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## Weekly Product Availability

Sally Jackson Goat

June 30, 2008

### Happy 4th of July!

Picnics and BBQs, gathering with friends and family, enjoying the beach. Summer is here and your customers are settling into a new rhythm.

Our 1 year Manchego from the maker El Trigal has long been a strong seller for us. Well, we have just brought in their 8 month old RAW milk wheels. And they are incredible! Make it part of your customer's tapas.

Bastille Day lies just beyond the 4th so we mention below a couple of French treats. Our Comte Marcel Petite is great for picnics and long hikes. And, Fleur Du Maquis is in the height of its season right now.

**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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### Comte Marcel Petite



**COMTÉ aged by Marcel Petit** (Jura, France) - A milder and creamier version of a Gruyere, this cheese has been produced in France since the reign of Charlemagne. Although Swiss Gruyere may be better known, the French variety is no less special. Created by local villagers in alpine dairies called Fruiteries, its milk comes only from Montbeliarde and Teachete de L'est cows. Marcel Petite is one of the great affineurs of Comte; using their relationship with the

### July Cheese Special: Sally Jackson Goat



Each year we wait with anticipation for that first shipment of cheese from Sally Jackson. The arrival of those wonderful wheels of goat wrapped in grape leaves, and the limited quantities of sheep and cow wrapped in chestnut leaves, signal the beginning of another cheesemaking season.

Sally and Roger Jackson have been following this cycle for about 30 years, long before "artisanal" cheesemaking came back in to fashion. They have a 140 acre farm in the Okanogan Highlands of eastern Washington state close to the Canadian border. Milk for the cheese comes from their few dozen sheep and goats, and 3 dairy cows. They start making cheese in the spring after the animals have had babies and they stop in the late fall. It's a natural cycle that farmers and

fruiteries, they select the best wheels and continuously care and test them throughout the aging process. The wheels are then released, at their peak of perfection. It has an ivory to yellow-colored p ate with hazelnut-sized eyes scattered throughout. The aroma is reminiscent of citrus fruits and roasted butter. It has an exceedingly complex, nutty and caramelized flavor. Pairs well with Sancerre or Beaujolais. Qtr 1/20#

### Fleur du Maquis

**FLEUR DU MAQUIS** (Corsica, France) - Firm to semi- soft cheese made from pasteurized sheep's milk. When young, its coating of rosemary needles is still green and the interior of the cheese is snow white with a fresh, milky flavor. As the cheese ages, the interior gets softer and develops a stronger flavor, while the rosemary dries and browns. It also displays the characteristic fuzzy blue edible mold coating in between the rosemary needle, peppers, and juniper berries that rest on top. It is also variously called Brindamour, Brin d'Amour, and Fleur du Maquis. It pairs better with savory flavors than with sweet things like fruit. Case 6/1.1#



cheesemakers have followed for centuries.

This month we are featuring their Goat Cheese. Wrapped in grape leaves, this semi-soft cheese has an off-white p ate with small eyes. The aroma is woody, piney reminiscent of damp earth. The complex flavor is mild finishing with a pleasing tanginess and just a hint of salt. Case 1/3#

Specially Priced for July. Ask for Details!

## 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 Mediterranean 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)

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