

Notable American Cheese and Dairy for the week of 4/29/24

- This list is not a guarantee of availability, while we try to make this list as accurate and informative as possible, we are only human ••••

Cheese of the Week



Storyteller is a Pyrenees-style cave aged sheep's milk cheese made with 100% unpasteurized/raw sheep's milk sourced from the Central New York Dairy Sheep Milk Producers. Storyteller is aged in traditional basket-weave molds for at least six months in Grafton's caves. Its creamy paste, earthy aroma, balance of nutty and grassy flavors, and a lingering/long finish, make it an ideal representation of sheep's milk cheese.

CUSA243 6.6 lb.
\$1/lb off this month!

Farm Focus!

Farm Focus is a month-long promotion 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 helps keep the New England cheese culture alive and thriving.



Prufrock from Grey Barn is a perfectly pungent little square of washed rind cheese from Martha's Vineyard. Yeasty, lactic, and fruity when young - as it matures it takes on round, rich, briny, umami flavors. The Grey Barn and Farm's proximity to the sea as well as its cool, damp climate, provide the perfect environment to develop this type of salty, briny, subtly funky washed rind cheese inspired by similar cheeses from northern France. The organic milk for Prufrock comes from The Grey Barn's herd of twenty five grass fed cows and the deep, rich, nuanced flavor is a true testament to the fact that all great cheese begins with great milk.

9/8 oz squares, reg \$123.25/cs— **SALE \$106/cs**

Animal Farm Creamery, Orwell, VT

Animal Farm Buttermilk - 1 qt. - whey of cultured butter; acidic, fantastic

Arethusa Dairy, Bantam, CT

Bella Bantam - 12/5.5 oz. or 16 lb. - past. cow milk; buttery, holey, supple, sweet cream *pre-order*

Camembert - 6/8 oz. - past. cow milk; bloomy; creamy, mushroomy, clean *pre-order*

Crybaby - 12/5.5 oz. - past. cow milk; tary, buttery, with eyes, meltable *pre-order*

Europa - 8 lb. half or 12/5.5 oz. - past. cow milk; caramelly, aged butter, aged gouda style *pre-order*

Tapping Reeve - 17 lb. - past. cow milk; natural rinded cheddar, sharp and refined *pre-order*

Barn First Creamery, Westfield, VT

Cowles - 9 oz. - past. goat milk; ashed bloomy rind; dense texture but mild flavor

Giguere - 6 lb. - raw goat milk; natural rind; classic tomme, slightly piquant, semi-soft, nutty *pre-order*

Quinby - 4.5 oz. - past. goat milk; bloomy rind; creamy, lush, delicious

Urdang - 4.5 oz. - past. goat; Sip of Sunshine washed rind; fudgy, tangy with an aromatic rind *Malloy*

Out 'til late May Valdès Blue - 5 lb. - raw goat milk; natural rind; bright, tangy, delicate

Billings Farm, Woodstock, VT

Butter Cheddar - 12/4 oz., 12/8 oz. or 5 lb. loaf - raw Jersey cow milk; rindless; Butterkäse style, mild and creamy with buttery taste

Reserve Cheddar - 12/4 oz. or 12/8 oz. or 10 lb. print - raw Jersey cow milk; rindless; aged a minimum of 15 months; savory, full flavored with a hint of sharpness

Smoked Butter Cheddar - 12/4 oz., 12/8 oz., 5 lb. loaf, 10 lb. block raw Jersey cow milk; rindless; Butterkäse style, mild and creamy with a slightly smoky taste

Blue Ledge Farm, Salisbury, VT

Camembrie - 8 oz. - past. cow milk; bloomy rind; brie/camembert combo, milky, creamy

Cave Aged Moosalamoo - 7 lb. whole or 6/7 oz. cryo wedge - cow milk; Colby style w/a natural rind; cultured-buttery, earthy. *pre-order*

Crottina - 8 oz. - past. goat; bloomy rind; classic soft ripened goat milk, creamy, piquant

Fresh Chèvre - 4/4 oz. - past. goat milk; rindless; fresh goat cheese, clean, milky *pre-order*

Flavored Chèvre - 4/4 oz. - past. goat; Maple, Herb, Pepper, Honey Orange or Marinated *pre-order*

Lake's Edge - 24 oz. or 9 oz. - past. goat milk; ashed bloomy rind; earthy, creamy,

New! Medley Blue - 1 lb. - past. cow and goat; natural rind; fudgy, goaty, savory, long *pre-order*

Middlebury Blue - 6 lb. or 6/8 oz. - past. cow; natural rind; fudgy, sweet, licoricey *wedges are a pre-order*

Moosalamoo - 7 lb. whole or 6/7 oz. cryo wedge - cow milk; this Colby style is versatile and friendly

Richville - 1 lb. square - cow milk; cider washed rind; fruity, aromatic, creamy

Riley's 2x4 - 7 lb. or 6/7 oz. - raw goat and cow; natural rind; nutty and tangy *wheels are a pre-order*

Boggy Meadow Farm, Walpole, NH

Baby Swiss - 8/8 oz. and 5 lb. block - raw cow milk; rindless; sweet, creamy, mild, classic Swiss flavor

Fiddlehead Tomme - 6/8 oz. or 3lb wheel - raw cow, a natural rind Swiss *wheels are a pre-order*

Smoked Baby Swiss - 8/8 oz. - raw cow milk; rindless; sweet, mild smoky flavor, creamy *pre-order*

Boston Post Dairy, Enosburg Falls, VT

Chevre - 6/8 oz. - past. goat milk; clean, lactic, bright, smooth

Cranberry Harvest Chevre - 6/8 oz. - past. goat milk; VT dried cranberries, orange zest, maple syrup

Flavored Chevre – 6/8 oz. - past. goat milk; Garlic and Herb, Maple pre-order
Cowntly Tales – 6/8 oz. or 7 lb wheel- past. cow milk; friendly, milky, reminds us of Dry Jack
Cowntly Tales – 6/8 oz.- past. cow; friendly, milky, reminds us of a Dry Jack, perfect for grating
Date Night Chevre – 6/8 oz. - past. goat milk; creamy with pink peppercorn/dried rose
Eleven Brothers – 7 lb. and 6/4 oz. wedge - past. goat milk; natural rind; aged 5-6 months, rich, buttery, nutty
First of the season! Gisele - 7 lb. wheel or 4 oz. wedge - past. cow and goat milk; spiced cider washed rind; Swiss Appenzeller-style, fruity, autumnal
Goat Feta 6/6 oz. cryo wedges - past. goat milk; rindless; fresh, lemony, piquant
Goat Feta in Brine 6/8 oz. or 3 lb. bucket - past. goat milk; rindless; fresh, lemony, piquant
Trés Bonne - 7 lb. wheel or 6/4oz wedges- past. goat milk; paracoat rind; aged 3-4 months, sweet, cotton-candy like, gouda-style
Vermont Country Brie – 6/7 oz. - past. cow; buttery, mushroomy, classic
Vermont Country Brie Buttons– 9/2 oz. - past. cow milk; tiny buttery, mushroomy
White Diamond –8 oz. - past. goat milk; bloomy rind; creamy, slightly piquant , milky
Petite White Diamond – 6/3 oz. - past. goat milk; bloomy rind; creamy, slightly piquant , milky

Bridport Creamery, Bridport, VT

Swissarella Wedges- 6/8 oz. - past. cow; rindless; plain, mustard seed, garlic, dill chive *pre-order*
Lake Street Colby- 6/8 oz. wedges – raw cow; rindless; mellow and perfect for cooking *pre-order*

Butterworks Farm, Westfield, VT all pre-order

Buttermilk - organic past. cow milk-6/16 oz.
Heavy Cream - organic past. Jersey cow milk-6/16 oz.
Kefir - organic past. Jersey cow milk; Plain - 6/16 oz., Maple - 6/16 oz., Orange Sunshine 6/16 oz.
Yogurt - organic past. whole cow milk; Plain - 6/32 oz., Maple - 6/32 oz., Vanilla 6/32oz.
Yogurt - organic past. nonfat cow milk; Plain - 6/32 oz., Lemon - 6/32 oz., Vanilla - 6/32 oz.

Champlain Valley Creamery, Middlebury, VT

Bleu de Champlain -3 lb. - organic grass fed cow milk; natural rind, earthy, buttery, long
Organic Triple Cream -6/4 oz. - organic grass fed cow milk; bloomy rind; creamy, buttery
Truffled Triple Cream-6/4 oz. - organic grass fed cow milk; an already great cheese tarted up with black truffle; bloomy rind; creamy, buttery
Queso Fresco – 6/8 oz.- organic grass fed cow milk; rindless, lemony, fresh, crumbles well
Smoked Queso Fresco – 8/8 oz. wedge- organic grass fed cow; rindless, meaty and bacony *pre-order*
Pepper Queso – 6/8 oz. - organic grass fed cow milk; rindless, classic w/mild and hot peppers
Organic Champlain Triple -3.5 oz. - organic grass fed cow milk; bloomy rind; creamy, buttery
Old Fashioned Cream Cheese - 6/8 oz. or 5 lb. - organic grass fed cow milk; full flavored, creamy, no stabilizers or emulsifiers *5lb is a pre-order*

Cobb Hill, Hartland, VT

Ascutney Mountain – 9 lb. whole or 6/7 oz. wedge - raw Jersey cow; natural rind; Alpine style, nutty, oniony, complex
PI exclusive! Reserve Ascutney Mountain – 9 lb. whole - raw Jersey cow milk; natural rind; extra aged, long flavor
Brownville Trail – 9 lb. whole or 6/7 oz. wedge - raw Jersey cow; alpine with caraway. *Pre-order wheels*
Four Corners – 9 lb. whole or 6/7 oz. wedge - raw Jersey cow; tart, crumbly, short texture but long flavor *Pre-order wheels*
Heavenly Havarti – 6/7oz oz.- raw Jersey cow milk; natural rind; creamy, notes of buttermilk very approachable

Holy Smokes Gouda – 6/7 oz. wedge - raw Jersey cow milk; natural rind and smoked
Good Old Gouda- 9 lb. whole or 6/7 oz. wedge- raw Jersey cow milk; natural rind; 9-12 months
Golden Aged Gouda- 2.5 lb. quarter or 6/7 oz. wedge- raw Jersey cow milk; the maple wood smoked version of Good Old gouda. *Quarters are a pre-order*
Oh My Gouda - 9 lb. whole or 6/7oz. wedge- raw Jersey cow milk; natural rind; classic young Gouda-style; creamy, mild, subtle sweetness, delicious!

Consider Bardwell, Pawlet, VT

Rupert – 24 lb. wheel, 6 lb. quarter wheel, or 6/8 oz.- raw Jersey cow milk; natural rind; alpine
Rupert Rupert Reserve – 6/8 oz. wedges - raw Jersey cow milk; natural rind; savory and brothy

Cricket Creek Farm, Williamstown, MA

Out til mid-May Berkshire Bloom – 6 oz. wheel- cow milk; bloomy rind; creamy, rich, yeasty
Out til mid-May Feta in Brine – 6/8 oz. - cow milk; past. Cow milk - brined; creamy, firm, lemony
Maggie's Round –5 lb. wheel- raw cow milk; natural basket rind; Toma-style, creamy

Four Fat Fowl, Stephentown, NY

St. Stephen- 6/8 oz.- cow; triple cream; bloomy rind; rich, creamy, mushroomy
CamemBertha- 6/8 oz.- cow milk; bloomy rind; milky, vegetal, slight funk, super creamy

Grafton Village Cheese, Grafton, VT

Bear Hill - 11 lb. - raw sheep milk; lightly washed rind; fruity, savory, sweet, nutty
Clothbound Cheddar- 20 lb. whole, 12/8 oz. cryo wedge- raw cow milk; flinty, full of flavor
Shepsog - 11 lb. - raw sheep and cow milk; natural rind; complex, earthy
SALE! \$1/lb off Storyteller- 6.6 lb. - raw sheep; basket rind; piquant w/notes of seared lamb & grass

Great Hill Blue, Marion, MA

Great Hill Blue – 6 lb. wheel or 8/6.5 oz. foil wrapped wedges - raw cow milk; rindless; clean, versatile, bright, slightly acidic

Green Mountain Blue Cheese, Highgate, VT

Boucher Blue - 3.5 lb. - raw cow milk; natural rind; creamy, salty, bold
Gore-Dawn-Zola - 3.5 lb. - raw cow; natural rind; crumbly, pungent, sharp
Madison - 3.5 lb. - raw cow milk; natural rind; soft, fudgy, piquant

Grey Barn, Martha's Vineyard, MA

Some in stock! Bluebird – 8 lb. – raw organic cow milk; natural rind; creamy, sweet, delicious *pre-order*
Eidolon – 6/1 lb. - organic cow milk; bloomy rind; moist, grassy, mushroomy *pre-order*
Prufrock – 8 oz. or 9/8 oz.– organic cow milk; organic hard cider washed rind; meaty, sweet, complex

Hawthorne Valley, Ghent, NY

Fern Hill- 6/6 oz. containers - organic cultured cow; plain or herb. Lush, milky, dipable *pre-order*
Quark - 6/16 oz. containers - organic cultured cow milk; straightforward, clean, milky *pre-order*

High Lawn Farm, Lee, MA

Crema Alpina – 4 lb. – past. Jersey cow; cider washed; fruity, supple, yeasty, pleasant stink *pre-order*
High Lawn Queen – 9/8 oz. – past. Jersey cow; bloomy rind, mushroomy, browned butter *pre-order*
Sigfried's Pride – 17 lb. – past. Jersey cow; brandy/herb washed, aromatic and long flavors *pre-order*
Smorbier – 14 lb. – past. Jersey cow; with a hot pepper racing stripe *pre-order*
Wilde Field – 13 lb. – past. Jersey cow; washed in IPA; floral and hoppy, supple paste *pre-order*
Cultured Ghee – 12/9 oz. – past. Jersey cow; rich, nutty, smooth, shelf stable for 3 months *pre-order*
Cultured Butter – 12/8 oz. – past. Jersey cow; salted; rich, tangy, complex *pre-order*
Sweet Cream Butter – 12/8 oz. – past. Jersey cow; unsalted; rich, sweet, delicate *pre-order*

Ice House Farm, Goshen VT

Out of season, back in early May hopefully

Jasper Hill Farm, Greensboro, VT

Alpha Tolman – 20 lb. whole, 5 lb. qtr– raw cow; sweet and nutty (Jordon almonds?), grassy with a dried fruit. Long and round finish.
Sale! B1=50¢/lb off, B2-3=\$1/lb off or B4+=\$1.50/lb off! Bayley Hazen Blue - 7 lb. – raw cow milk; natural rind; fudgy, creamy, peppery
Not available this week Caspian - 7 lb. – raw cow; natural rind; styled on Tomme Crayouse; tart center, savory edges
Culinary Alpha Tolman – 20 lb. whole, 5 lb. qtr– raw cow; minor cracks but really tasty
Culinary Bayley Hazen Blue - 7 lb. whole wrapped – raw cow milk; natural rind; minor imperfections
Culinary Whitney – 20 lb. or 5 lb quarter -raw cow; washed; mild cracks, but still delicious
Clothbound Cheddar – 8 lb. quarter, 30 lb. whole wheel- single-herd past. cow milk; clothbound natural rind; classic, flinty, complex
Chef Shred– 3/4 lb.– raw cow; natural rind; shredded mix of Jasper's aged raw cow milk cheese
Harbison –9 oz. or 9/9 oz.- past. cow milk; bloomy rind wrapped in spruce bark; sweet, nutty, woody, herbal, spoonable
Mini Harbison –5/5 oz.- past. cow milk; bloomy rind spruce wrapped; sweet, nutty, woody, herbal wrapped; washed in cider from Fable Farm! creamy, umami, scoopable, high Deliciousness Factor
Little Hosmer – 4 oz. or 12/4 oz. - past. cow milk; bloomy rind; gooey, creamy
Moses Sleeper – 1 lb. - past. cow milk; bloomy rind; creamy, mild, luscious
Sherry Gray – 7 oz. or 10/7 oz.– cow milk; ash ripened bloomy double cream, luscious and buttery
Vault No.5 – 10 lb. block or 12/6.5 oz. wedges– cow milk; natural rind; bright and deeply brothy with a salt-caramel finish and a supple crystalline texture
Whitney – 20 lb. or 5 lb quarter -raw cow; washed; supple in texture, slightly dense, clean, sweet, yogurt, balanced
Willoughby – 7 oz. or 8/7 oz.– cow milk; washed rind; creamy, supple, aromatic

New! Josh Pond, Whiting, ME

Down East Tomme – 4 lb. wheel– raw organic cow and/or goat; supple texture with a buttery and slightly mushroomy taste. *Pre-order*
Meddy Bemps – 7 lb. wheel– raw organic cow; alpine, notes of cut hay, roasted hazlents, and veggie broth. *Pre-order*
Rocky Lake Raclette – 5 lb. wheel– raw organic cow; milky, funky w/a charming pudginess. *Pre-order*

New! Kennebec Cheesery, Sidney, ME

Chevre in EVOO – 6/9.5 oz. cups– past goat; creamy and tangy chevre in evoo with herbs; pick Basil/Garlic/Pinenut, Red Pepper/Sun Dried Tomato, or Rosemary/Garlic/Peppercorn. *Pre-order*

Lazy Lady Farm, Westfield, VT

Note, please buy cow milk cheeses too! Yes the goat cheese is amazing but the cow cheeses get her through the winter!

B6G1 Blue Moon – 8 oz.- past. cow milk; Camembert-style bloomy rind; creamy, blue veins
Bonaparte – 5 oz. - past. goat milk; ashed bloomy rind; classic truncated pyramid, dense, sweet
Double Dip– 6 oz. - past. goat milk; one side coated w/thyme the other with fennel pollen
B6G1 Epoch- 6oz past. cow milk; washed rind- creamy and nuanced
Fool's Gold – 12 oz.- past. goat milk; turmeric washed rind rind; creamy, aromatic
10% off! Lady in Blue – 1 lb. - raw cow; bloomy rind; Roquefort mold; blue exterior, creamy flavor
La Roche – 5 oz. - past. goat milk; geotrichum rind; classic French-style, very delicious
Seedy Goat– 5 oz. - past. goat milk; layer of poppy seeds, w/poppy seeds on outside
Sweet Emotions – 4 oz. - past. goat milk w/cow cream; bloomy rind; rich, soft, runny
Thin Red Line – 5 oz. - past. goat milk; ashed bloomy rind; layered with sweet paprika
White Pyramid – 5 oz. - past. goat milk; bloomy rind; classic flattened pyramid, dense, sweet

Lively Run Dairy, Interlaken, NY

Blue Yonder-4.5 lb. – past cow; buttery and spicy with a touch of barnyard *pre-order*
Cayuga Blue-4.5 lb. – past. goat, rich and earthy with a mushroomy finish *pre-order*
Finger Lake Gold-8 lb. – past. goat, firm, mellow and nutty *pre-order*
Shire-8 lb. – past. goat, bathed in Scotch Ale; goaty, hoppy with a hint of yeast and beer *pre-order*

Miller Farm, Vernon, VT

Half and Half – 6/16 oz – organic cow; smooth, rich, great in coffee *pre-order*
Heavy Cream – 6/16 oz – organic cow; rich, thick, whips great *pre-order*

Mount Mansfield Creamery, Morrisville, VT

Chin Clip - 3.5 lb. or 6/8 oz. wedges - raw cow; natural rind; Alpine-style, complex, buttery *pre-order*
Goat - 4 lb. - raw goat/cow; natural rind; Alpine style, semi firm, smooth *pre-order*
Gondolier - 3.5 lb.- raw cow; Havarti style w/garlic, onion, chives, celery, parsley *pre-order*
Forerunner - 3 lb. or 6/8 oz.- raw cow milk; natural rind; Havarti style, creamy, full flavored *pre-order*
Halfpipe - 4 lb. - raw cow milk; natural rind; Alpine style, semi firm, smooth *pre-order*
Lost Nation IPA washed Inspiration - 2 lb. - raw cow milk; washed rind; hoppy, yeasty *pre-order*
Washed Inspiration - 2 lb. - raw cow milk; washed in beer, hoppy and tart *pre-order*
Sunrise - 2 lb. - raw cow milk; cocoa rubbed rind; creamy, subtle *pre-order*
Patrolman's Blues- 7 lb. - raw cow milk; natural rind; creamy, mellow, chocolaty *pre-order*

Mystic Creamery, Groton, CT

Catchalot – 12 lb. wheel - cow; natural rind; a cheddar that balances sharp and savory *pre-order*
Finback – 12.5 lb.- cow milk; natural rind; inspired by Lancashire, crumbly, tart, long *pre-order*

Nettle Meadow Farm, Thurman, NY

Adiron-Jack - 6/10 oz. - past. cow; Apple Jack infused, fruity and rich *pre-order*
Amber Kunik - 6/8 oz. - past. goat milk w/cow cream; bloomy rind; very creamy, rich, buttery *pre-order*
Briar Summit - 6/8 oz. - past. goat, sheep, and cow milk; bloomy rind; double crème infused w/raspberry leaf *pre-order*
Cheesemaker's Folly – 4 lb. – past. cow; infused and washed with Irish whiskey, flavorful *pre-order*
Crane Mountain - 6/8 oz. - past. goat milk; bloomy rind; a squarish pyramid that balances tart goat with a hint of salt and mushrooms *pre-order*
Kunik - 6/8 oz. - past. goat milk w/Jersey cow cream; bloomy rind; tea very creamy, rich, buttery
Kunik w/Truffles - 6/8 oz. - past. goat milk w/Jersey cow cream; bloomy rind; very creamy, rich, buttery, with a thin layer of truffle through the *pre-order*
Sappy Ewe -6/7 oz.- sheep/cow; bloomy; infused w/maple, rolled in ash. Dense, flavorful *pre-order*

Stinky Ewe – 10 lb. – past. sheep milk; natural rind; firm and sheep-fatty with rich truffles specks
Simply Sheep - 6/7 oz. - past. sheep milk; bloomy rind; dense, smooth, rich
Sugar Loaf - 6/8 oz. or 3 lb. wheel- past. cow; triple cream, buttery and rich *pre-order*
Fromage Blanc w/Honey and Lavender – 8/5 oz. cups - past. goat; delicate, sweet and floral
Fromage Frais w/Fig and Honey – 8/5 oz. cups - past. goat/cow; delicate, flavorful
Maple Chevre – 8/5 oz. cups - past. goat; creamy and maple-y

Oak Knoll Farm, Greensboro, VT

Goat Milk – 6/16 oz., 6/32 oz., or 6/64 oz.; clean, bright, and delicious *pre-order*

New! Oakland Farms, Gardnier, ME

Roxanne – 6 lb.– past Jersey cow; firm cheese rubbed with citrus-y sumac, unique! *Pre-order*

Old Chatham Shepherding, Old Chatham, NY

Boujee Blue - 3 lb.- sheep, goat and cow; rindless. Sweet, salty, spicy, creamy
Kinderhook Creek – 3/14 oz. or 8/3.5 oz.- sheep milk; bloomy rind; rich and sweet *pre-order*
Lumberjack – 2/2 lb. logs-past. goat; this Buche style is clean, lactic, with a cream line that keeps getting better *pre-order*
Nancy's Hudson Valley Camembert - 2 lb.- sheep and cow milk; bloomy rind; sweet, creamy
Out 'til mid-May New Moon - 3/8 oz. wheels– past. goat; bloomy brie style, friendly and mildly goaty

Parish Hill Creamery, Westminster, VT

Carefully - 12 lb. -raw cow; milled curd (Caerphilly style) with lactic and flakey texture. *pre-order*
Cornerstone - 11 lb. or 8/8oz wedge- raw cow; natural rind; part of an ACS American Original Cheese collaboration; creamy with some eyes; fruity, savory, complex
Hermit - 10 lb. or 8/8oz - raw cow; beer washed; creamy, aromatic, tart, yeasty *pre-order*
Jack's Blue - 3 lb. whole - raw cow milk; natural rind; small format Gorgonzola-style, double-curd, creamy, sweet, delicious
Kashar - 3 lb.- raw cow milk; natural rind; basket style provolone, creamy, slightly piquant
Reverie - 14 lb. - raw cow milk; natural rind; Toma-style, smooth, firm *pre-order*
Smoked Kashar - 3 lb.- raw cow milk; basket weave natural rind; creamy, slightly piquant, smoky
Suffolk Punch – 2/2 lb. - raw cow milk; natural rind, twine tied; smooth, mild when young/peppery with age
Vermont Herdsman - 20 lb. or 8/8 oz. cryo wedges- raw cow milk; natural rind; full, slightly sharp flavor with hints of pineapple and hazelnuts *pre-order*
West West Blue - 16 lb. whole - raw cow milk; natural rind; Gorgonzola-style, double-curd, creamy, sweet, fantastic *pre-order*

Plymouth Artisan Cheese, Plymouth Notch, VT

Ballyhoo Brie – 6/8 oz. – past. cow milk; bloomy rind; creamy, mild
Grace's Choice – 11 lb. whole - raw cow milk; washed rind; aromatic, creamy
Farmer Fred's Favorite Cheddar – 6/8 oz. wax block - raw cow milk; wax rind; very young and mild
Garlic Peppercorn – 6/8 oz. wax block - raw cow milk; wax rind; classic Plymouth with peppercorn and garlic
Harissa – 6/8 oz. wax block - raw cow milk; wax rind; classic Plymouth with spicy harissa
Hot Pepper – 6/8 oz. wax block - raw cow milk; wax rind; classic Plymouth with hot peppers
Hunter – 6/8 oz. wax block - raw cow milk; wax rind; aged Plymouth, with a bite
Original – 6/8 oz. wax block - raw cow milk; wax rind; the classic Plymouth
Sage – 6/8 oz. wax block - raw cow milk; wax rind; classic Plymouth, with aromatic sage
Sambal – 6/8 oz. wax block - raw cow milk; wax rind; classic Plymouth with spicy sambal

Smoked – 6/8 oz. wax block - raw cow milk; wax rind; classic Plymouth that's been smoked
Plymouth Trim – 5 lb. - raw cow milk; available in Original or Smoked, flavors via pre-order

Ploughgate Creamery, North Bennington, VT

Cultured Butter – 6/8 oz. paper wrapped – salted and unsalted, fantastic, creamy, delicious
Maple Cultured Butter – 6/8 oz. paper wrapped – sweet and rich and maple-y *pre-order*
Seaweed Cultured Butter – 6/8 oz. paper wrapped – rich and maritime umami *pre-order*
Vanilla Cultured Butter – 6/8 oz. paper wrapped – rich and complex, delightful *pre-order*
Espelette Cultured Butter – 6/8 oz. paper wrapped – rich and spicy *pre-order*

Point Reyes Farmstead, Point Reyes CA

Bay Blue – 8/5 oz. cryo wedge or 7 lb. wheel – natural rind; sweet cream and spiced nuts *pre-order*
Original Blue – 16/6 oz. cryo wedge or 7 lb. wheel – rindless; milk and spice *wedges are a pre-order*
Toma – 12/6 oz. cryo wedge– natural rind; milky and smooth, wonderful cooking cheese *pre-order*
Toma Provence– 12/6 oz. cryo wedge– natural rind; milky and smooth, herbaceous *pre-order*
Toma Truffle – 12/6 oz. cryo wedge– natural rind; milky with slivers of truffle *pre-order*

Sage Farm Goat Dairy, Stowe, VT

Black Madonna - 5oz. – past. farmstead goat milk; ashed Penicillin/Geotricum rind; creamy, tangy
Madonna - 5 oz. – past. farmstead goat milk; Penicillin/Geotricum rind; creamy, tangy

Shelburne Farms, Shelburne, VT

6, 12, 24 month Cheddar – 6/8 oz. or 10lb - raw cow milk; creamy, savory, meaty, delicious
36 Month Cheddar – 10 lb. block - raw cow milk; crumbly, Vermont sharp, sweet notes, superb!
Tractor Cheddar – 8 oz. cryo - raw cow milk; profile varies w/batch, generally strong and vivid
Clothbound Cheddar – 20 lb. wheel or 6/8 oz wedges- raw cow; crystalline, earthy, golden, root veggie stock *pre-order*

Spring Brook Farm, Reading, VT

Ashbrook - 20 lb. whole, 4.5 lb. quarter or 6/7 oz. wedge -raw cow milk; washed rind; Morbier-style, line of ash through the middle, creamy with a vague suggestion of funk
Culinary Grade Tarentaise - 20 lb. - raw cow milk; natural rind; nutty, creamy, complex; tastes great just has some cracks in the paste.
Tarentaise - 20 lb. whole, 5 lb. quarter or 6/7 oz. wedge - raw cow milk; natural rind; nutty, creamy, complex
Reading - 20 lb. whole, 5 lb. quarter or 6/7 oz. wedge - raw cow milk; washed rind; perfect for melting, supple, sweet, delicious

Stony Pond Farm, Fairfield, VT

Swallowtail Tomme -4 lb. wheel or 6/8 oz. wedges- raw organic cow milk; Tomme de Savoie style, buttery, summer fields, earthy, nuanced.

Sweet Rowen Farmstead, West Glover, VT

Cheddar – 6/8 oz. - pasteurized farmstead cow milk; mild or aged; mildy sharp or sharp - *pre-order*
Cheese Curds – 6/8 oz. - slow pasteurized farmstead cow milk; fresh curds - *pre-order*
Farmer's Cheese – 6/8 oz. - past. farmstead cow milk; VT Herb, Garlicky Tomato, Hot Farmer, Nettle, or Lightly Salted- *pre-order*
Feta – 6/8 oz. - past. farmstead cow milk; firm, crumbly, salty, clean *pre-order*

Flavored Cheddar – 6/8 oz. - past. farmstead cow milk; fresh and creamy spread; Herb, Garlic Tomato, Horseradish, or Hot *pre-order*
Freedom Heights – 6/8 oz. - past. farmstead cow milk; rindless alpine style, *pre-order*
Red Sky - 6.5 oz. drum - slow pasteurized farmstead cow; bloomy rind; dusted with smoked paprika
Mountain Ash - 6.5 oz. drum - past. farmstead cow milk; ashed bloomy rind; dense, creamy, delicious
Storm - 6.5 oz. drum – past. farmstead cow milk; bloomy rind; luscious, creamy, comple

Twig Farm, West Cornwall, VT

Out of season, back in mid-May hopefully

Vermont Creamery, Websterville, VT

Bijou – 6 trays of 2/2 oz. – past. goat milk; geotrichum rind; smooth, creamy, mild
Bonne Bouche – 6/4 oz. box– past. goat milk; geotricum rind; smooth, milky, dense
Coupole – 6/6.5 oz. – past. goat milk; geotricum rind; citrusy, dense, mild
Cremont – 6/5 oz. – past. goat milk; geotrichum rind; rich, nutty, complex
St. Albans – 9/2.8 oz. – past. cow milk; Vt. Creamery’s answer to St. Marcellin, a delicate cheese packaged in sturdy ceramic crocks that double as a baking vessel

Vermont Farmstead Cheese Company, S. Woodstock, VT

Cheddy Topper Cheddar–12/7 oz. – past. cow milk; rindless; w/Heady Topper IPA
Fat Tire Cheddar–12/7 oz. – past. cow milk; rindless; w/Fat Tire Belgian Ale
Lillé –6/7 oz. or 2.8 lb. wheel – past. cow milk; bloomy rind; very creamy, buttery, sumptuous, briney
Governors Cheddar –12/8 oz. - raw cow milk; rindless; complex, balanced, really delicious
Sip of Sunshine Alehouse Cheddar–12/7 oz. – past. cow; rindless; w/Lawson’s Sip of Sunshine IPA
Brickhaus Tilsit – 12/8oz cryo– past. cow milk; creamy, great on burgers, milky
Maple Sriracha WindsorDale – 12/7 oz.– raw cow milk; sweet and spicy, meltable

Vermont Shepherd, Putney, VT

Fromage Blanc – 6/8 oz. - pasteurized sheep and/or cow– fresh, smooth, creamy
Marinated Fromage Blanc – 12/8 oz. - pasteurized sheep– fresh, smooth, creamy
Invierno- 7 lb. whole or 5/10 oz. oz. cryo wedge- raw sheep and cow milk; natural rind; aged one year; rich sheepy notes, tangy, buttery
Invierno Reserve- 5/10 oz. cryo wedge - raw sheep and cow milk; natural rind; extra-aged 2 years
Back in season! Lana Ricotta – 16 oz cups, pasteurized sheep –made fresh w/whey from the daily Verano production
Smoked Invierno- 5/10 oz. cryo wedge- raw sheep and cow milk; natural rind; aged one year; rich sheepy notes, tangy, buttery. Smoked over applewood.
Verano – 7 lb. whole or 5/10 oz. wedge - raw sheep; natural rind; classic sheep, tart, grassy, smooth

Villa Villekula Farm, Barnard, VT

Goat Skyr – 6/16 oz. - pasteurized goat– super thick, rich, tart, creamy, clean with a long finish

von Trapp Farmstead, Waitsfield, VT

Little Alice – 6 oz. wheel - past. organic cow; bloomy rind; milky, sweet, mild
Mt. Alice - 1 lb. wheel - past. organic cow milk; bloomy; milky, sweet, mild
Mad River Blue - 4.5 lb. wheel and 8/8 oz. wedges – past. organic cow milk; natural rind; creamy, lots of bluing but not too strong

Oma – 2 lb. wheel - past. organic cow; washed rind; supple, creamy, aromatic, delicious!
Savage – 26 lb. whole, 13 lb. half, 6.5 lb. quarter and 6/6 oz. wedge - organic cow milk; natural rind; bold, nutty, sweet *whole and halves are a pre-order*
Organic Yogurt – 6/32 oz. - past. organic cow milk; thick, tangy, lush; perfect with summer fruit.
Available in Plain or Maple *1 week pre-order*

West River Creamery, Londonderry, VT

Marinated Feta – 6/9 oz. – past. cow milk; cubes of feta marinated in oil and herb

Woodlawn Creamery, Pawlet, VT

New! Pawlet – 10 lb wheel or 6/9 oz. – raw cow; milky, pudgy, slight funky. Delightful throwback to the original Pawlet

New! York Hill Farm, Washington, ME

Dairy Duet Roll – 3 lb. log– past goat; delightful spirals of goat cheese and herbs/spices;
Peppercorn/Nutmeg, Aleppo/chive, Black Pepper/Garlic, or Dill/Garlic *Pre-order*

Typically non-stock, but available while supplies last

Condio- 7 lb. wheels - cow; havored with herbs and seeds, aromatic and flavorful
Raclette Slices- 10/7 oz. - cow-perfect for grilled cheese, broiled potato wedges, or just a snack
Goat - 4 lb. - raw goat/cow; natural rind; Alpine style, semi firm, smooth
Sappy Ewe -6/7 oz.- sheep/cow; bloomy; infused w/maple, rolled in ash. Dense,
Culinary Grade Tarentaise - 20 lb. - raw cow milk; natural rind; nutty, creamy, complex; tastes great just has some cracks in the paste.
Reserve Ascutey Mountain – 9 lb. whole - raw Jersey cow milk; natural rind; extra aged, long flavor
Bluebird – 8 lb. – raw organic cow milk; natural rind; creamy, sweet, delicious
Montgomery’s Cheddar – 11 lb. quarter– raw cow; clothbound; baked potato, marmite, fresh hay



Please note that availability and quantities change throughout the day on Mondays and Tuesdays. We cannot guarantee the availability of cheese listed on these pages. We highly encourage calling/emailing your order in as soon as possible.

•••• This list is not a guarantee of availability, while we try to make this list as accurate and informative as possible, we are only human ••••