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Weekly Product Availability

Coach Farms Triple Cream Wheel Takes Gold!

July 7, 2008

Good Morning,

It's always nice when one of these awards programs gets something right. At the Fancy Food Show last week, NASFT announced their Sofi awards for 2008. And taking the gold in the Outstanding Cheese or Dairy Product was Coach Farm's Triple Cream Wheel.

Many of you have had this cheese and know how truly special it is. For those who haven't, we are the west coast distributor for Coach and have the Triple Cream Wheel in stock. See more below about this great 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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Coach Farms Triple Cream Wheel



TRIPLE CREAM WHEEL made by Coach Farms (Pine Plains, NY) - Semi-soft, mold-ripened cheese made from pasteurized goats' milk. After selling their Coach Leather Company, the Cahn family started a goat dairy over 20 years ago. With a dense, yet smooth and decadent texture,

this cheese tastes like rich and creamy goat ice cream with hints of the tangy, grassy flavor typical of chevres, and has a buttery, earthy finish. Case 1/5#

Here You Go Chefs: Ricotta di Pecora!

Some of you have asked and now we



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

have it in stock. Use it for specials only. We try to fly it in every 2 weeks but it is not always available.

RICOTTA DI PECORA made by Il Forteto (Vicchio, Florence, Italy) - Soft and creamy, this delicate sheep's milk ricotta is flown in to the US. It is richer in flavor than ricotta from cow's milk and more easily digested making it an excellent addition to recipes. Ships in its basket. Case 2/4#

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

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

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 pate with small eyes. The aroma is woodsy, 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!

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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

phone: 760.599.0151

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