



# EVERTON

## ABOUT THE CHEESE

Everton is an Alpine style cheese with a firm texture, savory sweet flavor that gets sharper with age. Everton ages a minimum of five months. With strong grassy notes, it is reminiscent of the pastures on which the milking cows have grazed. Though it melts easily, there remains a distinct meaty depth to its flavor. Ideal for fondue or pairing with smoked salmon, fresh salad greens and white wine.

## MEET THE FARMERS

Leslie Jacobs and Matthew Brichford own and operate a single herd, all grass-fed dairy farm in southeastern Indiana which dates back to the early 1800's. Their milking herd is made up of 70 Jersey, Normande, and Tarentaise cross cows. They have raised three daughters on the farm and all have been active in the farm's development. The dairy is seasonal, following the natural cycle of the region. The cows are moved through fresh pastures each day and are milked in a New Zealand style, open air parlor. The cheese is produced on the farm.



## AWARDS

Good Food Award (2014),  
Bronze award for semi-hard  
cows milk cheese not in any  
other category at World  
Cheese Competition (2014)

## INGREDIENTS

Raw Milk, Salt, Cultures.

## PACKAGING

Everton wheels weigh between  
25 and 30 pounds. Each wheel  
is wrapped in butcher paper and  
individually boxed for shipping.

## LOGISTICS & DISTRIBUTION

Storage temperature  
between 32°F and 39°F.

## SHELF LIFE

Two years



Jacobs &  
Brichford 

100% GRASS FED

Euclid  Company  
Est. 1944