

ABACUS ARTISAN CHEESE

FEATURED CHEESE OF THE MONTH

PICCOLO BRIE – LATTE DA DAIRY

NUBIAN AND LAMANCHA GOAT'S MILK BRIE

ANNE JONES – PRODUCER, FLOWER MOUND, TEXAS

LA CUESTA FARM CHEVRE

FRESH GOAT'S MILK CHEESE

ALBERTO GARZA – PRODUCER, CLIFTON, TEXAS

ROS

PASTEURIZED SHEEP'S MILK CHEESE

CATALONIAN REGION OF SPAIN

NATURAL RIND – AGED 4 TO 10 MONTHS

ARGENTO CAPRA – LATTE DA DAIRY

"SILVER GOAT" - CHEVRE LOG RUBBED WITH VEGETABLE ASH

ANNE JONES – PRODUCER, FLOWER MOUND, TEXAS

MARIEKE GOUDA – HOLLAND'S FAMILY FARM

FARMSTEAD GOUDA CHEESE AGED ON DUTCH PINE PLANKS

ROLF AND MARIEKE PENTERMAN - PRODUCERS, THORP, WISCONSIN

PASTEURIZED COW'S MILK CHEESE

SAN JOAQUIN GOLD

16 MONTH AGED HOLSTEIN COW'S MILK CHEESE

FISCILINI FARMSTEAD, SAN JOAQUIN VALLEY, CALIFORNIA

WORLD CHEESE AWARDS 2004

COCOA CARDONA

SEMIFIRM – NUTTY - HAND RUBBED WITH COCOA

CARR VALLEY CHEESE CO.

LA VALLE, WISCONSIN

PASTEURIZED GOAT'S MILK CHEESE

SAINT NECTAIRE

BRINE WASHED SEMI – SOFT CHEESE

AUVERGNE, SAINT NECTAIRE, FRANCE

PASTEURIZED COW'S MILK CHEESE

SHAFT'S BLEU VEIN CHEESE

SAVORY, FULL FLAVORED BLEU

AGED A MINIMUM OF ONE YEAR IN MINE SHAFT

CEDAR RIDGE, CALIFORNIA

COW'S MILK CHEESE

PRICED PER OUNCE

THREE OUNCE MINIMUM PLEASE

4.