

Australia

Roaring 40s Blue- Cow's milk blue, sweet, smooth & creamy. Produced by the King Island Dairy "whey down under".

Belgium

Chimay- Cow's milk, semi-soft in the Trappist style that is full, earthy & aromatic. The perfect compliment to beer, full-bodied red wines, crunchy breads & fruits.

Old Brugge- Cow's milk that is very nutty, butterscotchy, & a touch of Parmesan

flavor. An excellent grating cheese & perfect with potatoes & vegetables.

Pere Joseph- Cow's milk, semi-soft that is earthy, nutty & gouda like in texture. Wonderful with apples, pears, grapes & fruity red wines.

Canada

Black Diamond- Cow's milk that is a classic cheddar. A name well recognized.

Fromagerie Tournevent- Goat milk cheeses that are fresh & aged. Their Capriatti won 1st place at the 2001 American Cheese Society Judging. Le Chevre Noir, is aged for a minimum of six months & is pleasantly sharp. It possesses the

great integrity one would expect from great Canadian cheddar.

Oka- Cow's milk with creamy, full flavors. Similar to the French, Port-Salut, this cheese has its beginnings as a Trappist cheese made by monks who emigrated in the 1880's from Brittany to Canada.

Germany

Bruder Basil- Partially skimmed, cow's milk with a mild, smokey flavor in this trappist-style cheese.

Cambozola Blue- Cow's milk with a combination of camembert & gorgonzola is both creamy & pungent.

Champignon Brie- Cow's milk with a creamy, semi-soft texture, dotted with fresh mushrooms.

Montagnolo Blue- Triple creme blue that is mild, rich, creamy, but, with a depth of flavor that appeals to a wide range of palettes.

Greece

Feta- Sheep's milk stored in brine with a clean, slightly tangy, "sweet milk" flavor that is perfect sprinkled on salads or pasta, & used in many Greek dishes.

Kasseri- a firm sheep's milk cheese with mild, salty flavors used for grating & in the Greek specialty "Saganaki".

Italy

Asiago d'Allevo- Partially skimmed, raw, cow's milk with a mild, tangy, flavor that is easy to cut, shred & melt.

Fontina d'Aosta- Raw, cow's milk, with a mildly fruity, nutty flavor & aroma. It is firm enough to grate or use in Italian "fonduta".

Gorgonzola- Cow's milk blue, that is creamy & spicy, earthy & awesome.

Marscapone- Cow's cream that is not actually cheese, but, similar to heavy whipping cream. A staple in any Italian kitchen. Serve with fresh berries.

Mozzarella di Bufala- Buffalo milk that is fresh, earthy & creamy. The perfect compliment to fresh tomatoes & basil.

Parmigiano Reggiano- "The world's greatest cheese" Perfect for grating.

Pecorino Romano- Raw, Sheep's milk. A hard, sharply piquant cheese used for grating.

Pecorino Toscano- Raw, sheep's milk cheese from Tuscany serve with wines from this region.

Provolone- Cow's milk, firm, waxy texture that enhances any antipasta plate.

Taleggio- Cow's milk produced in a small town Northeast of Milan in Lombardy. It is semi-soft, creamy & has a sweet, fruity & salty taste. Similar to French Reblochon.

Truffle Cheese- Cow & Sheep's milk blended cheese semi-soft with black truffles from Alba, Italy. Exquisitely mild with subtle truffle flavor.

The Netherlands

Gouda- Cow's milk, that is sweet, creamy, & nutty in flavor & consistency. Everyone's favorite!

Gouda, Aged- Cow's milk, that is aged for at least two years. This cheese is hard, amber-colored, with hints of butterscotch, & is perfect grated over baked potatoes.

Parrano- Cow's milk with a taste of Italy, a distinct flavor of parmesan.

Prima Donna- Cow's milk, very creamy & rich in flavor.

Spain

Cabrales- Raw, goat's, cow's & sheep's milk blue, with an incredibly, complex flavor.

Gamenedo- Cow's milk blue by Jose' Antonio Sanchez in Asturias, Spain. It is a semi-soft & has a tangy washed rind.

Garroxta- Pasteurized, goat's milk from Northeastern Spain with semi-soft texture & earthy, tangy flavors.

Idiazabal- Raw, sheep's milk that is robust & nutty. Wonderful grated on pasta or pizza or just munching. Serve with sausages, serrano ham & great, crusty peasant bread.

Mahon- Cow's milk from the Island of Menorca. A semi-hard paste with crumbly texture & a sharp, salty, flavor similar to a sharp cheddar.

Manchego- Sheep's milk with a nutty flavor. Perfect addition to any fiesta. Serve with quince paste or fresh figs & honey, & platter with black olives, tomatoes, Serrano ham & sausages.

Murcia al Vina- "Drunken Goat" - Goat's milk, that is both creamy & tart, washed in red wine to give a rich appearance.

Pau's Sant Mateu- Goat's milk produced by Josep Cuixert of Catalonia, Spain. It is semi-soft & has a tangy washed rind.

Queso de los Beyos- Raw, cow's milk, with a lightly smoked, smooth flavor. Very unusual. Also referred to as Beyusco.

Zamorano- Sheep's milk from Zamora, northeast of Madrid. It is firm, yet creamy with a nutty, tart flavor.

Switzerland

Appenzeller- Raw cow's milk from Appenzell. This traditional mountain cheese is very flavorful & smooth, similar to a sheep's milk cheese from the Pyrenees in France.

Emmental- Raw, cow's milk that is both mild & nutty. It is lower in salt, compared to other mountain cheeses, and has a big flavor.

Gruyere- Raw, cow's milk mountain cheese that is smooth, creamy & a perfect snacking cheese.

Sapsago- Cow's milk curd that is pressed & dried & then mixed with fenugreek & a local wild clover which gives it a unique flavor & pale green color. Try grating into green salads or pasta dishes.

Vacherin Fribourgeois- Cow's milk from the western part of Switzerland. "This is the cheese that gives Swiss Fondue its smooth, creamy consistency."