

THE

SMOKEHOUSE MARKET™

SINCE
1937



FOODS & WINES INSPIRED BY
THE RICHNESS OF COUNTRY LIFE.



The Inspiration of Cheese



With over 50 years of combined experience Jane & Thom have become experts at finding, selecting, purchasing and importing artisan and farmstead cheeses from around the world. They have walked the fields, seen the milking, watched the production, talked with the owner and tasted, cooked and baked with countless wonderful varieties of cheeses.

With this dedication, it's no wonder so many folks make their weekly pilgrimage to The Smoke House Market to experience the fantastic selection of cheeses and specialty food products filling the shelves.

At their award winning restaurant, Annie Gunn's, next door, Chef Lou Rook III prepares innovative specialties featuring these fine cheeses from around the world.

The cheeses on our list have been carefully selected in regard to their excellent condition and wide variety of styles.

Our list is updated constantly to keep you in touch with the finest cheeses from around the world.

As members of the American Cheese Society, Chef's Collaborative as well as the James Beard Society & Slow Food Movement, The Smoke House Market and Annie Gunn's encourage the understanding and appreciation of America's farmstead and natural specialty cheeses as well as other artisan cheeses from the world over.

"Artisan" & "Farmstead" Cheese

You will note the terms "Artisan" & "Farmstead" used with cheese. Both indicate that the cheese is of high quality. Artisan generally means the cheese is produced by hand in small quantities and respects the tradition of the cheese. A farmstead cheese is an artisan cheese made only with milk from the herd located on the farm.

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WE HOPE OUR FOODS INSPIRE A RETURN TO PRECIOUS FOOD
MEMORIES AND TRADITIONS WHICH BRING US ALL A LITTLE CLOSER
TO OUR CHILDREN, OUR FAMILY AND OUR FRIENDS.

By Schmit