

# May 2018 Specials

April showers bring May flowers! Or so we hope... To welcome the warmth that is on its way, we have some wonderful Spring cheeses on special for you!



## Jasper Hill Bayley Hazen Blue

Item #7002 — 1/7lb \$1.50 off/lb

Bayley Hazen Blue has a fudge-like texture, toasted-nut sweetness, and anise spice character. Made from high-quality whole raw milk, the paste is dense and creamy. Crumble it over a juicy burger or add it to a salad with nuts, and dried cherries.



## Jasper Hill Cabot Clothbound

Item #7004 — 1/32lb \$1.00 off/lb

Young wheels of Cabot Cheddar are brought to the Cellars at Jasper Hill and aged for 9-13 months where they are constantly brushed, turned and monitored for quality. An approachable but complex cheese, it has a crumbly texture and nutty aroma. The savory and slightly tangy, and caramelly flavor pairs well with fruity cabernets, big brown ales, and apple preserves.



## Deer Creek "The Robin"

Item #42103 — 1/12lb \$0.50 off/lb

This handcrafted Wisconsin Original Colby is named after the Wisconsin state bird which returns each spring as a sign of the end of winter. 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.



## Deer Creek "The Rattlesnake"

Item #42121 — 1/12lb \$0.75 off/lb

Item #0880 — 12/8oz RW \$2.60 off/cs

The Rattlesnake is a true flavor experience — spicy, sweet, tropical, and HOT. Smooth, creamy medium aged Cheddar is infused with premium gold tequila and Habanero peppers. The warmth and sweetness of the tequila opens your palate to the smooth and creamy mellowness of a Cheddar. And the Habaneros come for you right at the finish! Watch out — this cheese just might bite you back!



## LaClare Pepper Jack

Item #2024 — 1/5lb \$1.00 off/lb

A sweet, fresh, mild flavored goat milk jack cheese balanced by a full-bodied, well-balanced, pepper blend. This cheese has a rich butter mouth feel and becomes increasingly creamy with age.



## LaClare Chandoka

Item #2014 — 1/5lb \$1.00 off/lb

Mild, Fruity cheese with rich cheddary notes. The cow milk develops sweet buttery characteristics, as the goat milk develops sweet tangy notes, creating Chandoka- a wonderfully flavorful award-winning cheese.



## LaClare Raw Goat Cheddar

Item #2017 — 1/5lb \$1.00 off/lb

Sweet, Fresh, Light, fruity goat milk cheddar. As the raw cheddar cheese ages it becomes rich, nutty and increasingly complex with a creamy body.



## Vermont Creamery Herb Goat Logs

Item #40275 — 12/4oz 10% off/cs

Vermont Creamery's first product, fresh chevre, has earned itself an honored place among chefs and consumers alike. Made with fresh goats' milk from family farms, this cheese is distinguished by a simple, mild, fresh goats' milk flavor. The herbs add a fresh aromatic taste making it the perfect addition to a spring cheeseboard.



## New! Sweet and Spicy Fresh Goat Cheese Flavors



- \*Clover Blossom Honey
- \*Blueberry Lemon & Thyme
- \*Smoky Pepper Jelly

Ask for samples!

## Contact Us

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Promotion effective on orders placed 5/1/18 - 5/31/18.

Offers only available to customers in good credit standing.

\*Promotion cannot be combined with any current sales incentives\*

