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## Weekly Product Availability

Blaues Wunder &amp; Artisan Swiss Goat Cheese

June 23, 2008

### Good Morning,

We continue to be impressed with the quality and unique characteristic of our new Swiss cheeses. Read about Blaues Wunder and Dallenwiler Wychas, two of the best and you will only find them here!

Just a reminder this is the last week to get MouCo Colorouge at 10% off. See side panel for more info on this unctuous little cheese.

**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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### Blaues Wunder



**BLAUES WUNDER** made by Kaserei Raz (Detligen, Bern, Switzerland) - Semi-soft blue cheese made from thermalized cow's milk made by Christoph Raz. This cheese is gray in color and has a thin, yet surprisingly sturdy bloomy rind that provides an

excellent textural and aesthetic counterpoint to the pale bone-colored p ate (think artisanal Montbriac). The aroma is loamy and woody, with a faint hint of autumn leaves. The flavor is mild and slightly sweet with the softest hint of 'blue' flavor. The finish is pleasant and clean, and the 'autumnal' feel of this cheese is carried through to the end, providing yet another level of interest to this striking and

### 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

memorable cheese. Case 5/600gr

### Dallenwiler Wychas

**DALLENWILER WYCHÄS** 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#



is 10% off the case price.

### Quick Links...

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### Towards a Betta Feta!



Summer is here and the salads are necessary. Don't let your customers settle for ordinary feta. We have two excellent artisan versions made right here in the USA!:

Belfiore (CA) cow's milk feta in brine Mediterrean Style 10/12oz, \$24.90 per case

Haystack Mountain (CO) goat's milk feta in brine 12/4oz, \$37.44

per case

### Join our mailing list!

### 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".

email: [aniatacheese@att.net](mailto:aniatacheese@att.net)  
phone: 760.599.0151  
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