



Premier ProduceOne

Artisanal Cheese
& CHARCUTERIE



BLUE JACKET DAIRY

Great tasting cheese made in Ohio

Award Winning Cheese Locally Made in Bellefontaine, Ohio.

Blue jacket Dairy

- | | | | |
|-------|-------------------------|----------|---|
| 60151 | Hull's Trace Cheddar | 1-5 LB | Semi-hard, aged 4 months |
| 61090 | Gretna Grillin' | 12-.5 LB | Halloumi style, semi-soft, salty, buttery |
| 61070 | Cheddar Curds | 1-4 LB | Fresh, no aging, salty & buttery |
| 61050 | Dill Cheddar Curds | 1-4 LB | Dill flavored, buttery and salty |
| 61060 | Firelands Cheddar Curds | 1-4 LB | Smoke flavored with a kick of chipotle pepper |
| 61020 | Goat Chevre | 1-5 LB | Fresh and creamy with a tangy, tart, flavor |

Ohio State Fair Winners!

Lemon Jewel Quark - Fresh, Unripened

- 2021: First Place
- 2018: First Place
- 2017: Second Place
- 2016: Second Place

Goat Feta - Other Mammal

- 2021: ~~First~~ **First** Place



Na * Kyr sie *m e a t s*

Charcuterie & Salumi Locally Made in Geneva, Ohio

Nitrite & Nitrate Free

| | | | |
|-------|-----------------------|---------|--|
| 96743 | Salumi Cacciatore | 1-.5 LB | Beef and pork w/ coriander and cayenne |
| 96741 | Salumi Pepperoni | 1-.5 LB | Traditional pepperoni with spices |
| 95303 | Salumi Soppresate | 1-.5 LB | Garlic and red pepper flakes |
| 96744 | Salumi Summer Sausage | 1-.5 LB | Semi-dry, beef, yellow mustard seeds |
| 96740 | Salumi Toscano | 1-.5 LB | Red wine and fennel seeds |

Na*Kyr sie is a USDA inspected whole animal butcher shop specializing in charcuterie and salumi - always offering a wide variety of handcrafted meats.





**Award Winning Goat Chevre
Made in Arcata, California**

Humboldt Fog

#62705 1-5.5 LB

Each wheel encases a ribbon of distinctive vegetable ash. Buttermilk, fresh cream, floral notes.

**International Cheese & Dairy
Awards: FIRST PLACE 2021, 2019**

Midnight Moon

#00172 1-9 LB

Aged six months or more, nutty, brown butter up front with a caramel finish. A dense and smooth cheese.

**Best of Class, World
Championship Cheese: FIRST
PLACE 2020**

Cypress Grove has received a 100% score from the American Humane Association the past 3 years. Happy and healthy goats help make this one of the best cheesemakers in the country.



Italian-Inspired Cheeses
Made in Plymouth,
Wisconsin

94062 Shaved Regal Cheese Blend 6-3 LB

A savory combination of hand-shaved zesty parmesan, peppery asiago, and bold romano cheeses.

An industry pioneer, Sartori makes some of the world's finest artisan cheese with premium milk supplied by local Wisconsin farmers.





**Raw Milk Cheeses from Grass-Fed Cows
Locally Made in Defiance, Ohio**

62980 Flat Rock 1-8 LB AVG

Firm, yet supple, and slightly grainy cheese with an amber-colored rind. It has an assertive aroma and an intensely fruity, buttery, hazelnut flavor. Perfect balance of acidity and sweetness - aged 4-6 months.

95008 Black Swamp Gouda 1-10 LB

Natural rind cheese whose flavor ranges from creamy and mild to hard and sharp depending on how long it is aged, and which time of year it is made. Seasonal grasses change the flavors - aged 4-6 months.

A fifth generation Ohio farm, Canal Junction has been owned and operated by the same family since 1850. Their 60-cow dairy herd are entirely grazed grass-fed and sustainable.





TEMPESTA

Artisan Salumi

Artisan Salumi

Locally Made in Chicago, IL



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|-------|---------------------|----------|--|
| 95548 | Chorizo | 1-5.5 OZ | Spanish style with Pimenton, Rioja wine, and garlic |
| 95545 | Finocchiona | 1-5.5 OZ | Uncured fennel pollen salami, Tuscan style |
| 88048 | Nostrano | 1-5.5 OZ | Uncured pink peppercorn salami, floral aromatic |
| 88044 | Sopressata | 1-5.5 OZ | Uncured black pepper salami, Tellicherry peppercorn |
| 87560 | Sopressata Piccante | 1-5.5 OZ | Uncured spicy salami, Calabrian peppers |
| 95547 | Tartufo | 1-5.5 OZ | Uncured black truffle salami, black truffle salt and minced black truffles |

Tempesta's pork products are made 100% with Berkshire Pork, raised on family farms in the Midwest. They are never given antibiotics or growth hormones, and always vegetarian-fed.





**SMOKING
GOOSE**

Dorman Street Meatery

**Slow Cured and Smoked Meats
Locally Made in Indianapolis,
Indiana**

Jowl Bacon

#75465 1-2 LB

Pork jowl cured with black pepper, coriander, brown sugar, and local maple syrup. Richer, fattier, and considerably more savory than traditional bacon.

Duck Breast Prosciutto

#75460 1-8 OZ

Smoked Moulard duck breast cured with star anise, allspice, and orange peel. A rich and flavorful take on this Italian classic.



A small batch butcher shop with a national audience, Smoking Goose is one of the country's top meateries. Owner and Chef Chris Eley draws on old world traditions and new world flavors to bring truly great creations to life.

Goat

- 00172 Cypress Grove Midnight Moon 1-9 LB**
Aged six months or more, this cheese is an ivory-colored cheese that's nutty and brown, buttery upfront with caramel finish.
- 62705 Cypress Grove Humboldt Fog 1-5.5 LB**
Fresh, creamy buttermilk with an edible vegetable ash vein, with floral notes, herby overtones, and a clean finish.
- 99298 Soignon Bucheron ^ 1-1 KG**
French chevre that has a dry, crumbly center surrounded by a ring of soft-ripened goat cheese, all in a soft velvet-like rind.
- 93698 Oscar Wilde Aged Irish Cheddar ^ 1-5 LB**
2year aged Irish cheddar cheese from Cork, Ireland. Distinct creamy flavor with semi-firm texture.
- 63250 Taleggio 2-5 LB**
Semi-soft washed rind cheese, reminiscent of Taleggio, but made with goat's milk. Creamy and voluptuous with a mellow tang.
- ## Sheep
- 98907 Central Formaggi Fiore Dolce 1-7.4 LB**
Italian imported semi-hard table cheese. Mild, aromatic, and sweet taste. Aged 4 months.
- 62610 Paška Sirana Paški Sir 1-4 LB**
Croatian hard cheese, salty, tangy, and savory, balanced by subtle sweet notes. Traditionally served with olive oil over the top.
- 98888 Central Formaggi Moliterno Al Vino 12-5.3 OZ**
Hard sheep's milk pecorino style cheese with a compact structure. Pleasantly strong taste with aromatic notes from red wine.
- 98892 Central Formaggi Moliterno Al Tartufo 1-5.3 OZ**
Hard sheep's milk pecorino style cheese shot through with veins of truffle. Luxurious and visually stunning cheese.
- 63050 Istara P'tit Basque 6-1.3 LB**
Mild, buttery flavor that's sweet and nutty, much like a mild, creamier version of Manchego.
- 62795 Corcuera Manchego, 3 month 1-6 LB AVG**
Rounded traditional manchego flavor and acidity with notes of caramel and nuts.
- 94834 MitiCaña de Cabra 1-2.2 LB**
Bright and sweet goat cheese made with milk from goat's of higher fat and protein to give incredible creaminess.
- 86253 Montesinos Drunken Goat 1-6 LB**
Semi-firm goat cheese from Spain. Cured 48-72 hours in Doble Pasta red wine. Sweet, smooth, and delicately grapey.

Cow

- 62565 Emmi Roth Red Wax Fontina * 1-13 LB AVG**
A traditional Swedish-style Fontina. Smooth, creamy body accented with slightly tart and mild finish.
- 63160 Jean Perrin Raclette de Scey 1-11 LB**
French raclette cheese with a natural rind, big meaty aroma and distinctive flavor when used as a melting cheese.
- 90742 Henri Hutin Brie Couronne 1-3 KG**
French brie made with 60% cream, giving a rich, smooth flavor. Not too fat, not too lean. Mild, sweet, perfectly ripe.
- 98893 Rosenborg Brie 1-4.5 OZ**
Danish Brie with deliciously smooth, creamy texture. Aged to perfection and served in beautifully designed tins.
- 95003 Henri Hutin Belletoile 1-3.5 LB**
Spreadable and luscious triple crème cheese with a bloomy rind. Creamy, buttery, smooth and mellow in flavor.
- 62300 Lincet Le Delice de Bourgogne 1-4.4 LB**
French pasteurized triple crème, full-fat cow milk with fresh cream. Mushroomy, pungent with buttery, sweet interior.
- 94831 Guilloteau St. Angel 1-1.72 LB**
French triple cream that is plump and pillow-like. Buttery and earthy with the right amount of salt and a strong tang.
- 98848 Cambozola 1-5 LB AVG**
Combination in style of a French soft-ripened triple crème cheese and Italian Gorgonzola.
- 87990 Wensleydale w/ Blueberry 1-4 LB**
English dessert cheese with deep purple flecks of blueberries to create a strong contrast with creamy-colored cheese.
- 92550 Wensleydale w/ Apricot 2-4 LB**
English dessert cheese blended with sweet apricots. Fresh and crumbly, stilton-like cheese.
- 63285 Wensleydale w/ Cranberry 1-5 LB AVG**
Fresh, young cheese with a clean, mild, and sweet flavor. Natural acidity pairs wonderfully with the fresh cranberries.
- 95009 Fior d'Arancio 1-5 LB AVG**
Show-stopping Italian blue cheese that is bathed in sweet wine and packed with candied orange peel.
- 87914 Bleu d'Auvergne 1-3 LB**
Mellow, meaty blue cheese, imported from the French region Auvergne. Well-balanced and perfect for cooking.

Products marked ^ are special order - contact your sales representative

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Cow Continued...

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| 90567 Latteria Soresina Caciocavallo | 1-4 LB AVG | |
| A layered, complex cheese similar to provolone. Deep, earthy undertones, and fruity aromas. | | |
| 98686 Point Reyes Toma | 1-10 LB AVG | |
| Versatile semi-hard table cheese with a waxed rind. Creamy with buttery flavor and a grassy tang finish. | | |
| 63040 Cheeseland Edam | 6-4 LB | |
| Dutch Edam cheese with a slightly salty and nutty mild taste. Pairs well with stone fruits. | | |
| 94832 Sottocenere Truffle | 1-3 LB | |
| Semi-soft cow's milk cheese with lots of black truffles added into the paste of the cheese. Aged in ashes to preserve it. | | |
| 91299 Roth Kase Van Gogh Gouda ^ | 1-10 LB | |
| Distinctive gouda made from organic cow's milk. Creamy, tangy, and has a hint of sweetness. | | |
| 62625 Kroon Red Wax Gouda * | 1-9 LB AVG | |
| Dutch gouda with sweet, mild flavor. Higher fat yields richer flavor & creamier texture than standard gouda. | | |
| 95008 Canal Junction Black Swamp Gouda | 1-10 LB | |
| Gouda-style cheese aged 4-6 months. Flavor becomes sharper depending on the time of year and the grass cows graze on. | | |
| 62980 Canal Junction Flat Rock | 1-8 LB AVG | |
| Local, aged cheddar from Bellefontaine, Ohio. Flavor packed, nutty and sharp. | | |
| 60151 BJD Hull's Trace Cheddar * | 1-5 LB | |
| Firm, slightly grainy cheese, smooth amber rind. Assertive aroma, intensely fruity, buttery, and hazelnut. | | |
| 86312 Red Dragon Mustard | 1-4.4 LB | |
| Buttery and spicy Welsh cheddar style cheese with plenty of bite. Aged 3 months with plenty of tang from Brown Ale. | | |
| 91728 Isigny Sainte-Mère Mimolette | 1-6.6 lb | |
| Striking deep orange color. Firm, mild, and smooth flavor becoming subtly sharp at the finish. Aged 12 months. | | |
| 87970 Latteria Soresina Provolone | 1-7 LB | |
| Sharp Italian provolone aged 3 months to a year. Made from either goat or lamb curd. | | |
| 63185 Sage Derby * | 1-8 LB AVG | |
| British Derby cheese infused with sage to produce a glorious green marbling effect and subtle herb flavor. | | |
| 62500 Cotswold Double Gloucester | 5 LB AVG | |
| With generous flakes of chive and onion, this cheese has a smooth texture, fresh aroma and lingering taste. | | |
| 83260 Le Supreme Gruyere King Cuts * | 1-7 LB | |
| Alpine-style gruyere like cheese with light floral notes, nutty undertones, a hint of fruitiness, and a mellow finish. | | |
| 92296 Guggisberg Baby Swiss ^ | 1-7 LB | |
| Local, baby swiss with creamier taste from Millersburg, Ohio. Award-winning and some of the best in the world. | | |
| 86324 Rothenbuheler Middlefield Swiss ^ | 1-8 LB | |
| Mild, rindless swiss known for its distinct nut-like flavor and beautiful eyes. | | |
| 86271 Jarlsberg | 1-7 LB AVG | |
| Semi-soft cheese with a mild, nutty flavor. Often considered swiss but is actually a mix between gouda and swiss. | | |
| 62535 Le Superbe Emmentaler Center Cuts | 1-14 LB AVG | |
| Semi-hard Swiss cheese made from raw milk and ripened in cellars for 4 to 8 months. Mild, nutty, and cherry-sized holes. | | |
| 62820 Charles Arnaud Comté | 1-11 LB | |
| A French pressed cheese from raw, fresh Montbeliarde and Simmental cow's milk. Creamy texture and lasting complexity. | | |
| 61090 BJD Gretna Grillin' | 12-.5 LB | |
| Local Bellefontaine, Ohio halloumi-style cheese. Semi-soft, salty, and buttery non-melting cheese. | | |
| 86322 Saint Paulin | 1-4.4 LB | |
| French semi-soft cheese very similar to Port Salut. Smooth, creamy brioche and buttery taste. | | |
| 83262 Mitica Mahon | 1-7 LB | |
| Spanish semi-soft cheese, characteristic orange rind. Aged 4 months & a creamy texture. Mild, buttery, nutty finish. | | |
| 62660 Roth Kase GranQueso | 2-6 LB | |
| Spanish-inspired cured cheese in a blend of spices including cinnamon and paprika. Sharp taste with distinctive sweetness. | | |
| 92018 Galbani Bel Paese | 1-5 LB | |
| Mild, slightly tangy, semi-soft cow's milk cheese. Versatile table cheese that can be used as a substitute for Mozzarella. | | |

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- 83248 Isigny Ste-Mère Brie** 1-1 KG
Imported French brie with soft, creamy texture, mild, rich flavor, and a hint of mushrooms from the rind.
- 86258 Ca de Ambros Gorgonzola Dolce Oro** 1-3 LB
High moisture blue cheese with delicate blue and green veining. Milder than sharp gorgonzola with a milky and piquant flavor.
- 63075 Point Reyes Original Blue** 1-6 LB
California's classic style blue cheese with addictive flavor of sweet milk with a peppery finish.
- 62855 Roth Kase Smoked Moody Blue** 1-6 LB AVG
Classic blue with delightfully creamy and subtly smoky flavor. Smoked over fruit wood.
- 91408 La Peral** 6-2 LB
Spanish blue cheese aged 2-4 months in natural stone cellars. Delicate natural rind with soft paste and light blue veins.
- 62350 Montforte Blue** 1-6 LB
Cave aged blue cheese. A savory, tangy flavor is enhanced by its characteristic blue marble veining.
- 62255 Fourme d'Ambert** 1-4.4 LB AVG
Formed from un-pressed curds inoculated with a less spicy blue mold. Velvety feel and earthy mushroomy roundness.
- 90196 Danablu** 1-6 LB
Semi-soft blue veined cheese from Denmark, with a creamy and crumbly texture.
- 62360 Mitica Valdeon Blue** 1-6 LB
Intense blue cheese. Salty and wonderfully sharp with a creamy and buttery mouthfeel.
- 93006 Roth Kase Buttermilk Blue** 1-6 LB
The finest of the butter milk blue cheese is chosen and cured for a minimum of 6 months. The creamiest and strongest.
- 95161 Emmi Roth Buttermilk Blue Affinee** 1-3 LB
Firm, slightly grainy cheese, smooth amber rind. Assertive aroma, intensely fruity, buttery, and hazelnut.
- 95012 Gabriel Coulet Roquefort** 1-3 LB
Ivory, creamy white paste with bluish mottles and velvety texture. Fondant like texture and refinement.
- 63040 Cheeseland Edam** 6-4 LB
Dutch edam cheese with a slightly salty and nutty, mild taste. Pairs well with stone fruits.
- 62430 Claddagh Bó Irish Cheddar w/ Porter** 1-5 LB AVG
Aged Irish cheddar permeated with dark Porter that results in a strikingly beautiful brown mosaic and rich, toasty flavor.
- 92375 Agriform Asiago Fresco Pressato** 1-5 LB AVG
Soft, sweet, lightly tangy, and buttery, with a springy texture interior. Aged for just 20 to 40 days.

Mixed

- 99020 Papouis Halloumi** 1-8.5 OZ
Traditional high melting point goat/sheep's milk cheese from Cyprus. The perfect choice for frying or grilling.

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