

Shirazi Distributing

New England Artisanal Cheeses

Vermont

Bonne Bouche

Vermont Butter & Cheese Co.
Websterville, VT



Milk: Goat
Texture: Soft
Pack: 6x4oz

As a young cheese, the rind has a distinct geotrichium flavor. The texture is mild yet still acidic like a fresh chevre. As the cheese ages it becomes softer and the rind becomes more dry and piquant.

Bijou

Vermont Butter & Cheese Co.
Websterville, VT



Milk: Goat
Texture: Soft
Pack: 15x2oz

Texture very smooth and creamy, rind sweet and mild, notes of fresh flowers, citrus, hazelnuts, yeast, packaged in its own "micro-cave" to protect the cheese and allow the cheese to continue to rippen.

Coupole

Vermont Butter & Cheese Co.
Websterville, VT



Milk: Goat
Texture: Soft
Pack: 6x6.5oz

A unique form, the Coupole are shaped by hand with a sprinkle of ash on the top. After a day in the drying room, they are moved into the aging room to allow the rind to develop which creates wrinkles around the sides of the cheese.

Fresh Crottin

Vermont Butter & Cheese Co.
Websterville, VT



Milk: Goat
Texture: Soft
Pack: 12x2oz

Smooth, creamy and a younger, lighter version of the Bijou. Hand shaped, then wrapped, and unaged for a fresh, slightly floral and lemony, creamy cheese with a nutty finish.

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Goat Milk Feta

Vermont Butter & Cheese Co.
Websterville, VT



Milk: Goat
Texture: Firm and Crumbly
Pack: 1x6lb

Vermont Feta is crafted in Greek style - soft, fresh, and flavorful. By reducing the salt content in the brine, the fresh goats' milk flavor is enhanced, adding a touch of innovation to a time honored recipe.

Champlain Triple

Champlain Valley Creamery
Vergennes, VT



Milk: Jersey Cow
Texture: Soft
Pack: 1x4oz

Organic Champlain Triple is a beautiful, soft ripened, triple crème cheese with a bloomy white rind. It has a rich, creamy interior flavor that is offset by a delicious earthy rind with hints of mushroom.

Vermont Ayr

Crawford Family Farm
Whiting, VT



Milk: Ayrshire Cow
Texture: Firm
Pack: 1x4lb
*only available Sept. to May

Made by hand in small batches and slow aged to develop its natural rind. An alpine tomme style cheese that has a rich, full body, complex flavor and fresh lingering taste.

Vermont Dandy

Peaked Mountain Farm
Townsend, VT



Milk: Sheep (Ewe's)
Texture: Semi-Firm
Pack: 1x7lb
*only available Sept. to May

Natural rind, mountain style, aged cheese is made from raw sheep's milk; it has complex floral flavors, grassy overtones, and a light aroma of toasted pecans; truly original.

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Tarentaise

Spring Brook Farm
Reading, VT



Milk: Jersey Cow (Raw Organic)
Texture: Firm
Pack: 1x20lb

Tarentaise is fairly firm and aged for at least six months. The flavor is grassy, nutty, and buttery; as the wheels age in caves, the flavor becomes more assertive with over 45% butterfat making a perfect melting cheese.

Grafton Aged Cheddar

Grafton Village Cheese
Grafton, VT



Milk: Jersey Cow (Raw)
Texture: Firm
Pack: 1x10lb

Cheddar aged up to three years for exceptional depth of flavor and texture; sharp, complex, long creamy finish.

Grafton Maplewood Smoked Cheddar

Grafton Village Cheese
Grafton, VT



Milk: Jersey Cow
Texture: Firm
Pack: 2x5lb

Cheddar aged up to three years for exceptional depth of flavor and texture; sharp, complex, long creamy finish.

Maplebrook Fresh Mozzarella

Maplebrook Farm
Bennington, VT



Milk: Cow (raw)
Texture: Semi-Soft
Pack: 12x8oz

A unique old-world approach of stretching and molding premium raw cow curd in small batches, and using all natural ingredients with no preservatives that deliver a smooth, moist and refreshingly distinct mozzarella cheese.

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New Hampshire

Boggy Meadow Baby Swiss

Boggy Meadow Farm
Walpole, NH



Milk: Holstein Cow (Raw)
Texture: Semi-Firm
Pack: 1x6lb

Hand made, raw milk, alpine Swiss style cheese, nutty, smooth with a striking yet well rounded flavor.

Boggy Meadow Fiddlehead Tomme

Boggy Meadow Farm
Walpole, NH



Milk: Holstein Cow (Raw)
Texture: Firm
Pack: 1x5lb

Mountain style raw milk cheese with a natural rind, nutty and dense flavor with a distinct earthy finish.

Boggy Meadow Farmstead Jack

Boggy Meadow Farm
Walpole, NH



Milk: Holstein Cow (Raw)
Texture: Semi-Firm
Pack: 1x6lb

This is a country style Monterey Jack cheese with mild flavor and small eyes throughout rich creamy body of the cheese.

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Massachusetts

Smith's Gouda

Smith's Country Cheese
Winchendon, Ma



Milk: Holstein Cow
Texture: Semi-Firm
Pack: 1x10lb

Gouda, mad in the finest of the Netherland's tradition, creamy in texture, and mild milky flavor with small bubbly eyes: excellent on boards or as a dessert cheese.

Great Hill Blue

Great Hill Dairy
Marion, Ma



Milk: Guernsey Cow (Raw)
Texture: Semi-Soft
Pack: 1x6lb

Semi-soft, crumbly sweet, creamy cheese with a wonderfully full and complex blue flavor.

Capri Hubbardston Blue Goat

Westfield Farm
Hubbardston, Ma



Milk: Goat
Texture: Semi-Firm
Pack: 1x4oz

Drums of surface ripened, blue molded goas's milk cheese semi firm texture, full blue flavor.

Capri White Buck

Westfield Farm
Hubbardston, Ma



Milk: Goat
Texture: Semi-Firm
Pack: 1x4.5oz

Produced in a bucheron French style. Flavorful, aged rind with a slightly tangy outer pate with creamy center; depth and complexity of flavors continue to develop with age.

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Capri Classic Blue

Westfield Farm
Hubbardston, Ma



Milk: Goat
Texture: Semi-Firm
Pack: 1x4.5oz

Rich and tangy with visually striking glaucum blue mold exterior with imparts a mild yet satisfying blue flavor.

Capri Bluebonnet

Westfield Farm
Hubbardston, Ma



Milk: Goat
Texture: Semi-Firm
Pack: 3x1oz

Drums of surface ripened, blue molded cheese with a well rounded blue flavor, creamy with a subtle tangy finish.

Bershire Blue

Berkshire Cheese Makers
Great Barrington, Ma



Milk: Jersey Cow (Organic Raw)
Texture: Semi-Soft
Pack: 1x1kilo

Berkshire Blue is a rich creamy cheese with straw colored pate and deep blue veining piquant, yet pleasing classic blue flavor.