



FOOD CONNECTS

2020 - 2021

Cheese Catalog

Who We Are

Food Connects works to improve access to locally produced food for wholesale buyers and develop new markets for local food producers. We see it as building a vibrant local food economy. We make it easy for you to obtain food from dozens local producers.

This catalog highlights some our local cheese producers. Our website and ordering system gives you access to source-identified cheese products as well as produce, meat, and value-added products from more than sixty local producers in Vermont, New Hampshire, and Massachusetts.

Hundreds of Local Products.
Dozens of Producers.
One Bill.



Cheese Producer Directory

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To see more of our producers
and farmers, visit us online at:

foodconnects.org/our-producers

Place your biweekly
cheese special orders at
[cheese.foodconnects](http://cheese.foodconnects.org)
foodhub.org by Tues-
day at 10 am. To join our
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Blue Ledge Farm

Salisbury, VT

Farmstead goat and cow milk cheeses from a sustainable, Animal Welfare Approved family farm.

Camembrie: Made with fresh Ayrshire cow's milk, this is a smooth mold-ripened Camembert/Brie hybrid. A buttery slice of bovine heaven!

Crottina: This is the cheese that "put them on the map" when it took a first place award in the American Cheese Society competition in 2006. Since then it has won loyal goaty fans for its classic simplicity. Aged for three weeks, the texture of this cheese is velvety and smooth, with a white mold exterior.

Fresh Chevre: With a creamy, fresh and pillowy texture, our chevre has converted many-a-skeptic over to goat cheese! Their curds are all hand-ladled which results in the light consistency of our fresh cheeses.

Flavors: Plain, Maple, Pepper, Herb



Lake's Edge: Perhaps our signature cheese, this dramatic ash-veined goat cheese is aged for three weeks and is named after the stones found along their Lake Champlain.

La Luna: A favorite with kids and "foodies" alike, La Luna is a raw goat's milk original. Compared to a Gouda or a Havarti, this cheese is subtle yet presents a nice lingering tanginess. They grate this on their pizza!

Marinated Chevre: 6 oz fresh chevre medallion marinated in 100% olive oil with a splash of lemon juice and sprinkling of herbes de Provence.

Middlebury Blue: A raw cow's milk blue, made with Ayrshire milk from the cows next door. Aged sixty days, it is both creamy and crumbly, with a buttermilk flavor spiked with spicy blue.

Blue Ledge Farm

Salisbury, VT

Richville: NEW! Cider washed-rind cow's milk cheese. Named after the road that connects the dairy and the orchard. Aged one month. Pungent, gooey and delicious with a cidery-sweet after-bite!

Riley's 2x4: Did you know that goats have two teats and cows have four? Their creative mixed milk (cow & goat) cheese, cave-aged 3 months, natural rind. A staff favorite!

Riley's Coat: 100% goat's milk, natural rind, cave aged for three months, similar to a Manchego.



Champlain Valley Creamery

Middlebury, VT

Certified Organic fresh and sometimes Hispanic-inspired cheeses, for culinary use or for fine cheese plates. All made from 100% grass-fed Jersey cow milk.

Old Fashioned Organic Cream Cheese: Made without stabilizers or preservatives from cultured fresh Organic cow's milk and cream. This is real cream cheese, not whipped industrial cheese loaded with vegetable gums. It has a perfect balance of creaminess and tanginess that is unlike any other cream cheese.



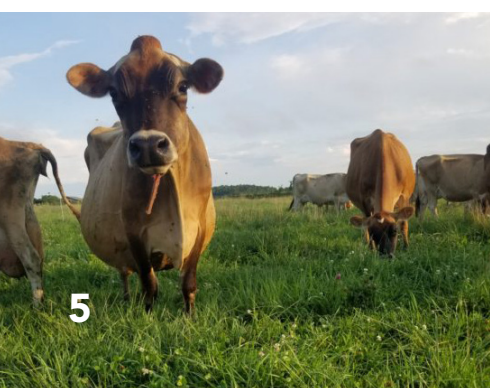
Organic Champlain Triple: A beautiful soft ripened triple creme with a bloomy white rind. Produced from cultured whole milk and cream, Champlain Triple is hand ladled into traditional crottin molds and aged approximately 10 days. It has a rich, creamy interior flavor that is offset by a delicious earthy rind with hints of mushroom.

Organic Queso Fresco: A soft Mexican-style cheese, meaning simply "fresh cheese" in Spanish. Organic Queso Fresco shreds and melts nicely making it a perfect topping for tacos, pizza, burritos, salads and anywhere you use mozzarella and other fresh cheeses.

Pepper Queso: Features the addition of sweet Peppadew and spicy jalapeno peppers to the curd. The spicy/sweet combination makes for a high-brow version of pepper jack.

Pyramid Scheme: A pyramid shaped triple cream with a layer of vegetable ash between the paste and rind. Both the shape and ash layer change the ripening of this cheese so you get even more of the creamy, grassy flavors of the milk. And the layering of white mold, black ash and yellow paste is just aesthetically cool!

Smoked Queso: It's great for snacking and cooking, anywhere a hint of smoky flavor would be desired. Put on tacos, pizza or eat on its own!



Grafton Village Cheese

Grafton, VT

Handmade, raw milk cheeses with premium hormone-free milk collected from small, local family farms.

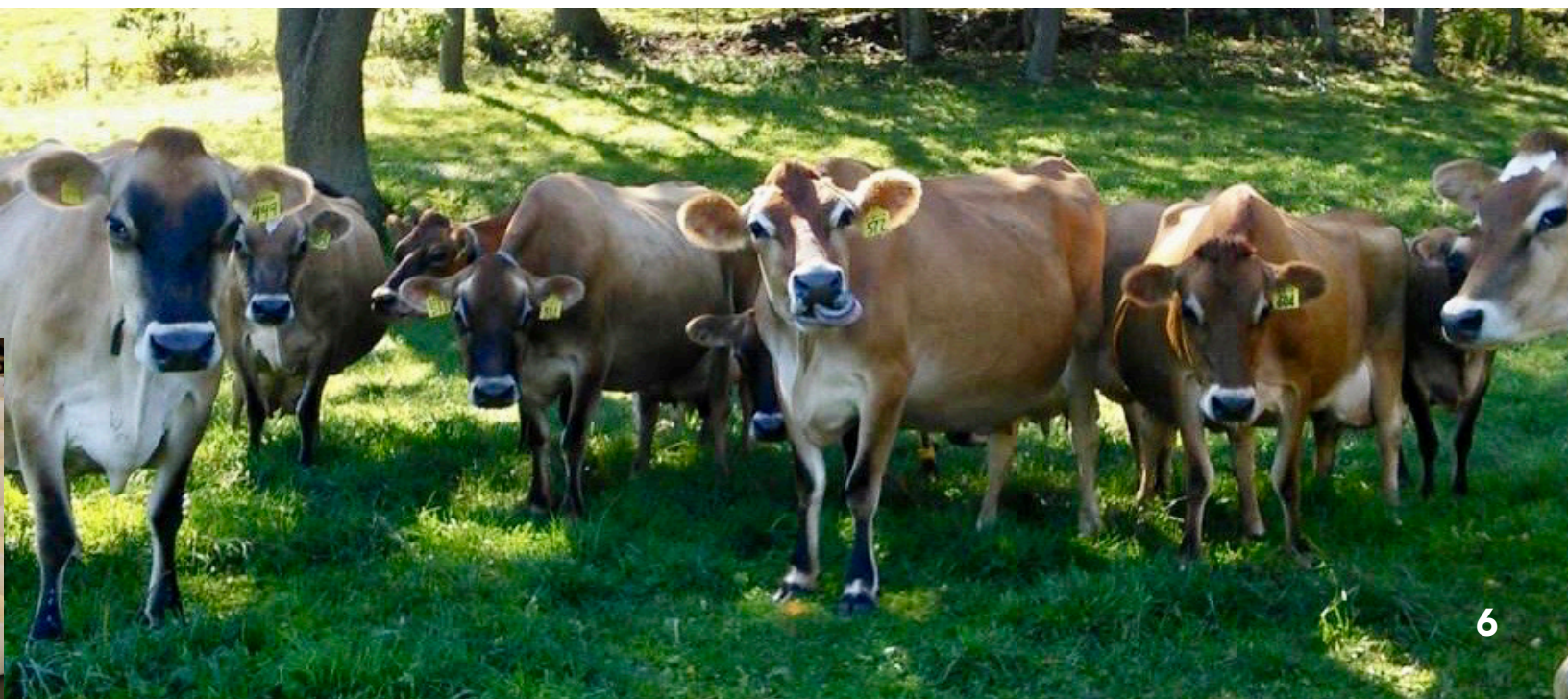


Aged Cheddar: The tradition in handcrafted cheese in Grafton Village dates back to 1892, when local dairy farmers delivered their raw milk to the village creamery to have it turned into cheese. Today, their cheddars are aged from one through four years in the aging process (sometimes even longer). With each year, a new flavor profile emerges.

Varieties: 1-year, 2-Year, Reserve, Grand Reserve

Flavored Cheddar: They have taken their handmade aged cheddar and added in natural ingredients to give you a line of flavored cheddars that can stand the test of time. As these are younger aged cheddars, they are great for melting and cooking, as well as a delicious addition to any cheese board.

Flavors: Maple Smoked, Smoked Chili, Sage, Truffle



Jasper Hill Farm

Greensboro, VT

World famous specialty cheeses from the Northeast Kingdom. Jasper Hill's underground aging facility maximizes the potential of cheeses made by the creamery, as well as those made by other local producers in Greensboro area.



Alpha Tolman: Alpine cheeses like Appenzeller inspire the recipe for this Jasper Hill Creamery original. Alpha Tolman has a buttery, fruit & nut flavor when young, developing bold meaty, caramelized onion flavors as it matures. The texture is dense and pliant, easily portioned and ideal for melting.

Bayley Hazen Blue: Bayley has developed a loyal following because of its fudge-like texture, toasted-nut sweetness, and anise spice character. The paste is dense and creamy, with well-distributed blue veins. The usual peppery character of blue cheese is subdued, giving way to the grassy, nutty flavors in the milk.



Bridgman Blue: Bridgman Blue is made from raw cow milk from Jasper Hill's own cows, blended with raw goat milk from Bridgman Hill Farm's goats. Resulting flavors are complex with notable aromas of goat milk, white pepper, buckwheat honey and caves. A dense but giving texture is creamy on the palate.

Cabot Clothbound: Clothbound is an approachable but complex natural-rind, banded cheddar with a crumbly texture and nutty aroma. The flavor is deeply savory and slightly tangy with caramel sweetness to the finish.

Cave-Aged Cheddar: Jasper Hill works with Cabot graders to hand select vats of young cheese that are suited to graceful cave-ripening. Blocks are coated with lard, brushed and turned in order to cultivate a living natural rind. These traditional methods impart unique complexity to the developing cheese. Batches are released for shipping when the perfect balance of texture and flavor are achieved; bright and deeply brothy with a salt-caramel finish and supple, crystalline texture.

Chef Shred: This melting blend uses a variety of Jasper Hill's hard cheeses to add brightness and depth of flavor. The result is a perfect melt every time, whether it's in grilled cheese sandwiches, mac & cheese, or a vegetable gratin.

Jasper Hill Farm

Greensboro, VT

Eligo: Made from a combination of cow and goat milk, Eligo's flavors bring out the best in both milk types: buttery richness from the cow milk carries a soft, white pepper spice note and goat aromas. A densely creamy texture is a bit softer beneath the rosy, orange washed rind, where the flavors are more pronounced.

Harbison: Harbison is a soft-ripened cheese with a rustic, bloomy rind. Young cheeses are wrapped in strips of spruce cambium, the tree's inner bark layer, harvested from the woodlands of Jasper Hill. With a luscious, spoonable texture, Harbison is woodsy and sweet, balanced with lemon, mustard, and vegetal flavors.

Highlander: Made with a blend of raw cow and goat milks, Highlander's recipe is inspired by traditional French and Swiss Raclette. Its semi-firm, elastic texture makes for a pleasing table cheese and amazing melting properties. The classic way to enjoy the style is melted over potatoes with pickles and cured meat alongside. On its own, the cheese has notes of speck, macadamia nuts and butter with lingering washed rind aromas.

Kinsman Ridge: Kinsman Ridge is a semi-soft, tomme-style cheese with aromas of fresh butter, forest and cured meat. Young wheels are washed with brine before a natural, mottled rind is cultivated. As it matures, Kinsman's interior transitions from smooth and firm to a giving and creamy consistency. Flavors are rich, savory, and softly floral, with hints of roasted artichoke and asparagus.

Landaff: Landaff has a natural rind and a semi-firm paste with subtle aromas of cave and grass. Its balanced complexity harmonizes a bright buttermilk tang and savory brown butter notes

Little Hosmer: Little Hosmer is a miniature version of Moses Sleeper.

Moses Sleeper: Moses Sleeper is an approachable and nuanced brie-style cheese. Beneath its thin, bloomy rind lies a gooey, milky core showing a complex array of flavors at peak ripeness: cauliflower, crème fraîche, and toasted nuts. A bright, clean finish with a hint of white mushroom aroma follows the rich flavors of the paste.



Jasper Hill Farm

Greensboro, VT

Oma: Oma balances pungent and sweet flavors with aromas of roasted nuts, cured meat and cultured butter. The paste is soft, almost pudding-like, but never runny. The thin, orange rind, often overlaid with white flora, is an earthy foil to the richness of the paste.

Weybridge: An Organic, lactic-set cheese with a delicate bloomy rind. The lightly aged style is meant to showcase the Scholtens' rich and complex Dutch Belt cow milk. The thin rind surrounds a delicate cream-line, showing a toasty, mushroomy flavor in contrast to the bright acidity of the dense, milky core.

Willoughby: This succulent and buttery washed-rind cheese has aromas of peat, roasted beef and onions – a strong and complex front for the subtle milky, herbal, ripe-peach flavors within. Willoughby has a thin, tender, rosy-orange rind, which adds earthy dimension to the texture and flavors of the gooey interior.

Winnimere: Young cheeses are wrapped in strips of spruce cambium, the tree's flexible inner bark layer, harvested from Jasper Hill Farm's woodlands. During aging, the cheese is washed in a cultured salt brine to help even rind development. At 60 days, this cheese is spoonably soft and tastes of bacon, sweet cream, and spruce. Available only in winter-spring.



Parish Hill Creamery

Westminster West, VT

Seasonal, handmade, raw milk cheeses, created with special reverence for traditional and natural approaches to cheese making.

Cornerstone: Three cheese makers made the same cheese, or did they? What happens when we all follow one recipe, each use our own native cultures, use the same forms, and encourage wild rinds? By limiting the input variables, we allow the elements of the raw milk to determine the nuances of texture and flavor unique to each of our Cornerstones.



Hermit: Hermit is a larger format, beer-washed Tomme. The beer is Rowdy Monk, a limited release, Belgian quadruple ale made by the folks at Hermit Thrush Brewery in Brattleboro, Vermont.

Humble: Whole milk Tomme, aged at least 3 months. When young, Humble has a mild, nutty flavor and a golden-hued, edible rind formed by washing with hard cider. Humble gains earthy, vegetal notes as it ripens.

Idyll: Part-skim, long aged mountain cheese with a scattering of small eyes throughout the solid, toothsome paste. Tropical and piquant notes mingle in this sharp yet sweet cheese. Idyll slices nicely and melts beautifully.

Jack's Blue: Jack's Blue has an edible, natural rind and dense paste with streaks of blue mold, a creamy texture and a spicy, earthy flavor.



Kashar: Balkan-style style pasta filata cheese, aged for at least 2 months, then rubbed with olive oil. The flavor is buttery, tangy, and somewhat peppery, particularly when aged over 6 months.

Parish Hill Creamery

Westminster West, VT

Reverie: A traditional, semi-hard Toma, Reverie has a bright milky flavor and slight tang when young, becoming sharper and more robust with allium notes. Wild molds are encouraged and the rind resembles gray stone.

Smoked Kashar: Instead of going to the cave, Smoked Kashar is taken down the road to Grafton Village Cheese where Vermont apple wood provides a mild smokiness to this smooth and supple cheese.

Suffolk Punch: Gourd-shaped, whole milk Caciocavallo-style cheese is a classic pasta filata. Hand stretched to form the traditional shape: “cheese on horseback” refers to the way two cheeses are tied at the ends of a long rope and then hung over a rod to age, like saddlebags thrown over the back of a horse. The interior is firm and smooth when young and becomes flaky and drier with age. The flavor is buttery, tangy, and even peppery, particularly when aged over 6 months.

Vermont Herdsman: Whole milk, long-aged Vermont Herdsman is made when the cows are grazing on hillside pastures and aged at least 12 months to develop a full, slightly sharp flavor with hints of pineapple and hazelnuts. The supple interior becomes granular as the cheese ages beyond a year. The straw-colored edible rind is scrubbed weekly when young.



Smith's Country Cheese

Winchedon, MA

Farmstead cheeses made from fresh, raw milk on a local family farm.

Cheddar: On the farm, everyone knows when it's a "cheddar-making day:" nine hours of cutting, stacking, and milling our curds creates a creamy, crumbly treat.

Flavors/Styles: Medium, Sharp, Extra Sharp, Chili Pepper, Chive, Sage, Smoked



Cheese Sticks: Their farmstead cheese sticks are packed with fun, flavor, and nutrition for the whole family! Their sticks are made with their farm's raw milk because they believe in its amazing health benefits. They send every batch of cheese to a food safety lab to test for pathogens before selling it so you can rest assured that your family is eating safe, delicious cheese.

Flavors/Styles: Sharp, Chili Pepper, Chive, Smoked

Fresh Farmer's Cheese: A tasty spread for crackers, or handy ingredient for cooking and baking.

Flavors: Traditional, Blueberry, Chocolate, Cranberry Orange, Herb & Garlic, Jalapeno

Gouda: Their Gouda rivals any made in the Netherlands: It has the same mild taste, creamy texture and small, bubbly eyes. An excellent appetizer or dessert cheese, it is also great for cooking and melts beautifully.

Flavors/Styles: Plain, Aged, Chipotle-Rubbed, Everything Bagel-Rubbed, Caraway, Cumin, Fenugreek, Garlic, Ghost Pepper, Onion & Chive, Salsa-Rubbed, Smoked, Sun-Dried Tomato & Basil



Havarti: Smooth and buttery - perfect for a grilled cheese sandwich or paired with your favorite crackers and fruit.

Flavors: Creamy, Dill, Garlic & Vegetable, Smoked

Smith's Country Cheese

Winchedon, MA

Gouda Spreads: Smith's Gouda Spreads bring "pub cheese" to a new level. We blend our creamy Gouda wheels with fresh butter, salt, and herbs to create nine varieties of a spreadable, delectable treat. Spread these winners on a burger, sandwich, steak, or your favorite cracker.

Flavors: Creamy Gouda, Fiesta Gouda, Gouda with Bacon, Gouda with Garlic, Gouda with Herbs, Gouda with Horseradish, Gouda with Onions & Chives, Gouda with Sun-Dried Tomato & Basil, Gouda with Wine, Hot Pepper Gouda

Baby Swiss: Smith's farmstead Baby Swiss is handcrafted with the raw milk from their own herd. This rich, buttery, and slightly sweet cheese has a smooth and creamy texture. It's cave-aged for two months before heading to the Smith's food safety lab for testing before hitting the shelves.



Vermont Shepherd

Westminster West, VT

Award-winning farmstead mountain cheeses from a family-run sheep dairy.

Applewood Smoked Invierno: Their Invierno Smoked with their farm's apple trees. Highly flavorful!



Fromage Blanc: A classic French cream cheese, excellent for spreading on crackers, bagels, or cooking and baking with. Stir in herbs or eat plain. Can substitute for ricotta or cream cheese in cooking. Cow and sheep's milk blend.

Invierno: Yesenia grew up summer's milking cows on her dad's farm in the Dominican Republic. David grew up tending his dad's sheep in Vermont. Together, they make a mixed milk cheese called "Invierno." The sheep milk comes from David and Yesenia's sheep. The cows' milk comes from a small dairy farm just down the road. Invierno (or "winter" in Spanish) is a soft to semi-hard natural rind cheese, aged 5-6 months. Invierno is a versatile cheese with a rich, butter and mushroom flavor.

Ricotta Salata: Their sheep milk ricotta salata made from the whey when Verano is being made. It's pasteurized, and can be purchased by the wheel (7-8 lbs.) or pint.

Verano: Vermont Shepherd has won numerous awards for best US Farmhouse Cheese, and Verano has been called "possibly the best sheep milk cheese in America." Verano is a smooth and creamy, semi-hard cheese with a sweet, rich and earthy flavor. The rustic wheel has a rough, golden brown rind. It resembles the Spanish and French sheep milk cheeses of the Pyrenees.



Well Aged Invierno: Their cow and sheep mixed milk cheese Invierno is Well aged 2-year old cheese. Highly flavorful hard and crumbly. Great for special occasions!

Yogurt: Rich, unsweetened sheep milk yogurt, sold by the quart.



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