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Weekly Product Availability

Good Morning,

Some of you had the wonderful Torta Canarejal cheese last fall when we were bringing it in. Unfortunately all the shipments after that, the cheese was not good.

Well we just got in a beautiful batch. These are 1/2 pound cheeses priced by the each at \$12.98. (see picture and description below)

In addition we have some very nice Torta La Serena specially priced this week at \$11.40/lb Case 4/3#

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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Torta Canarejal



TORTA DE CAÑAREJAL (Castilla y Leon, Spain) - A robust raw sheep's milk cheese that was the highlight of the Ferran Adria's 2006 El Bulli menu. Developed only recently it has been winning several awards in Spain as the best "Torta." Made of Asaf sheep's milk and vegetable rennet, this cheese

Torta Canarejal is Back!

June 16, 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

develops a soupy interior. Cut a whole in the top and spoon out the unctuous contents. Case 1/.5#

is 10% off the case price.

Featured Producer: Shelburne Farms

The cheesemakers at Shelburne Farms are one revenue generating component serving the mission to cultivate conservation. You see Shelburne Farms is more than a working farm it is a nonprofit organization that publishes books, offers apprenticeships and internships, and conducts numerous trainings and field trips.



The farm, which is now a National Historic Landmark, was founded in 1886 by William and Lila Webb on the shores of Lake Champlain in Vermont. Their desire was to develop a model agricultural estate. At its peak in the early 1900's the farm encompassed 3,800 acres and employed 300 people. It was not to be sustained, however, and over the years the farm shrank and fell into disrepair. In 1972 the Webb family developed a new plan and incorporated Shelburne Farms as a nonprofit organization dedicated to conservation education. A renaissance has ensued and the farm is once again a central hub of agriculture and conservation knowledge and activity.

An important aspect is the grass-based dairy herd of 125 purebred, registered Brown Swiss cows. Their milk is transformed into award-winning farmhouse cheddar cheese right property. We stock their 2 year sharp cheddar:

CHEDDAR, 2 YEAR OLD made by Shelburne Farms (Shelburne, VT) - Firm cheese made from raw cow's milk. This award-winning cheese is only made from the fresh, raw milk of purebred Brown Swiss cows raised on the farm. It has a robust and distinctively sharp flavor with wildly complex undertones. Very crumbly, open texture. Case 1/5#

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".

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