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Weekly Product Availability

Elk Creamery California Organic Goat Cheese

July 14, 2008

Good Morning,

We are very proud to begin distributing Elk Creamery cheeses. This is California's first and, to date only, certified organic goat cheesemaker. As an introduction we have plenty of samples available to help you educate your customers.

See the descriptions below of the Elk Creamery cheeses we have in stock.

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

In This Issue

- **July Cheese Special: Sally Jackson Goat**
- **Elk Creamery**
- **Barnier, Divina, Peppadews...Watch This Space!**
- **Featured Producer: Shelburne Farms**
- **Value Priced Selection for Banquets & Catering**

Elk Creamery



CAMEMBERT DE CHEVRE made by Kermit Carter of Elk Creamery (Elk, CA) - Soft cheese made from organic goat's milk. This tangy Camembert is creamy, salty and has a strong and lively finish

that bounces your taste buds awake. Each eight ounce wheel is aged for six to eight weeks. Elk Creamery is the first and presently the only certified organic goat dairy in the state. They are situated on a coastal knoll of Mendocino County, in Northern California, above the beautiful Pacific Ocean, overlooking the village of Elk. Their milk comes from their mixed herd of Saanens, Boers, Oberhaslis, Nubians and La Manchas. This unique location, on the boundary of the fog belt, provides a comfortable environment and rich forage for the goats. Case 6/7oz

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

BLACK GOLD made by Kermit Carter of Elk Creamery (Elk, CA) - Soft cheese made from organic goat's milk. This cheese is creamy, salty, and tangy, and in the area immediately under its soft, ash-coated rind Black Gold also delivers a signature peppery kick. Each eight ounce wheel is aged for two to three weeks. Elk Creamery is the first and presently the only certified organic goat dairy in the state. They are situated on a coastal knoll of Mendocino County, in Northern California, above the beautiful Pacific Ocean, overlooking the village of Elk. Their milk comes from their mixed herd of Saanens, Boers, Oberhaslis, Nubians and La Manchas. This unique location, on the boundary of the fog belt, provides a comfortable environment and rich forage for the goats. Case 6/7oz

RED GOLD made by Kermit Carter of Elk Creamery (Elk, CA) - Soft cheese made from organic goat's milk. This is Elk Creamery's most unique mold- ripened cheese; before aging, each wheel is carefully dusted with a blend of organic ground chilies. The flavor is smoky, sweet and hot. Each eight ounce wheel is aged for three to four weeks. Elk Creamery is the first and presently the only certified organic goat dairy in the state. They are situated on a coastal knoll of Mendocino County, in Northern California, above the beautiful Pacific Ocean, overlooking the village of Elk. Their milk comes from their mixed herd of Saanens, Boers, Oberhaslis, Nubians and La Manchas. This unique location, on the boundary of the fog belt, provides a comfortable environment and rich forage for the goats. Case 6/7oz

Barnier, Divina, Peppadews...Watch This Space!



Recently, we agreed with Foodmatch to begin distributing their products here in Southern California. Their line-up of quality brands include Barnier Olives; Divina olives, tapenades, and roasted tomatoes; and Peppadews.

And get ready to try **Ajvar** the red pepper spread from the makers of the award winning Dalmatia Fig Spreads.

Watch this space for special introductory pricing.

Let us know your favorite or best selling olives and tapenades by sending us a quick [EMAIL](#) from our website.

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



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 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!

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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
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