



# LOCAL CHEESES

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## Cricket Creek Farm Williamstown, MA



### Berkshire Bloom

Camembert-style cheese with a thin and supple bloomy rind, a mushroomy creamline, and a tangy, mild interior. Delicate in flavor, but durable in structure, Berkshire Bloom is made from pasteurized milk.

### Maggie's Round

The farm's flagship cheese, Maggie's Round is a semi-firm, raw milk cheese inspired by the tomas of the Italian Alps. The flavor is gently sharp, sweet, bright and fruity, with notes of citrus – especially lemon curd. The rustic natural rind adds earthiness. Aged for 4-9 months.



### Maggie's Reserve

Maggie's Reserve begins with the same recipe as Maggie's Round but is aged for 12-18 months. It develops a savory richness, flavors of caramel and pineapple, and a sprinkling of tyrosine crystals embedded in a still-moist, fudgelike pate.

### Feta

Thanks to the delicious milk of the farm's herd of Jersey and Brown Swiss cows, Cricket Creek Farm Feta is remarkably creamy and fresh, while suitably crumbly and briny. Made from pasteurized milk and immersed in brine.



### Sophelise

Cricket Creek's newest and most pungent cheese. Sophelise melds funky aromas and clean, lactic flavors into one creamy little package. Made from pasteurized milk.

### Tobasi

A washed-rind cheese inspired by Taleggio, Tobasi boasts a custardy texture and aromas of mushrooms, garlic and peanuts, with sweet and sour cream flavors. Our favorite for grilled cheese sandwiches and macaroni & cheese. Made from raw milk.



## Chaseholm Farm Pine Plains, NY



### Chaseholm Camembert

Named after the family's dairy farm, this cheese is a classic, old world style camembert (bloomy rind cheese), made from whole milk. Firm through the center when young and ripened to provide a soft creamy pate that bends at room temperature. An exceptionally creamy cheese with dynamic flavors of Normandy, but produced in New York's Hudson Valley.

### Nimbus Triple Cream

A triple cream, soft ripened cow's milk cheese with a bloomy rind out of the French tradition. Cave aged for 6-8 weeks for a soft, rich pate through to center. For the uninitiated, the triple cream pairs three parts butterfat for every one part protein.



### Moonlight Chaoire

Slightly aged, bloomy rind cheese whose white rind just conceals the ash layer beneath. Quick to ripen; Moonlight has a tart and firm chevre style center in its youth, but as it ages, ripening from the outside in, the pate sweetens taking on an ever more delicate body and creaminess.

### Herbed Farmer's Cheese

Plain, Basil & Garlic, Dill, Horseradish  
A fresh, spreadable, 'Boursin' style cow's milk cheese made using whole milk. Available in four garden fresh flavors.



### Stella Vallis

Aged 4-6 months, this classic from the French Alpine tradition is produced in New York's Hudson Valley. A raw milk tomme with a natural, edible rind washed in the early part of its life for the betterment of a combination of yeasts and molds that dominate its surface flora. The pate is firm through the center yet pliant. Stella Vallis has a nutty aspect underscored by 'cheddary' sharpness.



## Berle Farm Hoosick Falls, NY



### BerleBerg | Organic

Washed rind artisan cheese aged over 6 months. BerleBerg has a creamy tang that starts with grassy undertones and finishes with a sharp, nutty bouquet. The flavor becomes buttery when heated. It is a versatile cheese that's great for melting and culinary/snacking fun.

### HayMakers | Organic

Robust, earthy, and balanced. HayMakers has a smooth and full-bodied finish with flavors that linger. A cheese with experience; it is aged and brushed in the cellar for over a year. HayMakers is terrific for grating and pairing.



### Crowdie | Organic (Seasonal)

Sometimes referred to as a 'cultured ricotta'. Crowdie has a light, buttery, creamy, and fresh taste that reflects the quality of the milk. It is an excellent cheese for cooking, especially if you are a chef. Available May to October.

### Short Round | Organic

Red clover, native grasses, and fresh milk flavor this mild cheese that is aged between 2-4 months. Made with summer and fall milk which imparts a great richness and depth. A superb melting cheese.





## Round Table Farm Hardwick, MA



### Cosmo

A raw cow's milk, manchego-style cheese that is fruity and sharp. Pairs well with dark chocolate and porter beers.

### Sweet Pea Taleggio-Style

Sweet Pea is a raw cow's milk, semi soft cheese that is bright and springy with a bloomy rind. Great melting cheese; pairs well with fig jam and cider.



### Sunny Jack

This cheese is the snacking cheese in our line. A milky, slightly sweet raw cow's milk cheese, Sunny Jack is great on a grilled cheese with green apples, or on your most buttery crackers.

### Dahlia

An Alpine style cheese that is mild, creamy, with a slight nuttiness. Pairs well with honey and sparkling wines.



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## High Lawn Farm Lee, MA



### Crema Alpina

The high cream content of 100% Jersey cow milk contributes amazing mouth-filling texture to this Down East Cider washed rind cheese. It's firm enough to be sliceable but succulent, supple, and plump when you bite into it, like a savory marshmallow. Aged 2 months.

### High Lawn Cheddar

Slightly crumbly, dense, and firm with a creamier texture in the mouth. Tangy, buttermilk flavor that is sharp enough to pop on the palate balanced by mellow cultured butter notes from its ghee rubbed rind. Aged 6 months.



### High Lawn Queen

When young, the interior of this cheese has the texture of soft butter and a sharp tang. The rind has yeasty, fresh dough notes. As this bloomy cheese ages, the interior texture matures into creamy, melted cheese and the rind takes on a hint of mushroom. Aged 3-4 weeks.

### High Lawn Blue

A natural rind with verdant blue-green veining that evokes the lush pastures of High Lawn Farm, rolling to meet the Berkshire mountains. The blue mold flavor and persistent salt are held in perfect balance by creamy 100% Jersey cow milk. With a smushable and smeary texture, any attempt at crumbling over a salad will happily end in big, irregular chunks. Aged 2-3 months.



### Pasto Alto

Dense but intensely creamy, Pasto Alto has broad umami notes and a clear undercurrent of roasted garlic. The savory, beef broth flavors make every bite a full meal: onion soup with a cheese sandwich all in one. Toasty pan drippings covered in melted butter round out the flavor. Aged 12 months.

### Sieffried's Pride

Named after one of the farm's award-winning cows, Sieffried's Pride is rubbed with an herb-infused brandy. This fragrant mélange imparts a complex, floral aroma, each piece is practically perfumed with Berkshire mountain grasses and flowers. Firm yet pliable and creamy, this cheese has a succulent mouthfeel that boasts flavors of butterscotch and toasted almonds. It has a sweet, subtle taste, meaning it's not sharp or acidic, with lingering brown-butter notes. Aged 10 months.



### Quintessa's Italian Cheddar

Named after one of the farm's Jersey Girls this big, robust cheese boasts surprisingly complex flavors for cheese so young. The texture has a slight bounce giving way to a crumble akin to Romano. It's comforting and sticks to your ribs like a slow-simmered Bolognese made by an Italian grandmother. And it fills the palate like a big red wine with notes of almonds toasted in butter. Aged 6 months.



### Wilde Field

Sharp in a way that might seem like cheddar, but with a sticky, buttery chew totally unlike cheddar. Washing the wheels in Shire Breu-Hous IPA locks in moisture and lends nutty background notes. A bouquet of fresh hay and sweet grass anchored in buttery chew. Aged 3-8 months.



## Grace Hill Farm Cummington, MA



### Cheesecake

A soft, mold-ripened cheese with a delicate white rind and a deep, slightly tangy flavor and cheesecake texture. Made by hand from our grass-fed raw cow's milk and aged 60 days.

### Wild Alpine

A Gruyere-style hard Alpine cheese with a natural rind and buttery texture that gives way to a slightly nutty, earthy flavor with fruit notes. Made by hand from our grass-fed raw cow's milk, and aged 9 months.



### Hilltown Blue

A creamy and mostly-mild blue with a natural rind and rich flavor. Made by hand from our grass-fed raw cow's milk, and aged 120 days.

### English Cheddar

An English farmhouse cheddar aged for roughly one year. This cheddar is sharp without being overpowering, slightly dry, with a buttery texture. Made by hand from our grass-fed raw cow's milk and aged at least 9 months.



### Valais

A Raclette style cheese with superb melting qualities. Fruity and slightly pungent. In the Swiss and French Alps this cheese is traditionally melted atop new potatoes, toasts, and vegetables. Perfect for grilled cheese. Made by hand from our grass-fed raw cow's milk and aged at least 3 months.





## Hawthorne Valley Farm Ghent, NY



### Alpine | Organic

Aged, Caraway, Garlic

The farm's flagship cheese made exclusively when the cows are on pasture to capture the full raw flavor of the milk influenced by the many species of grasses that are consumed by the herd. When young (6 to 12 months) it resembles more of a Swiss with a clean grassy finish. As it ages (12 to 36 months) it dries out and develops crystals (pockets of crunchy flavor) that gives it more of a Parmesan/Grana finish lending itself great for grating.

### Snowdrift | Organic

A raw milk cheese that offers a great balance between savory and sweet. It profiles biodynamic milk with bright grassy notes and its bright color.



### Gouda | Organic

An aged rinded version on the Dutch classic. Made using Jersey cow milk from a neighboring organic dairy farm in New York State. Aged 8-18 months.

### Fern Hill Fresh Cheese | Organic

Plain, Garlic & Chive, Herbs de Provence

A fresh, spreadable organic cheese patterned after a goat milk chevre, but made from organic cow's milk.



### Raclette | Organic (Seasonal)

Must melt for proper enjoyment! When young (2-3 months) it is softer, creamier and more pungent but as it ages (4-6 months) it becomes firmer and similar to a real Munster cheese. Made in the off season using winter milk which lends itself very nicely for this style of cheese.



## Thomas Farm Dairy Sunderland, MA



### Goat Chevre

Plain, Cranberry, Chive, Garlic & Dill

Made with Nubian goat milk that's high in fat and protein, yielding a soft, creamy chevre cheese.

## Maplebrook Farm North Bennington, VT



### Burrata

Made exactly as they do in Puglia, Maplebrook Farm's burrata replicates old world fashion by stretching curd into mozzarella and filling it with a luscious creamy center.

### Cheddar Bites

Cheddar Bites, cheddar cheese curds, are pulled from the vat before they would be pressed into blocks for aging.



### Hand Dipped Ricotta

Hand dipped the old fashioned way from kettles, Maplebrook Farm's ricotta bursts with flavor. This ricotta is unique for its smooth delicate texture, full flavor, and outstanding quality. It is perfect for all recipes, whether savory or sweet.

### Whole Milk Feta

100% Vermont cow milk brings a bold creamy flavor to this small batch cheese. The sweet flavor and smooth texture accompanied by the salty brine will have cheese critics craving more.



### Ciliegine Mozzarella

#### Freshmade Mozzarella (Thermo)

Fresh Mozzarella as Ciliegine and 8oz. balls.

### Smoked Mozzarella

This handmade fresh mozzarella is smoked minutes after it's made for optimum freshness and flavor. This is a naturally smoked product, with no liquid smoke or coloring added. It has a delicate smoke flavor with a desirably thin skin.



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# FAUXMAGGIO®



A carefully crafted blend of cashew & macadamia nuts cultured with active non-dairy cultures to create rich and creamy plant-based cheeses.

Garlic & Herb Spread  
Green Onion & Chive Spread  
Pepper Jack Spread  
Smoked Paprika & Garlic Spread

Aged Rainbow Peppercorn  
Aged Coconut Ash



Made in Holyoke, MA

## We Also Offer These Imported and Domestic Foods

### Cheese

Blue Cheese  
Brie  
Cotija  
Fontina  
Gorgonzola  
Gruyere  
Havarti  
Halloumi  
Manchego  
Mascarpone  
Monterey Jack  
Paneer  
Provolone  
Queso Blanco  
Ricotta  
Stilton

Cabot & McAdam Cheeses

### Nut, Olives Dried Fruits

Brazill Nuts (in-shell)  
Chestnuts  
Filberts (in-shell)  
Pecans (in-shell)  
Peanuts  
Walnut Halves  
Walnuts (in-shell)

Kalamata Olives  
Mediterranean Mixed Olives

Dried Apricots  
Dried Cranberries  
Sundried Tomatoes