



### **Ricotta Salata**

This is an Italian cheese made from the whey part of sheep milk, which is pressed, salted and aged for at least 90 days. It is milky white in color with firm texture and salty taste. The cheese is often used in salads and ideal for slicing, crumbling and grating.

**Item #81170 Approx. 7# Piece      Sale Price \$4.40 lb**



### **Moody Blue –Smoked Blue**

Made in small batches from fresh, local Wisconsin milk, our rich, creamy blue is delicately smoked over fruit wood to create subtle smoky undertones. Beautifully balanced, sultry, and seductive, Moody Blue® is excellent on a cheese plate and delicious for cooking. **Perfect for:** Crumbling on steak, pizza, flatbread and classic Cobb and Waldorf salad, Stirring into fondue, mac 'n cheese, or polenta, Creamy dressings, vinaigrettes, or dipping sauces

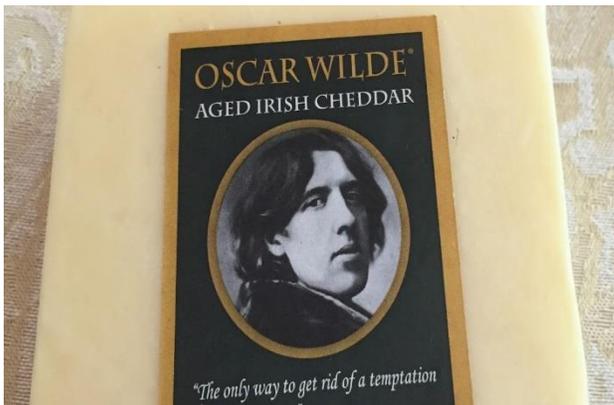
**Item #83883 6# Piece      Sale Price \$9.85 lb**



### **Blue D'Auvergne 3#**

The French gourmet cheese Bleu d'Auvergne has a wonderful aroma, a rich taste; the saltiness increases with the incidence of veining. The overall flavor is piquant but not overly sharp. This French gourmet blue cheese comes from the region of Auvergne and the cheese is made from raw milk of Salers and Aubrac cows and is aged over 60 days. The rind is very thin and so the cheese is usually wrapped in foil. The cheese is rich and creamy with a pale-yellow color and scattered holes and well-defined greenish-blue veining.

**Item #83834    Approx. 3# piece      Sale Price \$7.48 lb**



### **Oscar Wilde Irish Cheddar**

Oscar Wilde was a witty writer who dazzled the British Isles with his poems and prose in the later half of the 1800s. His cheddar is aged for 2 years in Ireland's dairy heartland, County Cork. With a distinct creamy flavor, this cheese is made from farm-fresh cow's milk from multi-generation family farms. Cattle are pasture-fed for most (at least 300 days) of the year, including during the milking season.

**Item #83852 Approx 5# piece      Sale Price \$6.95 lb**

**July 2018 Imported Cheese Promotions  
Merry Milk Maid**