



zuercher & co.

Cheese & Specialty Food • Est. 1921

# HOLIDAY CATALOG

## 2022

# GIFT PACK

orders due 8/19/22 for arrival in early November

## IMPORTED BUTTER

### FRANCE



Isigny Unsalted  
Bio Butter  
FR2060 10/7oz



Isigny Butter  
with Sea Salt  
FR1420 20/8.8oz



Isigny Unsalted  
Butter Roll  
FR1410 20/8.8oz



President  
Salted Butter  
FR1715 20/7oz



President  
Unsalted Butter  
FR1710 20/7oz

## CREME AND SPECIALTY BUTTER

### FRANCE



Isigny Chantilly Crème  
FR2460 12/7oz

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!

### UNITED STATES



Velvet Bees  
Honey Butter  
B1720 12/8oz



Spring Brook Farms  
Maple Cream  
J1790 12/8oz

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.

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.

## CHEESE

### DENMARK



Rosenborg  
Brie Tins  
D020 12/4.4oz



Castello  
Danish Feta in Oil  
D1000 6/9.3oz

### FRANCE



Couronne  
Brie 1 Kilo  
F080 2/2.2lb



Gabriel Coulet  
Roquefort Pre-Cut  
FR3390 10/3.5oz

### AUSTRALIA



Meredith Dairy  
Sheep & Goat Cheese  
M3940 6/11oz

Each day at Meredith Dairy, cheese is made using their freshly-collected sheep and goat's milk. After the fresh cheese is formed, it is marinated in extra virgin olive oil, garlic, black pepper and fresh thyme. The result is extraordinarily creamy, tangy, clean and well-balanced.

### SPAIN



Mitica  
Drunken Goat Minia  
R875 12/12oz



Mitica  
Woolly Woolly  
M3510 10/5oz

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## CHEESE

### ITALY



Mitica  
Mini Sottocenere  
R855 6/1lb



Auricchio  
Taleggio  
R650 10/7oz

### HOLLAND



Artikaas  
Raw Milk Truffle Gouda  
Pre-Cuts  
D1257 10/6oz

Artikaas has been a family run cheesemaker in Holland for over 6 generations. This young gouda is made from unpasteurized cow's milk. Its mild flavor profile & buttery texture is enhanced with the addition of Italian black truffles.

### HOLLAND

Individually wrapped in bite size packaging. Portable, no preservatives and only natural ingredients. Made with fresh, pasteurized milk, these delightfully unique cheeses are the perfect size for snacking.



Isabella Gouda  
Snack Packs  
D1587 3 x 24/15g



Benning Goat Gouda  
Snack Packs  
D387 3 x 24/15g



Ewephoria  
Snack Packs  
D367 3 x 24/15g



Honey Bee Goat Gouda  
Snack Packs  
D1287 3 x 24/15g

### GREAT BRITAIN



Clawson  
Stilton  
Pre-Cut  
E1550 12/5.3oz



Clawson  
Stilton with Mango/Ginger  
Pre-Cut  
E1600 12/5.3oz



Clawson  
Stilton with Cranberry  
Pre-Cut  
E1610 12/5.3oz



Clawson  
Shropshire  
Pre-Cut  
E1560 12/5.3oz



Clawson  
Cotswold  
Pre-Cut  
E1570 12/5.0oz

### GREECE



Kourellas  
Organic Barrel Aged Feta  
M3100 10/5.29oz



Kourellas  
Organic Sheep Feta  
M3490 10/5.29oz



Kourellas  
Organic Manouri  
M3110 10/5.29oz



Kourellas  
Organic Feta-Style Goat Cheese  
M3480 10/5.29oz



Kourellas  
Organic Grill & Eat Cheese  
M3130 10/5.29oz

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## CHEESE

### DOMESTIC



Jasper Hill  
Vault 5 Cheddar  
Pre-Cut  
A2225 12/6.5oz



Milton Creamery  
4 Alarm Cheddar  
Pre-Cut  
A1945 12/6oz



Milton Creamery  
Prairie Breeze Cheddar  
Pre-Cut  
A1835 12/6oz



Point Reyes  
Toma  
Pre-Cut  
U1275 12/6oz



Point Reyes  
TomaTruffle  
Pre-Cut  
U1805 12/6oz



Castello  
Edam  
Rounds  
A110 12/7oz



Castello  
Gouda  
Rounds  
A120 12/7oz



Castello  
Smoked Gouda  
Rounds  
A125 12/7oz



Point Reyes  
Original Blue  
Pre-Cut  
U1175 16/6oz



Point Reyes  
Bay Blue  
Pre-Cut  
U1395 16/6oz

### DOMESTIC



Nettle Meadow  
Cranberry  
Fromage Frais  
A1625 8/5oz



Nettle Meadow  
Fig and Honey  
Fromage Frais  
A1630 8/5oz



Nettle Meadow  
Egnog  
Fromage Frais  
A1635 8/5oz



Nettle Meadow  
Truffle  
Fromage Frais  
A1640 8/5oz

LaClare Creamery  
Chevre Logs  
12/4oz



U1910 Plain



U1920 Garlic & Herb



U1930 Honey



U1940 Cranberry Cinnamon



U1950 Maple Bourbon



U1960 Everything Bagel



U1970 Blueberry Vanilla



U1980 Fig & Honey



LaClare Creamery  
Cranberry Cinnamon  
Rolled Chevre Log  
U2000 12/8oz



LaClare Creamery  
Blueberry Vanilla  
Rolled Chevre Log  
A1990 12/8oz

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## CHEESE ACCOMPANIMENTS

### PRESERVES



Divina  
Fig Spread  
J2320 12/9oz



Divina  
Orange Fig Spread  
J2310 12/9oz



Divina  
Chili Fig Spread  
J2400 12/9oz



Divina  
Sour Cherry Spread  
J2330 12/9oz



Divina  
Caramelized Onion Jam  
J1530 12/7.6oz



Divina  
Peruvian Pepper Jam  
J1540 12/8.5oz



Primo Preserves  
Hatch Chili & Tequila  
U2100 12/4.5oz



Primo Preserves  
Strawberry & Ancho  
U2110 12/4.5oz



Primo Preserves  
Raspberry Habanero  
U2120 12/4.5oz



Mitica  
Doce de Tomato  
K2050 6/7oz



Mitica  
Fig Jam  
M3135 12/7.76oz



Mitica  
Plum Membrillo  
M682 12/10oz



Mitica  
Membrillo  
M680 12/10oz

## CAKES & TORTAS



Mitica  
Date & Almond Cakes  
M945 20/8.8oz



Mitica  
Fig & Almond Cakes  
M975 20/8.8oz

Mitica  
Fig & Almond Wedge  
M2135 8/15oz



The Vallés brothers of Pajarrop make their line of traditional products by hand using local fruit of impeccable quality. Their artisanal cakes represent the best of Valencia, Spain. Each cake is formed by pressing layers of fruit and nuts together, with no additives or preservatives.



Mitica  
Torta de Aceite  
M1930 10/6.35oz



Mitica  
Torta de Aceite Almendra  
M1940 10/7.4oz



Mitica  
Panforte Margherita  
R2400 1/2.5kg



Mitica  
Chocolate Panforte  
R2450 1/2.5kg

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## CHEESE ACCOMPANIMENTS

### HONEY AND NUTS IN HONEY



Mitica  
Cherry Honey  
R1200 9/4.3oz



Mitica  
Sunflower Honey  
R1450 9/4.3oz



Mitica  
Orange Blossom Honey  
M1550 10/7oz



Mitica  
Lavendar Honey  
M1400 10/7oz



Mitica  
Coriander Honey  
R2240 9/4.23oz



Mitica  
Truffle Honey  
R1690 9/4.3oz

Mitica  
Almonds in  
Rosemary Honey  
M1210 10/4.6oz

This fabulous honey pairs wonderfully with ricotta and fresh cheeses. The small jar is perfect for merchandising and gift baskets. This product is handmade by The Vallés brothers and represents the best of Valencia, Spain.



## NUTS - MINI TUBS



Mitica  
Caramelized Pecans  
Mini Tubs  
M2545 12/4.41oz



Mitica  
Caramelized Walnuts  
Mini Tubs  
M2555 12/3.53oz



Mitica  
Marcona Almonds  
Mini Tubs  
M2505 12/4oz



Mitica  
Quicos  
Mini Tubs  
M2565 12/2.82oz



Mitica  
Pica Quicos  
Mini Tubs  
M2575 12/2.82oz



Mitica  
Spanish Cocktail Mix  
Mini Tubs  
M2535 12/3.53oz



Mitica  
Fried Fava Beans  
Mini Tubs  
M2515 12/3.53oz



Mitica  
Valencia Almonds w/  
Rosemary Mini Tubs  
M2605 12/4oz



Mitica  
Luna Piedras  
Mini Tubs  
M2585 12/5.6oz



Mitica  
Almond Piedras  
Mini Tubs  
M2595 12/5.6oz



Mitica  
Moka Pecans  
Mini Tubs  
M2615 12/4.41oz

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## CHEESE ACCOMPANIMENTS

### BULK NUTS



Mitica  
Caramelized Pecans  
M1590 1/9.4lb



Mitica  
Caramelized Walnuts  
M1130 1/8.4lb



Mitica  
Laguetta Almonds  
w/ Cinnamon & Honey  
M3400 1/8.8lb



Mitica  
Luna Piedras  
(Chocolate Cashews)  
M3050 2/4.41lb



Mitica  
Spanish Cocktail  
Mix  
M1390 1/22.05lb



Mitica  
Marcona  
Almonds  
M955 1/11lb



Mitica  
Marcona Almonds  
w/ Lemon & Pepper  
M3410 1/11lb



Mitica  
Marcona Almonds  
w/ Orange & Ginger  
M3420 1/11lb



Mitica  
Marcona Almonds  
w/ Skins & EVOO  
M1840 3/4.41lb



Mitica  
Marcona  
Almonds  
w/ Truffles  
M3430 1/11lb



Mitica  
Moka Pecans  
(Dusted with Coffee  
and Chocolate)  
M3500 1/9.4lb



Mitica  
Piedras de Chocolate  
Almonds  
M1220 2/4.41lb



Mitica  
Spanish Cocktail  
Mix (small tubs)  
M2110 6/750g



Mitica  
Quicos  
(Giant Crunchy Corn)  
M2070 1/6.6lb



Mitica  
Pica Quicos  
(Spicy Crunchy Corn)  
M2770 1/6.6lb



Almondeli  
Marcona  
Almonds  
M2720 1/11lb



Almondeli  
Valencia  
Almonds  
M2730 1/11lb



Almondeli  
Valencia Almonds  
w/ Herbs  
M3200 1/11lb

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## OLIVE DELI CUPS



Divina  
Organic  
Pitted Kalamata Olives  
JD370 6/6oz



Divina  
Organic  
Pitted Green Olives  
JD360 6/4.9oz



Divina  
Olives with  
Sicilian Herbs  
JD290 6/5.5oz



Divina  
Pitted Greek  
Olive Mix  
JD380 6/4.9oz



Divina  
Caselvetrano  
Olives  
JD440 6/5.5oz

## MEAT



Dehesa  
Sliced Iberico  
Chorizo de Bellota  
G2060 10/70g



Dehesa  
Sliced Iberico  
Salchichon de Bellota  
G2080 10/70g



Redondo Iglesias  
Sliced  
Serrano Ham  
G1150 12/30z



Redondo Iglesias  
Sliced  
Iberico Ham La Nava  
G1570 12/20z

## CHEESE ACCOMPANIMENTS

### CRACKERS AND CRISPS



The Fine Cheese Co.  
Lemon, Sea Salt  
and Olive Oil  
M3750 6/4.4oz



The Fine Cheese Co.  
Rosemary and  
Olive Oil  
M3730 6/4.4oz



The Fine Cheese Co.  
Olive Oil and  
Sea Salt  
M3740 6/4.4oz



Divina  
Mini  
Toasts  
K1240 24/2.82oz



Divina  
Whole Wheat  
Mini Toasts  
K1250 24/2.82oz



Mitica  
Toketti  
Sardinian Flatbread  
K1520 10/7oz



The Fine Cheese Co.  
Apricots, Pistachios  
and Sesame Seeds  
M3710 6/3.5oz



The Fine Cheese Co.  
Cherries, Almonds  
and Linseeds  
M3720 6/3.5oz



The Fine Cheese Co.  
Dates, Hazelnuts  
and Pumpkin Seeds  
M3700 6/3.5oz



Mitica  
Taralli Classic  
R2100 12/8.8oz



Mitica  
Taralli Pepperoncini  
R2110 12/8.8oz



Mitica  
Taralli Fennel  
R2147 12/8.8oz

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## CRACKERS AND CRISPS



Olina's Bakehouse  
Fig and Almond  
Seeded Crisp  
M2950 12/5.3oz



Olina's Bakehouse  
Cranberry & Pumpkin  
Seeded Crisp  
M2955 12/5.3oz.



Olina's Bakehouse  
Natural  
Wafer Crackers  
M2920 12/3.5oz



Olina's Bakehouse  
Cracked Pepper  
Wafer Crackers  
M2930 12/3.5oz



Olina's Bakehouse  
Fig and Black Olive  
Artisan Crisp  
M2980 12/3.5oz



Olina's Bakehouse  
Date and Apricot  
Artisan Crisp  
M2960 12/3.5oz



Olina's Bakehouse  
Sesame  
Wafer Crackers  
M2940 12/3.5oz



Olina's Bakehouse  
Variety Pack  
  
Cranberry & Pumpkin Crisps (3.7oz.)  
Fig & Almond Crisps (3.7oz.)  
Natural Olina's Wafer Crackers (3.5oz.)  
M2929 7/10.9oz

## CHOCOLATE AND CONFECTIONS



Mitica  
Orange Delights  
M2750 10/4.9oz



Mitica  
ChocoCherries  
M2620 10/4.9oz



Mitica  
ChocoHigos  
(Chocolate Figs)  
M2120 10/4.9oz



Mitica  
ChocoDates  
M2860 10/4.9oz



Mitica Pesetas  
(Chocolate Covered Fig,  
and Almond Cake)  
M2825 18/2.6oz

## VEGAN CHEESE



Selfish Cow  
Vegan Mozzarella  
Shreds  
R925 4/2.5lb



Expand your vegan menu offerings and boost cheesy flavor at the same time with Selfish Cow Plant-Based Cheese. Selfish Cow has created a plant-based cheese that will have you missing nothing about old fashioned dairy cheese.

For the past 60 years, Kourellas has been making delicious, hand-crafted, artisanal dairy products at their family farm in Grevena, Greece. They've taken this experience and applied it to launch their first plant based vegan line.



Kourellas  
Vegan Cheese  
M3425 10/5.3oz

# PREMIUM ROBUST

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## **F1150 MARCEL PETITE SAGESSE 24-MONTH COMTÉ 1/80 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 1/8LB.**

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.**

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.



## **D1340 L'AMUSE BRABANDER RESERVE AGED GOAT GOUDA 1/20LB.**

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.

## **D1550 L'AMUSE RISPENS SHEEPS MILK GOUDA 1/10LB.**

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.**

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.

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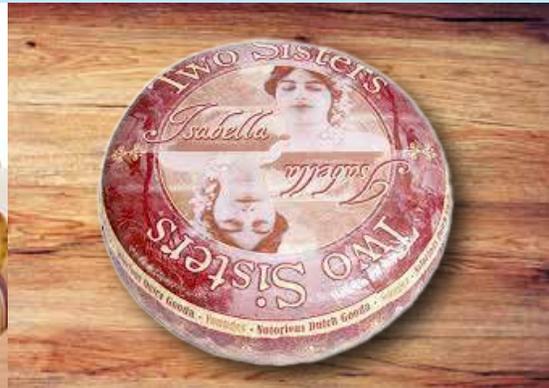
**D345 ARTIKAAS LAVENDER & THYME  
RAW MILK GOUDA  
1/10 LB.**

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.**

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.



**D1580 TWO SISTERS ISABELLA GOUDA  
1/21LB.**

This pasteurized cows' milk cheese from Holland is the perfect place to start if you're looking to try a Gouda with a little more personality. Made from the milk of grass grazing Holstein cows, this cheese is aged for a year. Isabella combines the smooth and creamy texture of a Dutch Gouda with the nutty, sweet flavors of aged Parmesan.



**S105 ALPAGE GRUYÈRE 2021 RIGGISALP  
PRODUCTION 1/75LB.**

**S105Q ALPAGE GRUYÈRE 2021 RIGGISALP  
PRODUCTION 1/18LB. (1/4 WHL)**

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.**

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.



**S515 BLUMENKÄSE  
1/15LB.**

An alpine cheese covered with wildflowers from the meadows of Switzerland, this floral beauty isn't just pretty on the outside, it's packed with flavors of French onion soup and sweet carrots. Here is the long list of flowers and herbs that decorate the rind: winter savory, dill, garlic, caraway, lovage, marjoram, mint, leek, chive, parsley, juniper berries, onion, marigolds, cornflower, roses, strawberry leaves.

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**R2210 UBRIACO PINOT ROSÉ**  
1/15LB.

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.



**R800 MOLITERNO**  
1/7LB.

Moliterno is an Italian cheese named after the town where it originates in southern Italy. It is made by blending sheep and goat's milk. The cheese is formed in a basket for about 24 hours and left to age. While it is aging, the Moliterno is rubbed with olive oil to retain its moisture. The paste is firm and has a rich golden color. Its aroma is a balance of rustic and sweet fragrances. Its flavor is rich and salty with a strong bite.



**A600 JASPER HILL BAYLEY HAZEN BLUE**  
1/8LB.

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.



**A2030 JASPER HILL WHITNEY**  
1/18 LB.

Whitney is a Jasper Hill Creamery original, inspired by the classic, mid-elevation mountain cheeses of Europe. This raw milk cheese is made from grass-fed cows. A long, lingering experience on the palate is Whitney's greatest strength. The tasting notes range from light floral and fruit tones with savory, toasted nut and baked cheese flavors. The rind is a presentable rosy orange-pink. The paste of the cheese develops small eyes through affinage and a pliable, giving texture.



**A610 CABOT CLOTHBOUND CHEDDAR**  
1/32LB.

**A1720 CABOT CLOTHBOUND CHEDDAR 1/4'S**  
4/8LB.

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.



**U1200-ORG ROGUE CREAMERY ORGANIC  
CAVEMAN BLUE**  
1/6LB.

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.

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## **U975-ORG ROGUE CREAMERY ORGANIC SMOKEY BLUE 1/6LB**

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.**

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 ASHBROOK 1/18LB.**

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.



## **A1830 MILTONS CREAMERY PRAIRIE BREEZE 1/5LB.**

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.



## **A1950 MILTONS OLD STYLE RESERVE 1/5 LB.**

Old Style Cheddar has been developed by Milton Creamery from years of cheesemaking. They have perfected this cheese into a creamy, salty and sweet bite. Aged for 12 months, this cheddar is meaty and savory with a light nuttiness and mineral notes. Old Style Cheddar has a great consistency, not too crumbly but not too soft. It has a higher moisture content for an aged cheddar but it still has some crunchy bites!



## **A1920 MILTON MORNING HARVEST 1/5 LB.**

Morning Harvest draws on Milton Creamery's expertise in creating cheddar style cheeses, while also allowing their Swiss and German roots to shine. This style of making cheese along with the proprietary blend of cultures results in a cheese that has an incredibly fruity aroma with a subtly sweet flavor and firm, yet sliceable texture. It truly is unique. The cheese is a collaboration between Milton Creamery and Kentucky-owned dairy farmers, which is the foundation of their purpose: to support the American Dairy Farming Community.

# PREMIUM ROBUST

*orders due 8/19/22 for arrival in early November*



**B1020 CAPRIOLE FARMS TEA ROSE**  
**12/6 OZ.**

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.



**A1865 SHOOTING STAR CREAMERY**  
**SAGITTARIUS**  
**1/10LB.**

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.



**A1790 CENTRAL COAST CREAMERY**  
**HOLEY COW**  
**1/10LB.**

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.



**A2190 VON TRAPP MAD RIVER BLUE**  
**4/4 LB.**

Made from organic cow's milk and produced at the von Trapp family farmstead in the Mad River Valley of Vermont, Mad River Blue has a smooth and buttery texture with bright blue-green veining. It offers a mild blue bite and complex flavors of anise, cocoa, dried fruits and minerals with a deep umami backbone.



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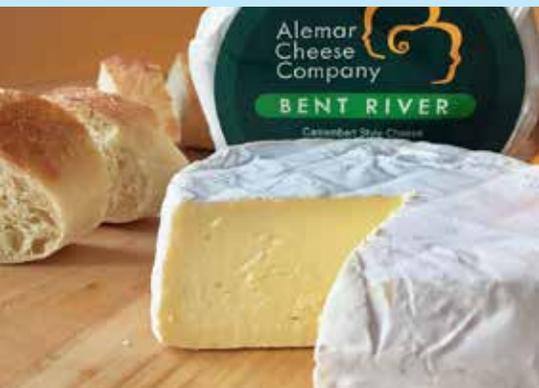
**Orders are due by 8/19/2022**

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# PREMIUM PERISHABLE

*orders due 8/19/22 for arrival in early December*



**U1340 ALEMAR BENT RIVER**  
**6/13 OZ.**

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 mineral, 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.



**A2050 NETTLE MEADOW FARM ADIRION-JACK**  
**6/8OZ.**

A luxurious cow's milk triple crème, Adirion-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.



**A1450 NETTLE MEADOW FARM KUNIK BUTTONS**  
**6/8 OZ.**

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.



**A2020 NETTLE MEADOW AMBER KUNIK –**  
**6/8OZ.**

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.



**A1285 JASPER HILL HARBISON**  
**9/9 OZ.**

Harbison is a bark-wrapped bloomy-rind cheese with woody, 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.



**A645 JASPER HILL MOSES SLEEPER**  
**4/1.5 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

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## A1840 CENTRAL COAST CREAMERY DREAM WEAVER 4/2 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.



## M2850 LEONORA A FUEGO 2/2 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.



## M3090 O MORRO AMANTEIGADO 6/1.2 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.



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