Pierre Doree -

**Herve Mons**

Lactic with hints of the pasture. A light sweetness in it's dry crumbly paste. This is a very

traditional cheese from the “des Pierres Dorées” region (the golden stones region) in the heart of Beaujolais. During hot summer months, in order to keep the cheese, they store it in a windy place outside. The wind completely dries the cheese allowing for a very long conservation.

**\$4.75 per oz** (Cow)  
France

### **- Cacio Stagionato al Tartufo -**

The rich tanginess of a sheep milk cheese with the earthy aroma of Truffles. This aged version of a Cacio is a wonderful treat with a natural mould covered rind. Look for chef to prepare this shaved over a wonderful pasta dish in the near future.

**\$3.00 per oz** (Raw Sheep, 210 Day)  
Tuscany, Italy

### **- Bleu des Basque -**

This artisan sheep's milk cheese is made in the Pyrenées mountains, a region of the Basque country. rustic "ardi-gasna" (a Basque term meaning "local cheese") with a pleasingly rich and complex flavor. The verdant hills are full of wildflowers and fresh grass, which gives the milk complexity and subtlety without being heavy. Expect combinations of earthy spiciness matched with hints of apricot or pear.

**\$3.50 per oz** (Sheep, Traditional Rennet, 2-3 Month)  
Macaye, France

### **- Camembert -**

#### **Le Rustique**

An Americanized version of the classic, but about as good as we can get from France due to our current restrictive laws. Rich and supple milkiness play well off the meaty mushroom finish. Definitely one of the best I've found in this country.

**\$3.75 per oz** (Cow, 45% Fat)  
Normandy, France

### **- Bayley Hazen Blue -**

#### **Jasper Hill farm**

Made with primarily morning whole raw milk every other day, which is lower in fat. They use Ayrshire cattle who's milk is particularly well suited to the production of blue cheese because of its small fat globules, which are easily broken down during the aging process. The paste is crumbly yet still rich and creamy on the tongue with an array of flavors from nuts and grasses to even licorice. Bayley Hazen is named after an old military road that traverses the Northeast Kingdom. The road, commissioned by General George Washington was built to carry troops to fight the English on a Canadian front. Though no battle ever took place, the road brought Greensboro its first settlers and continues to be used.

**\$3.50 per oz** (Raw, Cow, 4-6 Month)  
Greensboro, Vermont

### **- Gourgandinette Au Poivre -**

Locally called just gourgandinette it is matured for two months before it is rolled in pepper and matured again for another month. During this second phase of the maturation process the pepper flavors and aromas spreads through the paste. Compare this to a luscious double cream brie with just the right amount of pepper to offset the sweet paste inside.

**\$2.75 per oz** (Cow, 50%+ Fat, 3 Month)  
Savoie, France

## **- Tronchon Cabra -**

### **Catí**

Made in the small village of Catí in the Maestrazgo Mountain Range of East Central Spain. The cooperative has a herd of 2,000 sheep and 3,000 goats. The dairy is based on Tronchon Teruel, an area with an age-old tradition of raising sheep and goats in mixed herds. The unique volcano shape of this cheese is caused by olivewood mould in which it is prepared. This is a wonderful rich flavored goat cheese without being overly goaty. As a goat lover you'll really enjoy it's rich buttery texture.

**\$3.25 per oz** (Raw Goat)  
Catí, Spain

## **- Green Hill -**

### **Sweet Grass Dairy**

Not just another poor quality Brie knockoff from a U.S. cheese maker! Taking it's name from the dairy, Green Hill showcases the grass fed predominately Jersey cow herd; they are able to produce a wonderfully supple double cream cheese with rich earth and mushroom to balance the sweet cream.

**\$4.25 per oz** (Cow, 60%+ Fat, 3-6 Week)  
Thomasville, Georgia

## **- Bermuda Triangle -**

### **Cypress Grove**

Intriguing to the eyes as well as pleasing to the palate. Soft ripened goat cheese with a layer of ash right under the rind and formed into a fun triangular shape. Pungent goat flavor with a rich creamy texture wrapped in a plush bloomy rind.

**\$3.50 per oz** (Goat, Ash Rind Layer)  
Arcata, California

## **- Lincolnshire Poacher -**

Smoother-textured than a cheddar with a fruity, nutty flavour that sometimes tastes like pineapple. Rich and hearty mouth-filling balance that leaves you with a tongue-tingling tang.

**\$4.00 per oz** (Raw, Cow, Traditional Rennet, 19 month)  
England

## **- Parmigiano Reggiano -**

### **Stravecchio**

The one, the only, true "Parmesan". The cows are hand-fed secret salads of grasses that give the milk a magnificent complex flavor. Levels of sweet, salt, spice and nuttiness simultaneously fill your mouth. Equaling a buttery, crunchy rich caramel finish. The white patches visible in this cheese are not salt or mold, but amino acids (lactose) that cluster during aging and crystallize after years of aging. Giving the distinctive "crunchiness".

**\$2.50 per oz** (Raw Cow, Traditional Rennet, 3 Year+)  
Parma and Reggio Emilia, in Emilia-Romagna, Italy

## **- Ash-Ripened Camembert -**

### **Moonstruck Organic Cheese**

Rich, dense and sweet on the tongue. As it ages it will become a beautiful oozing puddle! The earthy barnyard qualities of the cheese seem to have flirted with young white mushrooms.

**\$5.00 per oz** (Organic, Cow)  
Salt Spring Island, B.C.

## **- Baby Blue -**

### **Moonstruck Organic Cheese**

Soft ripened blue with a beautiful array of molds (blue, white, gray and pink). Soft and supple mouth feel with a symphony of flavors on the palate; salty, sweet and acidic with just a hint of the fields.

**\$6.00 per oz** (Organic, Cow)  
Salt Spring Island, B.C.

## **- Blue Du Vercors - Sassenage -**

This AOC cheese is produced on the high plateau of Vercors which precedes the Alps to the west.

Originally made by monks for personal consumption, the Baron de Sassenage authorized its production for commerce in 1338. Mild and unctuous blue with a "pâte persillée", French word for cheese with blue Penicillium mold on the inside. Small needle holes insure oxygen supply to the blue mold during maturation. An AOC requirement is that the milk used originates exclusively from the pristine pastures and alpages of Parc Naturel du Vercors. Cave aging results in a thin rind covered in white mold. The ivory smooth paste has rich veining with sweet notes and rich hazelnut finish.

**\$3.00 per oz** (Cow, 8 week+)  
Vercors, France

## **- Picolo -**

### **Carmelis**

This perfectly ripe chevre has a very distinct full earthy mushroom flavor. Looking for something with that extra kick? You definitely need this one!

**\$4.00 per oz** (Goat)  
Kelowna, B.C.

## **- Petite Tomme du Segala -**

This is the smaller version of Tomme du Segala from the Languedoc region in southwestern France. Pressed curd with an orange natural rind that is sometimes modeled with white mold. The paste is moist and supple with a slight crumbliness. More concentrated flavors and aromas are evident in this petit version.

**\$4.00 per oz** (Raw, Goat)  
Languedoc, France

## **- Goat Wrapped in Grape Leaf -**

### **Sally Jackson**

With over 25 years of cheese making experience under her belt, Jackson and her husband produce some of the most unique artisan cheeses in the state. A believer in doing it all hands on and with as little technology as possible, she still heats the milk over wood burning fires. Not much is left to science, but rather her years of feeling her way through the process. This cheese is wrapped in grape leaves from local vineyards before aging. Rich dense flavors wrapped in a full mouth feel; very little goatiness and finishes with hints of earth and berry.

**\$4.00 per oz** (Goat, Raw)  
Oroville, Washington

## **- Aged Chèvre with Roasted Garlic in Grape Leaf -**

### **Rolling Stone Chèvre**

Rich creamy Saanen goat milk is blended with roasted garlic wrapped in a grape leaf and topped with a roasted garlic clove. A truly amazing chèvre from a small family farm. All their cheeses are made using a traditional artisan approach; hand ladled, hand pressed and then individually wrapped. Definitely one of the best bang for your buck cheeses on the US market. Of course they don't use distributors and many cheese shops have difficulty with that, but don't give up easily; get your cheese shop to bring in their entire product line.

**\$3.75 per oz** (Goat)

Parma, Idaho

## **- Romao -**

An artisan sheep cheese rubbed with rosemary and olive oil. It is cave aged for at least eight months. Hidden under the rosemary shield you will find a cheese very similar to Manchego in appearance and texture. However, the flavors of minty rosemary will be present throughout the paste.

**\$2.00 per oz** (Sheep, 8 Month, 27% Fat)  
Cuenca, Spain

## **- Comte -**

### Union des Fruitières BioComtoises

The Union des Fruitières BioComtoises is an association between six milk producers and artisan cheese makers who share these values. The cheeses are made in small fruitières (small production unit) spread around Jura. Each fruitières is close to the source of certified organic milk, insuring access to the best raw material for cheese making. Many are familiar with the Swiss cheese, Gruyere. Comte is the French cousin of this cheese. It is often creamier and less nutty than Gruyere. Comte comes in 10 grades, one being the lowest. Anything below this level is considered Gruyere in France.

Obviously a hint to the Swiss, but something to be aware of when shopping for Comte or Gruyere. If it's dirt cheap it's probably French Gruyere and was not up to the strict quality standards of Comte.

**\$3.25 per oz** (Raw, Cow, 10 Month+)  
Jura, France

## **- Cantal Entre Deux -**

This is one of the oldest French cheeses. The name Entre Deux or "in between" refers to the age of the cheese at its perfect state of ripeness, between Jeune (young) and Vieux (old). Cantal was reportedly enjoyed over 2000 years ago in ancient Rome. This AOC cheese named for the mountains of the Auvergne region is often referred to as the "French Cheddar", though recipes for Cantal and Cheddar are very different, and so are the resulting textures. When young, it has a mild, buttery flavor that, over time, develops into a pleasant bite. It's smooth, pale yellow, and close textured paste leads to a soft, slightly sour, hazelnut taste.

**\$2.25 per oz** (Raw Cow, 45% Fat, 4+ Month)  
Auvergne, France

## **- Peñazul -**

### **Azul de Asturias**

Similar to the Spanish Blues of Cabrales, but without the spicy bite. Aged a minimum of two to three months in walnut leaves. This cheese is smooth and creamy with a full mouth feel. This has to be one of the most balanced blues we have tried. Tangy, earthy, creamy and salty all in perfect harmony.

**\$3.50 per oz** (Cow, Traditional Rennet)  
Cantabria, Spain

## **- Silver Mountain -**

### Bravo Farms

Located about half-way between Fresno and Visalia, Bravo Farms has been a consistent source of many great, small family, artisan cheeses I've tried over the years. A bandage-wrapped Cantal Manchego cross; this cheese is nutty, with a hint of citrus and finishes smooth and silky on the tongue. Aged in Bill and Jonathan's cellar for over 9 months, wrapped in cheese cloth and periodically rubbed with olive oil. This process captures the magnificent flavors naturally found in raw milk.

**\$4.00 per oz** (Raw Jersey Cow, 9 Month+)  
Traver, California

### **- Coolea -**

Patterned after an aged Dutch Gouda and named for a town near the farm, it resembles Boerenkaas and Saenkanter. However, a little creamier and not quite as candy-sweet as the Dutch cheeses can be. Originally made by Helene and Dick Willems who left Holland more than 20 years ago. The Willems' son, Dickie has taken on the task now using milk purchased from neighboring farms. The rich creamy flavor has just a hint of lemon on the finish.

**\$6.00 per oz** (Cow, Traditional Rennet)  
Coolea, Ireland

### **- Le Haut Barry -**

#### **Bergers du Larzac Coopérative**

From the plateau of Causses du Larzac, a remote and arid region of southwestern France. The area is unsuitable for cow milk production but sheep and goats thrive. The creamy paste is nutty and sweet with aroma of spring wild flowers blooming exuberantly on the Causses.

**\$3.75 per oz** (Raw Sheep, 3 Month+)  
Causses du Larzac, France

### **- Blossom's Blue -**

#### **Moonstruck Organic Cheese**

Julia Grace (cheesemaker) and Susan Grace (farm manager) have been producing cheese at Moonstruck since 1998. They believe their cows, as the foundation of the business, must be happy and healthy to produce the sweet fragrant milk they are so well known for. They use tried and true cheese making methods from old-fashioned recipes to produce some of the beauties you will find featured on my menu.

The Blossom's Blue is somewhat cheddar and very young at the moment. The blue veining is hardly visible. It'll be fun to watch and of course eat this cheese as its life develops.

**\$6.00 per oz** (Organic, Cow)  
Salt Spring Island, B.C.

### **- Odessa Blue -**

#### **Ancient Heritage Dairy**

Nestled between the foothills of the Oregon Cascade Mountains and the fertile Willamette Valley. Their motto, "Raised with respect, nourished to nourish you", says it all. Finding the best ways to get the most out of each ewe, from sustainable and organic feeding to not using hormones or drugs to boost production.

The cheese... Dense, creamy curd that melts in your mouth to reveal a rich meatiness. Reminds me of a young Stilton in many ways.

**\$7.75 per oz** (Raw, Sheep & Cow, 60 Day+)  
Scio (SIGH-o), Oregon

### **- Beddis Blue -**

#### **Moonstruck Organic Cheese**

Reminds me of the days when Chef had to have a farm. BARNYARD!  
Soft and creamy with just the right amount of blue accented by, of course, alfalfa and fresh hay.

**\$6.00 per oz** (Organic, Cow)  
Salt Spring Island, B.C.

## **- Illahee Tomme -**

### **Rivers Edge Chevre**

The rind is rubbed with truffle oil. In Chinook jargon, the word 'illahee' means 'of the land.' The cheesemaker feels the coastal mountain browse plays a role both in the health of the herd and the taste of the fresh raw milk that they use to hand-craft this cheese. Whatever the inspiration, keep it up!

**\$4.50 per oz** (Raw Goat, 6+ Month)  
Logsdon, Oregon

## **- Valley Girl -**

### River Valley Cheese

River Valley Cheese was featured on KUOW in May and I hear more press is coming soon. Hopefully they'll remain just enough of a mystery to the masses so we can keep getting these great products. Grainy crystalline structured curd hides blueberry notes within a dry creamy paste. Green earth and a nice tangy bite to finish. Do I have to share?

**\$5.25 per oz** (Raw, Cow, 60 Day+)  
Fall City, Washington

## **- White Moon -**

### **Moonstruck Organic Cheese**

Beautiful Camembert style cheese with rich, buttery, floral notes playing off the dense, mushroomy rind covering the supple paste. Love that terror!

**\$5.50 per oz** (Organic, Cow)  
Salt Spring Island, B.C.

## **- Berkswell -**

Originally inspired by the Pyrenees-style sheep cheese. It has its own British typicality. The outer crust is marked from the basket mould used to form the wheels. The dense creamy paste has hints of nuts and citrus with mild fruity tones. Great all alone or as a cooking cheese.

**\$3.75 per oz** (Raw Sheep, Vegetable Rennet, 4 Month)  
West Midlands, England

## **- "Blue" Cheshire -**

### Appleby's

Considered to be the oldest British cheese. It is mentioned in the Domesday book (1086) and probably dates back to Roman times. Genuine Cheshire is said to be made with the milk from cattle grazed on the salty pastures of the Cheshire plain in Cheshire, Shropshire and Clywd. Although Cheshire is naturally a light golden color, it is more often dyed to a rich orange using annatto. Legend has it that because its reputation was so good, some Welsh farmers labeled their own cheese as Cheshire and sold it to coach travelers on the Hollyhead to London route. The Londoners were unhappy when they tasted the inferior cheese back at home and thus the name of Cheshire cheese began to fall into disrepute. The Welsh farmers were told to dye their cheese in order to distinguish it from real Cheshire. However, the new colored cheese quickly became fashionable and the Cheshire makers soon found themselves having to follow suit.

Thus, red Cheshire was born.

**\$4.75 per oz** (Raw Cow, 48% Fat, Vegetable Rennet, Annatto)  
Shrewsbury, England

## **- Valley Doe -**

### **River Valley cheese**

Just a 40 minute trek up I90 sits River Valley Ranch in the heart of Snoqualmie Valley. The ranch plays host to an assortment of dairying animals (LaMancha goats, Yak, Riverine Water Buffalo, Sheep and Holstein Cows) who's milk is the bases for many fine raw and artisan cheeses. Raw goat milk tomme rubbed with olive oil. Rich and creamy with hints of grass, even a little tannic on the finish.

**\$5.25 per oz** (Raw, Goat, 60 Day+)  
Fall City, Oregon

### **- Scio Heritage - Ancient Heritage Dairy**

After the discovery that their boys were allergic to cow and goat milk the only logical step for this small family operation; sheep. Raising a small herd of East Friesian sheep, known for their calm and gentle disposition, the Obringer family has found something that truly brings them together. Rich and creamy; a simple pleasure. My favorite style of sheep cheese, buttery with just enough acid bite to bring it together in your mouth.

**\$7.75 per oz** (Raw, Sheep, 60 Day+)  
Scio (SIGH-o), Oregon

### **- Cougar Gold -**

Washington State University

Creamy texture with a nice curd structure that tends toward savory, nutty flavors. Originally created as a food source for the military during World War II. It's unique packaging allows the cheese to maintain stability and age well during long travels. Today students at WSU handle all aspects of the cheese production, from pasteurizing the milk to canning the final product, under staff supervision. The cans we receive bear the mark of a student who was in charge of that production run. Thanks Jennifer!

**\$4.00 per oz** (Cow, 1 Year+)  
Pullman, Washington

### **- Westcombe Cheddar -**

A recent addition to Richard Calver's line-up. Bob Bramley (cheese-maker) has produced the perfect balance between Keen's and Montgomery's Cheddars; rich, deep, fruity cheddar with hints of caramel and a tangy finish. Westcombe Farm has been known for their cheesemaking for the last 100 years, but it wasn't until the 1990s that they really started to focus on refining this timeless masterpiece. I hope you get a piece with a touch of blue!

**\$3.75 per oz** (Raw Cow, Traditional Rennet)  
Somerset, United Kingdom

### **- Roquefort - Le Causse**

Defined by its AOC status, the quality of Roquefort is never an issue. It dates back to 79 AD and by 1411, Charles VI granted the people of Roquefort the monopoly over ripening the cheese in their caves. It was granted AOC in 1925, the first in France, and because of the demand, they are allowed to use milk from all over the Aquitaine, Languedoc, the Pyrenees, Provence and Corsica. It must only be ripened in the natural caves of Mont Comblaou in the commune of Roquefort-sur-Soulzon. Affinage must be at least 3 months in the caves that are noted for the natural fissures known as fleurines that provide perfect ventilation, a temperature of about 50 degrees Celcius, and 95% humidity. The mold, *Penicillium Roqueforti*, must be made in France from traditional sources. Traditionally, wheat and rye breads were left to mold in the caves. When the bread is thoroughly covered, the mold is dried and will be added to the curd. It also exists naturally in the caves and when the wind blows through the fleurines the spores fill the air. After cheese production the young cheese is transferred to the caves, pierced with needles and salted. The spore-laden air interacts with the cheese encouraging the bloom of the *roqueforti* mixed into the curds earlier. They are then placed on old oak planks for a minimum of

3 months. They are then wrapped in foil to eliminate air contact. Roquefort has a simultaneously creamy and crumbly texture and is mottled with fragrant, spicy blue mold. The flavor is sharp and salty with impeccable balance. To be called Roquefort it must meet all the required rules and just calling blue cheese Roquefort will not make it better or even similar to this great French original.

**\$5.50 per oz** (Raw Sheep, 3 Month+)  
France

### **- Green Hill - Sweet Grass Dairy**

Not just another poor quality Brie knockoff from a U.S. cheese maker! Taking it's name from the dairy, Green Hill showcases the grass fed predominately Jersey cow herd; they are able to produce a wonderfully supple double cream cheese with rich earth and mushroom to balance the sweet cream.

**\$4.25 per oz** (Cow, 60%+ Fat, 3-6 Week)  
Thomasville, Georgia

### **- Mini Gourmandises Des Amoureux - Fromagerie Soreda**

Something special I've brought in just for that special Saint's day we celebrate. Sweet, young goat cheese is covered with rose petals. Smelling slightly lactic the aromatic rose petals add a touch of romance to any evening.

**\$4.25 per oz** (Goat, 45%+ Fat)  
Berry, France

### **- Vermont Shepard - Vermont Shepard Farm**

Their farm is home to 250 dairy sheep, 2 Border Collies (who herd the sheep) and 5 Maremma, a beautiful white dog who protects the sheep from predators. Work on the farm includes: milking the sheep twice a day (5 a.m. and 5 p.m.), moving the sheep from pasture to pasture, haying, shearing sheep, cleaning to keep everything beautiful, and boxing up their cheeses and sending them out all over the country! Each wheel is cave aged with love by an affineur who turns and brushes each wheel every other day until flavor develops to the fullest. This man made cave is home to over 20,000 lbs of artisanal farmhouse cheese each year. All of their cheeses are aged on wooden boards as is the age-old tradition to achieve natural rinds that are full of flavor and unique character. Inside that flavorful rind you'll find a rich creamy dense paste with hints of the spring and summer flowers. Sheep, as I keep saying, doesn't have to be like bad Pecorino Romana. TRY IT!

**\$5.50 per oz** (Raw, Sheep, 6+ Month)  
Putney, Vermont

### **- Fromaggio di Fossa - Antica Cascina**

This dry sandstone cheese is aged in a cellar for 2 months and then moved to a pit for the next three months of its life where it develops much of it's flavor. The pits are located in Sogliano, the true origin of the Fossa cheeses since the middle-ages. This irregularly shaped cheese with a snowy white interior comes packed in its own cloth travel baggy. It has complex aromas and flavors that can be a bit bitty when freshly unwrapped. We'll let this one breath a bit ;-).

**\$4.50 per oz** (Sheep, 5 Month+)  
Emilia-Romagna, Italy

### **- Scoparolo - Antica Cascina**

Produced in limited quantities by expert hands; each individual wheel of cheese bears a unique identifier. Inside the rustic golden brown rind is a dry and crumbly paste with hints of sweet nuttiness and fields of grain; well balanced against a tangy bite.

**\$3.50 per oz** (Sheep, 3 Month+)

Emilia-Romagna, Italy N° 42007

## **- La Tome du Ramier -**

La Ferme du Ramier

With a herd of 110 cows that are milked daily on the farm; artisan cheese maker, Helene Depierre makes this wonderful truly farmstead cheese. This small family business consists of Helene, her sister and their parents. When her parents wed many years ago they combined their small herds and that has since grown quite a bit from its original 40. 1/3 of the milk is used to produce some wonderful cheeses we are fortunate to have here today as she sells most of her cheese at the local town market only. Rich cream and hints of spice play well off the moist lactic curd.

**\$5.25 per oz** (Raw, Cow, 4 Month+)

Montauban, France

## **- A Casinca -**

Sarl Pierucci

Semi-Soft brine washed slightly salty goat cheese with a brilliant flavor profile that has accents of hazelnut and tingles the tastebuds. A simple cheese that says, "WOW".

**\$4.25 per oz** (Goat)

Casinca, Corsica

## **- Le Sapin du Haut-Doubs -**

**Fromagerie des Gentianes**

Think Coulmier... think REAL Brie. Chef describes it as dirty.

Earthy and creamy with hints of mushroom.

"The Fir of Haut-Doubs"

Search [google](#) for this and you'll even find someone was inspired to write a poem.

**\$3.50 per oz** (Cow, 45%+ Fat)

France

## **- Carre du Berry -**

**P. Jacquin**

This square cheese has a wonderful aroma that comes from the herbs, juniper and peppercorns it is coated with. A rich and creamy goat's milk cheese made in the Loire Valley in the village of Berry. It usually ages for a week before being shipped to the market. Enjoyed by most, as it is not overly goaty and very succulent.

**\$4.25 per oz** (Goat)

Berry, France

## **- Winter Wimer -**

**Pholia Farm**

A beautiful little tomme covered in brick-red B. linens. The paste is nearly snow white and is soft and supple, while the rind adds a nice salty edge. No goatiness here, just rich earth tones of another great Pholia Farm cheese. Since Nigerian Dwarf Goats are milkable year round, Gianacis is able to make this cheese during the fall and winter when the humidity in the aging room is just right.

**\$4.50 per oz** (Raw Nigerian Dwarf Goat, 2-3 Month)

Rogue River, Oregon

## **- Gorwydd Caerphilly -**

(Gor-with Car-`filly)

**Trethowan's Dairy**

Matured until it develops a rind: crumbly and lactic in the centre, creamy & earthy just under the rind. Generally moist, lactic and minerally. Everyone should have room for a little tomme in their heart. Llanddewi Brefi might sound familiar to those who watch the Little Britain comedy show on the BBC.

**\$4.25 per oz** (Raw, Cow, Traditional Rennet)

Llanddewi Brefi, Ceredigion, Wales

## **- Saint Marcellin -**

**Fromagerie Crutet**

Named for the small village of Saint Marcellin this cheese was originally made from goats milk. Times change, but this cheese is still fabulous. Sous Chef Kevin compared it to the smell of a babies head. Sweet and lactic with hints of life. I couldn't say it better myself.

**\$4.50 per oz** (Cow, 50%+ Fat)

Dauphiné, France

## **- Winnemere -**

**Jasper Hill Farm**

Mateo Kehler, Cheesemaker, Jasper Hill Farm's newest creation. So new in fact I don't even see it on their website. They wrap the wheels in Spruce bark (reminds me of Livarots reed/paper wrapping) and wash them with lambic ale from Shawn Hill of Shed Brewery. The woody tones play well off the creamy paste. I even get a hint of peanut in there. Jasper Hill's cheeses always seem to have that similar nuttiness. Reminds me of some of Herve Mons cheeses. If you like 'em funky, this one is for you.

**\$4.50 per oz** (Cow)

Greensboro, Vermont

## **- Caruchon -**

**Papillon**

A washed rind with a light aroma, Caruchon packs a lot of punch. Weekly washing with brine the rind develops a natural modeled crust and a dusting of bloomy white mold. As it ages the rind darkens and the flavor intensifies. Think Pont l'Eveque with a sheepy bite and a hint of blue.

When young it can even be a little reminiscent of Reblochon.

**\$4.00 per oz** (Sheep)

France

## **- North Cove Farmhouse Cheddar -**

**Jumpin' Good Goat Dairy**

This small family operation is located in a meadow forest near the Long Beach peninsula better known for it's oysters. They are taking the area by storm as the only commercial cheese maker. The Jump family staff consists of four in total, Dawn (Founder, Owner, Operator, Dairy Manager, Head Cheese Maker, Shepherdess - Mom), Gary (Repair & Maintenance Expert, Master of Foot and Back Rubs, Oversight and Encouragement - Dad), Sacli (Dairy Operations - Daughter), Jewel (Master Cheese Taster, Shepherdess - Daughter). With Dawn's belief in traditional methods she employees classic French methodology. Cheese making adjusts with the season and depending on what the goats forage on - whether it's wild salal and scotch broom blossoms in the Spring or huckleberries and blackberries in the Fall. Each batch is small, hand-stirred, hand-pressed and hand-packed. Even the natural sea breezes play a part in their production by propping a window open when they are separating the curds and whey. Enough about this great dairy, on to the taste of this beauty: Sweet, creamy curd plays well with notes of wild berries that are balanced by rich acid, finishing with hints of thistle and salal that linger on the tongue.

**\$3.50 per oz** (Goat)

Ocean Park, Washington

## **- Caprifeuille -** **Sèvre & Belle**

An absolutely wonderful goats milk cheese from France, when young it is very mild being only aged about ten days, old enough to endow it with a slightly acidic taste, but young enough to be subtle. After aging the rind is covered with a dusty white, chalky rind. The granulose rind is perfectly edible. Inside you will find a delicate and smooth paste with hints of floral notes. Always from fresh curd and hand ladled in the traditional manor. If you are a goat fan this one is NOT to be missed!

**\$4.75 per oz** (Goat, 50%+ Fat)  
Celles-sur-Belle, France

## **- Cazelle de St Affrique -** **Herve Mons**

The Cazelle de Saint Affrique gets its name and its shape from the dry stones huts where the shepherds would hide during storms and heat waves. They were also used to hide new born babies, sick animals or to store forage. As the cheese ages it appears to become firmer but the texture stays very creamy. The nutty taste gets stronger and the aromas last longer but it never loses its exceptional balance for such a small cheese. The rich yeasty nose has hints of fresh fruits when young and become more animal and nutty as it ages.

**\$5.50 per oz** (Sheep, 45-50% Fat)  
Midi Pyrénées, France

## **- Taleggio -** [tahl-EH-zhee-oh]

### **Arrigoni Valtaleggio**

Hailing from Italy's Lombardy region, this rich, semi-soft cheese is made from whole cow's milk. Its flavor can range from mild to pungent, depending on its age. When young, Taleggio's color is pale yellow and its texture semi-soft. As it ages it darkens to deep yellow and becomes rather runny. Taleggio is sold in flat blocks or cylinders and is covered either with a wax coating or a thin mold. It's excellent with salad greens or served with fruit for dessert. We are fortunate to get to try this cheese in a rare form, Raw Milk! Adds definite layers of flavor that the pasteurized cousin lacks.

**\$3.00 per oz** (Raw, Cow, Traditional Rennet, 48% Fat)  
Italy

## **- Cirrus -**

### **Mt. Townsend Creamery**

They call this their Pacific Northwest Camembert. Named for the clouds that hang over the Olympic Mountains. It tends to make me think of eating a cloud; mild, fluffy and not much to it. True AOC Normandy Camembert is a little funky on the nose and has rich tones of earth and mushroom that linger in the sweet paste. This cheese reminds me more of the New Jersey or Wisconsin mild-style "Camembert". Hopefully with some time they will develop some true Camembert flavor while losing the bitter note that is present throughout each bite.

**\$4.25 per oz** (Cow)  
Port Townsend, Washington

## **- Trailhead -**

### **Mt. Townsend Creamery**

After tasting the Sea Stack last year I had high hopes for the rest of Mt. Townsends line-up. I really hate to be disappointed, but this is unfortunately the case. I guess I should have read more into the description on their site, "...complex enough for cheese plates and sturdy enough for trips in the backcountry". At least it will hold up under the pressure of a heavy plate and still be useful

when I'm lost in the forest.

**\$3.00 per oz** (Cow)

Port Townsend, Washington

## **- Bea Truffled -**

### **Estrella Family Creamery**

Valentina's daughter, Bea, is responsible for this wheel. Valentina infused with locally forged black truffles. Can this get any better?

**\$3.25 per oz** (Raw, Cow, Traditional Rennet)

Montesano, Washington

## **- L'Ulivo -**

### **Antica Cascina**

Aged for two months in cellar and then transferred to wooden barrels filled with olive leaves for an additional 20-25 days. Hidden within the simple rind is a crumbly paste that seals in a rich creaminess with hints of olive and butter.

**\$3.75 per oz** (Sheep, 3 Month+)

Emilia-Romagna, Italy

## **- San Joaquin Gold -**

### **An American Original**

The creation of the Fiscalini Family. A semi-hard cheese with a natural rind and a mild buttery taste. The best of many cheese we love all rolled into one wheel. Straw in color, it is a wonderful cheese for snacking, but can also be used as a topping for soups or salads. Superb grating and melting cheese.

**\$3.50 per oz** (Raw, Cow)

Modesto, California

## **- Sea Stack -**

### **Mt. Townsend Creamery**

They say it so well, I'll just let them. "Named after the gorgeous and mysterious rock formations that dot the north pacific coast, this cheese is ripened with an ashen coating and dusted with sea salt. This unique cheese offers a rich buttery pate surrounded by a soft surge of sea salt and an ethereal earthy aroma. Loosely based on the French classic Chaource, this soft-ripened cheese is the essence of slow food. It requires gentle pasteurization, minimal handling and lots of waiting, and it rewards you

with a soft creamy texture unlike most cow's milk cheeses."

**\$4.25 per oz** (Cow)

Port Townsend, Washington

## **- Le Chartreux -**

### **Fromagerie Schmidhauser**

Similar to a Swiss Raclette, but with the rich subtle bite of a Tilsiter. Originally from Switzerland the Schmidhauser family was known for their cheese aging. After moving to France they used their knowledge of affinage in partnership with neighboring cheese producers. The family still mature cheeses produced elsewhere, but also operate their own small farmhouse where they produce many great cheeses. A rich creamy cheese with a unique bold flavor that mellows into rich grassy tones.

**\$3.00 per oz** (Raw, Cow, 2+ month)

Savoie, France

## **- Westcombe Red -**

### **Westcombe Farm**

This is Westcombe's version of the once nearly extinct Red Leicester.

Its signature bright orange paste is died with annatto seed.

The cheese coats your mouth with a smooth silkiness.

It's fruity with just the right amount of acidity.

**\$3.25 per oz** (Raw, Friesian Cow, Traditional Rennet)

Near Shepton Mallet, Somerset, England

### **- Keen's Cheddar -**

#### **Keen Family at Moorhayes Farm**

Traditional English Cheddar. Made by a traditional English family that has handed the cheese making process down over the ages. All the milk is from the farms own herd that graze on the lush pastures at the northern end of the Blackmoor Vale. The Cheddaring is even done by hand. One of the creamier English Cheddars, it has a softer more moist texture then either Montgomerys or Westcombe. The flavour is rich, nutty, grassy and earthy with a tangy bite at the end.

**\$4.00 per oz** (Raw, Cow, Traditional Rennet)

Wincanton, Somerset, England

### **- Hawes Wensleydale -**

#### **Wensleydale Dairy**

The creation of French Cistercian monks that has been passed down from farmer to farmer for over 300 years. Modern day has seen a legal battle involving the location of production that has resulted in it being moved back to Hawes. This special recipe made just for Neal's Yard is clothbound, uses less starter and matured warmer. A terrific cheese; milky, floral and honeyed with a smooth, creamy texture that toes the line between dry and moist.

Wallace and Gromit love it so how can you go wrong?

**\$3.00 per oz** (Cow, Traditional Rennet)

Hawes, North Yorkshire, England

### **- Brebrousse d' Argental -**

Beneath the red exterior is a paste the color of undriven snow. Mild at this stage, but at it ripens it promises rich earth tones. Reminds me a bit of what ewe yogurt would be like. Creamy and slightly sheepy.

**\$4.00 per oz** (Sheep, 50% Fat)

Lyon, France

### **- Brebis Fougere -**

#### **Herve Mons**

The sticky red rind is the result of a local Corsican liquor used to wash the cheese which is then topped with a fern leaf, a homage to earlier times when the cheese was fully wrapped in leaves to preserve it. Just below the rind is an off white paste with a sweet creaminess that has just a hint of barnyard to it.

**\$7.00 per oz** (Sheep, 45% Fat)

Corsica, France

### **- Colston Basset Stilton -**

One of the smallest Stilton dairies in the country. They have been buying milk from the same 5 farms surrounding the dairy since the 1920s. There have only been 3 head cheesemakers at Colston Bassett: Tom Coy, Emie Wagstaff and now Richard Rowlett. Their Stilton is more traditional than any other. The curd is hand-ladled before draining. This treats the curd more gently and preserves its structure which results in a luscious, creamy texture when the cheeses are mature. This is the Stilton to have and due to its

demand requires being on the “list” to even have a chance to procure it.

**\$3.75 per oz** (Cow, Traditional Rennet)  
Colston Bassett, Nottinghamshire

## **- Bandage Wrapped Cheddar -**

### **Fiscalini Farms**

Each 60 pound wheel is handcrafted and inspected by award winning cheesemaker Jorge Mariano Gonzalez. It is very rare for an English-style farmhouse cheddar like this to be produced in the US. Using only natural ingredients and their own milk, the cheese is aged for 18 months on site and turned daily with custom built mechanical racks. Voted “Best Farmhouse Cheese” in 2002, it is a wonderful example of American artisan cheese at its best. Rich and buttery with just enough bite, it is a true world-class cheese.

**\$4.25 per oz** (Raw, Cow, 18+ Month)  
Modesto, California

## **- Elk Mountain -**

### **Pholia Farm**

Not only is this cheese washed with ale, brewed by Wild River Brewery, in neighboring Grants Pass they also feed their spent brewer's grain to the goats. The paste is firm and slightly dry with a mildly nutty flavor and robust presence. It's name is taken from a local landmark to the west of the farm, Elk actually come down to visit the creek and check out the farm. I'm sure Bob could paint us something lovely here too, but we'll save him for another day.

**\$4.50 per oz** (Raw Nigerian Dwarf Goat, 6-8 Month)  
Rogue River, Oregon

## **- Hillis Peak -**

### **Pholia Farm**

If Bob Ross were to have painted a picture of this cheese he'd start with a simple, still, quiet mountain lake surrounded by trees on all side, of every shape and size. He, of course, won't paint the trees. They would just happen, as he blotted his brush against the canvas; interspersed with wild berry bushes (huckleberries and blueberries) here and there.

Peering into the bottom of the crystal clear water, you could make out a few fish and crawdads making their journeys. In the typical Bob Ross style, he would be inspired with the idea of a fresh rain. A rain that has just lifted and left the woods damp with dew. The water would still have the evidence of tiny ripples from the last falling drops. Each aspect of the painting would, describe the character of this cheese. It's fresh tangy paste, the hint of wild berries and even the rinds woodsy flavor that reminds me of the earthy smell just after a rain in this perfect forest setting he has painted.

**\$4.50 per oz** (Raw Nigerian Dwarf Goat, 6-8 Month)  
Rogue River, Oregon

## **- Bleu d' Auvergne -**

### **Laiterie de la Montagne**

With its lush and volcanic pastures, Auvergne, in the middle of France, has a rich cheese making history. This full bodied, salty and slightly piquant cheese has a pale creamy paste and dark blue veining. It is matured in cool cellars for one to two months before being wrapped in foil and matured for another month or so. It is best in the late summer and early autumn although it is excellent throughout the year. Bleu d'Auvergne is made in the Massif Central, mainly in the areas of Puy-de-Dôme and Cantal. This cheese was first made in 1850 when a peasant farmer in the area of Laqueuille seeded his milk curds with rye-bread moulds and stabbed the cheese with a needle - it is believed that he was trying to copy the famous Roquefort cheese. The result was very successful and soon its popularity spread throughout the region. Today the mould *Penecillium Glaucum* is added to the milk and the cheeses are pierced

with needles after salting. The blue then forms after 3 weeks of maturation.

**\$2.50 per oz** (Cow, 3 Month+)  
Auvergne, France

## **- Boorenkaas - Cheeseland**

REAL Gouda! REAL Farmhouse, RAW Milk Gouda!  
It's Seven and a Half years old and it's still moist. We have half a wheel and it's just waiting for you to try it. Lactose crystals are densely populating the burnt sienna paste. It's like a professional fireworks show in your mouth. Snap, Pop, Pow, Bang, Ooooh, Aaaaah! Never ending and building each layer of flavor on another. This is a truly a cheese "over the hill" in age, but definitely has years to grow.

**\$3.00 per oz** (Raw Cow, 40-48% Fat, 7.5 Years+)  
Holland

## **- Up In Smoke - Rivers Edge Chèvre**

Last year when I brought this in I talked about Cheech and Chong having little to do with this cheese, but I'm sure would enjoy it nonetheless. I really need to take a line or two to mention what a beautiful job Pat did in the presentation of this particular batch. The maple leaves are incredible looking; modeled with rich tones of red! Where do you get fall leaves in the middle of spring? This fresh chevre is lightly smoked and wrapped with smoked maple leaves that are spritzed with bourbon to add to the rich smoky flavor.

**\$5.00 per oz** (Goat, Smoked, Maple Leaves, Bourbon)  
Logsdon, Oregon

## **- Veigadarte -**

An absolutely sumptuous cheese from in the village of Ambastemas in the region of León, Spain. Made from a blend of three different goat milks, This ash-covered log ages from the outside in, so often, a slice of will be a creamy beige color near the edge and a pure-white color in the middle. It is very smooth in texture with a rich funky flavor.

**\$4.25 per oz** (Tri-Goat)  
Ambastemas, León, Spain

## **- Roucoulons - Milleret**

They describe this as Brie like. Maybe even a little Camembertish. Or could we go even as far as Reblochon? It could be a decent substitute for any of these cheeses we can't legally buy or sell. Not the real thing, but close enough until I can make a run for the border.

**\$4.50 per oz** (Cow, 55% Fat)  
Comté de Nice, France

## **- Guapier -**

### **Estrella Family Creamery**

Made in the tradition of a French "Morbier", with a decorative charcoal line separating the evening and morning curd. Named after an extra special animal on the farm with a name that means "handsome": Guapo.

**\$3.25 per oz** (Raw, Cow, 60+)  
Montesano, Washington

## **- Langres Chalancey - Fromagerie Germain**

Cheese and Champagne? How can you go wrong. This succulently earthy cheese

screams drown me in something bubbly. So why not? Order a glass, order some cheese and transport yourself to land that's really not so far away.

**\$5.75 per oz** (Cow)  
Langres, France

## **- Great Hill Blue -**

### **Great Hill Dairy**

Located on the shores of Buzzard's Bay, 50 Miles south of Boston, Great Hill Dairy in Marion has been known for its outstanding herd of Guernsey cows as well as its prize winning Acacia and Orchid collections. The rich creamy paste is crumbly while still being moist. The flavor is tangy, spicy and has a lingering saltiness that fills your mouth. Being their only cheese you can tell they give it their all. Not your typical bleh American blue.

**\$3.25 per oz** (Raw Guernsey Cow)  
Marion, Massachusetts

## **- L'Agasse -**

### **Certified Organic**

From sheep in the Loire Valley, this cheese is aged in the limestone caves of the Savoie, taking advantage of the unique wild molds resulting in a wonderful, bloomy rind cheese. A light, salty, acidic tang and a rich perfume of spring flora finish with a soft mouth feel. The rind adds to the layers of flavor with a dusty, earthy component.

**\$4.25 per oz** (Sheep, 2-8 Months)  
Loire Valley/Savoie, France

## **- Montesano -**

### **Estrella Family Creamery**

Those who make "swiss" cheese could only wish they could make it this well. The pocked paste is rich, creamy and lactic with just the right amount of nuttiness on the finish.

**\$3.25 per oz** (Raw, Cow, Traditional Rennet)  
Montesano, Washington

## **- Weebles -**

### **Estrella Family Creamery**

Patterned after a Balkan Provolone- Kashkaval. These hand stretched "pears" are lightly smoked with alder wood and aged 120 days. First place winner '07 American Cheese Society competition. Fun shape, tastes good... how can you go wrong?

**\$3.25 per oz** (Raw, Cow, Lightly Smoked, Traditional Rennet, 120 Day+)  
Montesano, Washington

## **- Siletz River Drums -**

### **Rivers Edge Chèvre**

Simple candidum coated chevre at it's best. These small drums are packed full of flavor and should not be missed. Hidden inside the bloomy rind, you'll find a rich creamy paste: flavors of sweet sea air mix with just the right amount of lingering goatiness.

**\$6.75 per oz** (Goat)  
Logsdon, Oregon

## **- Robiola Tre Latti -**

### **Castagna**

The month wait was worth it. The three milks blend to create a perfectly fluffy dense paste with a very animalistic quality that leaves a fresh clean citrus note behind. Castagna appears to have a cornucopia of delicious cheeses available by special order. Now to decide which ones to

order first.

**\$4.50 per oz** (Cow, Goat, Sheep)  
Langa Cuneo, Italy

**- Buck Hill Sunrise -**  
**Lazy Lady Farm**

This solar powered organic farm creates an amazing batch of cheese. It's a coat your mouth goddess. Rich earth, tang, mushroom; it has it all.

**\$5.50 per oz** (Organic, Raw, Cow)  
Westfield, Vermont

**- Bleu des Causses -**  
**Herve Mons**

Made in the heart of the stark limestone country known as Les Causses in the Rouergue, France. The area is riddled with limestone caves and it is in these caves that the cheeses are matured. Cool, damp air passes through the caves carrying the mould spores which encourage the development of the blue veins. Originally made with a mixture of ewes' and cows' milk, and because cows' milk is more plentiful and cheaper, the cheese became known as the poor man's Roquefort. Maturation lasts at least seventy days but the cheese can be matured for up to six months producing a full and lively flavour. It is similar to Blue d'Auvergne from further north, but Bleu des Causses is more assertive. The paste of the summer cheese is moist and ivory-yellow, becoming whiter and fuller-flavoured in the winter.

**\$3.75 per oz** (Raw Cow, 45% Fat)  
Les Causses, France

**- Le Bourrichon -**  
**Famille Badoz**

Rich funk on the nose may discourage some from adventuring past the rustic bloomy rind to find the soft and supple paste inside. Sweet, lactic notes play well against the salty animal quality that spreads over the palate.

**\$4.50 per oz** (Cow, 45% Fat)  
Pontarlier, Jura, France

**- Bocconcino di pura Capra -**  
**Castagna**

This "little mouthful", is just that. One rich tangy bite of goat beauty is all you need. Sit back and enjoy its subtle earth and mushroom notes as the creamy paste fills your palate.

**\$5.75 per oz** (Goat, 58% Fat)  
Caseificio Alta Langhe, Piemonte, Italy

**- Cantalet -**  
**Herve Mons**

Weighing in at only 15 pounds per wheel this is the little version of Cantal, the first AOC cheese of France. Reportedly enjoyed over 2000 years ago in ancient Rome. This AOC cheese named for the mountains of the Auvergne region is often referred to as the "French Cheddar", though recipes for Cantal and Cheddar are very different, and so are the resulting textures. When young, it has a mild, buttery flavor that, over time, develops into a pleasant bite. Its smooth, pale yellow, and close textured paste leads to a soft, slightly sour, hazelnut taste.

**\$3.25 per oz** (Raw Cow, 45% Fat)  
Auvergne, France

**- Charollais -**  
**Herve Mons**

One of the very rare goat's milk cheeses that can be kept for many months without losing its

taste or quality. It is very well known due to a large distribution on the local farmer's markets. In the past, women tending to the animals and making cheese would use them to make extra money at the market. During the 2 to 4 weeks of cave aging the thin rind becomes covered in white and blue molds. Inside you'll find a smooth and fine textured white paste. The taste and smell are both floral and goaty with a hint of nut. A truly great chevre!

**\$6.00 per oz** (Raw Goat)  
Saone-et-Loire, France

## **- Valsetz -**

### **Rivers Edge Chèvre**

Butter. Goat butter. Wow. She describes these as young ready to age buchè. They are so much more. Incredible rich coat your mouth feel coupled with a supple butteriness.

I can't wait to see what these turn into.

**\$6.75 per oz** (Goat)  
Logsdon, Oregon

## **- Hanfmutschli -**

### **Käserei Oberhünigen**

You'll have to forgive me if I get anything wrong about this cheese. The best source I found on it appears to be a German Magazine article. This cheese is the creation of Jürg Wyss and Mike Glauser a couple of self-labeled "eggs". A creation of Glauser and his wife.

They add roast hemp seeds that soak in cold mountain spring water overnight to the curd as it cures. They originally had trouble getting this through customs, go figure. They have since packaged the cheese and the labels separately to avoid any confusion. Could it be the "hemp" leaf on the logo? This cheese reminds me of the French cheese, Montcayol; which I often compare to what Havarti might have been once.

**\$4.75 per oz** (Raw, Cow, Hemp Seed, 45% Fat, 3+ Month)  
Switzerland

## **- Bourrée -**

### **Dancing Cow**

The name Bourrée comes from a French peasant dance with rapid foot movements much like the cows when first turned out on spring pasture. The paste releases the most wonderful nutty quality when you bite into it. Don't miss out as it's only made this time of year.

**\$4.75 per oz** (Raw, Cow, 60+ Day)  
Bridport, Vermont

## **- Constant Bliss -**

### **Jasper Hill Farm**

Based on a Chaource (French Triple Crème, seems popular lately to copy) recipe, which was modified to suit Jasper Hill Farm's production schedule and cheese making facility. It is a slow ripened lactic curd made only with fresh, right out of the cow, uncooled, evening milk, with no cream added. They actually begin the cheese making process before the cows have finished milking. You will find a mottling of diverse molds and yeasts, which are prevalent particularly in the summer months when the cows are out on grass. Named after a revolutionary war scout killed in Greensboro by native Americans in 1781. He was guarding the Bayley Hazen Military Road with his compatriot Moses Sleeper, who died with him. Did you taste the nuttiness? Jasper Hill Farm has recently started acting as middle man for many of the other local Vermont cheeses. Keep an eye out for all the wonderful small farm products I'm procuring.

**\$6.25 per oz** (Raw, Cow, 40% Fat)  
Greensboro, Vermont

## **- Grisdale Goat -**

### **Estrella Family Creamery**

Each wheel is hand formed to resemble a mushroom cap. Within the dusty white rind lies a rich creamy barely reminiscent of goat cheese. Hints of hazelnut in the paste and the rich mushroom of the rind lend to this fabulous cheese.

**\$3.25 per oz** (Goat, Cow, Traditional Rennet)  
Montesano, Washington

## **- Tuada del Bertagni -**

### **Caseificio Bertagni**

I think I will not use the translation Google gave me on this one. Seasoned with a shirt? Buttery, nutty, almost creamy even though it's dry aged. Just the right amount of acid and salt. I can see why it took gold at the Mountain Cheese Olympics. *Godere di formaggio...*

**\$4.25 per oz** (Raw, Sheep, 5+ Month)  
Pieve Fosciana, Italy

## **- Gabietou -**

### **Herve Mons**

A creation from a cheese maker who was attempting to perfect the blend of cow and sheep's milk. This cheese shows how well the two milks work together. The style works particularly well for making pressed cheese which develop a complex yet well balanced profile. A lactic, milky nose with hints of hazelnut. Leading to a creamy paste reminiscent of animal. The rind on this cheese really adds to the flavor; when combined with the paste it offers a fresh roasted peanut flavor.

**\$5.50 per oz** (Cow/Sheep, 6 Month)  
Pau, France

## **- Roccolo -**

### **Valtaleggio**

Its name is from a cylindrical stone building located in Valle. This handmade cheese has a soft texture near the rind and gets slightly denser toward the core. Made only from fresh milk taken from brown alpine cows that graze on Valtaleggio's pristine pastures that are known for producing extraordinary complexity in both flavor and aroma. Ripened on wooden boards in a cellar that is rich in molds, Roccolo's rind develops a variety of colors and fragrances.

As this cheese ages a very nice truffle flavor emerges.

**\$3.50 per oz** (Raw, Cow, Traditional Rennet)  
Italy

## **- La Capretta Tenerina -**

### **L'Antica Cascina**

Best way to describe this... It's a goat Taleggio. It has all the funk on the nose. The creamy paste hiding inside. Even coats your mouth like a great Taleggio. The flavor is incredible. Sweet with a hint of nuttiness and just enough acid to pull it all together. How can you go wrong with a cheese that has a cute goat cartoon on the label?

**\$4.25 per oz** (Goat)  
Emilia Romagna, Italy

## **- Sunset Bay -**

### **Rivers Edge Chèvre**

How can you go wrong with a cheese that has won three top positions in the cheese world? This mid-sized wheel is coated in ash and candidum with a vein of paprika running thru the middle that is more for looks than taste. Why would you want to want to take away from this great cheese?

**\$6.75 per oz** (Goat, Paprika)  
Logsdon, Oregon

## **- Wheel -**

### **Twig Farm**

The picture of this husband and wife team looks more like something out of the Jay Crew catalog than a couple young cheese makers. He's your typical cheese seller/steward turned cheese maker and she's the company marketing department as well as an analyst for a publishing company. With four seasons of cheese making under their belt it tastes like they've pretty much figured this art out. The small wheel of cheese is brine washed for about 80 days.

Beneath its orange tinted rind is a wonderfully creamy sweet paste with hints of nut and barnyard. As with anything in life it can change at a moments notice so a little raw cow milk from the neighboring Severy Farm can make it in on occasion.

**\$5.50 per oz** (Raw, Goat, Cow?, 80+ Days)  
West Cornwall, Vermont

## **- Grand Murois -**

### **Fromagerie du Murois**

Port Salut? Similar... but this is actually a cheese, not a "product" covered in inedible orange plastic. Sweet creamy tang wrapped in an orange rind modeled with mold. Real Cheese. Really good.

**\$4.50 per oz** (Cow, 45% Fat)  
Auvergne, France

## **- Pont L'Evêque -**

### **E.Graindorge**

The cheese has been made in Normandy since at least the 12th century, and local legend claims that it was first made in a Norman abbey. A manuscript from the time writes that a fine meal should always end with some "angelot", the name used for the cheese at the time. The cheese became popular across the country from the 16th century onwards, when it obtained the name of the village around which its production was centered, Pont L'Evêque. Don't let the funky nose scare you away. The rich cream has hints of straw and pasture. Needs a rich red to really big it alive.

**\$3.75 per oz** (Raw, Cow, 45% Fat)  
Livarot, France

## **- Cravanzina -**

### **Caseificio dell'Alta Langa**

From the "paglia" family of cheeses, so named because they are aged on beds of straw. Savory from the sheep and creamy from the cow. Too bad this arrived this week and not last. It would have been great with the last brown bag and I drank the last bottle. :(

**\$4.75 per oz** (Cow/Sheep, 57% Fat)  
Provinciale, Italy

## **- Cone de Port Aubry -**

### **Herve Mons**

I tried this many years ago, but never brought it in due to its shape and storability. Chef fell in love with it however so I ordered some in with the promise she couldn't complain about what a pain it was to handle the cheese. The word cone says it best. Its shaped like a 1950s cone bra. The story goes that the cheese maker needed molds for the cheese and grabbed the closet thing at hand; his wife's brassiere. She apparently was pretty well endowed from the looks of the cheese. Within the cone shaped, straw mat stored, cave aged, mold encrusted rind is layers of aging goat cheese. The outer layer being the most pronounced in flavor and creamy texture. Leading to a chalky white interior with a nice acidic (yes, what we call sharp) goat snap to it.

**\$8.00 per oz** (Raw, Goat)  
Loire, France

## **- Manchester -**

### **Consider Bardwell Farm**

An aged washed-rind (meaning not so stinky anymore) cheese. Nutty with a rustic earthy bite. Each wheel is distinct and can vary from season or even the field the herd was grazing upon. Born on a 300-acre farm that was the first cheese making co-op in Vermont, founded in 1864.

**\$4.75 per oz** (Raw, Goat)  
West Pawlet, Vermont

## **- Mixed Emotion -**

### **Lazy Lady Farm**

Laini there are none here. This cheese is OUTSTANDING! Tangy goat pumped with creamy cow from the neighboring Organic Butterworks Farm. It's like Gabietou's little brother. Roasted nuts and cream should be a breakfast cereal.

**\$5.50 per oz** (Goat/Cow)  
Westfield, Vermont

## **- Filibuster -**

### **Lazy Lady Farm**

I think this should just about cover it. "...Pay no heed to it's gamey scent; just savor the flavor! The paste is soft and spreadable, and the sticky rind imparts a complex funk, somewhere in between butter, wet bark and pine needles scattered on a forest floor. Bound in birch bark to keep it from running all over the place... and it just barely does the job." Saxelby Cheese, NYC

**\$5.50 per oz** (Raw, Cow)  
Westfield, Vermont

## **- Dorset -**

### **Consider Bardwell Farm**

Their website describes this as being in the style of Italy's Taleggio region. Not really seeing a lot of correlation myself. If you want something Taleggio like I'd suggest the real thing. This washed rind cheese has a dry white mold modeled rind that has a light crunch to it from the salt water they washed it with. The paste is sticky and has a rich barnyard quality to it. The sweet cream is nicely balanced with a bitter almost chocolaty finish.

**\$4.50 per oz** (Raw, Jersey Cow)  
West Pawlet, Vermont

## **- Persillé du Malzieu -**

### **Herve Mons**

We tasted this months ago at the Cheese Festival at a private Herve Mons tasting. Fell in love. Ordered it. And waited... and waited... I forgot I even ordered it. I was a bit surprised to walk in today to discover a case of cheese waiting for me in the walk-in. From the Caves of Peyrades comes the "other" Roquefort. The sweet saltiness that runs through this cheese is wrapped in a rich creamy paste and finished with a sheepy tang. Be careful, too big of a bite might send you into a cheese coma.

**\$4.00 per oz** (Raw, Sheep)  
Lozère, France

## **- Bleu Agé -**

### **Rolling Stone Chèvre**

Since this was the first time they've actually had some of this cheese available when I put in an order I couldn't wait to get that first bite. I know Halloween is just around the corner so it is perfect timing to find a cheese that right out of the box tastes like Candy Corn. As we allowed

it to reach room temperature the true flavor I was expecting emerged. Tangy goat and rich blue combined, alas the Candy Corn has faded. It was fun while it lasted.

**\$4.50 per oz** (Goat)  
Parma, Idaho

## **- Peña Corada -**

### **Queserías Picos**

The supplier describes this cheese as similar to Cabrales, a unpredictable blue made from any of three milk sources (cow, goat or sheep) in varying amounts. Cabrales never arrives wrapped in leaves and you can never tell what the flavor will be like from wheel to wheel. Don't make you think Cabrales is not a great cheese, but it is not this cheese. This cheese is a consistent product, it is rich and creamy with just the right amount of salt to balance the tangy blue.

It is also wrapped in Walnut leaves. Similar? They both come from Spain. I guess you could say Mahon and Manchego are the same now too?

**\$4.25 per oz** (Cow, 45% Fat, 2-4 Month)  
Asturia, Spain

## **- Misto Romagnol -**

### **L' Antica Cascina**

Sheep, Sheep, Sheep and a hint of cow. Sweet cream coupled with the field. The cow milk adds a rich creaminess to the tangy sheep. Hints of mushrooms abound in the rind.

**\$3.75 per oz** (Cow/Sheep)  
Emilia-Romagna, Italy

## **- Tomme -**

### **Twig Farm**

Produced from goats on their farm as well as an off-the-grid dairy run by Dan Robertshaw. This small tomme is modeled with every shade of grey. The dense mushroomy cheese melts into a rich nuttiness that finishes with the slightest lemon tang. Simply great.

**\$5.50 per oz** (Raw, Goat, 80+ Days)  
West Cornwall, Vermont

## **- Abondance -**

### **Herve Mons**

The legend says the Abondance Abbaye sent Abondance cheese for the Election of Pope Urbain VI. If the cheese is so fruity and nutty it is simply due to the diversity of the Alps' flora. This cheese really shines with long affinage that will showcase the exceptionality. The washed rind is often covered with white mold offering the typical Alps smell of ammonia, butter and barn. Inside you'll find a yellow paste with little holes. The taste is smooth with hints of hazelnut and a long finish.

**\$3.75 per oz** (Raw, Cow)  
Rhône-Alpes, France

## **- Menuet -**

### **Dancing Cow Farm**

Fantastic. Need we say more? Creamy and nutty with a wonderful rich mouth-feel. The name comes from a French dance of the baroque period that was described as a dance of many small steps, not unlike the many small steps in the making of this cheese. I think they say it best. "At the end of a Vermont country lane, sits a farm with red barns and a small white house. It's centered in the middle of 243 acres of organic pasture and hay fields. With views of the Green Mountains to the East and the Adirondacks to the West, this is home to a herd of blissful bovines. These wonderful cows of all sizes, stripes and colors eat the grass, share their milk, and live their lives peacefully."

**\$4.00 per oz** (Cow)  
Bridport, Vermont

## **- Full Moon -**

### **Rivers Edge Chèvre**

It's rich, it's creamy looks like a petite camembert and it's not cow! Soft and supple on the palate with none of the overly bitey acidic tang that is typical of poor quality goat cheese. It's probably one of the best goat "bries" I have ever tried. I know, you can't wait to try it. Go ahead, order it!

**\$6.75 per oz** (Goat)  
Logsdon, Oregon

## **- Brunet -**

### **Caseificio dell'Alta Langa**

Produced by a company in Northern Italy who is attempting to recreate traditional cheeses using modern methods. Named for one of the local breeds of goats, it reminds me a bit of a Robiola.

Within the thick and heavy paste of rich goatiness I pick up hints of floral notes dancing about. It is like butter.

**\$3.75 per oz** (Goat)  
Piedmont, Italy

## **- U Pecurinu -**

### **Fromagerie Pierucci**

I love it when a cheese comes in covered in blooming mold. Sure sign great things are lurking within. Beneath the crunchy fuzzy exterior lies a creamy paste with the occasional blue vein.

**\$4.50 per oz** (Sheep, 50% Fat, 3+ Month)  
Corsica, France

## **- Grain D'Orge au Calvados -**

Think Livarot. Think Washed rind. Then wash it in Calvados (Apple Brandy)! Beefy creamy paste wrapped in a rich crisp apple. Like 'em stinky?

**\$5.25 per oz** (Cow, Calvados, 40% Fat)  
Basse-Normandie, France

## **- Bleu et de Saleve -**

### **Fromagerie Les Fruitières des Bornes**

Tomme du Savoie turned blue? Basically. At first glance this small five pound wheel appears to be just another wheel of cheese. Within the sneaky exterior is a rich creamy paste and just the right amount of blue to make it really pop.

**\$3.50 per oz** (Raw, Cow, 48% Fat)  
Savoie, France

## **- Camembert -**

### **Le Pommier, Selected by Herve Mons**

Ed had parked the cheese truck just out the front door. Stepping inside what did I find? I think I just saved myself a trip across the border. Mons has come through once again with yet another fabulous cheese. Rich, creamy earth with hints of grass and mushroom. Almost as good as the real thing! I was only able to get two this time so they will not last long.

**\$3.25 per oz** (Cow, 50% Fat)  
Normandy, France

## **- Grand Cru di Grotta -**

### **L' Antica Cascina**

Each wheel is carefully selected by committee before being aged in the 18th century cave of Villa Corte in Brisighella. The caves cool environment and natural molds give this cheese a characteristic fragrance and rich taste. On the rind you will find several shades of colors, from yellow to ochre and to red resulting from not just flax seed oil and corn flour, but the natural molds found in the grotta. The ripe paste has a creamy color and irregular little holes. The flavor of flowers are wrapped in a rich sheepy barnyard with little mushrooms sprouting up here and there.

**\$3.75 per oz** (Sheep)  
Emilia-Romagna, Italy

## **- Le Poteaupre -**

Not just any Chimay cheese. The Trappist Monks touch on this mild washed rind has left behind a hint of cherry to the nutty paste.

Put it in your mouth and just let the paste wash over you.

**\$3.75 per oz** (Cow, Beer Washed)  
Belgium

## **- Brillat Savarin Affine -**

The pinnacle for triple crème lovers. It was conceived by cheesemaker Henri Androuet in the 1930's and named after the renowned 18th century French food writer and political figure Jean Anthelme Brillat-Savarin . The mousse like texture and white bloomy rind pair wonderfully with your favorite crisp sparkling wine.

**\$3.00 per oz** (Cow, 75% Fat, 2 Week)  
Normandy, France

## **- Bleu de Gex -**

### **Herve Mons**

The Swiss border town of Montbéliard is rich in Roman history. It became a county of the Holy Roman Empire in the 11th Century. Well known for not only castles and churches, but apparently cattle. The Montbéliard Cow's milk is the only milk used to make each wheel of Bleu de Gex in order to receive the AOC certification and the classic GEX stamp. This creamy sometimes crunchy paste blue is made with the less bitey almost sweet Penicillium Glaucum.

**\$3.50 per oz** (Raw, Montbéliard Cow, 60+ Day)  
Franche-Comté, France

## **- Le Lingot du Quercy -**

### **Les Gariottes Bergers-Cheviers**

So many cheeses so little time. Make some room for this beautiful little ingot of goat cheese. Its wrapped in a luscious layer of candidum and slowly ripening to the core.

Barnyard and tangy goat within a creamy paste. Can not go wrong here.

**\$9.75 per oz** (Goat)  
Quercy, France

## **- Morbier -**

### **Herve Mons**

A true artisan Morbier, the two halves (from night and morning milkings) of the cheese are covered with wood ash and then pressed together. It is then aged for two to three months in humid caves where it is washed with brine. The edible natural rind is beige to orange and hints toward salty spice. The paste is ivory to yellow in color with the center layer of ash that has flavors of herbs and spice with a rich lactic quality.

**\$3.00 per oz** (Raw, Cow, 2-3 Month)  
Jura, France

## **- Aaretaler -**

### **Fromagerie Glauser**

Full body sensory experience. It's sexy, seductive even.—says Jen  
Not even sure if I can top that one. The velvety smooth paste coats your mouth  
with a delicious sweet and slightly sour lactic sensation. A definite favorite among  
many who joined us at the recent tasting at 94.

**\$3.50 per oz** (Raw, Cow, 50% Fat, 8+ Month)  
Oberhünigen, Switzerland

## **- Le Chaudron -**

### **Les Fruitières des Bornes**

Traditional French Alpine cheese. A lightly brine washed rind conceals a wonderfully creamy  
paste. Chef called it the perfect cheese for mac-n-cheese which I think is pretty funny since that  
is one of the reasons I brought it in. Can you pick it out of the blend? What nut do you pick up  
on the finish?

**\$2.75 per oz** (Raw, Cow)  
Savoie, France

## **- Bethmale -**

### **Herve Mons**

From the county of Ariège, and is named after its birthplace, the village of Bethmale. It is  
sometimes made with sheep's milk, although today the cow's milk version is most common.  
Well selected and well matured, this cheese has a very pleasant bouquet. The thick creamy  
paste has a nutty and mildly peppery characteristic.

**\$5.50 per oz** (Raw, Cow)  
midi-Pyrenees, France

## **- Plaisir du Chartreux -**

### **Schmidhauser**

The little brother to a beloved cheese with a blue cat on the label. This time the blue cat  
appears beside a buxom blonde in blue. Within its pale redish rind is a perfectly smooth paste  
that has the flavor of summer in each bite.

**\$4.00 per oz** (Raw, Cow, 50% Fat)  
France

## **- Emmentaler -**

### **Fromagerie Glauser**

I can't bring in a full 200+ lb wheel of this fabulous beast. Like Parmigiana this is an often  
copied cheese, but nothing is like the real thing. What you find in the grocery store is called  
"Swiss Cheese" and barely does justice. With nearly two years of aging this cheese screams  
out, **EAT ME!** Melt it over something, make it in Fondue (*we do*) or Mac-n-Cheese (*yep*).

**\$4.50 per oz** (Raw, Cow, 50% Fat, 21+ Month)  
Oberhünigen, Switzerland

## **- Nerone -**

### **L' Antica Cascina**

I'll forgive this cheeses black wax exterior as it is so great. Within the crumbly almost  
creamy paste lies a hint of lemon. No, don't eat the wax.

**\$3.50 per oz** (Sheep, 3+ Month)  
Emilia-Romagna, Italy

## - Caña de Oveja -

This is a soft-ripened sheep cheese log, much like the French Goat Bucheron. The region around Murcia is renowned for its high-quality cheeses. This particular farm produces a creamy, mild, and full-flavored cheese.

**\$3.00 per oz** (Sheep)  
Murcia, Spain

## - Buchette de Chevre -

### Coopérative de la Chapelle Thireuil

Ripened to perfection. A simple goat treat. Can you count the rings? Within the pillow like cloud surrounding these cylinders hides a bright and tangy dense paste with a floral core finished with a hint of lemon.

**\$10 per oz** (Goat, 50% Fat)  
Poitou, France

## - Cabrette des Bornes -

### Les Fruitières des Bornes

Lovely little rocks modeled with flora of white, grey and yellow. The hole pocked paste tastes of the floral forest floor with a forages blend of mushrooms that finishes with a citrus note that fades to slate.

**\$4.25 per oz** (Raw, Goat, 45% Fat)  
Haut Savoie, France

## - Saveur du Maquis -

### Fromagerie Pierucci

Every time my Corsican supplier gets this in he sets a case aside just for us. Don't miss out on this batch. Tender, ripe semi soft sheep cheese covered in dried aromatic herbs (juniper, thyme, and rosemary) from the Maquis.

**\$4.25 per oz** (Sheep, 45% Fat)  
Corsica, France

## - Cironé -

### Fromagerie Glauser

Ever had Rolf Beeler Gruyere? This is right up there with it. Last time I picked up a 1/4 wheel of Beeler it was one of the most expensive cheeses I'd ever tasted. This cheese has everything, but the sticker shock. Aged in two separate caves. 12 months in a natural cave

with a sandy bottom. It is then transferred to cave Cironée where it acquires a more refined texture due to the cheese mites that live there. Dense nutty crystals of cheesy goodness.

Everything a great Gruyere can be without even being one. The Cave Aged or Kaltbach Gruyere you find on the grocery shelf has nothing on this cheese.

**\$4.75 per oz** (Raw, Cow, 18+ Month)  
Emmental, Switzerland

## - Brandywine -

### Rolling Stone Chèvre

*Banon-Style Chèvre in Grape Leaves Aged in Brandy.*

Aged in a mixture of brandy and pear cider this chèvre is then wrapped in a grape leaf and tied with raffia. When young it can be a little over tangy, but as it ages and molds cover the grape leaf rind it tones down the acid and the flavor really comes out. One of my favorite cheeses...

Well, they all are or they won't make my list.

**\$4.50 per oz** (Goat, Grape Leaf, Pear Cider, Brandy)

Parma, Idaho

## **- Leaf Wrapped Dominoes -**

### **Estrella Family Creamery**

What is better than one new cheese? TWO! Brandy soaked leaves are wrapped around this little wheel of goodness. Within the green leafy exterior lies a nuttier, creamier paste than the cheese above with an acidic punch on the finish.

**\$4.25 per oz** (Raw, Cow, Traditional Rennet)

Montesano, Washington

## **- Black Jewels -**

### **Blue Rose Dairy**

With a 120 goat strong herd this little dairy makes some great cheeses. Using 100 gallons of their milk production exclusively for cheese. The rest is sold off to a local processing plant. Inside the charcoal rubbed rind is one of the snowiest white cheeses I have seen. The drying affect of the charcoal really brings out the flavor of the milk. Sweet, acidic, creamy, and dry with hints of berry and rich goatiness.

**\$7.00 per oz** (Goat)

Winlock, Washington

## **- Herb and Bloom Dominoes -**

### **Estrella Family Creamery**

We welcome a new cheese to the Estrella Family. Using Dominoes as the bases for this lavender inspired goodie was a great summer idea. It plays well off the tangy barnyard wrapped in a lemon twist. Now all you need is a Sparkling Lavender Lemonade.

**\$4.25 per oz** (Raw, Cow, Traditional Rennet, Lavender, Herbs)

Montesano, Washington

## **- Blue Velvet -**

### **Carmelis**

They make an array of these little cheeses at Carmelis. With each being so unique it was hard to decide which ones to bring back. So I went with five of them. Inside the white and gray mottled surface you will find a solid core, with an oozing layer just under the rind. The flavor is rich and earthy with a hint of blue goatiness.

**\$6.00 per oz** (Goat)

Kelowna, B.C.

## **- Caldwell Crik Chevrette -**

### **Estrella Family Creamery**

Inspired by the creek that runs through their farm. This chevrette is the traditional cow and goat blend. Washed rind with a soft paste within its golden orange skin. Creamy cow a touch of goat and a coating mouth feel with just a little crunchiness from the salt rubbed rind. Like a little brie, almost.

**\$3.25 per oz** (Raw, Cow/Goat, Traditional Rennet)

Montesano, Washington

## **- Misty -**

### **Carmelis**

Fresh in from Canada. This little 100 gram beauty is a bit sneaky. Looks like a

simple little ash covered goat disc. Within the exterior lies a rich and creamy core with an evident fruity tone (think blueberry) that melds into a rich earthiness. The ash doesn't do much in the way of flavor, but gives it a nice visual appeal.

**\$6.00 per oz** (Goat)

Kelowna, B.C.

### **- Moonlight - Carmelis**

A rich, dense, aged goat cheese with a single grape leaf on top. The grape leaf's natural properties prevent the normal white bloom from occurring over the full surface, and imparts a rich sweetness to the overall cheese.

**\$6.00 per oz** (Goat)

Kelowna, B.C.

### **- Humbug Mountain - Rivers Edge Chèvre**

This namesake, as some may have guessed, is from Humbug Mountain. It was renamed from Sugarloaf Mountain by disgruntled explorers, who became lost in the 1850s. Ash-coated, truncated, pyramid covered in a beautiful bloom. Pat has us hooked with this delightfully simple cheese. A snowy white rind conceals a layer of ash and a sweet creamy, crumbly paste inside.

**\$7.50 per oz** (Goat)

Logsdon, Oregon

### **- Big White - Carmelis**

Ofri calls this her "Camembert". Individually wrapped in crinkly cellophane and tied with a blue twisty. Simple and sweet creaminess. No shock or awe here just a lovely little cheese.

**\$6.00 per oz** (Goat)

Kelowna, B.C.

### **- Heavenly - Carmelis**

The name says it all. An almost yoghurt smooth texture with an appley sweetness tucked within.

**\$6.00 per oz** (Goat)

Kelowna, B.C.

### **- NW Comfort - Blue Rose Dairy**

This small dairy is located just north of my home town. A recent flood had slowed production, but the cheeses haven't suffered in quality one bit. This tangy olive oil rubbed pure white cheese finishes with a hint of bitter greens. Here is what the cheese maker has to say about it, "The cheese creams in your mouth as you eat it."

**\$7.00 per oz** (Goat)

Winlock, Washington

### **- Pike Brewleggio - Estrella Family Creamery**

Washed in brew from right down the street at Pike Brewing Company. Think Taleggio with a local twist. Rich beefiness grows in your mouth as you enjoy the creamy paste with bits of salty crunch from the washed rind.

**\$4.25 per oz** (Raw, Cow, 60+)

Montesano, Washington

**- Saint Olga -  
Rivers Edge Chevre**

Washed weekly in a brine of Siletz Brewery's Oatmeal Cream Stout. The result is a distinctively nutty flavor, rich aroma and a beautifully colored rind. Wonderfully rich and creamy; it's hard to believe it's similar to that poor quality, overly acidic, chalky white stuff so many suffer with from the vacuum packed grocery shelves.

**\$5.50 per oz** (Raw Goat, 2+ Month)  
Logsdon, Oregon

**- Wynoochee River Blue -  
Estrella Family Creamery**

They hand assemble each of these wheels with curd from two separate milkings. You really need to see the wheel to fully understand. Craters and creases abound. Perfect swirls of sweet blueish-green veins map out the inside of this cheese. Hints of bitter balance well with the creaminess of the mouth coating paste.

**\$4.25 per oz** (Raw, Cow)  
Montesano, Washington

**- Goatgonzola -  
Carmelis**

Lets describe this like a symphony in the mouth. It begins with this rich creamy sweet pear note. Building in your mouth until it covers every surface. With a sudden explosion of flavor you are in the land of acidic goat cheese. A bit of an overwhelming finish for some on such a wonderful young goat cheese. Ofri, Owner/Cheesemaker of Carmelis, tells me she has attempted to tone the finish down as well as making it a bit softer. You'll just have to try it for yourself.

**\$7.50 per oz** (Goat)  
Kelowna, B.C.

**- Old Apple Tree Tomme -  
Estrella Family Creamery**

Through the spring and summer this tomme is wrapped in apple brandy marinated leaves from the farm. A little funk to the nose and a rich earthy barnyard flavor complemented by its creamy texture with just a hint of a woody apple smoke.

**\$3.25 per oz** (Raw, Cow, 60+)  
Montesano, Washington

**- Red Darla -  
Estrella Family Creamery**

Caved aged red wine washed Trappist style cheese from right here in Washington! Maybe we can get Anthony to wear the robes... If you like your cheese soft and supple with just the right amount of funk; then Red Darla is your new friend.

**\$3.25 per oz** (Raw, Cow, 60+)  
Montesano, Washington

**- Fourme d'Ambert -  
Dischamp-Laiterie de la Montagne**

The word "Fourme" refers to the wooden mold used to form this cheese which dates back to the Roman period. It is aged a minimum of one and half months in humid caves where it is injected with Vouvray Moelleux every few days. The texture is rich and creamy with a slightly meaty flavor with just the right amount of nuttiness. The fruity white wine adds a lot of depth

to this wonderful beefy blue.  
**\$3.00 per oz** (Cow, 50% Fat, 3 Month)  
Auvergne, France

## **- Valentina -**

### **Estrella Family Creamery**

They describe this cheese as Gruyere like and named for a cow in their herd with a heart shaped mark on her face. The fat laden paste coats your mouth with an initial sweetness that leans toward the barn a little. Subtle berry notes are coated in a sweet lactic paste.

**\$3.25 per oz** (Raw, Cow, Traditional Rennet)  
Montesano, Washington

## **- Grafton 4 Star Cheddar -**

Started in 1892, the Grafton Cooperative Cheese Factory was founded by local dairy farmers to turn their surplus milk into cheese. After a fire destroyed the original factory, the business was rebuilt and was renamed the Grafton Village Cheese Company. They continue the time-honored tradition of producing some of the finest handcrafted Cheddar cheese in the world. Using only the purest and freshest natural Vermont Jersey milk. The milk has a high content of butterfat and gives the cheese a characteristic flavor and taste. I love to try cheddars from around the world.

This is a creamy, crumbly Cheddar with a bitter core.

**\$3.50 per oz** (Raw, Cow, Microbial Rennet, 4 Year+)  
Grafton, Vermont

## **- Cabot Cheddar -**

What Cabot calls a "specialty cheddar". I wish they were all made to this caliber. They describe it as Old England tradition meets New England flavor. Aged in neighboring Jasper Hill Farms "cave" this cheese develops a wonderful earthy nutty sweet taste, typical of Jasper Hill, with just the right amount of crumble.

**\$4.25 per oz** (Raw, Cow, 16 Month)  
Montpelier, Vermont

## **- Tuscany -**

### **Carmelis**

Ofri describes this as her "Parmesan". Rich and meaty with more than a little bit of a funk. You should have seen my wife eating it. Was a classic moment that I wish I'd had the camera out for. If you like 'em with funk then order this stinker.

**\$7.50 per oz** (Goat)  
Kelowna, B.C.

## **- Pleasant Ridge Reserve -**

An artisanal cheese made from the non-pasteurized milk of a single herd of cows fed and managed using natural, "old world" practices. I know, great cheese from Wisconsin!? Cows graze lush pastures from early spring through fall, just as all cows did before the industrialization of our food system. The resulting milk has better nutritional value and more varied and subtle flavors that are expressed in the delicate flavor profile of Pleasant Ridge Reserve.

**\$4.25 per oz** (Raw, Cow, Traditional Rennet)  
Dodgeville, Wisconsin

## **- Lior Special Edition -**

### **Carmelis**

Very well balanced, beautiful lemony herbaceousness with just the right edge of pepper. Think of the best Pecorino Romano, add a hint of bay leaf and random bites of peppercorn and you have this outstanding cheese.

**\$7.50 per oz** (Raw, Goat)  
Kelowna, B.C.

### **- Goat Gruyere -**

#### **Carmelis**

Now if I could just get Ofri to make us some goat butter. Pressed curd cheese with a nutty smokiness. I think this will find its way into a dish soon.

**\$7.50 per oz** (Goat)  
Kelowna, B.C.

### **- Buenalba with Rosemary -**

#### **Finca La Prudenciana**

Finely minced Rosemary adds a rich pine and mint quality to this well rounded sheep cheese. Small in stature, but it packs a bite. This renowned Manchego producer hails from the heart of the La Mancha region known for not only Manchego, but an array of wonderful cheeses. Using their knowledge of producing one of the most well known Spanish cheeses they have branched into many different directions and this is why you find this cheese gracing the menu now.

**\$4.00 per oz** (Raw, Sheep, 5+ Month)  
Tembleque, Toledo, Spain

### **- Black Creek Buttery -**

#### **Estrella Family Creamery**

Yes, they even make a cheddar! The bitter earth tone throughout is unusual and a bit of a zing on the first bite. A true cheddar curd structure lends well to the rich quality of the milk that has hints of lemon that adds to the acidic quality that brightens the lingering grassiness.

**\$4.25 per oz** (Raw, Cow)  
Montesano, Washington

### **- Tome des Recollets -**

#### **Union Laitiere de la Venise Verte**

Herbs and spices, cow and goat milk, and a single wine, in one cheese. After washing the wheels in Sauternes, they carefully covers the cheese with a dense layer of juniper berries, red, tapered cayenne peppers, heady leaves of savory, as well as white and black peppercorns. A rich and tangy cheese with crusted with herbs that have permeated down through the paste.

**\$4.50 per oz** (Cow, Goat, Traditional Rennet)  
Loire, Bordeaux, France

### **- Opal Creek -**

#### **Ancient Heritage Dairy**

Nestled between the foothills of the Oregon Cascade Mountains and the fertile Willamette Valley. Their motto, "Raised with respect, nourished to nourish you", says it all. Finding the best ways to get the most out of each ewe, from sustainable and organic feeding to not using hormones or drugs to boost production. Within the sticky wash rind lies a heart of butter and a hoppy essence. Washed in beer maybe? Not sure supplier didn't give me much to go on and the cheese doesn't seem to exist on Ancient Heritage's website.

**\$5.50 per oz** (Raw, Sheep & Cow, 6 Month)  
Scio (SIGH-o), Oregon

## **- Saveur du Maquis -**

### **Fromagerie Pierucci**

Every time my Corsican supplier gets this in he sets a case aside just for us. Don't miss out on this batch. Tender, ripe semi soft sheep cheese covered in dried aromatic herbs (juniper, thyme, and rosemary) from the Maquis.

**\$4.50 per oz** (Sheep, 45% Fat)

Corsica, France

## **- Sommerhimu -**

### **Fromagerie de Montagne Gambach**

Influenced greatly by the sandy soil that produces rich flora for the cattle to consume. Aged in natural stone caves for four months and allowed to acquire a vast array of natural molds across the rind. The paste inside is not very blue on this wheel due to the warmer season that inhibits some of the growth. Rich and creamy with just a hint of blue.

Don't like blue cheese? Try this.

**\$5.00 per oz** (Cow, 5 Month)

Gantrisch, Switzerland

## **- Gorgonzola Dolce -**

### **Cameri**

Production from the stracca cows was too much milk to hold, so it was made into cheese and stored in caves where they would naturally go blue over time. The method (still used today) starts with producing curd from an evening milking, allowing it to settle overnight and topping it with curd from the morning milking. Dolce being the youngest version has a wet and fragile rind.

It is round and creamy with a relatively mild, sweet flavor reminiscent of a succulent pear.

**\$4.50 per oz** (Raw, Cow, Traditional Rennet)

Lombardy, Italy

## **- La Tentazione del Frate -**

Originally, as with many cheeses, this was a staple of mainly farmers. Lack of refrigeration caused people to get creative with their perishables and invent all kinds of great things we still enjoy today. Aged just long enough to make the white paste slightly dry and crumbly yet still creamy and mild on the palate. It pairs very well with pears and honey. This type of cheese is so inviting that even a monk could give up to this temptation... Hence it's name "The Temptation of the Monk".

**\$4.25 per oz** (Sheep, 4 Month)

Emilia-Romagna, Italy

## **- Bleu de Saleve -**

### **Fromagerie Les Fruitières des Bornes**

Tomme du Savoie turned blue? Basically. At first glance this small five pound wheel appears to be just another wheel of cheese. Within the sneaky exterior is a rich creamy paste and just the right amount of blue to make it really pop.

**\$3.50 per oz** (Raw, Cow, 48% Fat)

*Take it to go—\$21/lb*

Savoie, France