



zuercher & co.
Cheese & Specialty Food • Est. 1921

HOLIDAY CATALOG 2021

GIFT PACK

orders due 8/31/21 for arrival in early November



IMPORTED BUTTER

France

FR1410	Isigny Butter Rolls, Unsalted	20/8.8oz.	\$71.50/cs
FR1420	Isigny Butter with Sea Salt	20/8.8oz.	\$76.00/cs
FR1715	President Butter, Salted	20/7oz.	\$50.00/cs
FR1710	President Butter, Unsalted	20/7oz.	\$50.00/cs
FR3260	Isigny Butter Basket, Salted	6/8.8oz.	\$27.00/cs
FR3270	Isigny Butter Basket, Unsalted	6/8.8oz.	\$27.00/cs
FR2060	Isigny Unsalted Bio Butter	10/7oz.	\$29.75/cs

Italy

R1080	Reggiano Butter	10/8oz.	\$36.50/cs
R2310	Buffalo Milk Butter	10/8oz.	\$36.50/cs

Made with cream leftover from making Mozzarella di Bufala, this butter is subtle and bright in flavor with a hint of gaminess. It is best served with a slice of crusty bread and a touch of coarse salt.



CREAM AND HONEY BUTTER

FR2460	Isigny Chantilly Crème	12/7oz.	\$44.00/cs
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Chantilly crème is no ordinary whipped cream. This rich velvety crème is enhanced with natural Madagascar vanilla. Elevate your cakes, ice cream, pies, or fruit by topping it off with Chantilly Crème!



B1720	Velvet Bees Gourmet Honey Butter	12/8oz.	\$60.00/cs
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A simple recipe of honey, butter, cream, cane sugar and vanilla, Velvet Bees Honey Butter has become an addiction for many of our customers and our staff! Try it with rich cheeses like Gruyère, spread on pancakes and toast, or slather it on fried chicken.



J1790	Spring Brook Farm Maple Cream	12/8oz.	\$85.00/cs
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Spring Brook Farm Maple Cream is a spreadable version of the pure Vermont maple syrup sourced from the farm's own maple taps. Spread on pancakes, muffins and buttered toast, or experiment with it as condiment alongside salty cheeses.



Spring Brook Farm products were created to support Farms for City Kids, a foundation that brings urban youth to the farm for a week to learn the connection between the land and our food. Its mission includes teaching children the basics of animal rearing, cheesemaking, maple syrup production and food preservation. All funds from the sale of their goods go to support Farms for City Kids.

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CHEESE

Denmark

D020	Brie Tins	12/4.4oz.	\$30.00/cs
D1000	Danish Feta in Oil	6/9.3oz.	\$25.00/cs

France

F080	Brie 1 Kilo Couronne	2/2.2lb.	\$12.40/pc
FR3390	Gabriel Coulet Roquefort	10/3.5oz.	\$26.00/cs

Holland

D1257	Raw Milk Truffle Gouda - Artikaas	10/6oz.	\$69.00/cs
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Great Britain

E1120	Clotted Cream	12/6oz.	\$45.00/cs
E080	Devon Cream	12/6oz.	\$42.00/cs
E1550	Blue Stilton	12/5.3oz.	\$30.40/cs
E1610	Stilton w/ Cranberry	12/5.3oz.	\$24.90/cs
E1600	Stilton w/Mango & Ginger	12/5.3oz.	\$26.50/cs
E1570	Cotswold	12/5oz.	\$25.00/cs
E1560	Shropshire Blue	12/5.3oz.	\$28.10/cs
E1427	Rutland Red Pre Cuts - Long Clawson	12/5.3oz.	\$32.00/cs

Australia

M3940	Meredith Dairy Sheep and Goat Cheese	6/11oz.	\$31.50/cs
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Spain

R875	Mini Drunken Goat	12/12oz.	\$10.40/lb
M3510	Wooly Woolly	10/5oz.	\$24.00/cs



Wooly Woolly is a soft and spreadable sheep's milk cheese log from Jumilla, Spain. This style of fresh sheep's milk cheese is quite rare in Spain. The texture is akin to cream cheese, but even fluffier. Its rich, sweet and mildly sheepy flavor is wonderful on its own, but also works well in any number of cooking applications.

Italy

R855	Mini Sottocenere	6/1lb	\$12.49/lb
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Sottocenere is aged in ashes to preserve it as per Venetian farmers' tradition. This cheese has black truffles throughout. The rind is aromatized with truffle oil and the ash also contains nutmeg, clove, coriander, cinnamon, licorice, and fennel.

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CHEESE

Domestic

A110	Castello Edam Rounds	12/7oz.	\$34.00/cs
A120	Castello Gouda Rounds	12/7oz.	\$34.00/cs
A125	Castello Smoked Gouda Rounds	12/7oz.	\$34.00/cs
A1985	Jasper Hill Cave Aged Cheddar	12/6.5oz.	\$52.60/cs
A1945	Milton 4 Alarm Cheddar	12/6oz.	\$27.50/cs
A1835	Milton Prairie Breeze	12/6oz.	\$40.00/cs



Prairie Breeze is an aged cheddar cheese unlike others. It is sweeter than your typical cheddar with lots of flavor, crumbly yet creamy with a little crunch from the calcium crystals developed during the aging process.

U1910	LaClare Plain Chevre	12/4oz.	\$24.60/cs
U1920	LaClare Garlic & Herb Chevre	12/4oz.	\$24.60/cs
U1930	LaClare Honey Chevre	12/4oz.	\$24.60/cs
U1940	LaClare Cranberry & Cinnamon Chevre	12/4oz.	\$24.60/cs
U1950	LaClare Maple Bourbon Chevre	12/4oz.	\$24.60/cs
U1960	LaClare Everything Bagel Chevre	12/4oz.	\$24.60/cs
U1970	LaClare Blueberry Vanilla Chevre	12/4oz.	\$24.60/cs
U1980	LaClare Fig & Honey Chevre	12/4oz.	\$24.60/cs



Point Reyes Original Blue is a creamy full flavor cheese. It exhibits a sweet, fresh milk with a medium-to-strong punch of blue flavor. It is perfect for salads, dressings, dips, in a sauce for steak and grilled vegetables

U1175	Point Reyes Original Blue	16/6oz.	\$62.70/cs
U1275	Point Reyes Toma	12/6oz.	\$46.50/cs
U1805	Point Reyes TomaTruffle	12/6oz.	\$46.50/cs



TomaTruffle is the perfect combination of classic Toma paired with the aromatic flavors of Italian Black Truffles from Umbria. Reminiscent of undergrowth, fresh strawberries, dried fruit, and a hint of cocoa, the earthy flavor marries beautifully with the buttery richness of Toma.

Greece

M3100	Kourellas Organic Barrel Aged Feta	10/5.29 oz.	\$33.90/cs
M3480	Kourellas Organic Feta-Style Goat Cheese	10/5.29 oz.	\$35.00/cs
M3110	Kourellas Organic Manouri	10/5.29 oz.	\$35.00/cs
M3130	Kourellas Organic Grill & Eat Cheese	10/5.29 oz.	\$49.50/cs

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CHEESE ACCOMPANIMENTS

Chocolate and Confections

M2620	ChocoCherries	10/4.9oz.	\$48.20/cs
M2120	ChocoHigos (Choc. Covered Pajerero Figs)	10/4.9oz.	\$48.20/cs
M2750	Caro Orange Delights	10/4.9oz.	\$48.20/cs



Orange Delights feature two flavors reminiscent of Spain: Valencia orange and luxurious dark chocolate. Juicy Spanish orange slices are painstakingly candied, then hand dipped in velvety chocolate. You will be enchanted by this flawless flavor combination.

Fruit Pastes

M680	Mitica Membrillo (Quince Paste)	12/10oz.	\$41.50/cs
M682	Mitica Quince Paste Plum Casero Membrillo	12/10oz.	\$50.80/cs

Conserves, Preserves, and Jams

J2320	Divina Fig Spread	12/9oz.	\$28.00/cs
J2310	Divina Fig Spread with Orange	12/9oz.	\$28.00/cs
J2400	Divina Fig Chili Spread	12/9oz.	\$28.00/cs
J2330	Divina Sour Cherry Spread	12/9oz.	\$28.00/cs
M3135	Mitica Fig Jam	12/7.76oz	\$43.30/cs
K2050	Doce de Tomate	6/7oz.	\$27.80/cs

Fruit Cakes and Tortas

M945	Mitica Date Almond Cakes	20/8.8oz.	\$99.00/cs
M975	Mitica Fig Almond Cakes	20/8.8oz.	\$93.00/cs
M2135	Mitica Fig Almond Wedge	8/150g	\$20.00/cs
M1930	Mitica Torta de Aceite	10/6.35oz.	\$25.60/cs
M1940	Mitica Torta de Aceite Almendra (Marcona Almond)	10/7.4oz.	\$34.40/cs

Panforte

Panforte means "strong bread" in Italian, in reference to the many fragrant spices used in the recipe. Originating in the 13th century, it is very common around the holidays, given as a gift or brought to celebrations to slice and share.

R2400	Panforte Margherita	1/2.5kg.	\$47.00/cs
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This version is named after Queen Margherita of Savoy. It is made by dissolving honey and sugar and mixing with a blend of spices, candied fruit, almonds, and a touch of flour. A light dusting of powdered sugar tops the cake, which is baked on top of an edible wafer to keep it from sticking.

R2450	Panforte al Cioccolato	1/2.5kg.	\$55.00/cs
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Rich, decadent, and extravagantly spiced, this is an all-natural chocolate version of the traditional fruit cake from Siena. Coated in a dark chocolate glaze, it is dense and sweet, like a cross between cake and candy. The dried cherries, citrus, almonds, and hazelnuts studded throughout beautifully complement the dark chocolate.

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CHEESE ACCOMPANIMENTS

Nuts - Bulk

M1590	Caramelized Pecans	1/9.37lb.	\$12.40/lb
M1130	Caramelized Walnuts	1/8.38lb.	\$10.19/lb
M3050	Luna Piedras (Chocolate Covered Cashews)	2/4.41lb.	\$7.89/lb
M2720	Almondeli Marcona Almonds	1/11.02lb.	\$10.19/lb
M955	Mitica Marcona Almonds	1/11.02lb.	\$10.99/lb
M1840	Marcona Almonds w/Skins & EVOO	3/4.41lb.	\$10.49/lb
M2070	Quicos (Giant Crunchy Corn)	1/6.61lb.	\$3.99/lb
M2770	Pica Quicos (Spicy Giant Crunchy Corn)	1/6.61lb.	\$4.42/lb
M1220	Piedras de Chocolate Almonds	2/4.41lb.	\$8.15/lb
M2110	Spanish Cocktail Mix - small tubs	6/750gr.	\$44.00/cs
M1390	Spanish Cocktail Mix	1/22.05lb.	\$76.00/cs
M2730	Almondeli Valencia Almonds	1/11.02lb.	\$7.59/lb
M3200	Almondeli Valencia Almonds with Herbs	1/11.02lb.	\$7.99/lb
M3410	Marcona Almonds w/ Lemon & Pepper	1/11.02lb.	\$11.59/lb
M3420	Marcona Almonds w/ Orange & Ginger	1/11.02lb.	\$11.45/lb
M3400	Largueta Almonds w/ Honey & Cinnamon	1/8.82lb.	\$8.90/lb
M3430	Marcona Almonds w/ Truffles	1/11.02lb.	\$12.10/lb
M3500	Moka Pecans (coffee and mocha dusted)	1/9.37lb.	\$13.99/lb

Nuts - Retail Mini Tubs

M2545	Caramelized Pecans	12/4.41oz.	\$51.90/cs
M2555	Caramelized Walnuts	12/3.53oz.	\$42.00/cs
M2505	Marcona Almonds	12/4oz.	\$38.00/cs
M2575	Pica Quicos	12/2.82oz.	\$20.00/cs
M2535	Spanish Cocktail Mix	12/3.53oz.	\$21.00/cs
M2595	Almond Piedras	12/5.6oz.	\$50.00/cs
M2515	Fried Favas	12/3.53oz.	\$21.00/cs
M2585	Luna Piedras (Chocolate Covered Cashews)	12/5.6oz.	\$49.00/cs
M2565	Quicos (Giant Crunch Corn)	12/2.82oz.	\$19.00/cs
M2605	Valencia Almonds w/ Rosemary	12/4oz.	\$32.00/cs

Honey & Nuts in Honey

Italy

R1200	Mitica Cherry Honey	9/4.3oz.	\$35.00/cs
R1690	Mitica Truffle Honey	9/4.3oz.	\$72.00/cs
R1450	Mitica Sunflower Honey	9/4.3oz.	\$35.00/cs
R2240	Mitica Coriander Honey	9/4.23oz.	\$35.00/cs

Spain

M1550	Mitica Orange Blossom Honey	10/7oz.	\$35.20/cs
M1400	Mitica Lavender Honey	10/7oz.	\$40.00/cs
M1210	Mitica Marcona Almonds in Rosemary Honey	10/4.6oz.	\$45.00/cs

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CHEESE ACCOMPANIMENTS

Olives

JD200	Blue Cheese Stuffed Olives	6/4.6oz.	\$16.00/cs
JD290	Olives Marinated w/ Sicilian Herbs, Pitted	6/4.6oz.	\$14.20/cs
JD300	Olives Marinated w/ Garlic, Pitted	6/4.6oz.	\$14.20/cs
JD360	Organic Pitted Green Olives	6/4.2oz.	\$16.00/cs
JD370	Organic Pitted Kalamata Olives	6/4.2oz.	\$17.90/cs
JD380	Pitted Greek Olive Mix	6/4.2oz.	\$14.20/cs
JD440	Castelvetrano Olives	6/4.6oz.	\$17.90/cs
JD430	Pitted Castelvetrano Olives	6/4.2oz.	\$17.90/cs
J325	Bloody Mary Olives	6/6.7oz.	\$18.30/cs
J435	Sweet Sangria Olives	6/6.3oz.	\$21.00/cs

Meats

G2060	Dehesa - Pre Sliced Chorizo de Bellota	10/70g.	\$35.00/cs
G2080	Dehesa - Pre Sliced Salchichon de Bellota	10/70g.	\$35.00/cs
G1150	Sliced Serrano Ham - Redondo Iglesias	12/3oz.	\$52.00/cs
G1570	Sliced Iberico Ham La Nava - Redondo Iglesias	12/2oz.	\$99.60/cs
G1560	Soppressata Piccante - Casella's	16/8oz.	\$105.00/cs
G1550	Cacciatorini Dolce - Casella's	15/8oz.	\$95.00/cs

Crackers & Mini Toasts

K1240	Divina Mini Toasts	24/2.82oz.	\$20.00/cs
K1250	Divina Whole Wheat Mini Toasts	24/2.82oz.	\$21.25/cs
R2100	Taralli Classic	12/8.8oz.	\$19.80/cs
R2110	Taralli Peperoncino	12/8.8oz.	\$19.80/cs
R2147	Taralli Fennel	12/8.8oz.	\$19.80/cs
R2130	Tarali Cacio e Pepe	12/8.8oz.	\$20.80/cs
K1520	Toketti Flatbread Crackers	10/7oz.	\$39.00/cs
M2920	Olina's Natural Wafer	12/3.5oz.	\$19.20/cs
M2930	Olina's Pepper Wafer	12/3.5oz.	\$19.20/cs
M2940	Olina's Sesame Wafer	12/3.5oz.	\$19.20/cs
M2955	Olina's Seeded Crisp - Cranberry & Pumpkin Seed	12/5.3oz.	\$33.00/cs
M2950	Olina's Seeded Crisp - Fig & Almond	12/5.3oz.	\$33.00/cs
M2980	Olina's Seeded Crisp - Fig & Black Olive	12/3.5oz.	\$26.00/cs
M2960	Olina's Seeded Crisp - Date & Apricot	12/3.5oz.	\$26.00/cs



Variety Pack from Olina's Bakehouse

A selection of 3 of Olina's finest crackers:

- Cranberry/Pumpkin seeded crisps (3.7oz.)
- Fig/Almond seeded crisps (3.7oz.)
- Natural Olina's Wafer Crackers (3.5oz.)

M2925	Olina's Variety Pack	7/10.9 oz.	\$44.00/cs
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F1150 MARCEL PETITE SAGESSE 24-MONTH

COMTÉ – 1/80 LB. \$18.99/LB

Selected by Essex St. Cheese Co., Sagesse Comté (formerly "Symphony") represents the highest level a wheel of Comté can achieve at Marcel Petite. Only 2% of all production reaches this point. Sagesse Comté is selected in line with the Essex flavor profile, but is bigger and broader in taste with a darker paste and immense tyrosine crystallization. This is an unpasteurized cows' milk cheese with a powerful depth of flavor, similar to a great piece of dark chocolate. Sagesse Comté is available only once a year.

E1420 THOMAS HOE RUTLAND RED (CLOTHBOUND RED LEICESTER) – 1/8LB.

\$6.89/LB

This clothbound Red Leicester cheese is produced by Long Clawson Dairy in Leicestershire, England. True to its name, its paste has a vibrant hue indicative of added annatto seed. Made with pasteurized cows' milk, its texture is flaky and friable. Wrapping the wheels in muslin cloth allows air exchange during aging, contributing to its delicate consistency. Its flavors are mellow and toasty with lingering caramel notes.

GP90 THOMAS HOE STEVENSON MINI STILTON –

1/5LB. \$8.10/LB

Produced by Long Clawson Dairy in Leicestershire, the Thomas Hoe Stevenson line (named for its founder) represents the finest versions of their classic English cheeses. Protected by its PDO designation, Clawson is one of only a few dairies producing true Stilton cheese. Compared to other blues, Stilton is mellow, nutty and firm, and makes an ideal complement to pears and walnuts.

During the holidays, buying Stilton in England is an established tradition. Many cheese shops host sales contests, and families buy a mini (or a whole wheel of Stilton for the bold) and eat it with every meal for weeks around the holidays.



M2970 FARMSTEAD ARTEQUESO MANCHEGO

SEMI CURADO – 1/6LB. \$7.99/LB

What makes this Manchego different from the rest? It's farmstead, meaning the cheese is made on the farm that the milk is sourced. This one is made on the Finca La Prudenciana, a fourth generation family owned farm, located in the Castilla-La-Mancha region of Spain. The raw milk they use is from the family farm only. The cheeses are preservative free; no egg Lysozyme or Natamycin, and only natural preservative-free animal rennet and wax coating is used. Aged for 6 months, the resulting flavors are complex, with notes of hay, cashews, and a sweet lemony finish.

M1970 ARTEQUESO MANCHEGO CURADO – 2/6LB. \$8.49/LB

Artequeso Manchego is made in a small dairy in Toledo. They only use milk from their own herd of Manchega sheep, which is pressed, not cooked. The surface is marked with the pattern left by the grass in which it was wrapped and pressed. Natural rind and firm texture. Very developed flavor, with strong sheep's undertone.

D1340 L'AMUSE BRABANDER RESERVE AGED

GOAT GOUDA – 1/20LB. \$17.29/LB

Brabander Reserve (Black Betty) makes its return this holiday season – a mature Gouda from the North Brabant region of the Netherlands, imported by Essex St. Cheese Co. Affineur Betty Koster chooses wheels of Saanen goats' milk Brabander, normally aged 6-8 months, which she feels are capable of further aging. Its texture is firmer and drier than Brabander with flavors reflecting brown butter, salted caramel and pineapple.

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**D1550 L'AMUSE RISPENS SHEEPS MILK GOUDA
– 1/10LB. \$15.49/LB**

Essex Street Cheese works with a very limited set of producers, and tries to find cheeses to bring to the market that are unlike any other. Essex generally only comes out with a new cheese every five years and this is their newest release, a Dutch sheep's milk gouda from famed affineur l'Amuse. Named for the Rispens family, who are farmers and cheesemakers in the Netherlands this cheese has notes of caramel, brioche and pistachios.



D1250-A ARTIKAAS TRUFFLE GOUDA – 1/22 LB. \$11.99/LB

This truffle studded raw milk gouda is also farmstead; meaning the creamery not only makes the cheeses, they're also the farmers taking care of the dairy animals. By doing so the cheesemakers can make sure that the milk is high quality. With the truffles blended into the cheese, it takes on nutty and earthy flavors while also becoming more aromatic. With its big, bold flavors use Artikaas' truffle gouda on top of pastas, pizzas, burgers, or by itself.



D345 ARTIKAAS LAVENDER & THYME RAW MILK GOUDA – 1/10 LB. \$7.75/LB

This farmhouse gouda has been flavored with thyme, rosemary, and lavender. The floral flavor of lavender isn't overwhelming. Instead it is subtle to let the herbs and gouda come through.



D1225 ARTIKAAS RAS EL HANOUT RAW MILK GOUDA - 1/10LB. – \$8.39/LB

This raw milk Dutch Gouda is flavored with a traditional Moroccan spice blend called Ras El Hanout. Consisting of pepper, ginger, cumin, nutmeg, cloves, cinnamon and cardamom, the mix lends a wonderful wintery and warm spice flavor to the rich gouda base. The flavor profile is well-balanced and very fitting for the holiday season.



S105 ALPAGE GRUYÈRE 2020 FRIBOURG PRODUCTION – 1/75LB. \$11.49/LB

S105Q ALPAGE GRUYÈRE 2020 FRIBOURG PRODUCTION – 1/18LB. (1/4 WHEEL) \$12.29/LB

During the alpage season, from April through October, the remaining Swiss farmers who practice traditional transhumance move their herds to high Alpine pastures where they graze on fresh meadows and wildflowers. The raw milk produced by these cows is considered the gold standard for Swiss cheese making. Its flavor is very much dependent upon its environment, the altitude and local flora.



S470 HORNKUHKÄSE – 1/15LB. \$8.60/LB

Made in a small town in Switzerland, just west of Liechtenstein, Hornkuhkäse is no ordinary alpine cheese. The milk used is that of horned cows. In the town of Urnäsch, where the cheese is made, virtually all cows still have their horns, as opposed to the 20% in Swiss agriculture. The symbiotic relationship between animal and farmer is fundamental there, and the cheese reflects it. Hornkuhkäse has the flavors of a true alpine; nutty, brothy, with a nice sharp hint of onion. The texture is velvety smooth, and pleasantly melts in your mouth. In 2016 Hornkuhkäse placed first runner up in the World Championship Cheese Contest.

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R2210 UBRIACO PINOT ROSÉ – 1/15LB.

\$10.89/LB

Rosé fanatics, meet your new favorite cheese. Known for his Ubriaco cow's milk cheeses soaked in various wines and beer, Sergio Moro's latest is soaked in organic La Jara Pinot Grigio rosé, a dry, elegant sparkling wine. This semi firm cheese has a light fruity aroma. It retains the flavors of the wine without that sharp alcoholic bite present in some wine soaked cheeses. The blush colored rind is topped with dried rose petals; it's almost too pretty to eat.

R2150 – PARBLEU DI CAPRA – 1/11LB.

\$12.49/LB

Parbleu di Capra is an aged goat's milk blue that's reminiscent of Stilton. Its striking blue streaks make for an impressive presentation on a cheese plate. It is piccante with notes of cellar while the goat milk flavors are faint to let the strong blue mold stand out. Parbleu is both visually stunning and has a deep flavor profile while avoiding any overly harsh or acidic blue notes.

U1200-ORG ROGUE CREAMERY ORGANIC

CAVEMAN BLUE – 1/6LB. \$15.40/LB

A favorite of cheesemongers and connoisseurs, organic Caveman Blue is a great choice for a holiday cheese platter. A natural rind allows this cheese to release moisture while cave-aging, developing a fudgy, creamy texture with earthy notes of shitake mushroom, sweet golden beets, brown butter, and moderate "blue" flavor.



U975-ORG ROGUE CREAMERY ORGANIC

SMOKEY BLUE – 1/6LB \$14.49/LB

Gentle smoking over hazelnut shells gives Rogue's Smokey Blue its characteristic campfire qualities. This process infuses the cheese with unique aromas of barrel-aged vanilla, bread pudding, and candied bacon. You'll taste spicy-sweet flavors of honey, apple, and nectarine, plus a mild "blue" finish.



A1230 SPRING BROOK FARM READING

RACLETTE – 1/16LB. \$9.59/LB

The fudgy, creamy texture of this Raclette style cheese melts gloriously over fingerling potatoes or roasted vegetables for a comforting autumn or winter meal.

Spring Brook Farm products were created to support Farms for City Kids, a foundation that brings urban youth to the farm for a week to learn the connection between the land and our food. Its mission includes teaching children the basics of animal rearing, cheesemaking, maple syrup production and food preservation. All funds from the sale of their goods go to support Farms for City Kids.



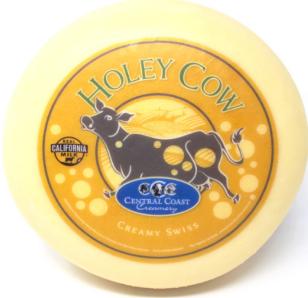
A1520 SPRING BROOK FARM ASH BROOK –

1/18LB. \$9.85/LB

Ashbrook is a buttery-sweet washed rind cheese made in the Morbier style. It is made with unpasteurized Jersey cow's milk and lingers a bit longer than its French cousin. You may notice its rich flavor being bright and lactic upfront, leading into a slightly meaty finish.

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A1790 CENTRAL COAST CREAMERY HOLEY COW – 1/10LB. \$8.75/LB

Armed with 25 years of experience in the industry, Reggie Jones and his wife Kellie started the Central Coast Creamery hoping to rejuvenate the once burgeoning dairy scene. In true California spirit, all of their cheeses are primarily handmade, small batches using locally sourced milk, free from artificial growth hormones, and aged on pine racks. Holey Cow is a semi-soft baby Swiss-style cheese.



A1830 MILTON CREAMERY PRAIRIE BREEZE – 1/5LB. \$7.70/LB

While it has the tangy, piquant, umami-rich flavor of many quality cheddars, a prevailing sweet and nutty profile emerges, not unlike Gruyère. Prairie Breeze is an aged cheddar cheese unlike others. It is sweeter than your typical cheddar with lots of flavor, crumbly yet creamy with a little crunch from the calcium crystals developed during the aging process.



A1930 MILTON CREAMERY FLORY'S TRUCKLE – 1/20LB. \$11.59/LB

The makers of Prairie Breeze have teamed up with Homestead Creamery in Jamesport, Missouri to create this Old World clothbound cheddar. What's a truckle you ask? It's an old English word, first used in the 15th century meaning "small wheel." It became a term used to describe Old World cylindrical shaped cheddars. Like its name, the cheese making process follows traditional practices. The cheese is first made by the Flory family at Homestead, after being clothbound, it's taken to Milton where it's aged for twelve months. The result is a paste that's crumbly yet has a creamy finish, with notes of caramelized onions, roasted potato, and horseradish.



A600 JASPER HILL BAYLEY HAZEN BLUE – 1/8LB. \$12.89/LB

In the vein of English Stilton, this Vermont classic has lower moisture content than other blues, yielding a fudgy, dense texture. Bayley 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, giving way to the grassy, nutty flavors in the milk.



A610 CABOT CLOTHBOUND CHEDDAR – 1/32LB. \$12.49/LB

A1720 CABOT CLOTHBOUND CHEDDAR QUARTERS – 4/8LB. \$13.15/LB

Cabot Clothbound is an approachable but complex natural-rind, bandaged cheddar with a crumbly texture and nutty aroma. The flavor is deeply savory and slightly tangy with caramel sweetness to the finish. After it comes to the Cellars at Jasper Hill, they coat the young cheese in lard and add an additional layer of cloth. The cheeses ripen in a specially calibrated vault in their Cellars, where they are constantly brushed, turned, and monitored for quality.



B1020 CAPRIOLE FARMS TEA ROSE – 12/6 OZ. \$83.90/CS

Tea Rose, Capriole's newest cheese, beckons the eye with an impressionist's palette of Spring and Summer color. The allure of this fresh, lactic cheese is far more than a lovely face. Fragrant herbs, flower petals, and a touch of fennel pollen subtly compliment the light, delicate paste of Capriole's fresh, bright chevre to evoke the spirit of the season—fields, flowers, and new beginnings.

PREMIUM ROBUST

orders due 8/31/21 for arrival in early November



A2170 FIREFLY FARMS - BLACK AND BLUE —

1/4LB. \$13.99/LB

Firefly Farm's intent was to develop a longer-aged blue cheese with complex flavors. The outer casing of black wax allows moisture to be retained during aging as well as to provide a contrast to the white and blue interior. Black & Blue's dense, buttery, and stark white interior is as gorgeous to look at as it is to savor—with exactly the right amount of sweetness, making it appealing to just about any level of blue cheese fan.



A1865 SHOOTING STAR CREAMERY

SAGITTARIUS – 1/10LB. \$11.65/LB

Shooting Star Creamery is a smaller company that began with the hope of inspiring a younger generation to take up the art of creating delicious artisan cheese. They share a location with Central Coast Creamery which has served as a great mentor and advisor to the cheese that they produce. Sagittarius is a creamy, alpine style sheep and cow's milk cheese that is sure to please any craving.



A1845 SHOOTING STAR CREAMERY ARIES —

1/10LB. \$14.25/LB

Shooting Star Creamery's founder, Avery Jones, created her first cheese recipes before she even graduated high school. Aries is a creamy, alpine style sheeps' milk cheese and is what put Avery on the map. After only making her own cheese for less than a year, Avery submitted Aries to the 2019 American Cheese Society contest. Aries took home 3rd place overall and 1st place in the American Original category.



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Cheese & Specialty Food • Est. 1921

Orders are due by 8/31/2021

Please note, the “**Gift Pack**” and “**Premium Robust**” portions of this catalog will be available to **ship from us in early November**, and should maintain quality through the end of the year.

The “**Premium Perishable**” items will be available to **ship from us in early December**, and should also be sold out prior to the end of the year due to their shorter shelf lives.

PREMIUM PERISHABLE

orders due 8/31/21 for arrival in early December



A2050 ADIRON-JACK – NETTLE MEADOW

FARM – 6/8OZ. **\$14.49/LB**

A luxurious cow's milk triple crème, Adiron-Jack was inspired by a Hudson Valley distiller who produces amazing apple brandy. The infusion of the apple brandy creates an extra level of richness and amazing cream line with just an extra hint of sweetness in the paste.

A1477 NETTLE MEADOW SAPPY EWE – 9/5 OZ.

\$14.99/LB

Sappy Ewe, made from a blend of sheep and cow's milk, gets its "sappy" moniker from its maple infusion and black coating of pine ash. Striking on a cheese plate, Sappy Ewe brings hints of sweet cream, button mushrooms, herbs and earth to the table. Its center is dense and slightly chalking, yielding with age.

NETTLE MEADOW FROMAGE FRAIS – 8/5 OZ.

\$30.00/CS

Made from a combination of goat and cow's milk, Nettle Meadow Fromage Frais strikes a lovely balance between tangy, fluffy chèvre and sweet, fresh whipped cream cheese. Their year-round flavors have proven to be popular, and we're excited to taste these seasonal options for the holidays:

A1625 Cranberry – Fromage Frais enhanced with cranberries, maple syrup and orange zest

A1635 Eggnog – Fromage Frais enriched with nutmeg, agave and vanilla



A2020 NETTLE MEADOW AMBER KUNIK –

6/8OZ. \$17.49/LB

Many of you already know and love the original Kunik, a dense triple crème made from a perfect balance of goat's and cow's milk. To make the Amber Kunik, the cheese is then washed in both beer and whiskey to bring out the wild side of its flavor profile. It's bigger and bolder, with a beefy quality and notes of fresh bread and roasted onions. Amber Kunik also maintains the richness of the original and is one of the most buttery washed rind cheeses that we've ever come across. This truly unique cheese will impress any lover of washed rinds, but also makes an excellent entry for those looking to explore the category.

A1450 NETTLE MEADOW KUNIK BUTTONS – 6/8

OZ. \$17.49/LB

Made with 75% goat's milk and 25% Jersey cow cream, Kunik occupies its own space in the cheese pantheon. A mixed milk triple crème, it has a fudgy, rich profile from the cows' milk, complemented by a goats' milk tang. It hits all target audiences - both a connoisseur's cheese and a total crowd pleaser.

A645 JASPER HILL MOSES SLEEPER - 4/1.5 LB.

\$12.49/LB

Moses is an approachable and nuanced brie-style cheese. 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. Perfect for a festive cheese board or for baking en croûte for an elegant dessert. At room temperature, this cheese is pliant and decadent without being runny.

PREMIUM PERISHABLE

orders due 8/31/21 for arrival in early December



A1285 JASPER HILL HARBISON – 9/9 OZ.

\$81.00/CS

Harbison is a bark-wrapped bloomy-rind cheese with woodsy, sweet, herbal, and bright flavors. Jasper Hill named this cheese after Anne Harbison, seen by many to be the grandmother of Greensboro, VT. The bark, cut from Jasper Hill Farm's woodlands holds the delicate cheese together, provides flavor to the creamy paste, and allows for an ideal presentation as the centerpiece of a cheese plate.



A1840 CENTRAL COAST CREAMERY DREAM
WEAVER - 4/2 LB. **\$13.19/LB**

All of Central Coast Creamery's cheeses are primarily handmade, small batches using locally sourced milk, free from artificial growth hormones, and aged on pine racks. Their newest cheese, Dream Weaver, is a goat, washed rind cheese. The flavor is bright, with notes of sweet goat cream and vanilla, while the texture is like rich silky fudge, plump and creamy at the same time. And yes, it's named after that Gary Wright song.



U1340 ALEMAR BENT RIVER – 6/13 OZ.
\$13.39/LB

Bent River is made in the style of Camembert using grass-fed cows' milk from fellow Minnesotans at Cedar Summit Farm. When young, the firm textured cheese will taste rich and minerally, almost like a triple crème. As it ages and its paste breaks down, it will pick up vegetal and mushroom notes to more resemble a traditional Camembert.



F2150 JACQUIN TRUFFLE TOMME CHÈVRE

GRANDMÈRE ADREINNE – 1/2.2 LB. \$14.49/LB

Our favorite fudgy goats' milk cheese, with a line of black truffles running through. The truffle flavor is present but not overpowering and accentuates the buttermilk and faint lemony flavors of the cheese.



FR3240 JACQUIN TOMME CHÈVRE GRANDMÈRE

ADREINNE – 1/2.2 LB. \$11.29/LB

Located in the Centre-Val de Loire, Fromagerie Pascal Jacquin et Fils has specialized in making and aging the region's traditional goat's milk cheeses since 1947. "Grandmother Adreinne" is a beautifully bloomed goat cheese with a fudgy texture towards the center and a runny, melted ice cream consistency near the rind. It has flavors of buttermilk, lemon and faint minerality.



FR1430 ISIGNY CAMEMBERT – 12 / 8.8 OZ.

\$63.00/CS

This all natural Camembert is produced by the cooperative Isigny Sainte-Mère using the milk from family owned farms in the rich grasses of Normandy, France. The flavor is mild with a fruity apple overtone but becomes more earthy and mushroomy with age.

PREMIUM PERISHABLE

orders due 8/18/20 for arrival in early December



FR2750 LE PETITE FROMAGER D'AFFINOIS –

8/5.3 OZ. \$26.50/CS

A mini version of the beloved Fromager d'Affinois double crème brie. The paste is rich, smooth, and creamy. The rind is thin and unassuming allowing for the flavors of buttery cream to dominate. The small format makes it perfect for small cheese plates or gift baskets. — Fromager d'Affinois goes through a special step called ultrafiltration. While traditionally rennet is added straight to milk, ultrafiltration removes the water from the milk before rennet is added. The result is an incredibly silky texture and higher nutrient content.



CHÈVREFEUILLE FLEUR \$11.99/LB

Produced in the heart of the Perigord region of France, the delicate "Fleur" line of Chèvrefeuille cheeses are made with pasteurized goats' milk. Each has a distinctive scalloped edge displaying a beautiful flower shape.

- FR1850 Chèvrefeuille Fleur Verte (Tarragon) - 1 / 4.4#
- FR2000 Chèvrefeuille Fleur Airelles (Bilberry) - 1 / 5.5#
- FR2030 Chèvrefeuille Fleur Soleil (Red Pepper) - 1 / 5.5#



FR2730 ISIGNY CRÈME FRAÎCHE – 6/7 OZ.

\$18.00/CS

Isigny Crème Fraîche is made with the greatest respect for traditional values: it is seeded with carefully chosen lactic cultures before undergoing a slow traditional ripening process. This famous crème fraîche contains 35% fat in dry matter, making it thicker, its taste more pronounced. It is more stable during cooking and it has excellent coating quality. Its rounded mouth feel, its smoothness and delicate acidulated flavour notes make it an exceptionally fine ingredient for any organic cuisine.



LINCET DELICE – BRILLAT SAVARIN WITH FRUIT

- 4/7OZ. \$29.50/CS

Originally created in the 1930s and named for the famous 18th-century gastronome, Brillat-Savarin, has recently received a makeover. This cheese still shows its creamy decadence, but the mild, bloomy rind is now coated in delicious fruit!

FR3380 Lincet Delice with Cranberry

Covered with sweet, tart cranberries, perfect for the holiday season.

FR3370 Lincet Delice with Papaya

Covered in candied papaya for a savory and sweet treat.



M3090 O MORRO AMANTEIGADO – 6/1.2 LB.

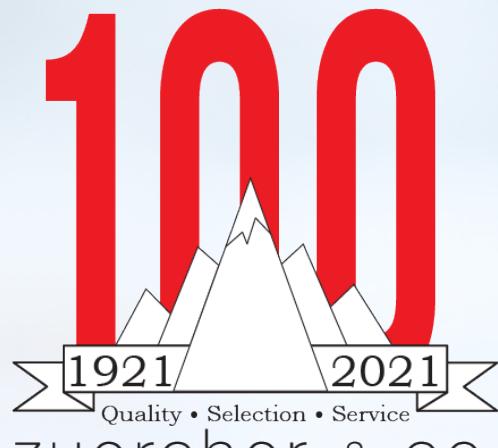
\$10.75/LB

Amanteigado (which translates to "buttery") is a creamy cows' milk cheese made on the island of Faial in the Azores, Portugal's autonomous region located in the mid-Atlantic. The producers from Queijaria O Morro, Rui and Nuno Caldeira, suggest serving it similarly to other torta-style cheeses; slice and remove the top rind, allowing guests to spoon its buttery and gooey paste onto fresh bread.

M2850 LEONORA A FUEGO – 2/2 LB.

\$10.50/LB

Leonora A Fuego was created by cheesemaker Oscar Fernando Marcos Gonzalez after the success of his soft-ripened goat's milk cheese, Leonora. He adds a layer of smoky Spanish Pimentón de la Vera to the outside of the cheese before aging it for 40 days. The cheese is dense and creamy. As it ripens, a cream line will start to form inside the rind. It starts out lush and lemony, with flavors of fresh goat's milk, balancing acidity and richness. Then the slightly smoky flavor of the pimentón comes through, which finishes with a subtle spiciness on the tongue.



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