

## Larry's Market Wisconsin Cheese List

### **Congratulations on winning a Wisconsin Cheese Gift Certificate!**

**Please peruse the following list of Wisconsin cheeses and call 414-355-9650 to place your order, please have your certificate number available.**

**Shipping is excluded in your gift certificate.** All orders will be shipped USPS Priority Mail (2-3 days) and the shipping cost will be \$15.00. We will require a valid credit card for shipping charges. We will email you a tracking number once your order has shipped.

### **Order Size**

Minimum size that we can cut for any cheeses sold per pound is 1/4#. Any pre-packaged cheeses may not be cut.

### **Shipping Restrictions**

We must have a valid address within the Continental United States to process your order. Please contact us about shipping possibilities to Alaska & Hawaii.

### **Shipping Dates**

We ship any and all orders on Monday or Tuesday of each week only, with a shipping cut-off time of noon (CST), on these days to ensure that your product arrives fresh and without delays caused by weekends and/or holidays. Shipments may not be made immediately due to product availability, your shipment's destination, or if your delivery date falls on/over a day (holiday) that will prevent your product arriving in good condition. If this is the case, we will attempt to contact you.

### **Delivery Method**

Most of our products are shipped with a cold pack to prevent product spoilage. Shipping cheese into warm and/or extreme climates is very challenging and is at your own risk. The type of packaging is determined by the location of destination, the size of the order, the season of the year and the distance of travel. However there may be times when shipping is just not recommended. We will attempt to ship all of your order in one complete order.

### **Refunds or Returns**

If you are dissatisfied with your order for any reason, please contact us with your issue at Larry's Market 414-355-9650.

We will make every effort to try to resolve the problem with your order. However, we are not be able to accept returns for any food products, but if our assessment deems it appropriate, we may issue you a credit or replacement. We will do our best to provide you with our best customer service!

Because of the perishable nature of our products it is our recommendation to monitor for the delivery of your order or orders placed as gifts for others. Please note that we are not responsible for shipping problems such as delays or refusal of delivery due to incorrect delivery name, address and contact phone number provided at the time of purchase.

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### Uplands Cheese-

**Pleasant Ridge Reserve**-Named after the land formation on which their farm sits, Pleasant Ridge Reserve is made in the tradition of Alpine cheeses like Gruyere and Beaufort. Like the Alpine versions of these cheeses, they only make Pleasant Ridge Reserve from May through October when their cows are eating fresh pasture. This grass-fed, raw milk produces flavors in the cheese that can't be replicated by "ordinary" milk. **\$25.00/lb.**

### Roelli Cheese-

**Dunbarton Blue** -Fourth generation cheesemaker Chris Roelli committed the equivalent of blue cheese heresy by piercing his cheese and then pressing it to inhibit the mold growth. The result is Dunbarton Blue, a sort of blue-veined cheddar that's potent yet approachable. In a typical blue, the pierce holes introduce air that allows the desirable mold to proliferate within the cheese. By pressing it, Chris halts the process, developing a distinct but subtle bluing that hints at piquancy without punching you in the face. A unique and fantastic cheese from a true American cheesemaking family **\$25.00/lb.**

**Roelli Haus Select Cheddar** -Their very best batches of cellar aged cheddar cheese hand selected by Master Cheese Maker Chris Roelli. Cellar aged a minimum of 90 days. **\$25.00/lb.**

### Holland's Family Farm-

**Marieke's Gouda**-A farmhouse traditional raw cow's milk gouda (known as "boerenkaas" in Holland, the home of gouda) from Thorp, Wisconsin. Made by Marieke Penterman, this rivals the Netherlands' best cheeses in depth of flavor, complexity and balance. All of her goudas are aged on pine planks. They have an irresistibly delicious balance of rich, dense, sweet and savory creaminess and the aged varieties have those little crunchy flavor crystals we love so much.

#### 6-9 Month Plain

Fenugreek

Honey Clover

Onion Garlic

Smoked

Mustard Melange

Caraway

Golden-Vegetarian **\$18.00/lb.**

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Truffle

9-12 Month Aged **\$21.00/lb.**

### Deer Creek Artisan Cheese-

**The Robin**-Named after the Wisconsin state bird which returns each spring as a sign of the end of winter, this classic, handcrafted Wisconsin Original Colby will bring back memories from your childhood. Crafted as a classic bandage-wrapped and waxed midget wheel, The Robin has a firm, yet open and curdy body combined with a fresh buttery taste and a pleasantly salty finish. One taste and you will be hooked. **\$13.00/lb**

**Vat 17 Cheddar** The creation of this unique cheese began as a quest to capture the best flavor attributes from Cheddars around the world and blend them into one unique cheese. Vat 17 is bold and complex, with a tangy nuttiness that is unsurpassed. It is a highly decorated cheese, winning numerous awards the world over. **\$12.00 ea. 8 oz.**

**The Blue Jay** Made using a Quintuple Crème Blue recipe, The Blue Jay is rich in texture with strong buttery notes. We then crush juniper berries to release their perfume and infuse them throughout to compliment the Blue strain's unique botanical essence. The result is a bold, yet utterly creamy Blue with a delicately piney bouquet that unfolds in your mouth. **\$12.00/lb**

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### **Roth Kase-**

**Private Reserve-**As one of their Roth Cellar cheeses, Roth's Private Reserve is a rare breed indeed. Each year they use the perfect batch of seasonal raw milk from local family farms. They only craft this unique cheese by small batches in our traditional copper vats. Then the cheese ages in the Roth cellars where their skilled Cellar Masters wash, brush, flip and care for the cheese until it has reached its optimal flavor – typically for six months or more. Even then, Roth's Private Reserve is released only when the flavor is perfectly, perfect. It's a journey that's oh-so worth the wait. **\$25.00/lb.**

**Prairie Sunset-**Sweet, approachable flavors with undertones of butterscotch make this Wisconsin Original a versatile and lovable cheese for any occasion. **\$16.00/lb**

**Buttermilk Blue Affinee-** The finest of the buttermilk blue cheese are chosen and cured for a minimum of 6 months. When it comes to blue cheeses this is one of the creamiest and strongest. It has a peculiar piquant and earthy flavor. It is perfect for burger topping or salad dressing and pairs well with Port, Cabernet Sauvignon and Amarone. **\$16.00/lb.**

**Grand Cru Reserve-**Grand Cru Reserve is made by curing hand selected wheels from Grand Cru Original for 6 - 9 months. The additional curing time gives a savory and earthy flavor to the cheese with a hint of fruit and nuts. Eat it with fondue, sauces, burgers, sandwiches, pizza, omelets, dry fruits, apples, grapes, etc. It pairs well with Riesling, amber ale, bock, bourbon. **6 oz. \$7.50 ea.**

**Moody Blue-** A full flavored blue that's smoked **\$15.50/lb**

**Havarti,** Plain, Dill or Horseradish Chive **6 oz.\$4.99 ea.**

**Butterkase 6 oz. \$5.59 ea.**

**3 Chile Pepper Gouda-**a blend of chipotle, habanero & jalapeño **6 oz. \$5.99 ea.**

**Van Gogh Vintage Gouda 6 oz \$6.99 ea.**

**Van Gogh Smoked gouda 6 oz \$6.99 ea.**

### **Hooks Cheese-**

World Renowned Hooks Cheese Company is owned by Tony & Julie Hook in Mineral Point, WI. They are producers of award winning Cheddars, Colby and Blues.

#### **Hooks Cheddars**

**Mild \$7.50/lb.**

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Odd years are yellow, even years are white

**1 year \$9.50/lb**

**2 year \$10.50/lb**

**3 year \$12.50/lb**

**4 year \$13.50/lb**

**5 year \$15.50/lb**

**6 year \$17.50/lb**

**7 year \$20.50/lb**

**8 year \$24.50/lb**

**10 year, yellow or white \$30.50/lb**

**12 year \$40.50/lb**

**15 year \$80.50/lb**

**Bacon Cheddar \$10.50/lb**

**Sundried Tomato and Basil Cheddar \$10.50/lb**

**Smoked Cheddar \$10.50/lb.**

## Larry's Market Wisconsin Cheese List

### Hook's, continued

Other Cheeses from Hook's

**Colby \$8.50/lb**

**One year Swiss \$13.50/lb**

**3 year Swiss \$17.50/lb**

**Muenster \$8.50/lb**

**Monterey Jack \$8.50/lb**

**Pepper Jack \$8.50/lb**

**Blues-**

**Tilston Point-** a harder Stiltonesque blue. Crumbly, vibrant and piquant taste. **\$16.50**

**Ewe Calf to be Kidding Me,** A blend of cow goat and sheep milk combine to make a tangy, firmer but creamy blue. **\$17.50**

**Blue Paradise-**Smooth, creamy milder blue. **\$16.50**

### Sartori Cheese-

Located in Plymouth Wisconsin this cheesemaker has won numerous National and International awards. Sartori is a fourth-generation family owned and operated company in the great American tradition. They are proud of the family feeling that runs throughout the entire company every day. From their leadership and artisan cheese expertise, to their cheesemakers, to their network of patron farmers, they share a deep sense of connection to one another and the land. Even the cows are in on it.

**Bellavitano-** Sartori's Master Cheesemakers have skillfully combined rich, fruity Old World flavors with an original texture, creamy with a crystalline crunch. BellaVitano will remind you of versatile Cheddar, but with inspiring Italian style.

**Gold**

**Chai**

**Espresso**

**Raspberry**

**Merlot**

**Chipotle**

**Citrus Ginger**

**Black Pepper**

**Sarvecchio Parmesan**

**5.3 oz. \$6.25 ea.**

**Montamore-** Like a new romance, this sweet, creamy and fruity cheese begins with a deliciously inviting appearance and finishes with a playful, tangy bite. It is named with deep affection for the gorgeous Dolomite mountains that tower with breathtaking beauty above the Sartori hometown of Val d'Aosta, Italy. Prepare to fall in love.

**8 oz. \$7.50 ea.**

### Widmer's Cheese Cellars

Theresa, WI

**Mild Brick-\$12.50/lb**

**Brick Spread \$6.50 ea.**

### Depplers

**Baby Swiss -\$10.50/lb**

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### **LaClare Farms**

#### **Pipe, WI**

The Hedrich's know that "Great Milk Makes Great Cheese" and their award-winning cheese consistently confirms their belief. They use only the freshest, highest quality, and most delicious goat and cow's milk from healthy animals fed on grain and excellent forage. The milk is then tenderly transformed into delicious wheels of cheese.

**Evalon**-Raw Goats Milk Gouda Style with an Asiago Finish **\$25.50/lb**

**Chandoka**-a semi firm blend of goat and cow **\$6.50 ea. 8 oz.**

**Cave Aged Chandoka**-an early blend of cow and goat milk **\$25.50/lb**

### **Saxon Creamery**

From Cleveland, WI

On the farm the ethical treatment of our animals and conscientious management of the land and environment are the guiding principles for operating the dairy. This philosophy has driven the farm to focus on growing lush grass pastures for the cows to graze. These pastures, with a variety of grasses and legumes provide the quality milk rich in nutrients and flavor. The flavors the grasses impart in the milk are an essential element in developing each of Saxon Creamery's unique cheese— "Flavor by Nature". Saxon Creamery's Cheesemakers combine the milk with living cultures and years of experience to ensure each wheel of cheese is crafted to perfection. Five aging rooms with various temperature and humidity levels are utilized to age each wheel of Saxon Creamery's artisan cheeses to reach the desired flavor profiles.

**Saxony Alpine Style** semi firm with a Gruyere Flavor

**Big Ed's Gouda Style**-Buttery Flavored semi soft texture cellar aged for more than 90 days

**Pastures**-An Artisan Old English Cheddar Style

**Asiago Fresca** -a fresh Asiago Style whole milk cheese, creamy texture with a tangy crisp flavor **\$17.50/lb.**

### **Bluemont Dairy-**

Called the renegade cheesemaker of Wisconsin, Willi Lehner is a second generation cheesemaker with a strong swiss heritage. Willi developed an appreciation and influence of terroir on cheese in his youth, during a summers spent herding cows and making cheese in the Swiss Alps. Willi's property in Blue Mounds sits at the edge of the rough Driftless region of southwestern Wisconsin, an area that escaped the glacial scraping of the last Ice Age.

**Willi's Bandage Wrapped Cave Aged Cheddar** **\$25.50/lb**

### **BelGioioso Cheese-**

From Denmark, WI

BelGioioso Cheeses are all natural, gluten free and crafted from rBST-free milk.

**Sharp Provolone**-aged over 7 months **\$6.50 8 oz.**

**American Grana**-Extra Aged Parmesan Cheese, aged over 18 months. **\$7.50/8 oz.**