

Shirazi Distributing

Artisanal and Farmstead Cheese Catalog



Bayley Hazen Blue



Milk



Formed



Aging



Eidolon

Grey Barn & Farm
Chilmark, MA

Milk: Organic Cow
Texture: Semi-Soft
Availability: Year Round
Pack: 6X1 LB./CS.



Produced with certified organic milk from the farm's delightful herd of twenty-five, heritage breed, grass-fed cows. Eidolon is a young, bloomy rind cheese made in a classic French style with delicate mold growth on the surface and a center that is rich and milky.



Prufrock

Grey Barn & Farm
Chilmark, MA

Milk: Organic Cow
Texture: Semi-Soft
Availability: Year Round
Pack: 9X8 OZ./CS.



The delicate yet pungent paste of this washed-rind cheese has a beautiful thick yet soft yielding texture. Toasty and nutty with hints of tropical fruit and sour cream: when ripe this cheese has a slightly salty and savory flavor.



Arpeggio

Robinson Farm
Hardwick, MA

Milk: Organic Cow
Texture: Semi-Soft
Availability: Year Round
Pack: 1X5 LB./PC.



Aged 2-4 months. In music, Arpeggio means playing all the notes of a chord in rapid succession. Robinson Farm likens their Arpeggio to savoring the aroma and flavor notes of the terroir in one bite. Washed rind. Strong aroma, beautiful finish, soft spreadable cheese.



Brie

Blythedale Farm
Corinth, VT

Milk: Cow
Texture: Semi-Soft
Availability: Year Round
Pack: 6X7 OZ./CS.

For over 100 years, the old barn at Blythedale Farm has been a focal point of the village of Cookeville, Vermont. A much newer barn houses the 40 or so Jersey cattle in their herd. They hand-ladle all their cheeses, using only whole milk. Their soft cheeses, Brie and Camembert, require a great deal of 'hands on' care and are considered the most difficult of cheeses to make.



Kinsman Ridge

Cellars at Jasper Hill
Greensboro, VT

Milk:	Cow (Raw)
Texture:	Semi-Soft
Availability:	Year Round
Pack:	1X5 LB./WHL.

Kinsman Ridge is a semi-soft, tome style cheese with aromas of fresh butter, forest and cured meat. Young wheels are washed with brine before a natural, mottled rind is cultivated. During aging Kinsman's interior transitions from smooth and firm to a more giving and creamy consistency. Flavors are rich, savory, and softly floral, with hints of roasted artichoke and asparagus.



Harbison

Cellars at Jasper Hill
Greensboro, VT

Milk:	Cow
Texture:	Soft
Availability:	Year Round
Pack:	1X9 OZ./PC.

A soft-ripened cheese with a rustic, bloomy rind. Young cheeses are wrapped in strips of spruce cambium, the tree's inner bark layer, harvested from the woodlands of Jasper Hill. The spoonable texture begins to develop in their vaults, though the paste continues to soften on the way to market. Harbison is woody and sweet, balanced with lemon, mustard, and vegetal flavors.



Moses Sleeper

Cellars at Jasper Hill
Greensboro, VT

Milk:	Cow
Texture:	Semi-Soft
Availability:	Year Round
Pack:	1X1.25 LB./WHL.

Moses Sleeper is an approachable and nuanced brie style. Beneath its thin, bloomy rind lies a gooey, milky core showing a complex array of flavors at peak ripeness: cauliflower, crème fraîche, and toasted nuts. A bright, clean finish with a hint of white mushroom aroma follows the rich flavors of the paste.



Reading

Spring Brook Farm
Reading, VT

Milk:	Jersey Cow (Raw)
Texture:	Semi-Soft
Availability:	Year Round
Pack:	1X5 LB./¼ WHL.

Reading is a semi-soft Raclette style cheese ideally suited for melting over vegetables, bread or meats, yet it can stand alone on any cheese plate. It offers a creamy, nutty flavor that is again unique to this cheese coming from cows grazing in Vermont pastures.



Ashbrook

Spring Brook Farm
Reading, VT

Milk:	Jersey Cow (Raw)
Texture:	Semi-Soft
Availability:	Year Round
Pack:	1X5 LB./¼ WHL.

Ashbrook is an artisan cheese inspired by French Morbier. Made with natural raw Jersey cow milk from Spring Brook Farm's Vermont partner dairies, Ashbrook has a natural washed rind with a distinctive layer of ash running through the center. Aged for a minimum of three months, this cheese exhibits notes of damp, dark cellar with a mild earthiness on the rind giving way to a paste that is milky and sweet. A visual stunner on any cheese board!



Cloumage®

Shy Brothers Farm
Westport, MA

Milk:	Cow
Texture:	Soft
Availability:	Year Round
Pack:	2X4 LB./CS - 8X15 OZ./CS.



Cloumage® is a tangy and creamy fresh cheese that is perfect by itself, but will also freeze, bake, and pair with sweet and savory flavors. When opened, Cloumage® is good for a month, and it's the gold standard of pantry staples. Interchangeable with sour cream, cream cheese, mascarpone, crème fraîche, devon cream, strained yogurt or labne - Cloumage® is extremely versatile.



Hannahbells

Shy Brothers Farm
Westport, MA

Milk:	Cow
Texture:	Semi-Soft
Availability:	Year Round
Pack:	6X3 OZ./CS.



Instead of being made in one day like most cheeses, Hannahbells® take five days to make before aging begins. This slow culturing gives our single-cream cheese the texture and richness of triple-cream. Hannahbells combine well with a multitude of both sweet and savory foods and offer perfect portion control.



Maplebrook Fresh Mozzarella

Maplebrook Farm
Bennington, VT

Milk:	Cow
Texture:	Soft
Availability:	Year Round
Pack:	12X8 OZ./CS.

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 delivers a smooth, moist and refreshingly distinct mozzarella.



Maplebrook Burrata

Maplebrook Farm
Bennington, VT

Milk:	Cow
Texture:	Soft
Availability:	Year Round
Pack:	6X(2/4 OZ.)/CS.

This is made exactly as they do in Puglia, Italy, where Burrata had its inception, by stretching curd into mozzarella and filling it with a luscious creamy center to create Burrata. The soft buttery center is made from fresh cream and stracciatelli (shreds of mozzarella). When you cut into the Burrata, the center oozes out.



Maplebrook Mozzarella Curd

Maplebrook Farm
Bennington, VT

Milk:	Cow
Texture:	Semi-Soft
Availability:	Year Round
Pack:	1X21 LB.

Mozzarella in its rawest form. Ready for you to make your own fresh mozzarella!



Maplebrook Cheddar Bites (Curd)

Maplebrook Farm
Bennington, VT

Milk: Cow
Texture: Semi-Soft
Availability: Year Round
Pack: 2X4 LB./TUB

Cheddar Bites are cheddar cheese curds that are pulled from the vat before they would be pressed into blocks for aging. They are great for all ages, as they are mild in taste and healthy too! These cheese treats are an excellent source of protein and calcium, plus they are rGBH free. Use in lunch boxes, at cocktail parties, in salads, or as an anytime snack. They also melt wonderfully and are perfect for poutine!



Maplebrook Burratini 2oz

Maplebrook Farm
Bennington, VT

Milk: Cow
Texture: Soft
Availability: Year Round
Pack: 6X(4/2 OZ.)/CS.

Originally offered in eight ounce and four ounce sizes, Maplebrook has now released a unique two ounce size, also known as Burratini. The two ounce Burrata was developed based on suggestions from chefs, who wanted to create dishes with a single, whole Burrata ball.



Hand Dipped Renaissance Ricotta

Narragansett Creamery
Providence, RI

Milk: Cow
Texture: Soft
Availability: Year Round
Pack: 2X5 LB./CS.

Heated in a steam kettle then hand-dipped into traditional tins, Renaissance Ricotta can be enjoyed savoury or sweet. This cheese has won many awards and once you taste it, you'll know why.



CRESCENDO

Narragansett Creamery
Providence, RI

Milk:	Cow
Texture:	Soft
Availability:	Year Round
Pack:	6x8 OZ./CS.

A creamy cheese that while reminiscent of brie in texture only, this cheese instead has a tangy, buttery flavour. This creamy spread makes it a great addition to toast and a tart jam.



Salty Sea Feta

Narragansett Creamery
Providence, RI

Milk:	Cow
Texture:	Soft
Availability:	Year Round
Pack:	2X8 LB./CS.

Crafted from whole milk and sea salt, this feta won a Gold Medal at the Wisconsin World Cheese Championships!



Champlain Triple

Champlain Valley Creamery
Vergennes, VT

Milk:	Jersey Cow (Organic)
Texture:	Semi-Soft
Availability:	Year Round
Pack:	1X4 OZ./PC.

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.



Lazy Lady Cheese

Lazy Lady Farm
Westfield, VT

Milk:	Goat and/or Cow
Texture:	Semi-Soft or Soft
Availability:	Limited Quantities/Seasonal
Pack:	Various
Code:	Special Order

Lazy Lady Farm produces a large variety of cheeses for many reasons. One is because cheese maker Laini Fondilier has such fond memories of the cheeses she enjoyed in France. Another reason is because of her curiosity. An underlying pulse to some of the cheeses is due to her addiction to politics and political figures. She can't resist creating a cheese to fit a politician or a political topic. Intermingled in all of that are the environmental factors of the farm, cheese room and cellar. Certain cheeses can only be made at certain times of the year, where enhanced and made possible by the external conditions.



Mt. Alice

Von Trapp Farmstead
Waitsfield, VT

Milk:	Organic Cow
Texture:	Semi-Soft
Availability:	Year Round
Pack:	1X1 LB./WHL.

This bloomy rind Camembert-style cheese is an elegantly smooth milky delight composed of the farm's organic pasteurized cow milk and aged for three to five weeks. Mt. Alice is named after the peak southeast of the farm.



Oma

Von Trapp Farmstead
Waitsfield, VT

Milk:	Organic Cow
Texture:	Semi-Soft
Availability:	Year Round
Pack:	1X1.75 LB./WHL.

Von Trapp Farmstead's original and distinctive washed-rind/Tomme style organic unpasteurized cow milk cheese. Aged at the Cellars at Jasper Hill for 60-90 days, Oma balances slightly pungent and sweet flavors. The semi-soft buttery paste is surrounded by an earthy rind which is thin and mild for the style.



MouCo ColoRouge

MouCo Cheese Company, Inc.
Fort Collins, CO

Milk:	Cow
Texture:	Semi-Soft
Availability:	Year Round
Pack:	15X5.3 OZ./CS.

When young, the cheese has a subtle creamy flavor that gives way to a mild spicy mouth music in both aroma and taste. As it ages, the creamy characteristic transforms into a buttery flavor while the spicy tones maintain their salacious characteristics. Fully aged, the flavor is quite complex with its buttery creamy flavors as well as a developed earthiness that is spicy.



Bonne Bouche

Vermont Creamery
Websterville, VT

Milk: Goat
Texture: Soft
Availability: Year Round
Pack: 6X4 OZ./CS.

Ash-ripened, artisanal goat cheese made by hand in the traditional French Style. It is sweet and gentle young, but as it ages it will soften and intensify in flavor and will melt in your mouth!



Bijou

Vermont Creamery
Websterville, VT

Milk: Goat
Texture: Soft
Availability: Year Round
Pack: 6X(6x2 OZ.)/CS.

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 ripen.



Coupole

Vermont Creamery
Websterville, VT

Milk: Goat
Texture: Soft
Availability: Year Round
Pack: 6X6.5 OZ./CS.

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 Creamery
Websterville, VT

Milk: Goat
Texture: Soft
Availability: Year Round
Pack: 12x2.5 OZ./CS.

Smooth and creamy - 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.



Cremont

Vermont Creamery
Websterville, VT

Milk:	Goat & Cow
Texture:	Soft
Availability:	Year Round
Pack:	6X5 OZ./CS.

Cremont named for the “Cream of Vermont” is a mixed milk cheese combining local fresh cow milk, goat milk and a hint of Vermont Cream. A special cocktail of yeast and mold are added to create its unique flavor and to coagulate the milk overnight. The fresh curd is shaped by hand and then aged for two weeks to develop the unique cream colored rind and luxurious, smooth interior.



Goat Milk Feta

Vermont Creamery
Websterville, VT

Milk:	Goat
Texture:	Crumbly
Availability:	Year Round
Pack:	1X6 LB./CS.

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



St. Albans

Vermont Creamery
Websterville, VT

Milk:	Cow
Texture:	Soft
Availability:	Year Round
Pack:	9X2.82 OZ./CS.



A uniquely American take on the French St. Marcellin, St. Albans takes its name from the town of St. Albans, Vermont and recalls the creamery’s longstanding partnership with the St. Albans Cooperative, longtime producers of high-quality cow’s milk. It is the creamery’s first non-GMO Certified cheese as well as their first cheese made with 100 percent cow’s milk. Hand-shaped and aged for eleven days, these delicate cheese disks are packaged in sturdy ceramic crocks and wrapped in a breathable, perforated film. Even after packaging, St. Albans’ unique, wrinkled rinds continue to develop; the paste of the cheese becomes soft and spreadable, while the flavor becomes more robust. The crock serves as an ideal vessel for baking; warm St. Albans in the oven for a decadent, silky fondue and serve with sliced baguette or roasted fingerling potatoes.



Hickory Smoked Capri

Westfield Farm
Hubbardston, MA

Milk: Goat
Texture: Semi-Soft
Availability: Year Round
Pack: 1X4 OZ./PC.



These plump, 4-ounce chevre logs are made in Hubbardston, MA and then cold smoked for about 14 hours. This resulting sharp, hickory flavor and smooth, creamy texture makes it a truly unique goat cheese. It is absolutely wonderful by itself, or when baked into a casserole or melted into a cream sauce. This cheese was awarded First Place six times in its category at the American Cheese Society's Annual Judgings.



Capri White Buck

Westfield Farm
Hubbardston, MA

Milk: Goat
Texture: Semi-Soft
Availability: Year Round
Pack: 1X7 OZ./PC.



White Buck is made in the same manner as the Classic Blue Log, except with a white (*P. Candidum*) mold, rather than a blue (*P. Roqueforti*) mold. It is similar in appearance to a French Bucheron, but smaller, and perhaps a bit sweeter when young. The fresh chevre in the center slowly yields it's youthful tang to a robust maturity as it ripens from the rind inward.



Capri Classic Blue

Westfield Farm
Hubbardston, MA

Milk: Goat
Texture: Semi-Soft
Availability: Year Round
Pack: 1X7 OZ./PC.



This unique, 4.5-oz, slightly aged goat cheese log is Westfield's flagship cheese, and first prize winner at the 1999 American Cheese Society's Annual Judging. It is one of a very few external blue chevres made in the world. Served in a number of America's finest restaurants, the Classic Blue is often seen as the focal point of a fine cheese board or as a medallion placed atop a filet or vegetable dish. The Roquefort rind has a striking color that develops on the surface and slowly ripens toward the center.



Capri Bluebonnet

Westfield Farm
Hubbardston, MA

Milk: Goat
Texture: Semi-Soft
Availability: Year Round
Pack: 3X1 OZ./PC.



The winner of the American Cheese Society's Best of Show award in 1996, the Bluebonnet has been gracing the cheese boards and menus of countless premier restaurants across the country for two decades. Three individual 1-oz drums of fresh goat cheese covered by a powdery blue Roquefort rind come in every package. Amazingly delightful.



Hubbardston Blue Cow

Westfield Farm
Hubbardston, MA

Milk: Goat
Texture: Semi-Soft
Availability: Year Round
Pack: 1X5 OZ./PC.



What began as a temporary stop-gap effort to placate Hubbardston Blue buyers during the winter months, when goat milk is in short supply, developed its own flock of fervent followers. Like the original Hubbardston Blue, Hubbardston Blue Cow is a surface ripened blue cheese that develops a very soft and creamy center upon ripening. This is one cheese even the most committed goat cheese lover is likely to have a cow over.

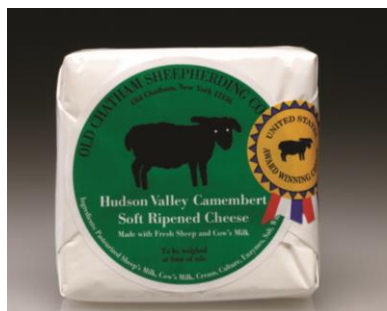


Kunik

Nettle Meadow Farm and Artisan Cheese
Warrensburg, NY

Milk: Goat & Jersey Cow
Texture: Semi-Soft
Availability: Year Round
Pack: 6X13 OZ./CS.

Kunik is a triple crème wheel made from goat's milk and Jersey cow cream. It was the 2010 Triple Crème Blue Ribbon Winner at the American Cheese Society's annual North American Cheese Contest. It has a white rind and a tangy buttery flavor. Delicious on its own or with fruit and crackers.



Old Chatham Camembert

Old Chatham Sheepherding Company
Old Chatham, NY

Milk: Sheep (Ewe) & Cow
Texture: Soft
Availability: Year Round
Pack: 12X4 OZ./CS.

An award-winning cheese made from the milk of Old Chatham's herd of 100 East Friesian sheep combined with hormone-free cow milk from a neighbor's farm. Meltingly smooth and buttery with the texture of a triple-crème.



Nancy's Hudson Valley Camembert

Old Chatham Sheepherding Company
Old Chatham, NY

Milk: Sheep (Ewe) & Cow
Texture: Soft
Availability: Year Round
Pack: 1X2 LB./WHL.

This two pound wheel version of the award-winning combination of Old Chatham's sheep milk and its neighbor's BGH-free cow milk is named for farm owner Nancy Clark.



Dorset

Consider Bardwell Farm
West Pawlet, VT

Milk: Cow (Raw)
Texture: Semi-Soft
Availability: Year Round
Pack: 1X2.5 LB./WHL.

A soft ripening cheese with a rich, buttery texture and seasonally influenced pungency. An elegant appetizer or dessert, often served in the historic village of Dorset, VT.



Manchester

Consider Bardwell Farm
West Pawlet, VT

Milk: Goat (Raw)
Texture: Semi-Soft
Availability: June thru March
Pack: 1X2.5 LB./WHL.

An aged, raw goat peasant tomme. A rustic mountain cheese named for Manchester (VT), the gateway to the Green Mountains. This cheese has a nutty and earthy bite. Due to rotational grazing on the farm's pastures and the aging process itself, each batch has a distinct note. A bold addition to any cheese board.



Pawlet

Consider Bardwell Farm
West Pawlet, VT

Milk: Cow (Raw)
Texture: Semi-Soft
Availability: Year Round
Pack: 1X10 LB./WHL.

Raw Jersey cow milk is the basis of this Italian-style toma, which is aged four to six months. A creamy texture and bright bite makes this a great sandwich cheese or an appetizer with broad palate appeal. A versatile cheese, like the town of Pawlet (VT) which brings us slate, syrup, and timber.



Slyboro

Consider Bardwell Farm
West Pawlet, VT

Milk:	Goat (Raw)
Texture:	Semi-Soft/Firm
Availability:	May thru February
Pack:	1X1.5 LB./WHL.

A raw goat milk cheese, washed in hard cider from our neighbor across the border at Slyboro Cider House in Granville, NY. Aged just about two months, this cheese is soft near the edges and semi-firm in the center, with sweet grassy notes and a hint of apple lingering on the rind.



Inspiration

Mt. Mansfield Creamery
Morrisville, VT

Milk:	Cow
Texture:	Semi-Soft
Availability:	Year Round
Pack:	1X2 LB./WHL.

A true masterpiece of American cheese making. Made like fresh Monterey Jack and further aged for another 7 to 10 months. Firm, pale yellow, with a sweet nutty flavor. This cheese is great for grating, shredding, slicing, cooking or just plain eating.



Tubby

Crown Finish Caves
Brooklyn, NY

Milk:	Cow (Raw)
Texture:	Firm
Availability:	Year Round
Pack:	1X7 LB./ ¼ WHL.

This 30 pound Alpine-style (available in full wheels or 7 lb quarter wheels) from Spring Brook Farm is traditionally handmade in a copper vat and washed in brine for one year to encourage the development of beneficial microflora. Crack into one of these big ladies and prepare to be enveloped in its piña colada aromas. Tubby's paste is bright yet brothy with a rind like crunchy peanut butter that will leave you craving another bite. Tubby is named for one of Brooklyn's prominent 19th century architects, William Bunker Tubby.



Atwells Gold

Narragansett Creamery
Providence, RI

Milk: Cow
Texture: Firm
Availability: Year Round
Pack: 1X10 LB./CS.

Italian-style cheese aged 10-12 months. This versatile cheese is sliceable, meltable, and snackable. It is Narragansett Creamery's flagship cheese and we think you'll love it.



Opus 42

Lakin's Gorges Cheese
Rockport, ME

Milk: Cow (Organic)
Texture: Semi-Firm
Availability: Year Round
Pack: 1X6 LB./ WHL.

Aged a minimum of 3 months in a 6 pound wheel, this semi-firm cheese is mold ripened. It is nutty and slightly sharp with earthy notes on the rind.



A Barndance

Robinson Farm
Hardwick, MA

Milk: Organic Cow
Texture: Firm
Availability: Year Round
Pack: 1X16 LB./ WHL. or Cut



Aged 8-12 months. A hard Alpine style cheese; subtle yet with significant presence, fruity and nutty. An excellent melting cheese.



Prescott

Robinson Farm
Hardwick, MA

Milk: Organic Cow
Texture: Firm
Availability: Year Round
Pack: 1X20 LB./ WHL. or Cut



A dense, complex, Alpine style cheese with a mosaic of nutty notes and a slight saline finish. Aged 9-12 months.



Tekenink Tomme

Robinson Farm
Hardwick, MA

Milk: Organic Cow
Texture: Firm
Availability: Year Round
Pack: 1X16 LB./ WHL. or Cut



Aged 7-10 months. Rustic, pungent, slightly saline, creamy. Robinson's sharpest cheese.



Cabot Clothbound Cheddar

Cellars at Jasper Hill
Greensboro, VT

Milk: Cow
Texture: Semi-Firm
Availability: Year Round
Pack: 1X10 LB./ ¼ WHL.

Young cheeses are shipped to the Cellars for cave aging. After their initial coating of lard, developing wheels are constantly brushed, turned, and monitored for quality. Batches are released for sale based not on age, but when the perfect balance of flavor is achieved — bright and brothy savory notes with a salt caramel finish and crystalline texture that becomes creamy on the palate.

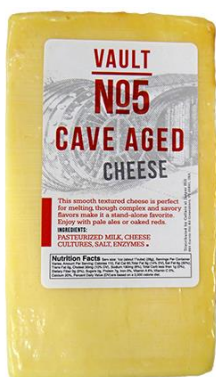


Landaff

Landaff Creamery
Landaff, NH

Milk: Cow (Raw)
Texture: Semi-Firm
Availability: Year Round
Pack: 1X2 LB./ WHL.

Made from Landaff's own high quality raw cow's milk, Landaff is a mild, semi-firm cheese with a delicious combination of flavors, tangy with a clean finish. The open and buttery texture comes with a natural, cave-aged rind. It melts beautifully for cooking, and makes a wonderful addition to any cheese plate. Aged 4 to 6 months in the Cellars at Jasper Hill.



Vault No. 5 Cave Aged

Cellars at Jasper Hill
Greensboro, VT

Milk: Cow
Texture: Semi-Firm
Availability: Year Round
Pack: 1X1 LB./PC.
1x10 Lb./PC

This smooth textured cheese is perfect for melting, though complex and savory flavors make it a stand-alone favorite. Enjoy with pale ales or oaked reds.



Ascutney Mountain

Cobb Hill Cheese
Hartland, VT

Milk: Jersey Cow (Raw)
Texture: Firm
Availability: Year Round
Pack: 1X9 LB./ WHL.

An Alpine-style natural rind cheese. It was developed from a Swiss Appenzeller recipe. Ascutney Mountain has a sweet nutty flavor and is aged 8 to 9 months. Made from raw milk that comes from their sister business located right next door, Cedar Mountain Farm. The jersey cows are raised on grass, grain and hay. The cows get a fresh paddock of grass every day from May to October. During the winter the cows live in a warm barn and eat hay and grain.



Tres Bonne

Boston Post Dairy
Enosburg Falls, VT

Milk: Goat
Texture: Semi-Hard
Availability: Year Round
Pack: 1X6 LB./WHL.

Trés Bonne (French for 'very good'), is a semi-hard mild goat cheese. This cheese is aged 2-5 months and has a fresh, mild, nutty flavor that makes it a favorite with kids. Bronze Medal winner at the 2012 American Cheese Competition.



Verano

Vermont Shepherd
Putney, VT

Milk: Sheep
Texture: Firm
Availability: Seasonal
Pack: 1X6 LB./ WHL.

Made from pure sheep milk when the farm's pastures are abundant with wild herbs and grasses. Verano then ages 3-5 months and ripens by August.



Invierno

Vermont Shepherd
Putney, VT

Milk: Sheep & Cow
Texture: Firm
Availability: Year Round
Pack: 1X6 LB./ WHL.

A mix of the farm's sheep milk and rich, organic milk from its neighbor's 20 Jersey cows. Invierno ages 5-9 months and ripens by early winter. The flavor of the winter cheese is strong and full, with a spicy tang.



Maggie's Round

Cricket Creek Farm
Williamstown, MA

Milk: Cow (Raw)
Texture: Semi-Firm
Availability: Year Round
Pack: 1X3 LB./WHL.



Maggie's Round is made with raw cow's milk and aged over 60 days. It is a semi-firm, whole milk cheese inspired by the toma cheeses of the Italian Alps. The flavor is sharp and bright with citrus notes. The rustic rind adds earthy tones.



Gouda

Smith's Country Cheese
Winchendon, MA

Milk: Holstein Cow
Texture: Semi-Firm
Availability: Year Round
Pack: 1X10 LB./WHL.



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



Aged Gouda

Smith's Country Cheese
Winchendon, MA

Milk: Holstein Cow
Texture: Firm
Availability: Year Round
Pack: 1X10 LB./WHL.



Cave aged for over one year producing exceptional flavor and character as well as a pleasing grain to the body of the cheese.



Smoked Gouda Disks

Smith's Country Cheese
Winchendon, MA

Milk: Holstein Cow
Texture: Semi-Firm
Availability: Year Round
Pack: 1X5 LB./WHL.



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



2 Year Aged Cheddar

Shelburne Farms
Shelburne, VT

Milk:	Cow (Raw)
Texture:	Semi-Firm
Availability:	Year Round
Pack:	1X10 LB./PC.

A sensational interplay of sharpness and sweet flavors. A bit drier and more crumbly than its younger counterparts (*Extra Sharp*).



1 Year & 2 Year Aged Cheddars

Grafton Village Cheese
Grafton, VT

Milk:	Jersey Cow (Raw)
Texture:	Semi-Firm
Availability:	Year Round
Pack:	1X10 LB./PC.

The youngest of its aged cheddars, 1 Year Aged has enough personality to stand up to cheddars twice its age. 1 Year Aged Cheddar is medium in intensity, with satisfying, sweet, buttery flavors. 2 Year Aged (Grafton's signature cheddar) has earned national acclaim for its bold flavor profile with tangy, lactic notes and hints of dry hay and brown butter. A versatile cheese, 2 Year Aged Cheddar is perfect for a cheese board or for melting. Two Year Aged is their most honored cheese, with more than a dozen recognized awards.



Grafton Grand Reserve

Grafton Village Cheese
Grafton, VT

Milk:	Jersey Cow (Raw)
Texture:	Firm
Availability:	Year Round
Pack:	1X10 LB./PC

Chosen young, the grand Reserve showcases the finest aspects of Grafton's aged cheddars. It emits a buttery aroma and its complex, hearty taste hints at a touch of sweetness with a whiskey-like finish. It finds itself at home with traditional pub fare or adding a bit of zing to a salad or bowl of tart cherries.



Maplewood Smoked Aged Cheddar

Grafton Village Cheese
Grafton, VT

Milk:	Jersey Cow (Raw)
Texture:	Semi-Firm
Availability:	Year Round
Pack:	2X5 LB./CS.

Grafton makes their cheddar by hand, the old-fashioned way, and cold-smokes it over maple chips for up to four hours. An iconic Vermont product, this cheese is made from fresh milk collected from small, local farms. Maple-smoked cheddar has an inviting appearance: smooth, the color of light brown sugar, with the aroma of a smoldering campfire. Its flavor is certainly influenced by the maple smoke, but in a pleasing, not overpowering way.



Shepsog

Grafton Village Cheese
Grafton, VT

Milk:	Sheep & Cow
Texture:	Semi-Firm
Availability:	Limited
Pack:	1X11 LB./WHL.

Grafton's expert cheesemakers combine high-quality sheep and cow's milk to make a gorgeous wheel of cheese, which is then cave-aged for at least five months. Complex and earthy, its butter-yellow semi-firm paste is protected by a velvety rind of white and gray molds. Shepsog means 'sheep' in the indigenous Native American Algonquin language. This cheese features complex, earthy flavors and is a true Vermont original.



Smoked Chili Cheddar

Grafton Village Cheese
Grafton, VT

Milk:	Jersey Cow (raw)
Texture:	Semi-Firm
Availability:	Year Round
Pack:	2X5 LB./CS

The Smoked Chili is a cold-smoked cheddar permeated with the heat of jalapeno, habanero, and pasilla peppers, that finds its balance with a buttery, creamy mouth-feel. Its earthy, spicy flavor makes it a cheese that can be enjoyed by itself or as a kicky addition to burgers and sandwiches. Playing off vinegar and other tart flavors it would also play well with mustard or cherries.



Vella Dry Monterey Jack

Vella Cheese Company
Sonoma, CA

Milk:	Cow
Texture:	Firm
Availability:	Year Round
Pack:	1X8 LB./WHL.

A true masterpiece of American cheese making. Made like fresh Monterey Jack and further aged for another 7 to 10 months. Firm, pale yellow, with a sweet nutty flavor. This cheese is great for grating, shredding, slicing, cooking or just plain eating.



Private Stock Cheddar

Cabot Creamery
Cabot, VT

Milk:	Cow
Texture:	Semi-Firm
Availability:	Year Round
Pack:	1X10 LB./PC. or 6X3 LB./PC. WAXED

One of Cabot's finest cheeses, Private Stock Cheddar is hand-selected and aged for a minimum of 16 months. This cheese is both savory and sharp with a buttery-smooth texture. In a nutshell, this masterpiece sets the standard for 'The World's Best Cheddar.' Display it alongside fruit slices on a tempting cheese board or melt it into warm recipes for a bold, rich flavor.



Sharp Cheddar Wheel

Cabot Creamery
Cabot, VT

Milk:	Cow
Texture:	Semi-Firm
Availability:	Year Round
Pack:	6X2 LB./PC. WAXED

Award-winning cheddar aged a minimum of 9 months for a classic sharp cheddar taste. This hand-waxed two pound version has a creamy, smooth texture and a slightly acidic taste. Nuances of sweetness are balanced with a rich, buttery tang. Cabot fans will tell you to pair with sweet tart apples, Bartlett pears, and crusty sourdough bread.



Fiddlehead Tomme

Boggy Meadow Farm
Walpole, NH

Milk: Holstein Cow (Raw)
Texture: Firm
Availability: Year Round
Pack: 1X5 LB./WHL.

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



Baby Swiss

Boggy Meadow Farm
Walpole, NH

Milk: Holstein Cow (Raw)
Texture: Semi-Firm
Availability: Year Round
Pack: 1X6 LB./PC.

Handmade, raw milk, Alpine-style Swiss cheese. Nutty, smooth with a striking yet well rounded flavor.



Tarentaise

Spring Brook Farm
Reading, VT

Milk: Jersey Cow (Raw)
Texture: Semi-Firm
Availability: Year Round
Pack: 1X5 LB./ ¼ WHL.

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.



Barely Buzzed

Beehive Cheese Co.
Uintah, UT

Milk: Cow (Jersey)
Texture: Semi-Firm
Availability: Year Round
Pack: 1X5 LB./ ¼ WHL.

Unique espresso and lavender hand-rubbed cheese with subtle notes of butterscotch and caramel. Made from the milk of Jersey cows; this is a full-bodied cheese with a smooth, creamy texture. Barely Buzzed is Beehive's most popular cheese and is considered by many to be a great American original.



SeaHive

Beehive Cheese Co.
Uintah, UT

Milk:	Cow (Jersey)
Texture:	Semi-Firm
Availability:	Year Round
Pack:	1X5 LB./ ¼ WHL.

Hand-rubbed with local honey and Redmond RealSalt®, SeaHive is a beautifully balanced treat. Made from the milk of Jersey cows in northern Utah, this is a full-bodied cheese with a smooth, creamy texture. SeaHive is shaping up to be one of Beehive's best cheeses. It is a true expression of local flavors, superior quality and creativity.



Big John's Cajun

Beehive Cheese Co.
Uintah, UT

Milk:	Cow (Jersey)
Texture:	Semi-Firm
Availability:	Year Round
Pack:	1X5 LB./ ¼ WHL.

This spicy hand-rubbed cheese packs a heated punch as you near the rind. Made from the milk of local Jersey cows in Northern Utah, the combination of sweet creaminess and spice make it a great addition to any cheese plate.



Bluebird

Grey Barn & Farm
Chilmark, MA

Milk:	Organic Cow
Texture:	Semi-Firm
Availability:	Year Round
Pack:	8X1 LB./CS.



Briny and streaked with the colors of the sea, it's only natural that Bluebird would come from Martha's Vineyard. This roughly eight pound square of blue cheese is most like a creamy Gorgonzola before it goes full Dolce. The natural rind encases a yellow hued paste that acts like warm butter on your tongue.



Bayley Hazen Blue

Cellars at Jasper Hill
Greensboro, VT

Milk: Cow (Raw)
Texture: Semi-Firm
Availability: Year Round
Pack: 1X7 LB./WHL.

This signature blue cheese has developed a loyal following because of its fudge like texture, toasted nut sweetness, and anise spice character. The paste is dense and creamy, with well distributed blue veins. The usual peppery character of blue cheese is subdued, elevating the grassy, nutty flavors of the milk.



Great Hill Blue

Great Hill Dairy
Marion, MA

Milk: Guernsey Cow (Raw)
Texture: Semi-Firm
Availability: Year Round
Pack: 1X6 LB./WHL - 1X3 LB./WHL.



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



Ewe's Blue

Old Chatham Sheepherding Company
Old Chatham, NY

Milk: Sheep (Ewe's)
Texture: Semi-Soft
Availability: Year Round
Pack: 1X4 LB./WHL.

Ewe Blue is a full flavored yet sweet blue, somewhere between gorgonzola and Roquefort in style and flavor. It is unique in that it is quite subtle yet clearly defined in flavor: wonderfully original.



Point Reyes Farmstead Blue

Point Reyes Farmstead Cheese Co.
Pt. Reyes, CA

Milk: Cow
Texture: Semi-Firm
Availability: Year Round
Pack: 1X6 LB./ WHL.

Creamy with an elusive, salty flavor that is attributed to the coastal fog and briny breezes flushing around the pastureland, Point Reyes Original Blue is aged for at least six months, giving it plenty of time to develop its sea-blue veins and deep, luscious flavor.



Gore Dawn Zola

Green Mountain Blue Cheese
Highgate Center, VT

Milk:	Cow (Raw)
Texture:	Semi-Firm
Availability:	Year Round
Pack:	1X3.5 LB./WHL.

Made in the Gorgonzola style — tangy, sharp and crumbly. This cheese is cured over a three-week period attracting naturally occurring flora to form a rind. The surface is scraped down before wrapping and further aging in their cellar. It has a unique character and bitter chocolate aroma.

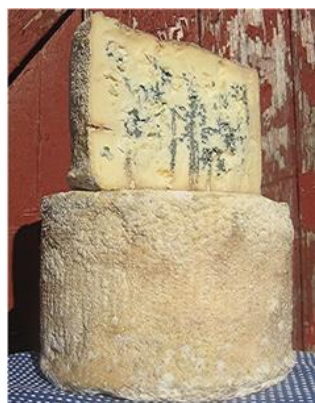


Boucher Blue

Green Mountain Blue Cheese
Highgate Center, VT

Milk:	Cow (Raw)
Texture:	Semi-Firm
Availability:	Year Round
Pack:	1X3.5 LB./WHL.

Modeled after the French Fourme d'Ambert cheese, this American Cheese Society Award Winner is one of the US's best domestic blues. This raw cow milk creation is creamy and earthy with undertones of sweet chestnuts and truffles. Made by Dawn Boucher at Boucher Family Farm in Highgate Center, VT — from the farm fresh milk of a mixed herd of French Normandy, Jerseys and Holsteins.



Middlebury Blue

Blue Ledge Farm
Salisbury, VT

Milk:	Cow (Raw)
Texture:	Semi-Firm
Availability:	Year Round
Pack:	1X8 LB./WHL.

A raw cow's milk blue, made with Ayrshire milk from the cows next door. Aged sixty days, it is both creamy and crumbly.

We are always sourcing new cheese from Massachusetts,

New England, the rest of the US, and throughout the world.

*If you don't see the cheese you are looking for or just want to learn what new
and exciting cheeses are out there please contact us at 617-427-0092*

**We are proud to be a member of the Massachusetts Cheese guild.
It is a great organization and if you love local cheese like we do,
we encourage you to become a member too.**

www.macheeseguild.org

