

2012 ACTUAL CHEESE SHARES (per available records)

- Share 1: **Harpersfield Cheese Co**, Northern Catskills. **Two 8 oz wedges of Tilsit-Style Cheese**, choice of dill, hops, plain, or lavender flavor. <http://www.harpersfieldcheese.com>.
Harpersfield cheeses are aged in the farm's own caves, washed and brushed regularly for two months in order to form a crusty rind. This rind then protects the smooth interior, and preserves the buttery flavor of the cheese. Harpersfield cheeses are firm-textured and fruity with a spicy tinge. Their firmness makes them well suited for slicing; an excellent complement to robust beer and wine.
- Share 2: .5 lb Adirondack Black Waxed Cheddar, Barneveld NY.
Our award winning NYS Cheddar is made with milk from regional NYS family farms that are rBST-free, and aged more than one year. Our cheddar is tangy and wrapped in a flavor-sealing coat of old-fashioned black wax made with all-natural ingredients. Our Adirondack Cheddar provides the "Good Old-Fashioned" quality taste you would expect from a state known for great cheddar.
AND .5 lb raw Water Buffalo cheese from Ithaca Raw Milk Cheese
- Share 3: .5 lb Adirondack Cheddar, .5 lb Harpersfield Farmstead Raw Tilsit (Gouda style)
- Share 4: **Cheese share: (Riverhead, Glendale): Amazing Real Live Food Company of Pine Plains, NY, 1 piece each of:**
 - Probiotic Queso Blanco with Herbs De Provence: This is a traditional Latin style cheese also made with unhomogenized whole cow's milk. We prepare this in three distinct ways. **This cheese is also enhanced with our blend of four powerful probiotic cultures**
 - Moonlight Chaource: A slightly aged, bloomy rind cheese whose white rind just conceals the ash exterior beneath; slightly digested with a yet firm chevre style center. This cheese is savory and slightly tart, and with the ash layer beneath the bloom has characteristics of a goat's milk St Maure.
 - Stella Vallis TOMME: Raw Milk, Aged four to six months. Our Tomme has a natural rind which is washed in the early part of its life for the betterment of a combination of yeasts and molds that dominate its surface flora, and guide its nature out of its infancy. The pate is soft through the center and pliant, yielding robust nutty flavors with hints of tropical fruit in the background and upon the finish. A slightly salty note suggests excellent pairings with sweet, wet fruits... like local apples
<http://amazingreallive.com/>

- Share 5: 8 oz camembert, 4 oz raw probiotic farmers cheese; 8 oze raw probiotic Tomme from Amazing Real Live Food Company
<http://amazingreallive.com/>
- Share 6: 8 oz tub Greek Goat Yogurt AND 3 oz ball Flavored Cow Cheese from Goodale Farms
<http://www.goodalefarms.com/>
- Share 7: 1 ball Goodale Farms Long-Island produced and made fresh mozzarella AND 1 package Goodale Farms soft cow's cheese. <http://www.goodalefarms.com/>
- Share 8: 1 ball Goodale Farms Long-Island produced and made fresh mozzarella AND 4 oz Lively Run Farm goat chevre
- Share 9: 1 qt Seven Stars Organic Biodynamic Yogurt, and one 8 oz package Organic Valley raw sharp cheddar cheese. <http://www.sevenstarsfarm.com/>
- Share 10: .5 lb Mecox Bay Dairy raw Jersey Cheddar, produced in Bridgehampton, Long Island NY <http://www.mecoxbaydairy.com/>
- Share 11: 8 oz tub Goat Feta AND 8 oz tub cultured butter from Goodale Farms, Long Island
- Share 12: Nettle Meadow Farm Fromage Blanc, <http://nettlemeadow.com/>
AND .3 lb Ewe's Blue from Old Chatham Shepherding, Hudson Valley
<http://www.blacksheepcheese.com/>