



PROVISIONS  
INTERNATIONAL

# Provisions International

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## Queso Fresco



With a graduate degree in Food Science and a background in wine making, Carleton Yoder moved to Vermont in the late 1990s to make hard apple cider.

He took a year's detour making farmstead Vermont cheddar at Shelburne Farms, and then decided to venture into cheesemaking on his own.

After a number of years in an old mill in Vergennes, where he carried countless full milk cans up countless flights of stairs, he finds himself in Middlebury making cheese. He still uses his traditional recipe but now with the aid of

technology to move the milk cans around the creamery.

Using the beautiful organic Jersey milk from Severy Farm in neighboring Cornwall, Charleton hand ladles the delicate curds into each mold. After draining they're wrapped and sent to cheese counters and cases around New England.



Queso Fresco is a fresh, young, versatile cheese originating in Mexico and is used in everything from tacos and quesadillas to pizza and lasagna, and is fantastic on a cheeseburger.

FFAPRIL  
FFAPRIL2

Queso Fresco-6/8 oz.-Organic Cow-Champlain Valley  
Pepper Queso Fresco-Cow-Champlain Valley-6/8 oz.

regularly \$9.05  
regularly \$10.15

**SALE**  
7.85/lb  
8.80/lb



*Farm Focus is a program designed to help cheesemakers move cheese before they have an excess, as well as bring in revenue during difficult times. Since its inception this program has moved over 50,000 pounds of cheese and helped keep the New England cheese culture alive and thriving.*