

Fagundes Farmstead www.OldWorldCheese.com \$6.00 each unless otherwise noted—all are approx 1/2 lb

St. John (Raw Milk)

Our Queijo St. John is made from 100% Grade-A cow milk fresh from our dairy. This raw milk cheese is aged a minimum of 60 days in lieu of pasteurization, to preserve essential flavor enzymes lost during the high heat treatment. During the aging process it is coated in Extra Virgin Olive Oil to allow our cheese to develop a natural edible rind. St. John is a great table cheese due to its smooth texture and splendid flavor qualities.

St. Jorge (Raw Milk)

A family recipe for a distinct flavored Portuguese-style cheese. Like the St. Jorge cheese made in the Azores Islands, it has a complex sharp flavor. St. Jorge cheese is a raw milk cheese which is then aged up to three years before it reaches the consumer. This time allows for the cheese to develop the unique flavor that is all its own. It is Fagundes' sharpest cheese produced, but after the initial bite the flavor turns smooth and creamy making it a excellent addition to any hors d'oeuvres tray.

Hanford Jack (Pasteurized Milk)

A very special high moisture Hanford Jack is unique with its pleasing flavor and smooth texture. One bite of mouth-watering Jack and your taste buds are going to say more. Hanford Jack comes in traditional or one of these flavored varieties:

Hanford Jack San Joaquin is flavored with Roasted Garlic, Red Bell Pepper, and Cilantro.

Hanford Jack Santa Fe is flavored with Cayenne Pepper, Cumin, and Roasted Garlic.

Hanford Jack Jalapeno has just the right amount of peppers to give it a great mild-hot flavor.

Hanford Jack Smoked has a great hickory smoked flavor making it an hors d'oeuvres favorite.

NEW Hanfordshire Cheddar has a creamy, mild flavor.

NEW Hanfordshire Smoked Cheddar has a has a great Hickory Smoked flavor.

NEW Goat Milk Sierra is a firm raw goat's milk cheese.

NEW Goat Milk Sierra Cabernet is dipped in Sierra Cabernet.

Bravo Farms www.BravoFarms.com \$6.00 each unless otherwise noted—all are approx 1/2 lb

Tulare Cannonball—\$7.50 each

Made from a 500-year-old Edam recipe, using whole milk and shaped into a traditional round ball. This classic cheese is aged 6 months to create it's creamy texture, spicy aroma and slight saltiness.

Silver Mountain Clothbound Cheddar—\$7.50

The Silver Mountain is aged in a cellar for over 9 months, wrapped in cheesecloth and periodically rubbed in olive oil. This process captures the magnificent flavors naturally found in raw milk

Creamy Pepperjack

Not just any pepperjack, this cheese is handmade the old fashioned way which creates amazing flavor and a delightfully creamy texture.

Jalapeno Cheddar

A white cheddar blended with red & green jalapeno peppers, a great tasting cheese with a spicy finish.

Original Chipotle Cheddar

The Original Chipotle Cheddar, and the only Artisan version made from raw milk and aged over 60 days. Flavored with just the right touch of Chipotles, a naturally smoked jalapeno, which ensures the cheddar flavor isn't overpowered.

Western Sage Cheddar

The Premium White Cheddar, flavored with sage. A traditional combination that for years remained in the shadows. A fantastic slicing, melting and eating cheese.

Premium White Cheddar

Made with the highest quality raw milk, creating a flavorful cheddar that gets exponentially better with age.

Organic Pastures

Truly Raw Cheese \$7.50 each—approx 1/2 lb

A raw cheddar cheese, Truly Raw is never heated above 105 degrees during the cheese making procedure. Aged a minimum of 60 days.

Raw Milk

Raw milk needs to be stored at 33-34 degrees. Most refrigerators are not cold enough at the 'warehouse recommended' setting. Use a thermometer to find the coldest area of your fridge.

Whole Milk 64 oz (1/2 gal)—\$7.60

Whole Milk 32 oz (quart)—\$4.90

Skim Milk 64 oz (1/2 gal)—\$3.40

Skim Milk 32 oz (quart) - \$2.45

Cream pint—\$11.60

Quephir 32 oz (quart) —\$4.90

Butter 1/2 lb—\$6.65

Butter lb—\$11.90

Butter, Cultered 1 lb—\$12.25

Colostrum 16 oz (pint) —\$9.80

Colostrum Super Lite 64 oz (1/2 gal) - \$8.85

Ladybug Gardens Farm Fresh Eggs

From cage-free chickens

Dozen—\$5.25

1/2 Dozen—\$2.75