

Sardilli Produce & Dairy

Cheese Catalog 2019



Call or Email us today !

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www.sardilliproduce.com



Liuzzi Fresh Mozzarella

Liuzzi Cheese
Hamden, CT

Milk: Cow
Texture: Soft
Availability: Year Round (Stocked Item)
Pack: 2/3 lb Case
Code: 5829(4oz/Ovaline), 5825(2oz/Cillengine)

A unique old-world approach of stretching and molding premium raw cow curd in small batches, and using all natural ingredients with no preservatives that deliver a smooth, moist and refreshingly distinct mozzarella cheese.



Liuzzi Burrata

Liuzzi Cheese
Hamden, CT

Milk: Cow
Texture: Soft
Availability: Year Round (Stocked Item)
Pack: 6/8 oz CS.
Code: 5737(4oz)

This is made exactly as they do in Puglia Italy, where Burrata had its inception, by stretching curd into mozzarella and filling it with a luscious creamy center to create burrata. The soft buttery center is made from fresh cream and stracciatelli (shreds of mozzarella). When you cut into the burrata, the center oozes out.



Liuzzi Mozzarella Curd

Liuzzi Cheese
Hamden, CT

Milk: Cow
Texture: Semi-Soft
Availability: Special Order(3 Day Lead Time)
Pack: 1X21 LB Or 2/21 LB
Code: 15840, 5840

Mozzarella in its rawest form. Ready for you to make your own fresh mozzarella!



Liuzzi Hand-dipped Ricotta

Liuzzi Cheese
Hamden, CT

Milk: Cow
Texture: Soft
Availability: Special Order(3 Day Lead Time)
Pack: 3 lb
Code: 656

This outstanding product is like no other ricotta cheese you have ever tasted, totally fresh with no preservatives .Enjoy this full-bodied cheese as a base for sauce, in your favourite recipes, or simply drizzled with Honey!



Liuzzi Burratini 2oz

Liuzzi Cheese
Hamden, CT

Milk: Cow
Texture: Soft
Availability: Year Round (Stocked Item)
Pack: 6X (4/2 OZ.)/CS.
Code: 1658

Originally offered in eight ounce and four ounce sizes Liuzzi has now released a unique two ounce size, also known as Burratini. The two ounce Burrata was developed based on suggestions from chefs, who wanted to create dishes with a single, whole Burrata ball.



Liuzzi Stacciatella Cheese

Liuzzi Cheese
Hamden, CT

Milk: Cow
Texture: Soft
Availability: Special Order(3 Day)
Pack: 5 LB
Code: 5644

The milky Filling from Burrata, it is shreds of fresh mozzarella soaked in sweet cream. Commonly used as a topping on pizzas, pasta, and salads.



Liuzzi Scamorza Cheese

Liuzzi Cheese
Hamden, CT

Milk: Cow, Sheep
Texture: Semi-Soft
Availability: Special Order (3 Day Lead Time)
Pack: 6/1.5 LB Case
Code: 954

Crafted from Cows and Sheep Milk with a texture comparable to that of a firm, dry mozzarella. This cheese is a good substitute for mozzarella and has excellent Melting qualities!



Liuzzi Mascarpone Cheese

Liuzzi Cheese
Hamden, CT

Milk: Cow
Texture: Soft
Availability: Year Round(Stocked)
Pack: 16 oz. Tub
Code: 5820

This Italian cheese is thick, double or triple cream with very high fat content. Mascarpone is typically used to thicken pudding and dessert creams .Thinking about making some Tiramisu or Cheesecake? This is the cheese for you!



Liuzzi Whole Milk Ricotta

Liuzzi Cheese
Hamden, CT

Milk: Cow
Texture: Soft
Availability: Year Round(Stocked)
Pack: 6/3 LB Case
Code: 5806

Italian Fresh Cheese, Smoother than cottage cheese and taste mildly sweet. **Best uses: Spreads, Dips, Cooking.**



Liuzzi Whole Milk Mozzarella Loaf

Liuzzi Cheese
Hamden, CT

Milk: Cow
Texture: Semi-Soft
Availability: Year Round (Stocked)
Pack: 6 LB Avg.
Code: 5801

Made with 100% Whole milk. This Low moisture cheese has great browning and melting qualities making it ideal for grating on pizzas and parms!



Liuzzi Brick Oven Mozzarella Loaf

Liuzzi Cheese
Hamden, CT

Milk: Cow
Texture: Semi-Soft
Availability: Year Round (Stocked)
Pack: 6 LB Avg.
Code: 5949

Fresh Mozzarella Loaf. This cheese is ideal for melting on pizzas or for Parmes.



Liuzzi Smoked Mozzarella Loaf

Rogue Creamery
Central Point, OR

Milk: Raw Cow
Texture: Semi-Soft
Availability: Year Round
Pack: 1X5 LB./WHL.
Code: 270178

Fresh Mozzarella is naturally smoked with 5 different woods in Liuzzi's brick oven. Low Moisture cheese great for pizzas, grating and cooking.



Lakes Edge

Blue Ledge Farm
Salisbury, VT

Milk: Goat
Texture: Soft
Availability: Year Round (Stocked)
Pack: 1.75 LB Avg.
Code: 2423

30 Day Mold ripened goat cheese .Cheesecake like texture with a pencil thin wisp of vegetable ash running through the center. The line of cream around the outside is the icing to the cake on this delicious cheese! ****Very similar to Humboldt Fog Cheese***



Crottina

Blue Ledge Farm
Salisbury, VT

Milk: Goat
Texture: Soft
Availability: Year Round (Stocked)
Pack: 6/4 OZ Case
Code: 2422

Velvety and Smooth Mold Ripened Goat cheese aged Three weeks .A taste of simple elegance.



La Luna

Blue Ledge Farm
Salisbury, VT

Milk: Raw Goat
Texture: Semi Hard
Availability: Year Round (Stocked)
Pack: 6-8 LB Avg.
Code: 2421

A Gouda-Style, Raw Goats milk original with subtle yet lingering complex flavors. The unique flavor of this cheese leaves you wanting more after every bite!



Riley 2x4

Blue Ledge Farm
Salisbury, VT

Milk: Mixed
Texture: Firm Cheese
Availability: Year Round (Stocked)
Pack: 6 LB Avg.
Code: 2420

A Unique cave aged mixed milk cheese made with a blend of raw cows and raw goat's milk. The Cheese is aged in caves for 3 or more months giving this cheese its smooth yet slightly crumbly texture.



Middlebury Blue

Blue Ledge Farm
Salisbury, VT

Milk: Raw Cow
Texture: Semi Hard
Availability: Year Round (Stocked)
Pack: 6 LB Avg.
Code: 2419

2-3 Month Cave aged Blue cheese made from Raw cow's milk supplied by the creamery's neighbors. A Rustic natural rind exterior but the interior paste is smooth, mild, and creamy with blue veining cracks throughout. The blue adds a balance between earthy hay notes and sweet, caramel flavors, with a bite of pepper. Overall a mellow cheese that is great paired with a red wine!



Coupole

Vermont Butter & Cheese Co.,
Websterville, VT.

Milk: Goat
Texture: Soft
Availability: Year Round
Pack: 6X6.5 OZ./CS.
Code: 701

A unique form, the Coupole are shaped by hand with a sprinkle of ash on the top. After a day in the drying room, they are moved into the aging room to allow the rind to develop which creates wrinkles around the sides of the cheese.



Bonne Bouche

Vermont Butter & Cheese Co.,
Websterville, VT.

Milk: Goat
Texture: Soft
Availability: Special Order(1 Week Lead Time)
Pack: 6X4 OZ/CS
Code: 5709

Ash-ripened, artisanal goat cheese made by hand in the traditional French Style. It is sweet and gentle young but as it ages it will soften and intensify in flavor and will melt in your mouth!



Maplebrook Cheddar Bites (Curd)

Maplebrook Farm
Bennington, VT

Milk: Cow
Texture: Semi-Soft
Availability: Special Order(1 Week Lead Time)
Pack: 2/3 LB
Code: 1733

Cheddar Bites are cheddar cheese curds that are pulled from the vat before they would be pressed into blocks for aging. They are great for all ages, as they are mild in taste and healthy too! These cheese treats are an excellent source of protein and calcium, plus they are rGBH free. Use in lunch boxes, at cocktail parties, in salads, or as an anytime snack. They also melt wonderfully and are perfect for poutine!



Cremont

Vermont Butter & Cheese Co.,
Websterville, VT.

Milk: Goat & Cow
Texture: Soft
Availability: Special Order (1 Week Lead Time)
Pack: 6X5 OZ./CS.
Code: 5732

Cremont named for the "Cream of Vermont is a mixed milk cheese combining local fresh cow's milk, goat's milk and a hint of Vermont Cream. A special cocktail of yeast and mold are added to create its unique flavor and to coagulate the milk overnight. The fresh curd is shaped by hand and then aged for two weeks to develop the unique cream colored rind and luxurious, smooth interior



Salty Sea Feta

Narragansett Creamery
Providence, RI

Milk: Cow
Texture: Semi-Soft
Availability: Special Order(1 Week)
Pack: 2/8 LB Case
Code: 679

Crafted from whole milk and sea salt, our feta won a Gold Medal at the Wisconsin World Cheese Championships! Our 'Ocean State' fans were as proud as we were.



Champlain Triple

Champlain Valley Creamery
Vergennes, VT.

Milk: Jersey Cow (Organic)
Texture: Soft
Availability: Special Order (1 Week Lead Time)
Pack: 4 OZ Piece
Code: 5973

Organic Champlain Triple is a beautiful, soft ripened, triple crème cheese with a bloomy white rind. It has a rich, creamy interior flavor that is offset by a delicious earthy rind with hints of mushroom



Great Hill Blue

Great Hill Dairy
Marion, MA.

Milk: Guernsey Cow (Raw)
Texture: Semi-Soft
Availability: Special Order (1 Week Lead)
Pack: 3 LB Avg.
Code: 753

Semi soft, crumbly sweet, creamy cheese with a wonderfully full and complex blue flavor.



Cottage Cheese

Cabot Creamery
VT

Milk: Cow
Texture: Soft
Availability: Year Round(Stocked)
Pack: 6/5 LB / 5LB TUB
Code: 7295, 17295

Mild Flavored Cheese curd product. Can be eaten by itself, with fruits, toast or even used in salads.



Cambozola

Import
Germany

Milk: Cow
Texture: Soft
Availability: Special Order (1 Week Lead Time)
Pack: 4 LB. Avg.
Code: 5723

A true masterpiece of a soft-ripened Cheese. Cambozola is a triple cream, brie-style blue cheese made from pasteurized cow milk. It is a cross between a camembert and gorgonzola which gives it is creamy, moist and rich flavor. Its savory, nutty flavor with undertones of sweetness enhance the wonderful characteristics of the cheese making this one a perfect choice for any cheese plate!



Boursin

Domestic
France

Milk: Cow
Texture: Soft
Availability: Year Round (Stocked)
Pack: 12/5.2 OZ
Code: 5845

Boursin is a fresh, Full flavored, creamy, spreadable brand of gourmet cheese flavored with herbs and spices. Great melting qualities so this is a perfect option to be created into a sauce for pasta or chicken.



Gorgonzola

Domestic
Italy

Milk: Cow
Texture: Soft
Availability: Year Round (Stocked)
Pack: 8 LB Avg. Wheel, 5 LB Bag (Crumbled)
Code: 5835,1637 (Crumbled)

Gorgonzola is a 3-4 month ripened blue vein cheese. This cheese has a crumbly and soft texture with nutty aroma. Depending on its age it can have a mild to sharp taste. This cheese can be consumed in many ways.



Reading

Spring Brook Farm
Reading, VT.

Milk: Jersey Cow (Raw)
Texture: Semi-Firm
Availability: Special Order (1 Week Lead Time)
Pack: 7 LB Avg.
Code: 1000

Reading is a semi-soft Raclette style cheese ideally suited for melting over vegetables, bread or meats, yet it can stand alone on any cheese plate. It offers a creamy, nutty flavor that is again unique to this cheese coming from cows grazing in Vermont pastures.



Grafton 2 Year Aged Cheddar

Grafton Village Cheese
Grafton, VT.

Milk: Jersey Cow (Raw)
Texture: Firm
Availability: Seasonal
Pack: 1X10 LB./PC./ 16 oz. Piece
Code: 2411, 5738

Cheddar aged up to three years for exceptional depth of flavor and texture; sharp, complex, long creamy finish.



Grafton Maplewood Smoked Aged Cheddar

Grafton Village Cheese
Grafton, VT.

Milk: Jersey Cow (Raw)
Texture: Firm
Availability: Year Round (Stocked)
Pack: 16 OZ Piece
Code: 5776

Cheddar smoked over maple hardwood embers for up to six hours, producing a truly original Vermont country flavor.



Brie

Import
France

Milk: Cow (Raw)
Texture: Soft
Availability: Year Round (Stocked)
Pack: 1 KG (2.2 lbs.)
Code: 5810

Known as “The Queen of Cheeses”, this French Cheese is a soft-ripened versatile cheese and a favorite to most. Brie cheese can be used for melting, baking, or to add the final touch to a cheeseboard.



Oma

Jasper Hill Farm
Greensboro, VT.

Milk: Cow
Texture: Soft
Availability: Special Order (1 Week Lead Time)
Pack: 2 LB Avg.
Code: 1800

A Soft Tomme style Cheese made in the cellars at Jasper Hill. Thin orange rind with a soft, pudding like but never runny paste. This Cheese will be sure to be a top choice on a cheese board!



Bayley Hazen Blue

Jasper Hill Farm
Greensboro, VT

Milk: Cow (Raw)
Texture: Semi-Soft
Availability: Year Round
Pack: 7 LB Avg.
Code: 5689

A natural rind blue cheese. It is made with whole raw milk and expresses an array of flavors that hint at nuts and grasses.



Cabot Clothbound Cheddar

Cellars at Jasper Hill
Greensboro, VT

Milk: Cow
Texture: Firm
Availability: Special Order (1 Week Lead Time)
Pack: 8 LB Avg.
Code: 5324

Cabot Clothbound is a handsome natural rind traditional cheddar. Bandaged with muslin and skillfully aged a minimum of 10 months at the Cellars at Jasper Hill. Cabot Clothbound has all the characteristic texture of an English-style cheddar with the sweet caramel and milky flavors that sets it apart on the counter.



Moses Sleeper

Cellars at Jasper Hill
Greensboro, VT

Milk: Cow
Texture: Semi-Soft
Availability: Special Order (1 Week Lead Time)
Pack: 1.25 lb. Avg.
Code: 671

Moses Sleeper is a bloomy-rind cheese developed by Mateo Kehler at Jasper Hill Farm. When young the flavor is buttery, bright, and savoury, and when longer-aged the paste is creamier and takes on the aroma and flavor of brassica vegetables.



Smith's Gouda

Smith's Country Cheese
Winchendon, MA.

Milk: Holstein Cow
Texture: Semi-Firm
Availability: Special Order(1 Week)
Pack: 10 LB Avg.
Code: 5929

Gouda, made in the finest of Netherland's tradition, creamy texture, and mild milky flavor with small bubbly eyes: excellent on boards or as a dessert cheese.



Goat Cheese Logs

Vermont Creamery
VT

Milk: Goat
Texture: Soft
Availability: Year Round (Stocked)
Pack: 6.6 LB Case, Log(2.2lb)
Code: 5815, 15815

Rich and creamy goat cheese, with a fine soft texture, Excellent on its own or drizzled with honey.



Bogy Meadow Fiddlehead Tomme

Bogy Meadow Farm
Walpole, NH.

Milk: Holstein Cow (Raw)
Texture: Firm
Availability: Special Order (1 Week Lead Time)
Pack: 5 LB Avg. Wheel
Code: 5931

Mountain style raw milk cheese with a natural rind, nutty and dense flavor with a distinct earthy finish.



Bogy Meadow Baby Swiss

Bogy Meadow Farm
Walpole, NH.

Milk: Holstein Cow (Raw)
Texture: Semi-Firm
Availability: Special Order (1 Week Lead Time)
Pack: 6 LB Avg.
Code: 5775

Handmade, raw milk, alpine style Swiss cheese, nutty, smooth with a striking yet well rounded flavor.



Capri Chocolate Goat

Westfield Farm
Hubbardston, MA.

Milk: Goat
Texture: Semi-Firm
Availability: Special Order (2 Week)
Pack: 4 OZ Piece
Code: 5972

Wow! If the notion of a semi-sweet chocolate goat cheese appeals to you, you will positively fall in love with this cheese!



Capri White Buck

Westfield Farm
Hubbardston, MA.

Milk: Goat
Texture: Semi-Soft
Availability: Special Order (2 Week)
Pack: 7 OZ Piece
Code: 2449

Produced in a bucheron French style. Flavorful, aged rind with a slightly tangy outer pate with creamy center; depth and complexity of flavors continue to develop with age.



Capri Classic Blue

Westfield Farm
Hubbardston, MA.

Milk: Goat
Texture: Semi-Soft
Availability: Special Order (2 Week)
Pack: 7 OZ Piece.
Code: 30200

Rich and tangy with visually striking blue mold exterior which imparts a mild yet satisfying blue flavor.



Capri Bluebonnet

Westfield Farm
Hubbardston, MA.

Milk: Goat
Texture: Semi-Soft
Availability: Special Order (2 Week)
Pack: 3X1 OZ./PC.
Code: TBD

Drums of surface ripened, blue molded cheese with a well-rounded blue flavor, creamy with a subtle tangy finish.



Berkshire Blue

Berkshire Cheese Makers
Great Barrington, MA.

Milk: Jersey Cow (Raw)
Texture: Semi-Soft
Availability: Special Order (1 Week)
Pack: 1 KILO Wheel
Code: 5784

Berkshire Blue is a rich creamy cheese with straw colored pate and deep blue veining piquant yet pleasing classic blue flavor.



Ewe Blue

Old Chatham Shepherding Company
Old Chatham, NY.

Milk: Sheep (Ewe's)
Texture: Semi-Soft
Availability: Special Order (1 Week Lead Time)
Pack: 3 LB Avg.
Code: 674

Ewe Blue is a full flavored yet sweet blue, somewhere between gorgonzola and Roquefort in style and flavor. It is unique in that it is quite subtle yet clearly defined in flavor: wonderfully original.



Drunken Goat

Import
Spain, Murcia Region

Milk: Goat
Texture: Firm
Availability: Year Round (Stocked)
Pack: 6 LB Avg.
Code: 5711

"Quest De Murcia"/Murcian Wine Cheese. This Unique cheese is a pressed, washed and uncooked cheese that is aged for a minimum of 45 days. Ivory white color with a purple rind from the wine baths during maturation. Great choice for a cheeseboard!

Bel Paese

Domestic
Italy



Milk: Cow
Texture: Semi-Soft
Availability: Year Round
Pack: 6 LB Avg.
Code: 5826

Italian cheese with a milky aroma infused with a mild buttery flavor. The taste can be compared to Mozzarella. Bel Paese Cheese has great melting qualities making it the ideal choice of cheese for panini's focaccia or on a pizza!



Queso Fresco

Import
Mexico

Milk: Cow
Texture: Soft
Availability: Year Round
Pack: 2/5 LB Case/ 5 LB Wheel
Code: 5685, 15685

Fresh, unripen cheese that does not need ageing before consumption. Easy to crumble, cube, melt, and shred due to its Smooth, creamy, granular texture. Can be eaten as a snack, crumbled on soup and salad, tacos and melted on quesadillas.



Stella Blue Cheese

Domestic
USA, Wisconsin

Milk: Cow
Texture: Semi Soft
Availability: Year Round
Pack: 6 LB. Avg.
Code: 890

Easy to crumble blue cheese perfect for salads and sauces. Pairs well with Burgundy, Scotch, stout, Champagne. Can be used on a cheeseboard.



Smoked Moody Blue

Domestic
USA, Wisconsin

Milk: Cow
Texture: Semi Soft
Availability: Year Round
Pack: 6 LB Avg.
Code: 5772

A Creamy classic blue cheese with a subtle Smokey flavor. This cheese is aged for 4 or more months and smoked over fruit wood which gives the cheese its mouthwatering flavor with hints of Roasted nuts and coffee.



Truffle Tremor

Cypress Grove Chevre, Inc.
Arcata, CA.

Milk: Goat
Texture: Semi Soft
Availability: Special Order (3 Day Lead Time)
Pack: 3 LB Avg.
Code: 5753

This elegant cheese has a dense, champagne-white interior molted with small, delicate pieces of black truffle. Paste becomes softer just under the rind as it ages, ensuring more herbaceous flavor. Aged 1-2 Months.



Midnight Moon

Cypress Grove Chevre, Inc.
Arcata, CA.

Milk: Goat
Texture: Semi-Firm
Availability: Year Round
Pack: 10 LB Avg.
Code: 5998

Aged six months or more, this blushing, ivory-colored cheese is dense and smooth with a slight crunch of protein crystals that form naturally with aging, Nutty and brown buttery up front with a long caramel finish.



Lamb Chopper

Cypress Grove Chevre, Inc.
Arcata, CA.

Milk: Sheep
Texture: Semi-Firm
Availability: Year Round (Stocked)
Pack: 10 LB Avg.
Code: 5922

Aged just 3-6 months, this cheese develops a deep buttery color, smooth texture and brothy overtones.



Humboldt Fog

Cypress Grove Chevre, Inc.
Arcata, CA.

Milk: Goat
Texture: Soft
Availability: Year Round
Pack: 5 LB Avg.
Code: 5748

Soft, surface ripened goat's milk cheese, subtle tangy flavor made with an edible vegetable ash centerline and complete ash bottom: a true American original.



Vintage Van Gogh Gouda

Roth Creamery
Green County, WI

Milk: Cow
Texture: Semi-Firm
Availability: Special Order (3 Day)
Pack: 10 LB Avg.
Code: 5787

A true masterpiece, artfully crafted in limited quantities from fresh, full cream milk. Aged a minimum of 6 months, this outstanding cheese has a rich, golden body, and a nuanced flavor with pronounced caramel flavor.



Havarti Plain

Domestic
USA, Wisconsin

Milk: Cow
Texture: Semi Soft
Availability: Year Round (Stocked)
Pack: 10 LB Avg.
Code: 5843

Fresh Semi soft cheese that is rich and creamy in flavor. Havarti is a table cheese that can be sliced or grilled or served with fruit and wine.



Havarti Dill

Domestic
USA, Wisconsin

Milk: Cow
Texture: Semi Soft
Availability: Year Round (Stocked)
Pack: 10 LB Avg.
Code: 5838

Fresh Semi soft cheese that is rich and creamy in flavor. Havarti is a table cheese that can be sliced or grilled or served with fruit and wine. Flavored with Dill.



Chihuahua Cheese

Import
Mexico

Milk: Cow
Texture: Semi Soft
Availability: Year Round (Stocked)
Pack: 3 LB Avg.
Code: 5684

“Menonita Cheese” This unique Mexican cheese is like no other. Flavor is similar to that of a mild white cheddar or Monterey Jack. This cheese melts very well so it’s a perfect match for baking dishes, fondues, pizza or lasagna.



Muenster Cheese

Domestic
USA

Milk: Cow
Texture: Soft
Availability: Year Round (Stocked)
Pack: 5 LB Avg.
Code: 5842

Aged 6 weeks to 3 months. This smooth pale yellow cheese taste varies from mild & bland like a classic white American cheese to sharp like a Jack cheese. If you are looking for a cheese with a mild flavor that won’t over power other ingredients Muenster is the cheese for you!



Cranberry Stilton

Import
England

Milk: Cow
Texture: Semi Soft
Availability: Year Round (Stocked)
Pack: 3 LB Avg.
Code: 5912

Aged 9 weeks minimum. Stilton on its own is extremely creamy and delicious but the addition of fruit accords the cheese a new dimension. Great dessert cheese.



Apricot Stilton

Import
England

Milk: Cow
Texture: Semi Soft
Availability: Year Round (Stocked)
Pack: 3 LB Avg.
Code: 5918

Aged 9 weeks minimum. Stilton on its own is extremely creamy and delicious but the addition of fruit accords the cheese a new dimension. Great dessert cheese.



Taleggio

Import
Italy

Milk: Cow
Texture: Semi Soft
Availability: Year Round (Stocked)
Pack: 4 LB Avg.
Code: 5768

Aged Minimum of 35-40 Days. The cheese has a strong smell but its taste is relatively mild with an unusual fruity tang. Commonly used grated on salads such as radicchio. Melts well.



Stilton Blue

Import
England

Milk: Cow
Texture: Semi Soft
Availability: Year Round (Stocked)
Pack: 9 LB Avg.
Code: 5794

Aged 4-6 Weeks. The Magical blue veins radiating from the Centre of the cheese is the distinctive feature that makes this cheese stand out compared to other blue cheeses.



Cheesecake

Grace Hill Farm
Cummington, MA

Milk: Cow (Raw)
Texture: Soft
Availability: Special Order (1 Week or More Lead Time)
Pack: 5 LB Avg.
Code: 1735

A soft Mold ripened cheese with a delicate white rind and a deep, slightly tangy flavor and cheesecake texture. Made by hand from Grace Hill Farm's very own grass-fed cow's milk. Aged for 60 days.



Hilltown Blue

Grace Hill Farm
Cummington, MA

Milk: Cow(Raw)
Texture: Semi-Soft
Availability: Special Order (1 Week or More Lead Time)
Pack: 4 LB Avg.
Code: 1737

An aged Raw cow blue cheese made by hand using Grace Hill Farm's grass-fed cow's milk. A creamy and mostly mild blue with a natural rind and rich flavor. Aged 120 days.



Valais

Grace Hill Farm
Cummington, MA

Milk: Cow (Raw)
Texture: Semi-Hard
Availability: Special Order (1 Week or More Lead Time)
Pack: 4.5 LB Avg.
Code: 1739

A handmade raclette style cheese with a Fruity and slightly pungent aroma. Has superb melting qualities so it is perfect for grill cheeses or melted atop new potatoes, toasts, and vegetables. Aged for at least 3 months.



Wild Alpine

Grace Hill Farm
Cummington, MA

Milk: Cow (Raw)
Texture: Hard
Availability: Special Order (1 Week or More Lead Time)
Pack: 4.5 LB Avg.
Code: 1738

A made from hand Gruyere style alpine cheese with a natural rind and buttery texture that gives way to a slightly nutty, earthy flavor with fruit notes. Aged 9 Months.



Deer Creek Blue Jay

Domestic
Wisconsin

Milk: Cow
Texture: Semi Soft
Availability: Special Order (1 Week or More Lead Time)
Pack: 6 LB Avg.
Code: 1478

Juniper berry infused quintuple crème Blue cheese. This unique cheese is great melted on a steak or served with crackers. This cheese will be sure to give that cheeseboard the extra pop it needs!



Deer Creek VAT 17

Domestic
Wisconsin

Milk: Cow
Texture: Semi-Hard
Availability: Special Order (1 Week or More Lead Time)
Pack: 5 LB Avg.
Code: 1127

A unique blend of cheddars from around the world. Bold, complex flavor with a tangy nuttiness to it. Highly decorated cheese that has won numerous awards. Aged at least 2 years.



Deer Creek Rattlesnake

Domestic
Wisconsin

Milk: Cow
Texture: Semi-Hard
Availability: Special Order (1 Week or More Lead Time)
Pack: 9 LB Avg.
Code: 1007

Creamy middle-aged cheddar infused with Gold Tequila and habanero peppers. This smooth textured cheese is a perfect addition to dishes and cheeseboards where you want to add some heat!



Deer Creek The Stag

Domestic
Wisconsin

Milk: Cow
Texture: Semi Hard
Availability: Special Order (1 Week or More Lead Time)
Pack: 22 LB Avg.
Code: 1015

Bold and nutty specialty cheddar cheese. This cheese has strong toffee and butterscotch notes that gives it a sweet aroma. A versatile cheese that is aged for 17 months.



Pinna Saffron

Import
Italy

Milk: Sheep
Texture: Semi Soft
Availability: Yearly (Stocked)
Pack: 3 LB Avg.
Code: 1481

Brigante with Saffron. A fresh sheep's milk cheese, ready for tasting after only 20-25 days. The rind is pale yellow with the typical grooves of "Canestrati Cheese" (Basket Shape rind). The inside of the cheese is cream in color with saffron throughout. Great cheese for a cheeseboard.



Pinna Truffle

Import
Italy

Milk: Sheep
Texture: Semi Soft
Availability: Yearly (Stocked)
Pack: 3 LB Avg.
Code: 1479

****Brigante with Truffles*** .A fresh sheep's milk cheese, ready for tasting after only 20-25 days. The rind is pale yellow, with the typical grooves of "Canestrati Cheeses" (basket-shape rind). The inside of the cheese is cream in color with truffles throughout. Great choice for a cheeseboard.



Pinna Peppercorn

Import
Italy

Milk: Sheep
Texture: Semi-Soft
Availability: Yearly
Pack: 3 LB Avg.
Code: 1480

****Brigante with black pepper.*** A fresh sheep's milk cheese, ready for tasting after only 20-25 days. The rind is pale yellow, with the typical grooves of "Canestrati Cheeses" (basket-shape rind). The inside of the cheese is cream in color laced with the color of black pepper throughout. Great choice for a cheeseboard.



Pinna Brigante

Import
Italy

Milk: Sheep
Texture: Semi Soft
Availability: Yearly (Stocked)
Pack: 3 LB Avg.
Code: 1009

Pecorino Cheese, Pale ivory color. Matured 3 Weeks. Mild and creamy flavor with citrus undertones. Great choice for a cheeseboard.



Manchego

Import
Spain (La Mancha)

Milk: Sheep
Texture: Hard
Availability: Yearly (Stocked)
Pack: 6 LB Avg.
Code: 5847

A Spanish Sheep's Milk Cheese. The rind is inedible with a distinctive, traditional herringbone basket weave pattern, pressed on it. Manchego cheeses are best paired with a sherry. Aged Between 60days to 2 years.



Roquefort

Import
France

Milk: Sheep
Texture: Semi Soft
Availability: Special Order (1 Week Lead Time)
Pack: 3 LB Avg.
Code: 5799

"The Cheese of Kings and Popes". Moist and breaks into little pieces easily. Aged 5 months. Mostly used in salads and dressings.



Pepperjack

Cabot Creamery
VT

Milk: Cow
Texture: Semi-Hard
Availability: Yearly (Stocked)
Pack: 10 LB Avg.
Code: 1480

Pepper Jack is a derivative of Monterey Jack. Flavored with sweet peppers, rosemary, habanero chilies and garlic and spicy jalapeños for an extra kick. Typically used in quesadillas, served with crackers or on hamburgers. **PAIRS WELL WITH:** jalapeno peppers, melons, grapes, pickled vegetables, and olives. Aged 2-3 Months



Cotija

Import
Mexico

Milk: Cow (Raw)
Texture: Fresh Firm
Availability: Yearly (Stocked)
Pack: 3 LB Avg.
Code: 5683

Parmesan Family. Resemblance to feta cheese. With aging it becomes harder and crumblier. (Aged 3-12 months). Does not actually melt, it is used for grating on salads, soups, casseroles, tacos, tostadas and chili.



Cambridge Cheddar

West River Creamery
Londonderry, VT

Milk: Cow
Texture: Semi-Hard
Availability: Special Order (1 Week Lead Time)
Pack: 8 oz Piece
Code: 1722

An English Style Farmhouse Cheddar that is very smooth with a full and complex flavor that differentiates itself from other Vermont Cheddars. Aged 9-12 Months



Smoked Cambridge Cheddar

West River Creamery
Londonderry, VT

Milk: Cow
Texture: Semi Hard
Availability: Special Order (1 Week Lead Time)
Pack: 8 oz. Piece
Code: 1723

All the wonderful flavor of the farmhouse cheddar with the addition of Applewood and hickory smoke. This is delicately smoked for them by the Green Mountain Smokehouse in Windsor, VT Aged 9-12 Months



Gale Meadows

West River Creamery
Londonderry, VT

Milk: Cow
Texture: Semi-Hard
Availability: Special Order (1 Week Lead Time)
Pack: 8-10 lb. Avg. Wheels
Code: 1719

A Caerphilly Style Cheese (Hard, Crumbly White Cheese). The texture and flavor resemblance to cheddar. This style cheese is known as "The Crumbles". The flavor has citrusy, grassy, and buttery undertones. Cheese is brushed often and will develop its character as it continues to age. Matured from 60 days to 9 Months. The Flavor becomes stronger with age.

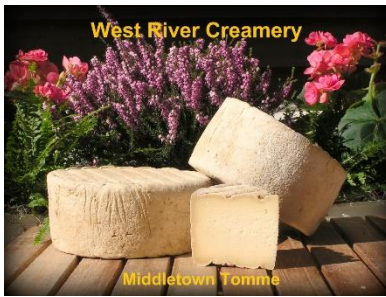


Steel Wheel

West River Creamery
Londonderry, VT

Milk: Sheep
Texture: Hard
Availability: Special Order (1 Week Lead Time)
Pack: 2.5 lb. Avg.
Code: 1717

A Tomme Style natural rind sheep's milk cheese. Texture is smooth with light and mildly sweet taste.



Middletown Tomme

West River Creamery
Londonderry, VT

Milk: Cow (Raw)
Texture: Hard
Availability: Special Order (1 Week Lead Time)
Pack: 3.5 lb. Avg.
Code: 1718

A brushed natural rind Cow's milk cheese. This is incredibly smooth, melts in your mouth. Savory, complex with grassy undertones. Aged 6 + Months



Cotswold (Chive & Onion)

Import
England

Milk: Cow
Texture: Firm
Availability: Special Order (1 Week Lead Time)
Pack: 2-5 lb. Avg.
Code: 5837

Cotswold is creamy, buttery, sweet and mild yet full-flavored like cheddar. The savory taste of chives and onions gives it that extra zing. This variation of Double Gloucester pairs well with beer, Zinfandel or Shiraz and is popular as a pub cheese in England. Aged 4-12 Weeks



Comte

Import
France

Milk: Cow (Raw)
Texture: Semi-Hard
Availability: Special Order (1 Week Lead Time)
Pack: ¼ Wheel
Code: 5731

French Cheese matured in special caves which gives it the unique taste, texture, and color. Ripened minimum of 4months-18/24 months. Melts well, typically used for fondues.



Babybel Mini

Domestic
USA

Milk: Cow
Texture: Semi-Hard
Availability: Special Order (1 Week Lead Time)
Pack: 72 CT Case
Code: 5883

Babybel, a semi-hard cheese is made from pasteurized cow milk. It comes in a net bag where each piece features a distinctive, red wax coating. On-the-go snack.



Provolone

Domestic
USA

Milk: Cow
Texture: Semi Hard
Availability: Yearly (Stocked)
Pack: 13 lb. Avg.
Code: 5802

Aged 2-3 Months semi-hard in texture and made from cow's milk. Best Paired With: Full-bodied and aged red wines. Hot chutneys, homemade breads and flat breads.



Italian Sharp Provolone

Import
Italy

Milk: Cow
Texture: Hard
Availability: Special Order (3 Day Lead Time)
Pack: 12 lb. Avg.
Code: 5887

Hard in texture and made from cow's milk. Best Paired With: Full-bodied and aged red wines. Hot chutneys, homemade breads and flat breads.



Monterey Jack

Domestic
USA

Milk: Cow
Texture: Semi-Hard
Availability: Yearly (Stocked)
Pack: 10 LB Avg, 4/5 LB Case (Shredded)
Code: 5831, 5849 (Shredded)

The cheese is commonly used in Mexican and Spanish cuisine as its mild in Flavor and melts well. Taste and texture like Colby and Cheddar. Aged 1-6 Months



Yellow & White Cheddar

Cabot Creamery
VT

Milk: Cow
Texture: Semi-Hard
Availability: Yearly (Stocked)
Pack: 10 LB Avg. 4/5 LB Case (Yellow Shredded)
Code: 5822, 5805, 5789 (Shredded)

Semi hard, natural cheese that has a smooth but slightly crumbly texture. **Mild**, creamy taste that is perfect for slicing and melting.



Buttermilk Blue (Roth Brand)

Domestic
USA

Milk: Cow (Raw)
Texture: Semi Hard
Availability: Special Order (3 Day Lead Time)
Pack: 6 LB Avg.
Code: 1802

Blue Veined Cheese made with raw milk. Cured in cellars for two months. Creamy taste with a hint of tangy flavor. Pairs well with gins, martinis, figs, pears, dates, dark chocolate, honey.



Raclette

Domestic
USA

Milk: Cow (Raw)
Texture: Semi Hard
Availability: Yearly
Pack: 10 LB Avg.
Code: 5687

Aged 3-6 months. Wash Rind. Perfect for melting but equally as good alone. Great Paired with Crisp Lagers, Full bodied, Robust Red Wines, Hoppy Ales.



Cooper Sharp American

Domestic
USA

Milk: Cow
Texture: Semi-Hard
Availability: Yearly (Stocked)
Pack: 5 LB Avg.
Code: 737

Add to macaroni, burgers, salads, pizza, sandwiches and more. Aged Between 100-180 days



Gouda

Import
Netherlands

Milk: Cow
Texture: Semi-Hard
Availability: Yearly (Stocked)
Pack: 10 LB Avg.
Code: 5834

A Dutch table cheese with a golden interior and salty flavor reminiscent of a toffee. Commonly grated, sliced, cubed or melted. Can be used to richen soups and sauces. Aged only 4 Weeks. (Young or new aged)



Grana Padano Parmesan

Import
Italy

Milk: Cow
Texture: Hard
Availability: Yearly
Pack: 20 LB Avg.
Code: 5965

Aged for 9-16 months with a pale yellow natural rind. Fragrant, dry flaking interior. As it ages the flavors become pronounced. Good paired with Barolo, Zinfandel or Gave White Wine.



Barely Buzzed

Domestic
Utah

Milk: Cow
Texture: Hard
Availability: Special Order (3 Day Lead Time)
Pack: 1 LB Avg.
Code: 677

A matured 8 Month Cheddar style cheese. The rind is rubbed with mixture of roasted coffee and lavender buds diluted with oil. Best Paired with wine, ports, bourbons, ales, stouts, ciders.



Gruyere

Import
Switzerland

Milk: Cow
Texture: Hard
Availability: Yearly (Stocked)
Pack: 6 LB Avg.
Code: 5952

The cheese is salted in brine for 8 days and ripened for two months at room temperature. Very aromatic cheese with a rich, creamy, and slightly nutty flavor. Gruyere is a table cheese that can be sliced or melted.



Garrotxa Goat

Import
Northern Spain (Garrotxa)

Milk: Goat
Texture: Hard
Availability: Special Order (3 Day Lead Time)
Pack: 2.2 LB Avg.
Code: 867

Covered in Grey Mold rind, soft paste and a moist, creamy, yet almost flaky, texture. Pairs well with Crusty Country Bread, nuts and White Wines. Aged 1-2 Months.



Pecorino Romano

Import
Italy

Milk: Cow
Texture: Hard
Availability: Yearly
Pack: 20 LB Avg.
Code: 5869

One of most widely used, sharper alternatives to Parmesan cheeses. Because of the hard texture and sharp & salty flavor, Pecorino Romano is an excellent grating cheese over pasta dishes, breads and baking casseroles. Aged Minimum of 5 Months.



Dry Ricotta Salata

Import
Italy

Milk: Sheep
Texture: Hard
Availability: Yearly
Pack: 7 LB Avg.
Code: 5860

Ricotta Salata is an Italian cheese made from the whey part of sheep milk, which is pressed, salted and aged for at least 90 days. It is milky white in color with firm texture and salty taste. Typically used in salads.



Sarvecchio Parmesan

Domestic
USA

Milk: Cow
Texture: Hard
Availability: Special Order (1 Week or More Lead Time)
Pack: 20 LB Avg.
Code: 1012

Aged for at least 20 months, very similar to Parmigiano Reggiano. This extraordinary cheese has a characteristic fruity flavor balanced by lightly roasted caramel notes. Grate it onto pastas, soups, salads or just enjoy it solo.



Swiss

Domestic
USA

Milk: Cow
Texture: Semi- Hard
Availability: Yearly
Pack: 7 LB Avg.
Code: 5800

Aged 4 months, Flavor is mild, sweet and nut-like. It has a savory, but not very sharp taste. Pairs well with fruits such as apples, pears, grapes and thinly sliced prosciutto ham and salami.



Extra Sharp Cheddar

Domestic
USA

Milk: Cow
Texture: Hard
Availability: Yearly
Pack: 10 LB Avg.
Code: 5871 (White),897 (Yellow)

Slightly sharp taste with a typical sweet cheddar taste. Aged up to a year. Has superb melting qualities making it ideal for mac and cheese. Add it to a cheese plate or eat alone with some crackers!



Cabot Private Stock Cheddar

Cabot Creamery
VT

Milk: Cow
Texture: Hard
Availability: Yearly
Pack: 3 LB Avg.
Code: 15765

Extra sharp cheddar that is aged for 16 months making it lactose free. Ivory white interior with a Black wax surrounding the cheese. Great for cooking, melting into dishes or alone on a cheese board.



Dubliner

Import
Ireland

Milk: Cow
Texture: Hard
Availability: Special Order (3 Day Lead Time)
Pack: 5 LB Avg.
Code: 5717

Sweet, mild and mature cheese taking over 12 months to develop. Sharp, robust flavor and the texture of a mature cheddar, the nuttiness of Swiss cheese and the bite of Parmesan cheese. Can be melted into dishes.



Asiago

Import
Italy

Milk: Cow (Raw)
Texture: Hard
Availability: Yearly
Pack: 20 LB Avg., 2/5 LB Case (Shredded)
Code: 5856, 5703(Shredded)

Depending on age, the rinds of Asiago can be straw colored and elastic to brownish gray and hard. The paste can be white to dark yellow, with small to medium irregular holes. Asiago can be used for grating, melting, slicing on a variety of salads, sandwiches, soups, pastas, and sauces. (Aged 12 Months)



Smoked Gouda

Import
Netherlands

Milk: Cow
Texture: Semi Hard
Availability: Yearly
Pack: 6 LB Avg.
Code: 5853

This 4-week aged hard cheese has an edible, brown rind and a creamy, yellow interior. Perfectly complement tasty snacks like fruits, nuts and dark chocolate. Sensational paired with beer!



Fontina

Domestic
USA

Milk: Cow
Texture: Hard
Availability: Yearly
Pack: 3 LB Avg., 4/5lb Case (Shredded)
Code: 15765, 1690(Shredded)

Fontina is a hard, Swedish style cheese that has a creamy texture and a subtle, tart flavor characterized by a mild yeasty finish. It melts beautifully which makes it ideal for Pizzas, flatbreads, lasagnas, quesadillas. Aged 3 Months



Feta

Domestic
USA

Milk: Cow
Texture: Soft
Availability: Yearly
Pack: 2/8 LB Case.
Code: 5813

Feta is a pickled curd cheese that has a salty and tangy taste enhanced by the brine solution. The texture depends on the age which can be extremely creamy, or crumbly dry. Great melted on Greek salad, Spanakopita, Pizza or Pie. Pairs well with beer, Pinot Noir, Sauvignon Blanc and Zinfandel.



Buffalo Fresh Mozzarella (Boccinini)

Domestic
USA

Milk: Buffalo
Texture: Soft
Availability: Special Order (3 Day Lead Time)
Pack: 4/1000gr/CS, 8/7 oz Case (Retail)
Code: 1899, 1898

Fresh mozzarella balls are in a brine, whey or water solution to help them retain their moisture and shape. This cheese has a soft, moist texture and is full of milky flavor. Great on a pizza or use it in a salad!



Buffalo Fresh Mozzarella (Ovaline)

Domestic
USA

Milk: Buffalo
Texture: Soft
Availability: Special Order (3 Day Lead Time)
Pack: 4/1000gr/CS, 8/7 oz. Case (Retail)
Code: 1900, 1901

Fresh mozzarella balls are in a brine, whey or water solution to help them retain their moisture and shape. This cheese has a soft, moist texture and is full of milky flavor. Great on a pizza or use it in a salad!



Halloumi

Import
Cyprus

Milk: Cow, Goat, Sheep
Texture: Semi Soft
Availability: Special Order (3 Day Lead Time)
Pack: 12/8.8 oz.
Code: 5979

Aged for 40 days, its texture is like that of mozzarella or thick feta, except that it has a strong, salty flavor. Tastes lovely when grilled, pan-fried or thinly sliced on a salad. Great paired with watermelon on warm days!



American Cheese (Sliced) -Hilldale Brand

Domestic
USA

Milk: Cow
Texture: Semi Soft
Availability: Yearly
Pack: 5 LB Sleeve (120 Slices)
Code: 5859(White), 5889(Yellow)

Processed cheese made from a blend of milk, milk fats and solids, with other fats and whey protein concentrate. Used in regular cooking as it melts well and contains a good amount of calcium and protein. Aged maximum of 1 Month.(160 Slices are also available)



Cream Cheese

Domestic
USA

Milk: Cow
Texture: Soft
Availability: Yearly
Pack: 10/3 LB Blocks, 100 CT Case (Cups)
Code: 5807, 5823(Cups)

Cream cheese is a fresh, soft mild tasting cheese produced from unskimmed cow's milk. Given that it is made from a combination cream and milk, the cheese has a high fat content. Has a short shelf life (Taste, Texture and production are similar to Boursin and Mascarpone Cheese)



Parmesan (Shredded, Grated)

Import
Italy

Milk: Cow
Texture: Multiple
Availability: Yearly
Pack: 4/5 LB , 5LB Bag
Code: 5872 (Shredded), 5808(Grated)

It is a subtle, nutty with a hard texture. Parmesan perfectly complements dishes like pasta, salads, and grilled vegetables.



Parmesan Shaved

Import
Italy

Milk: Cow
Texture: Shaved
Availability: Yearly
Pack: 2/5 LB Case
Code: 5968

Parmesan perfectly shaved for dishes such as a Caesar Salad or to top a Juicy filet mignon!



Fine Shredded Cheddar Jack

Domestic
USA

Milk: Cow
Texture: Shredded
Availability: Yearly
Pack: 6/5 LB Case
Code: 5788

Cheddar jack Finely shredded to compliment any dish!



Blue Cheese Crumbled

Domestic
USA

Milk: Cow
Texture: Crumbled
Availability: Yearly
Pack: 5 LB
Code: 5818

Blue cheese crumbles are perfect for salads and sauces.



Goat Cheese Crumbles

Domestic
USA

Milk: Goat
Texture: Crumbled
Availability: Yearly
Pack: 2/2.2 LB Case
Code: 6966

Goat cheeses are lower in fat, and higher in vitamin A and potassium. They serve as a perfect substitute for many dieters. Chevres are excellent dessert cheeses, often served as snacks or before dinner drinks.



Mozzarella Shredded -*Jacobo Brand*

Domestic
USA

Milk: Cow
Texture: Shredded
Availability: Yearly
Pack: 6/5 LB Case
Code: 5816

Mozzarella perfectly shredded, ready to be applied to dishes. This brand of mozzarella has amazing melting and browning qualities making it the ideal choice when it comes to making pizzas.

We are always sourcing new cheese from Massachusetts, New England, the United States and throughout the world. If you don't see the cheese you are looking for or just want to see what new and exciting cheeses are out there please contact your sales rep. or call into customer service 860-525-3237.

Glossary of Terms

Artisanal Cheese: Cheese that has been hand-crafted in small batches according to time-honored techniques, recipes, and traditions. Often made from milk not produced at the farm where the cheese making takes place.

Farmstead Cheese: Describes cheese made solely from milk produced on the same farm.

Chevre or Chèvre: A cheese made from goat's milk.

Fresh Cheese: Cheese that has not been ripened or aged.

Soft Cheese: Unpressed, high moisture cheeses that are aged for relatively short periods. Camembert and Brie are popular examples of soft cheese.

Semi-Soft Cheese: A cheese whose moisture content is between 50 and 75 percent.

Semi-Firm Cheese: A cheese whose moisture content is 50 percent or less.

Hard/Firm Cheese: Describes cheeses whose moisture content has been significantly reduced by aging, salting, or pressing.

Rind: The outside of the cheese. Acts as a barrier between the cheese and the outside environment, while also imparting a flavor of its own.

Bloomy Rind: A rind that ripens from the outside in. Soft-ripened cheeses, such as Camembert and Brie, have a bloomy rind.

Natural Rind: Once the cheese is ready to be aged or ripened, it can be waxed or left with a natural rind, or crust, to protect the interior of the cheese. Many of the natural-rind cheeses will develop Beneficial and harmless molds that will ripen the cheese and enhance the flavor.