

Notable American Cheese and Dairy for the week of 12/29/24

- 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



When was the last time you had a sheep cheddar, a clothbound sheep cheddar specifically? That long huh. Well you should think about Taliah from Fromagerie du Presbytere! Made using sheep milk from a neighboring sheep farm, Taliah is a truckle of sheepy goodness. Notes of lamb fat, cultured butter, almonds, with a lovely earthiness 'round the rind from it's bandaging.

CCA321 5 lb. quarter wheel (*full truckles available via pre-order*)

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.



Chad and Morgan Beckwith began their adventure on rented farmland in Addison, Vermont. The 18th century farmhouse property featured panoramic views, large dairy barns with slate roofs, and the original ice house. They moved to Goshen in the fall of 2016 to expand their grass-fed goat herd and farm.

Sky Ranch is a raw goat milk tomme, influenced by the tommes from Twig Farm where Chad spent some time learning cheesemaking, but shining with the taste and flavors of the fields the goats graze upon. Each wheel is aged five to eight months.

4 lb. wheel **SALE \$19.15/lb** (reg \$20.65/lb)

Animal Farm Creamery, Orwell, VT

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

Barn First Creamery, Westfield, VT

Briéba -13 oz. - past. goat; bloomy rind; ash streak; tart and sassy w/ a touch of earth *pre-order*

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

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

Malloy -13 oz. - past. goat; washed rind; w/an ash line; tangy and funky *pre-order*

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

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

Valdès Blue - 5 lb. - raw goat; 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

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

La Luna - 9 lb. or 6/7 oz- raw goat milk; rindless; Gouda-style, creamy, mild

Medley Blue - 1 lb. - past. cow and goat; natural rind; fudgy, goaty, savory, long finish

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*

Piece of Coal - 8 oz. - past. cow milk; ashed bloomy rind; brie/camembert combo, milky, creamy

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*

Cownty Tales - 6/8 oz. or 7 lb wheel- past. cow milk; friendly, milky, reminds us of Dry Jack

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

Gisele - 7 lb. wheel or 4 oz. wedge - past. cow/goat milk; spiced cider washed rind; 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; 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

Cheese Curds- 6/8 oz. - past. cow; rindless; bright, milky, friendly *pre-order*
Swisslerella 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
Reserve Ascutney Mountain – 9 lb. whole - raw Jersey cow milk; natural rind; extra aged, long flavor
Brownsville Trail – 9 lb. whole or 6/7 oz. wedge - raw Jersey cow; alpine with caraway. *Pre-order*
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!

Cricket Creek Farm, Williamstown, MA

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

Fredrikson Farm, China, ME

Buy 2+ cases get a free Fredrikson t-shirt

Chevre- 6/5 oz.- past. goat; bright, clean; available in chive, cranberry orange, plain, jalapeno popper, dill, garlic and herb, honey blueberry, or thyme.

Good Hands Creamery, Windsor, VT

Echo – 6/8 oz wedges or 11 lb. wheel- raw cow; cider washed; fruity, nutty, a touch “swiss-y”

Eugene – 6/8 oz wedges or 8 lb. wheel- raw cow; buttery and briny, almost clothbound-y *pre-order*

Sagan – 2 lb. wheel- raw cow; natural rind, rustic rind hiding a elegant and long paste

Solidago– 6/8 oz. wedges or 4 lb.- raw cow; saffron washed; bouncy and mellow, hint of saffron balanced by butter

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

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

Grey Fell Farm, West Windsor, VT

Back in Spring 2025!

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

Bluebird – 8 lb. – raw organic cow milk; natural rind; creamy, sweet, delicious *pre-order*

Eidolon – 6/1 lb. - organic cow; 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

[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*

Jasper Hill Farm, Greensboro, VT

[Provisions Selected Alpha Tolman](#) – 20 lb. whole, 5 lb. qtr– raw cow; sweet and nutty (Jordan almonds?), grassy with a dried fruit. Long and round finish.

[Bayley Hazen Blue](#) - 7 lb. – raw cow milk; natural rind; fudgy, creamy, peppery

[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

[Provisions Selected 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; shredded mix of Jasper's aged cheeses

[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

[Moses Sleeper](#) – 1 lb. - past. cow milk; bloomy rind; creamy, mild, luscious

[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 8/8 oz.– cow; washed rind; creamy, supple, aromatic

[Winnimere](#) – 13 oz. – raw Ayrshire cow milk; spruce wrapped washed rind; decadent, spoonably soft and tastes of bacon, sweet cream, and spruce

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 hazelnuts, and veggie broth. *Pre-order*

[Rocky Lake Raclette](#) – 5 lb. wheel– raw organic cow; milky, funky w/a charming pudginess. *Pre-order*

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

Cow Kiss – 5 oz. - past. cow milk; rectangle washed rind, robiola style, milky and yeasty
Oh My Heart – 5 oz. - past. cow milk and cream; bloomy rind; double cream, rich, clean
la Petite Tomme – 5 oz. - past. goat milk; bloomy rind; classic goat, sweet, soft, milky
Thin Red Line – 5 oz. - past. goat/cow milk; ashed bloomy rind; layered with sweet paprika

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 or 6/64 oz.– organic cow; smooth, rich, great in coffee *pre-order*
Heavy Cream – 6/16 oz or 4/64 oz.– organic cow; rich, thick, whips great *pre-order*
Soft Serve Base – gallon – organic cow; chocolate or vanilla *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*
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*
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*
Not available this week 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 Frais 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 Fromage Frais – 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*

Oakland Farms, Gardnier, ME

Roxanne – 9 lb.– past Jersey cow; firm cheese rubbed with citrus-y sumac, unique! *Pre-order*

Old Chatham Shepherding, Old Chatham, NY

Ewe's Blue - 3 lb.- sheep; rindless. Spicy blue meets sweet sheep milk *pre-order*

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

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*

Humble - 4 lb. - raw cow milk; cider brushed rind; nutty, earthy, vegetale

Jack's Blue - 3 lb. - raw cow; natural rind; small format Gorgonzola-style, double-curd, creamy, sweet

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; very young and mild

Garlic Peppercorn – 6/8 oz. wax block - raw cow; classic Plymouth with peppercorn and garlic

Harissa – 6/8 oz. wax block - raw cow milk; classic Plymouth with spicy harissa

Hot Pepper – 6/8 oz. wax block - raw cow milk; classic Plymouth with hot peppers

Hunter – 6/8 oz. wax block - raw cow milk; aged Plymouth, with a bite

Original – 6/8 oz. wax block - raw cow milk; the classic Plymouth

Sage – 6/8 oz. wax block - raw cow milk; classic Plymouth, with aromatic sage

Sambal – 6/8 oz. wax block - raw cow milk; classic Plymouth with spicy sambal

Smoked – 6/8 oz. wax block - raw cow milk; 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*

Fennel 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
Fresh Chèvre - 5 oz. – past. farmstead goat milk; rindless, fresh, lemony, clean
Fresh Chèvre w/Za'atar - 5 oz. – past. farmstead goat milk; rindless, fresh, lemony, clean
Madonna - 5 oz. – past. farmstead goat milk; Penicillin/Geotricum rind; creamy, tangy
Snowball - 5 oz. – past. farmstead goat milk; Penicillin/Geotricum rind; dense, creamy
Sterling - 5 oz. – past. farmstead goat milk; ashed Penicillin/Geotricum rind; dense, creamy
Morse Camembert - 8 oz. – past. farmstead goat milk; bloomy rind; rich and creamy

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!
Beer Cheddar – 6/8 oz. cryo - raw cow; made with Fiddlehead IPA!
Marshall's Reserve – 6/8 oz or 10 lb. - raw cow milk; natural rind; earthy, sharp, complex *pre-order*
Tractor Cheddar – 6/8 oz. cryo - raw cow; 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
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; washed rind; supple, sweet, delicious

Stony Pond Farm, Fairfield, VT

First of the season! Black Capped Cashe -12 lb. wheel or 6 lb. haf- raw organic cow milk; super buttery floral summer milk that has been lightly washed is a friendly funk.
Tom Tom – 7 oz.- past. organic cow; bloomy rind, buttery, deep, mushroomy
Swallowtail Tomme - 4 lb. wheel - raw organic cow; 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, Garliky 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

Square – 4 lb. whole - raw goat milk; natural rind; earthy, rustic, semi-soft

Tomme – 2 lb. whole - raw goat milk; natural rind; grassy, earthy, tangy

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; geotrichum rind; smooth, milky, dense

Coupole – 6/6.5 oz. – past. goat milk; geotrichum rind; citrusy, dense, mild

Cremont – 6/5 oz. – past. goat milk; geotrichum rind; rich, nutty, complex

Hooper – 6/5 oz. - past. goat/cow milk; donut shaped, light washed rind; creamy, a touch of yeasty funk, and a fun shape.

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 3 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 Bacon cheddar – 12/7 oz.– raw cow; young, pliable, bacon-y

Maple Sriracha Cheddawr – 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 6/10 oz. oz. cryo wedge- raw sheep and cow milk; natural rind; aged one year; rich sheepy notes, tangy, buttery

Invierno Reserve- 6/10 oz. cryo wedge - raw sheep and cow milk; natural rind; extra-aged 2 years

Smoked Invierno- 6/10 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 6/10 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. or 6/6 oz. wheels - past. organic cow; bloomy rind; milky, sweet, mild

Mt. Alice - 2 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

Out 'til March 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*

Oma - 1 lb. wheel - raw organic cow milk; washed rind; supple, creamy, aromatic, delicious!

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

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

Southwind – 20 lb wheel or 6/8 oz.– raw cow; raclette style, approachable and meltable

Rupert – 6/8 oz. wedges, 6 lb. quarter, or 24 lb. wheel - raw cow; natural rind; Alpine style, nutty, milky, savory *pre-order wheels*

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*

Fromagerie du Presbytère, Sainte-Élizabeth de Warwick, Quebec

Bleu d'Élizabeth – 3 lb.- raw cow; sweet, pudgy, creamy, fluffy

Brie Paysan – 1 lb.- past. cow; a very French in style, smooshy and mushroomy

Laliberté – 1 lb.- past cow; triple cream; a rich dreamboat

Louis d'Or 9 Month – 12/6 oz, 8 lb.- raw cow; notes of cooked cream and hazelnuts *pre-order wheels*

Louis d'Or 18 Month – 12/6 oz- raw cow; notes of browned butter and marrow *pre-order wheels*

Louis d'Or 24 Month – 12/6 oz, 8 lb.- raw cow; hard w/notes of dried apples, hay, caves *pre-order wheels*

Louis d'Or 36 Month – 12/6 oz, 8 lb- raw cow; hard w/notes of crystalline umami bomb *pre-order wheels*

Taliah – 20 lb. wheel or 5 lb. quarter- raw sheep; clothbound; sheepy, tangy, sharp, savory, with a loooooong finish *pre-order*

Ti-Brin de Laliberté – 6/7 oz.- past cow; clothbound; triple cream, rich and creamy

Fromagerie La Station, Compton, Quebec

Alfred la Fermier – 6/5 oz or 10 lb.- raw organic cow; their flagship, supple w/floral and hazelnut notes

Alfred la Fermier Grand Cru–10 lb.- raw organic cow; extra aged, more savory w/cheese “diamonds”

Chemin du Brûlé – 6/5 oz. or 8 lb.- raw organic cow; washed rind, ash streak; meltable w/ fresh butter and happy cows.

Chemin Hatley – 6/5 oz or 9 lb.- raw organic cow; firm washed rind, fruity and floral

Chemin Hatley Grand Cru –9 lb.- raw organic cow; aged 18 months; notes of honey and hazelnuts

Comtomme – 6/5 oz or 8 lb.- raw organic cow; firm w/notes of apples & browned butter

Raclette au Poirvre – 6/5 oz or 8 lb.- raw organic cow; has a delightful layer of pink peppercorns, bright, funky, with a bright pop from the peppercorns.

Raclette de Compton – 6/5 oz or 8 lb.- raw organic cow; a traditional raclette style but by no means boring

Neal's Yard Dairy, London, England

Colston Bassett Stilton– 18 lb.– past. cow; classic; buttery, friendly blue, creamy texture

Isle of Mull Cheddar– 11 lb. quarter– raw cow; meaty, bouncy, mouth watering, looong finish *pre-order*

Lincolnshire Poacher – 11 lb. quarter– raw cow; a alpine cheddar hybrid that has notes of pineapple

Montgomery's Cheddar – 11 lb. quarter– raw cow; potato skins, cultured butter, horseradish

Pitchfork Cheddar – 11 lb. quarter– raw cow; buttery with a bite *pre-order*

Shropshire Blue– 18 lb. – past. cow; vibrant to the eyes, subtle to the palate.

Westcombe Cheddar– 11 lb. quarter– raw cow; buttery, eggy, biscuit-y *pre-order*

Typically non-stock, but available while supplies last

Cravero Parmigiano-Reggiano— 10 lb. eighth— raw cow; a parm that is soft and sweet, but still very much a Parmigiano-Reggiano

Comté 664— 9 lb. eighth— raw cow; older profile, hints of cacao and mole sauce

Alfred la Fermier Grand Cru—10 lb.- raw organic cow; extra aged, more savory w/cheese “diamonds”

Villa Bleu—10 lb. wheel- cow; a lovely, buttery, crumbly Dutch blue

Hornbacher—13 lb.- raw cow; long and savory alpine, notes of baked potato

Mahon Reserva—2/5 lb.- raw cow; small production, natural rind, best Mahon ever!

Montgomery’s Cheddar — 45 lb. wheel— raw cow; potato skins, cultured butter, horseradish

Yoredale Wenslydale — 12 lb. wheel— raw cow; buttery, crumbly, a little tart, long finish

Chemin Hatley Grand Cru —9 lb.- raw organic cow; aged 18 months; notes of honey and hazelnuts