



THANK YOU FOR SUPPORTING AMERICAN ARTISANS

We know cheese, and we love the people who make it! Our new club is dedicated to supporting American artisans across the country. This month, we're highlighting the craftsmanship of Nettle Meadow, Red Bee Honey, Old Chatham Shepherding Company, and Grafton Village to bring you three classic cheeses and one sweet accompaniment that are perfect for gourmet snacking or building an all-American cheese board.



We've partnered with Victory Cheese to make this club possible, joining them in their fight to save the American cheese industry by bringing business back to dairy farmers, independent artisans, and cheese makers all over the USA through the sharing of incredible cheeses.

LEARN MORE HERE: victorycheese.com | [@victorycheese](https://twitter.com/victorycheese)

JULY 2020

AMERICAN CHEESE

OF THE MONTH CLUB

WHAT'S INSIDE

Nettle Meadow Kunik

This triple creme from Nettle Meadow packs a powerful one-two punch. First, pasteurized goat milk is added for that characteristic lemony tang, then it's mixed with fatty Jersey cow cream for a mushroomy, super-buttery and almost inconceivably decadent paste.

Citrus / Butter / Mushrooms



Pair with: Rosé, Wheat Beers

Old Chatham Shepherding Ewe's Blue

A buttery, Roquefort-style wheel from Old Chatham Shepherding Company, Ewe's Blue's soft, slightly crumbly paste is beautifully dappled with blue veining, adding just a hint of traditional spice to its mellow and caramel-like profile.

Cream / Caramel / Pepper



Pair with: Sparkling Wine, Port

Grafton 1 Year Cheddar Bar

Nothing is so awesomely all-American as this cheddar, from postcard-pretty Grafton Village. Their one-year cheddar is all about mellow tartness and creamy mouthfeel, with flavors of fresh hay and sweet milk.

Buttery / Milky / Tart



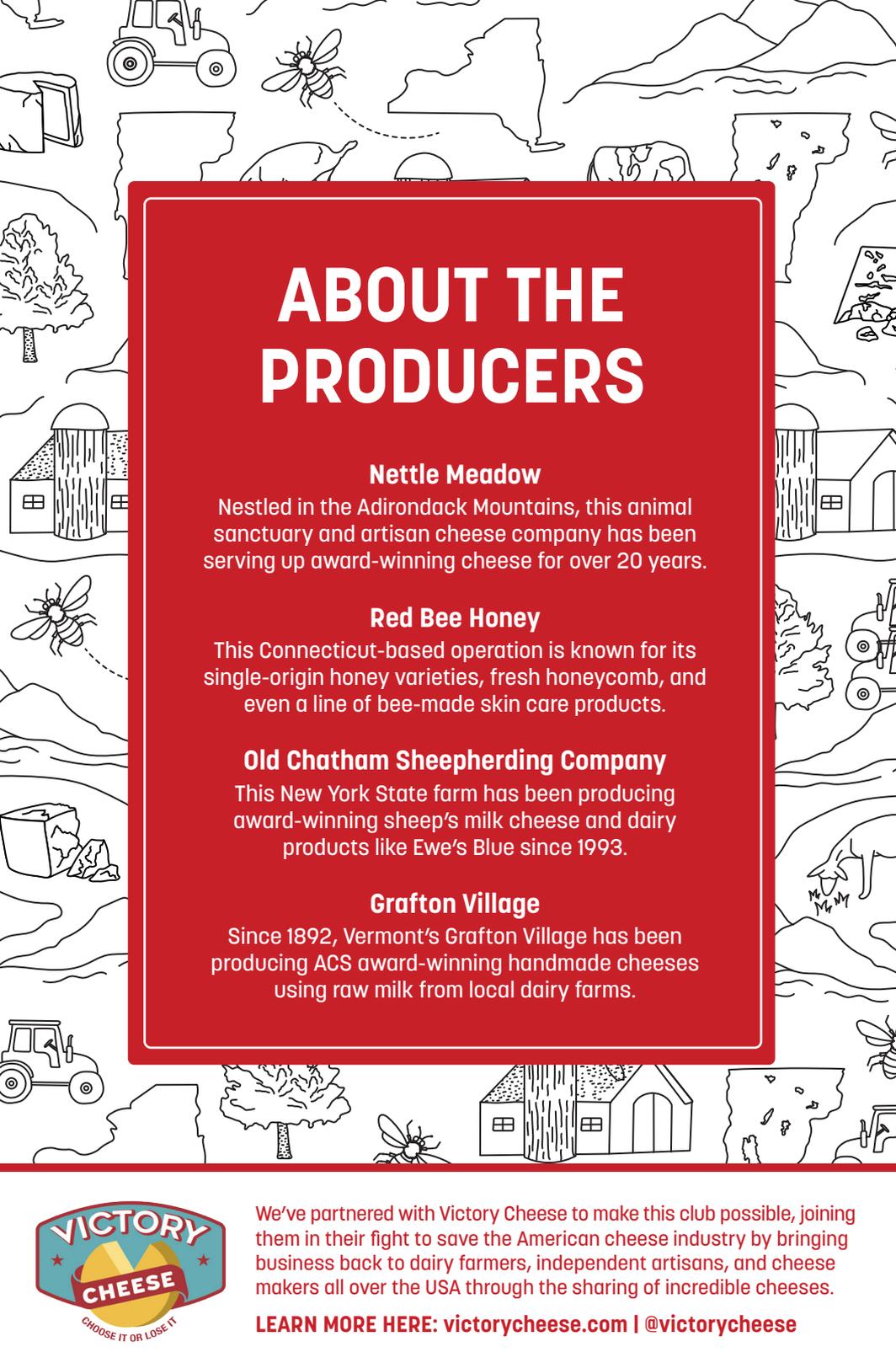
Pair with: Malbec, IPA

Red Bee Honey Comb in a Jar

Called "Chunk Honey," this jar of sweet delight is the best of both worlds--a slice of fresh honeycomb that's been stored inside a jar for a stunning display of all-natural goodness, with plenty of loose raw honey that's ready to be drizzled.

Fruity / Floral / Bright





ABOUT THE PRODUCERS

Nettle Meadow

Nestled in the Adirondack Mountains, this animal sanctuary and artisan cheese company has been serving up award-winning cheese for over 20 years.

Red Bee Honey

This Connecticut-based operation is known for its single-origin honey varieties, fresh honeycomb, and even a line of bee-made skin care products.

Old Chatham Shepherding Company

This New York State farm has been producing award-winning sheep's milk cheese and dairy products like Ewe's Blue since 1993.

Grafton Village

Since 1892, Vermont's Grafton Village has been producing ACS award-winning handmade cheeses using raw milk from local dairy farms.



We've partnered with Victory Cheese to make this club possible, joining them in their fight to save the American cheese industry by bringing business back to dairy farmers, independent artisans, and cheese makers all over the USA through the sharing of incredible cheeses.

LEARN MORE HERE: victorycheese.com | [@victorycheese](https://twitter.com/victorycheese)