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Weekly Product Availability

Good Morning,

Last March the Wisconsin Cheesemakers Association hosted the 2008 World Cheese Championship which was held for the first time outside of the UK.

The World Championship went to a gruyere made by Michael Spycher of Kaserei Fritzenhaus. This is really incredible gruyere and worth allowing your customers to try.

We are offering it in 1/8 wheel cuts to make it easier to try.

Back in April some of your customers may have been asking you about this cheese. Martha Stewart's show in the early part of the month hosted Rob Kaufelt of Murray's to talk about these cheeses. Watch the show here: http://www.marthastewart.com/article/world-championship-cheese?inc=4ef2dc5bfca40110VgnVCM1000003d370a0aRCR&D&rsc=showarchive_tv_show-archive

You can reach our Product Availability by clicking [HERE](#). Enter the password "brie" in all lower case when prompted.

Thanks very much for your business,

Bob Stonebrook

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Something for the Hunter



You know those customers: *reliable, loyal, and always asking what's new.*

Here are some ideas for those looking for something different and unique:

World Champion Gruyere

June 9, 2008

June Cheese Special: MouCo ColoRouge



Robert and Birgit met at work and work was making beer: craft beers at New Belgium Brewing Company in Ft. Collins, Colorado. Now Birgit is from Germany and her Dad is a master cheesemaker who has spent a career making soft-ripened cheeses.

Young and curious but also meticulous, they started making cheese at home. And, it wasn't long before they realized there was a market for their unique artisan product. So, in 2000 they left the malt and hops for the curds and whey. MouCo cheese sold their first batch of cheese in 2001 and they haven't looked back since. They make 3 cheeses: Camembert, Blu and this month's feature ColoRouge.

ColoRouge is packed 15/4oz and during June

AZEITAO (Portugal) - A concentrated round of sheep's milk cheese made with cardoon thistle rather than traditional animal rennet. The flavor is sweet, piquant and slightly pungent. Molded in cloth, it has a rustic appearance that adds to its romance. Its texture ranges from soft and unctuous to firm and chewy. The pale orange rind has a strong, earthy aroma that opens to a straw color p ate; the texture is rich and creamy with a sweet, slightly piquant flavor. As the cheeses ages, the interior becomes drier and more dense, giving way to deeper flavors and aromas. Pairs well with a Tempranillo or Albarino. Case 6/10oz

is 10% off the case price.

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BRILLO PECORINO DIVINO (Tuscany, Italy) - Firm cheese made from sheep's milk and seasoned with wine. In Tuscany, an ancient harmony is recognized between the flavor of pecorino and the bouquet of wine. This harmony is played out beautifully in Brillo Pecorino DiVino. Pecorino is one of the most ancient cheeses in the world and can be traced back nearly 2,000 years to a time when shepherding was still the principle means of livelihood for the people of Italy. Wine's history is even longer, so bringing these two culinary ancients together was a natural combination. The burgundy-colored crust of brillo is edible, but the wine treatment lends a distinctive flavor to the interior as well.

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DALLENWILER WYCH AS made by Odermatt Family (Dallenwil, Switzerland) - A lovely goat-cheese manufactured in the traditional way, the red wine washed cheese gains a deeply barnyardy aroma but the cheese's texture is semi-firm and smooth. It has a fresh milky flavor mingling with flavors of nuts and herbs with fruity overtones. Case 6/2.2#

FORMAGGIO AL TARTUFO made by Bertagni Family (Gargagnana, Italy) - A beautiful young truffle cheese made with pasteurized cow and sheep's milk. Aged for only 30 days, it has a semi-firm texture and a mild, sweet flavor typical of a caciotta cheese. Black truffle shavings are stirred into the curd during the mixing process. Case 3/2#

TOMA BLU ALLE ERBE made by La Casearia (Veneto, Italy) - Semi-firm cheese made from pasteurized cow's milk. This is a blue-veined toma that has been seasoned for two months on wooden planks, followed by an extended aging period in oak barriques filled with aromatic herbs and hay. This cheese has bold earthy and herbal flavors combined with a pleasant spiciness. The finish is long and pleasant, with woody notes. Pairs well with a Moscato, such as Passito di Pantelleria.

Value Priced Selection for Banquets & Catering

For Purchasing Managers, Caterers, and those wanting to do a cost-effective



party we have put together a selection of value-priced cheeses that will fit the bill.

If you want to have a California Theme, we've got that too. Click on the image above and select the Banquets and Amenities tab on our website. Password is "gouda".

email: aniatacheese@att.net
phone: 760.599.0151
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