

Provisions International

March 2024



Little Hosmer



Jasper Hill is a working dairy farm with an on-site creamery in Greensboro, Vermont in what is affectionately called the Northeast Kingdom. An underground aging facility maximizes the potential of cheeses made by the creamery, as well as those made by other local producers.

Jasper Hill's mission is to make the highest possible quality products in a way that supports Vermont's working landscape. The team at Jasper Hill is driven to be the standard bearer of quality and innovation in the artisan cheese industry while promoting their regional taste of place.

Little Hosmer is named for a small pond in nearby Craftsbury, Vermont. Little Hosmer Pond is adjacent to Great Hosmer Pond, both favorite destinations for rowing, swimming, fishing and cross-country skiing after a long day of cheesemaking.

Little Hosmer is an approachable and nuanced soft ripened cheese.

Beneath its thin, bloomy-rind lies a gooey, milky core showing a complex array of flavors at peak ripeness: cauliflower, crème fraiche, and toasted nuts. A bright, clean finish with a hint of white mushroom aroma follows the rich flavors of the paste.



SALE

FFMARCH Little Hosmer-Case-Cow-Jasper Hill-12/4 oz.

regularly \$65.80

57.75/cs





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 55,000 pounds of cheese and helped keep the New England cheese culture alive and thriving.