

# ARTISAN CHEESES

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**CZ4020- Canada**  
**Eiffel Tower Brie—Soft, Cow**  
 Produced in small batches w/ RBST free milk using true European cultures. Each bloomy rind has a delectable butterfat content. At full ripening, under the telltale soft, white, velvety rind, the buttercream-colored interior Triple Cream Brie has a gentle sweetness and exceptional palate-pleasing unction.



**CZ3073- England**  
**Snowdonia Black Bomber**  
**Mature Cheddar**  
**Semi-Hard, Cow**  
 Winner of the 2010 Silver Medal at the Nantwich International Cheese Show & 2007 World Cheese Award Bronze winner. This select Extra Mature Cheddar is the flagship product of the range. Creamy & smooth the Black Bomber has a unique texture & taste that will entice.



**CZ4201 –Holland**  
**Beemster w/ Mustard Seed**  
**Semi Hard, Cow**  
 Studded with mustard seeds throughout, this gourmet Gouda cheese is made with soft Beemster cheese and aged just over a month making it extra mild in flavor. Try it with beer, a toasted ham sandwich, or melted on a hot soft pretzel.



**CZ4200 –Holland**  
**Beemster 18 month Gouda**  
**Semi Hard, Cow Milk**  
 Its complex flavors develop slowly as it matures for a year and a half in Beemsters 100+ year old traditional warehouse. It has a firm texture with some crystallization, a deep ochre interior, notes of toasted walnuts and a brown butter finish. Another great cheese paired with spreads, fruits, nuts and charcuterie.

**CZ4299- Holland**  
**Beemster Goat Gouda | Hard, Goat Milk**  
 Grazing on the same canal-lined pastures as cows, Beemster goats produce a rich, creamy milk. This is a great intro to goat cheese—A pale ivory interior & smooth, semi-soft texture deliver a refreshing, sweet, full-flavor. Pairs well with crisp white wines and pale lagers, as well as with honey, nuts and melted on bread.



**CZ4222– Ireland**  
**Cahill Porter Cheddar | Semi-Soft, Cow**  
 This brown waxed cheese is full of flavor w/ a rich, tangy and chocolaty taste and a pungent finish. It is perfect for hors d'oeuvre when sliced & served w/ a salad or on a hot sandwich or burger. Pair w/ a chilled pint of Guinness stout or Irish Porter.



**CZ4040– Denmark**  
**Danablu Blue Cheese | Semi Soft, Cow**  
 Danablu is a semi-soft blue veined cheese, made from cows milk and is matured in 8-12 months to give the edible rind a yellowish flavor. Sharp, piquant & slightly salty w/ a crumbly texture that makes it both spreadable & sliceable. The color is white with a slight yellow tint and a blue-green mold smoothly spread inside the cheese.

**CZ4030- England**  
**Quickie's Farmhouse Mature Cheddar | Hard, Cow**  
 This farmhouse Cheddar is made from raw unpasteurized milk from Fresian cows, giving the cheese a full flavor and a certain amount of piquancy. Also unique is the natural rind, which develops during its maturation period. This delicious treat is not to be missed.

**CZ4235 –Germany**  
**Champignon Cambozola Blue | Soft, Cow**  
 Deliciously creamy and mild w/ a hint of blue; a perfect beginner's blue. It's a triple cream, soft ripened w/ blue veins.



**CZ4301- Holland**  
**Beemster Smoked Gouda**  
**Hard, Cow Milk**  
 A young Beemster is naturally slow smoked over hickory wood to create this exceptional take on smoked Gouda. It's mild and creamy, with a soft texture and toasty smokiness reminiscent of campfires and caramelized marshmallows. Pairs well with Pasta, spicy sausage, as well as zinfandels or chianti.



**CZ4247 –Holland**  
**Red Wax Gouda**  
**Semi Hard, Cow**  
 Holland's most famous exported cheese with its characteristic yellow interior dotted with a few tiny holes. This young Gouda is aged four weeks and has a creamy, nutty, and sweet flavor that is encased in red wax.

**CZ4070-Holland**  
**Smoked Gouda**  
**Semi Soft, Cow**  
 Creamy & buttery w/ a hint of smoke flavor. Each log is processed & perfect for slicing- Great on burgers, sandwiches & deli trays or melted over chicken.



**CZ1250—Italy**  
**Provolone, Aged**  
**Semi Soft, Cow**  
 A traditional, creamery stretched curd cheese that is supple & smooth w/ a thin waxed rind. This is great as an all purpose cheese used for cooking, desserts or grating.

**CZ4347—Italy****Gorgonzola Piccante Blue | Semi Soft, Cow**

Gorgonzola "Piccante" DOP is a soft, sharp, aged blue cheese made w/ full fat, pasteurized, cow's milk. It has a white or pale yellow compact, crumbly paste speckled w/ a homogeneous distribution of bluish-green marbling. The rind is compact, rough, hard and grey in color and usually comes covered in a tin foil. Flavors are strong, intense and sharp with a pungent, spicy bite coming early on. It takes a minimum of 80 days ageing to let Gorgonzola demonstrate its unique characteristics.



Bergamo where it was born and where it is still produced, hand-salted and aged. The cheese is soft and melty just under the rind, more consistent & crumbly in the center w/ a sweet, buttery & very intense flavor—aromatic in the aged product.

**CZ4099—Italy****Taleggio Semi Soft, Cow**

A soft cheese of ancient origins from the valley near Bergamo where it was born and where it is still produced, hand-salted and aged. The cheese is soft and melty just under the rind, more consistent & crumbly in the center w/ a sweet, buttery & very intense flavor—aromatic in the aged product.

**CZ4265— Italy  
Fontina-  
Semi Soft, Cow**

Rich and creamy in

flavor, with an initial sweetness on the palate then followed by a mild, tangy & lingering finish. You will taste a hint of nut and honey. Expect a pale interior w/ small holes and a soft texture. This is a perfect melting cheese for mac n cheese, grilled cheese and pizzas.

**CZ3010— Italy****Pecorino Romano****Semi-Hard, Sheep Milk**

A hearty, full flavor, pasteurized cheese produced in Nepi. The milk is selected from small producers & made w/ no additives or hormones. Expect a bold, pungent flavor— Meant to

**CZ4220—  
Italy  
Cacio de  
Bosco****Tartufo | SemiSoft, Sheep**

The long maturation balances the taste of pecorino with the strong taste of truffle.

**CZ4250— Italy  
Grana Padano  
Parmesan****Hard, Cow Milk**

This parmesan has a thin, shiny gold rind and a flavor that is excellent, mellow yet intense! This is a great grating cheese aged about 6 months.

**CZ4251—Italy  
Parmigiano Reggiano  
Hard, Cow Milk**

Parmesan cheese has a hard, gritty texture and is fruity and nutty in taste. Parmigiano Reggiano cheese is mostly grated over pastas, used in soups and risottos. It is also eaten on its own as a snack. PDO designation states that for a cheese to be called as Parmesan, it has to be produced from cows grazing on fresh grass & hay.

**CZ4095— Mexico  
Queso Fresco  
Soft, Cow Milk**

Queso Fresco has a trademark salty-sour kick, and while its creamy by nature of its freshness, its not rich or buttery in taste.

**CZ4080—Spain  
Corazon de Ronda Manchego  
Hard, Sheep Milk**

Spain's signature cheese- Made from raw sheep's milk and is aged for a min of 3 months. It's beautiful rind looks like the weave of a basket which makes this cheese a great display product. It is bold and full flavored with nutty, piquant and salty undertones and a smooth texture.

**CZ2860—Spain****Murcia Al Vino DOP (Drunken Goat)  
Semi-Hard, Goats Milk**

The south eastern coast if Spain area is a grazing paradise for the local native goats. The cheese produced from these goats' milk is rich by nature and it becomes even richer with wine. What starts out as a firm white wheel turns a deep shade of burgundy after a long bath in the local Murcia/Jumilla wine. The result is a pleasantly sharp bouquet, with notes of fruit and flowers, and an unsalted flavor of goat's milk and cream, balanced by a creamy, supple texture.

**CZ4233 -Switzerland  
Challerhocker Tomme  
Semi-Soft, Cow Milk**

A swiss cheese washed in brine and spices, then aged for a min of 12 months. Made from thermalized milk, the cheese is dense and smooth without any holes or cracks. The repeated brine washing and extended aging reveal a great depth of flavor and texture unlike any Swiss cheese. Its initial aroma and flavor is combined of roasted peanuts, melted leeks, brown butter, sweet cream and caramel. It has a lingering silky, salty finish.

**CZ4330-Switzerland  
Emmi Raclette,  
Semi-Hard, Cow**

The mild, nutty notes and assertive aroma enhance any dish. Ideal for traditional serving, such as melting over fingerling or new potatoes, mac and cheese, grilled cheese sandwich with bacon, or mixed in pasta. Pairs well with apples, grapes, salami, Rieslings & Amber Ales.

**Hard, Cow Milk**

Sweet but slightly salty with hints of candied walnuts, dried and spice. Pair this tasty treat with cured meats, pickled vegetables and more! The flavors get more complex as the cheese ages.

**CZ4255—  
Switzerland  
Gruyere  
King Cut****CZ4253-  
Switzerland  
Gruyere, 1655 |  
Hard, Cow Milk**

Aged by a local affineur that has been in business since 1915, Gruyere 1655 is marked by a fresh cream blast, a bright fruity flavor and a deep, structured nuttiness. The paste is light mocha in color and studded with pinpoint crystals.

**CZ3070- Wales UK  
Snowdonia Amber Mist Whiskey Cheddar  
Semi-Hard, Cow Milk**

The smokey peat tones of Scotch whisky combine with the mouthwatering mature Cheddar to create the perfect 'grown-up' pairing. Ideal with a tipple at the end of the day or for moments of contemplation. 7 oz.

**CZ3071- Wales, UK  
Snowdonia Beechwood Smoked Cheddar  
Semi-Hard, Cow Milk**

This award-winner is a self-explanatory delight. Mature cheddar is smoked w/ Beechwood for a light smoky flavor that is pleasant but not overpowering. Wrapped in bright, sunny yellow wax, the cheese is a real show stopper, adding depth of flavor to any cheese board or recipe. 7 oz.



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**CZ4310 -USA, Iowa  
Prairie Breeze Cheddar  
Semi-Hard, Cow Milk**

Prairie Breeze is aged for a min of 9months and made with vegetarian rennet with no added color. This is sweeter than your typical cheddar with a lot of flavor & is crumbly yet creamy with a little crunch from the calcium crystals that developed curing the aging process. Great on salad, soup, sandwich's, or served with desserts.

**CZ4385—USA, Indiana  
Jacobs and Brichford Everton  
Hard, Cow Milk**

Everton is aged 8-12 months, styled after Alpine style cheeses, with a firm, creamy texture and a savory, sweet flavor that gets sharper with age. Good Food Awards Winner 2014. United States Cheese Championship Second Award in Class 2017.



**CZ4203-USA,  
Massachusetts  
Blue, Great Hill Farm  
Semi-Soft, Cow Milk**

Crafted just south of Boston, this rindless cheese is unpasteurized, unhomogenized milk. Great Hill smells of a toasty, salty aroma with a bright, acidic taste and just a hint of pepper. Crumbly and curdy but shines when melted on a burger or crumbled on a wedge salad.

**CZ3009-USA, Oregon  
Tillamook Cheddar Extra Sharp  
Semi-Hard, Cow Milk**

Tillamook Special Reserve Extra Sharp Cheddar is aged over 15 months to give it the most robust and complex flavor. We recommend it for gourmet side dishes, as a complement to smoked salmon on a cheese board, and as a must-have ingredient in homemade sauces.



**CZ0901 -  
USA,PA  
Goat Rodeo—  
Fresh Chevre  
Soft, Goat**

Our fresh rodeo chevre is smooth and creamy with notes of sun warmed fields and a hint of lemon. Spread on a fresh baguette and a great addition to any recipe.



**CZ0902-USA, PA  
Goat Rodeo—Chikabiddy  
Semi-Soft, Goat**

A short pyramid made from goat's milk with a beautiful white bloomy rind. Flavors of mushrooms, wild flowers and white pepper are combined with a crumbly center and fudgy creamline. The clean taste pairs well with dry sparkling wines. 6 oz. each.



**CZ0903-USA,PA  
Goat Rodeo— Cowbell Coffee  
Semi-Hard, Goat Milk**

Nutty, sweet and crumbly 10 lb. wheels are hand rubbed w/ Pittsburgh's own Commonplace Coffeehouse's rich Perpetual Blend Espresso. Aged in our caves for a minimum of six months.



**CZ0905-USA, PA  
Goat Rodeo— Stampede  
Semi-Hard, Goat Milk**

Semi-hard & bursting with flavor, this raw milk cheese is made from a blend of goat and cow's milk and aged in Rodeo's cave for 6 months on wood boards. With notes of wild oyster mushroom & black peppercorns, it will shine on any board. Perfect grated or shaved over a bowl of pasta. Made in approx. five pound wheels with a natural rind.



**CZ0906-USA, PA  
Goat Rodeo— Hootenanny  
Semi-Soft, Goat Milk**

A gouda style cheese made from spring and summer goat's milk that is supple with notes of hickory nuts and wild flowers. Pairs well with crisp white wine or an amber ale. If you don't eat it hand to mouth, it melts into an amazing grilled cheese. Aged for a minimum of five months on wood boards.



**CZ4215– USA, Vermont**  
**Jasper Hill Cabot Clothbound Cheddar**  
**Semi Hard, Cow Milk**

After arriving to the cellars, the young cheese is coated in lard and an additional layer of cloth. The cheese ripens in specifically calibrated vault in the cellars where they are constantly brushed, turned and monitored. Clothbound is an approachable but complex natural rind, bandaged cheddar with a crumbly texture and nutty aroma. The flavor is deeply savory and slightly tangy with caramel sweetness to the finish. This cheese is a perfect match for charcuterie, jelly, honey, ciders or hoppy ales.



**CZ4225-USA, Vermont**  
**Jasper Hill Bailey Hazen Blue,**  
**Semi-Soft, Cow Milk**

Bayley Hazen is made from high quality whole raw milk. This cheese has a fudge like texture, toasted nut sweetness and anise spice character. The paste is dense and creamy, with well distributed blue veins. The usual peppery character of blue cheese is subdued, giving way to the grassy, nutty flavors in the milk. It pairs well with a fruity red dessert wine, stout, or dark chocolate. It is also ideal for crumbling over burgers or adding to a salad.



**CZ4249 -USA,**  
**Vermont - Grafton Truffle Cheddar**  
**Semi-Hard, Cow**

A delicate balance between earthy flavors of truffle and the smooth, rich bite of Grafton's Aged Vermont cheddar. The flavor of the Italian truffle lingers without overpowering the palate. This cheddar is made with raw milk from small local family farms and aged for a min of 60 days. This is an ideal centerpiece cheese, and pairs well with eggs, meat, pasta dishes, on sandwiches and melts extremely well.

**CZ4248 -USA, Vermont**  
**Grafton Village 2 yr. Cheddar**  
**Semi-Hard, Cow**

A signature cheddar that is handmade using raw milk collected from small, local farms. While the cheese can certainly be described as sharp, the flavor doesn't stop there. The 2 yr. cheddar has a compact texture that melts on the palate, offering tangy, lactic flavors and hints of dry hay and brown butter. The finish lingers, ending on a clean, nutty note. It is great as a table cheese, paired with fruit, melted on grilled cheese or for baking.

## ARTISAN CHEESE KITS



**CZ4440 Italian Variety Cheese Kit**

PARMIGIANO REGGIANO AGRIFORM: Aged for over 2 years, Parmigiano Reggiano is a premier cheese and its long maturation period highlights the intensely nutty flavors and slightly salty, fruity finish.

ASIAGO BLACK WAX AGRIFORM: Matured for a minimum of 40 days. Deliciously creamy with a smooth, supple interior.

UBRIACO DI RABOSO LA CASEARIA: The aroma is distinctly that of the wine and the flavor has notes of black berry and sour cherry, finishing with a spicy yet mild zing.

PIAVE AGED LATTEBUSCHE: Characterized by a sweet, full-bodied flavor that intensifies with age, this 8-month Piave is fruity with a flaky texture. .

BRENTA AGRIFORM: Sweet, full-bodied flavor and herbaceous aroma.  
PECORINO TOSCANO 4 MONTH IL FORTETO: Pronounced, buttery flavor is enhanced by a sweet and mellow sheepiness and a mild peppery finish.

CACIO DI BOSCO IL FORTETO: Crisp, sweet taste of traditional Pecorino plays well off of the earthy, nutty truffles, creating a slightly sour, yet complete taste with a crumbly texture.

SAN TUMAS VALTELLINA: The aroma of the goat's milk is delicate and light yet earthy. Homogenous and never too strong in taste, the flavor is citrusy with a light hint of pepper.

LAZZARIS FIG SAUCE LAZZARIS: Lazzaris Fig Fruit Sauce (Mostarda) is a delicious and fragrant blend of top quality puréed figs and mustard oil.



**CZ4445 Around The World Variety Cheese Kit**

ASIAGO BLACK WAX AGRIFORM—ITALY  
 Deliciously creamy with a smooth, supple interior.  
MANCHEGO 6 MONTH DON JUAN— SPAIN  
 DOP Manchego is an aromatic cheese with a floral start and a nutty finish.

EXTRA MATURE CHEDDAR MULL OF KINTYRE— SCOTLAND  
 The Cheddar features the distinct crunch of salt crystals that is typically sought after in these delightful Cheddars.

COMTE RIVOIRE-JACQUEMIN— FRANCE  
 Sometimes reminiscent of hazelnuts, nutmeg and caramel, the cheese is quite soft and chewy on the inside, becoming firmer as you reach the rind.

CHIMAY VIEUX CHIMAY— BELGIUM  
 Vieux Chimay is unique in its domed shape, along with its beautiful rosy-orange interior. With a pleasantly persistent fruity flavor and a smooth finish, this cheese is truly an eye-catching wonder.

BEEMSTER AGED BEEMSTER— HOLLAND  
 A firm texture with some crystallization, a deep ochre interior and notes of toasted walnuts and a brown-butter finish.

CRANBERRY GOAT CELEBRITY— CANADA  
 The chèvre blends perfectly with the sweet and sour berries, and the touch of cinnamon adds just enough extra warmth to the pairing.

LAZZARIS FIG SAUCE LAZZARIS— ITALY  
 Lazzaris Fig Fruit Sauce (Mostarda) is a delicious and fragrant blend of top quality puréed figs and mustard oil. This tantalizing mix of sweet and spicy flavors.

Call us at:

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 Pittsburgh, PA 412-434-6448  
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**Euclid FISH Company**  
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