

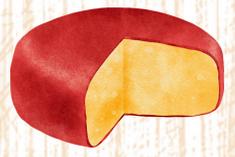


Holiday Cheese Pairing Guide



Cheese for Every Holiday Table

From local favorites to exceptional imports, we offer cheeses in all sizes and price ranges so everyone can enjoy outstanding flavor this season.



Charcuterie Board Essentials

Building a cheese board should be fun, not overwhelming. Choose one cheese from each category—or explore a single category and compare flavors.



End on a Cheesy Note

Lighten up the end of your meal with a dessert cheese board. Pair a few standout cheeses with fruit, preserves, or nuts—and don't forget sharp cheddar alongside apple pie!



Give the Gift of Cheese

Cheese makes a thoughtful, practical gift, and many varieties travel well. Hard or vacuum-sealed cheeses showcase local flavors while shipping or gifting easily.

Open 9:00 am - 6:00 pm Daily
Closed Thanksgiving Day, Christmas Day, & New Years Day

Co-op Cheese Selection

Here are some of our favorite Co-op cheeses—serve what you love! Mix and match or stick to one category, and you're sure to end up with something delicious.

*Cheeses in Italics are Local

Soft, creamy cheeses with a white, fluffy rind formed by *Penicillium camemberti*, which transforms the interior from chalky to luscious and spoonable. Perfect for spreading, dipping, or gently warming.

Harbison — ***Jasper Hill Farm, VT***: Wrapped in non-edible spruce bark to infuse earthy forest aromas; serve whole with the top rind removed as a dip, or warm at 300°F for 15–20 mins. to further liquify the interior.

Delice de Burgogne — ***Lincet, France***: Rich, silky triple cream; indulgent & decadently smooth.

Fromager d’Affinois — ***France***: Creamy, tart double cream that’s a crowd-pleaser.

St. Stephen — ***Four Fat Foul, NY***: Triple cream made from Jersey milk; decadent, perfectly balanced, and special-occasion worthy.

Langa la Tur — ***Italy***: Triple milk (sheep, goat, cow) cheese packaged like a cupcake. Ripened with *Geotrichum candidum*, giving a wrinkled texture and fresh-bread aroma; delicate, soft, and spreadable—catch it at its fleeting peak to crown your cheese plate.

Cheeses that have aged over 6 months usually have a harder texture and intensified flavors.

Berleburg — ***Berle Farm, Hoosick Falls NY***: Smooth yet tangy with a nutty finish.

Haymaker — ***Berle Farm, Hoosick Falls NY***: Aged for at least a year this is a harder cheese that brings notes of fresh pastures among its complex and earthy flavors.

Rupert — ***Woodlawn Creamery, Pawlet, VT***: An alpine style cheese, complex & butterscotchy.

Ewephoria — ***Holland***: A sheep’s milk, 12 month aged gouda with a sweet nutty flavor & crystals.

Manchego — ***La Mancha, Spain***: Sheep’s milk with a pure white color & nutty and salty flavor.

Balarina Goat Gouda — ***Holland***: Aged over four years to produce a complex, rich and nutty flavor.

Mimolette — ***Normandy, France***: Colored with annatto and aged 12 months to attain a firm texture and complex flavor.

Prairie Breeze — ***Milton Dairy, Iowa***: One of the best values in our cheese case. Nutty, rich, sharp with a mellowing sweetness and coveted cheese crystals.

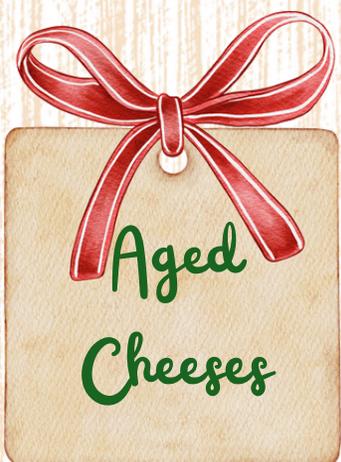
Caramelized Onion Cheddar from the makers of Prairie Breeze

Colliers Welsh Cheddar — ***South Wales, UK***: Powerfully sharp, complex, with a lasting finish. Aged up to 20 months.

Grafton 2-year — ***Grafton Village Cheese, VT***: Aged to perfection. Dense and creamy with a nutty-sweet sharpness and excellent melting ability.



Bloomy
Rind



Aged
Cheeses



Cheddar



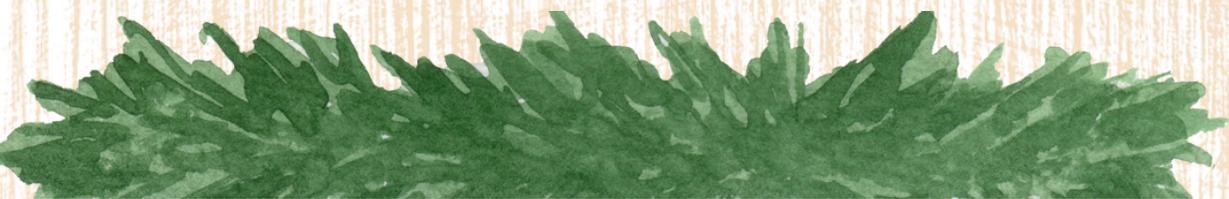
A softer texture, aged for less time so they contain more moisture. Some have washed rinds (sometimes with beer, cider, or wine) to develop complex flavors in a shorter amount of time.

Pawlet — Woodlawn Creamery, Pawlet, VT: Italian style “Toma.” Mild and buttery with grassy notes. Aged 3-6 months.

Red Wax Gouda — Holland: Rich and creamy in festive red wax that keeps it soft and mellow.

Fontoosic — Berle Farm, Hoosick Falls, NY: Berle Farm’s newest release! A mild cheese that speaks to the superior animal and land management at the farm. Taste the local terroir!

Drunken Goat— Spain: A mellow goat cheese that has been soaked in red wine to create a beautiful and delicious rind.



Cambozola — Bavaria, Germany: A fabulously rich and creamy mashup of bloomy rind, Camembert, and Italian gorgonzola! If you’re on the fence about blue cheese this could be the gateway to the blue side.

Huntsman — Long Clawson Dairy, UK: Double Gloucester layered with Stilton. Double Gloucester is an aged cow’s milk cheese similar to cheddar with a rich and creamy texture. Combined with the sharp and creamy Stilton it creates a balanced layer cake of rich flavors!

Bayley — Hazen Blue from Jasper Hill Farm: Award winning cave aged blue with superior earthy notes and rich crumbly texture.



These are un-aged cheeses made from freshly cultured milk. They can be bright and tangy and mellow and creamy all in the same cheese! Endlessly versatile for serving on a cheese board or incorporating into recipes.

Emerson— Woodlawn Creamery, Pawlet, VT: Similar to a fromage blanc, fresh, mild and less tangy than chevre. Pair with preserves, chutney, or salsa or substitute for ricotta or goat cheese in recipes.

Le Roulé — France: Fresh cheese rolled with fresh herbs and garlic.

Valbreso French Feta— France: sheep’s milk feta, mild bite, deliciously briny, and an incredibly creamy texture.

Cream Cheese — Alouette Cheese, PA: Why does the cream cheese at the Co-op taste better? We buy it in cases of 3# logs that are usually destined for professional kitchens and bagel stores. It is additive free and ready to enjoy plain, mixed with flavorings for your favorite spread, or used in recipes.

Cheese Board Pairings



Fruit Preserves:

Quince Paste from Plaza de España: Classic pairing for Manchego but great with almost any cheese. A sliceable fruit preserve that comes in a cute wooden box.

Dalmatia sour cherry spread: Sweet and tart! Pair with bloomy rind cheeses!

Davinia Fig Spread & Chili Fig Spread



Bulk and packed at the Co-op:

Dried Fruits: Dried Strawberries, peaches, figs, dates, cranberries, cherries, etc!

Palline di Fichi (Fig balls): Italian figs molded into a ball and wrapped like a present in a fig leaf.

Nuts: Huge selection of nuts and snack mixes. Pick roasted or raw! Roast, spice or candy your own as a coveted holiday gift or treat.

Marcona Almonds: Fried almonds from Spain. Rich, decadent, crunchy, addictive.

Co-op mixed nuts: Roasted mixed nuts! Delicious, affordable, a beautiful assortment.

Garlic rye crisps: Salty and crunchy! These look like bagel chips and are a great vehicle for a warm cheese dip, herbed yogurt sauce or cheese spread.



Fresh. Crunchy & Tangy:

Don't forget fresh fruit and vegetables, pickles, olives, and mustard! The richness of cheese often calls for fresh, palate cleansing flavors of fresh fruits and vegetables, and can be accentuated and tempered by pairing with tangy pickles, mustard or sauerkraut. Sweet crunchy apples, pears, and freshly made cranberry sauce or relish pair beautifully with cheese! Also include crunchy watermelon radish, carrots, celery and cucumbers for color, crunch, and to dip in your favorite cheesy dip!



Breads & Crackers:

Check out our cracker section at the front of the store! Many to select from; gluten free, scottish oat cakes, rye crisp breads, einkorn crackers, and more!

Cracker Special Mention: Maine Crisps: Gluten Free buckwheat crisps are like cracker and fruit/nut pairing combined. They come in different flavors packed with dried fruits, nuts and seed spices. Excellent with bloomy rind and soft cheeses

Holiday Recipes

From salads to gratins to flatbreads and dips there are so many ways to use cheese to elevate your holiday recipes.



Salads and Vegetables: Endless possibilities!

Try shaving hard cheeses such as Ewephoria, Balarina, Mimolette, Haymaker, Valbreso French Feta, or of course Parmigiano Reggiano onto a simple greens and vinaigrette salad. Use any of these cheeses shaved onto thinly sliced apple and fennel with a drizzle of olive oils and a sprinkle of salt for an instant late season delight. Fresh Cheeses and Blue Cheeses can be crumbled onto salads and roasted vegetables to add a creamy kick. VT Creamery chevre, Emerson from Woodlawn Creamery, Stilton, Bayley Hazen Blue, or Italian Guffanti Blu.



Melty Cheese Concoctions

Almost any root vegetable (or kohlrabi) can be made into a gratin, baked with cream and layered and topped with rich nutty cheese. Gruyere is a classic, but try Rupert, Pawlet, Berleburg, Taleggio, cheddar, or gouda. Blue cheeses melt beautifully and can be mixed into any creamy sauce. Use your cheese board leftovers in a decadent mac and cheese, flat bread or quiche. Taleggio deserves a special mention as a superior melting cheese.



Cheese spreads & Filled Pasta:

Make your favorite melty or chilled cheese spread or dip with cream cheese, fresh herbs, spices and flavors from the Co-op. Punch it up with blue cheese, cheddar, or grated hard cheese. Make filled pasta flavors by substituting Emerson for ricotta and adding flavor with grated hard cheeses from our case!



Baking:

Cream cheese is a baking staple, but consider lightening your recipes by substituting Woodlawn Creamery Emerson or VT Creamery Chevre for all or part of the cream cheese in your recipes!