

SMALL BATCH SERIES

Under our Euclid's finest label, we are extremely excited to bring you our current line up of Small Batch Cheeses.

These cheeses are all available in house until they are sold out! Once they are sold, we will not be bringing them back as we will be making room for our next small batch focus.

Our goal of the small batch cheese series is to keep both your product line up fresh and ever changing, as well as continue our mission to partner with and support our country's small farmers and cheese makers. They put their heart and soul into their product and we want as many people as possible to try their unique items.

** Don't forget to check out our Artisan Cheese Line Up that is available daily as well**



ABOUT KOKOBORREGO

Our goal has always been to produce world-class cheeses that can be enjoyed by people of all walks of life. We began producing cheese from raw sheep and cow milk in 2011. Our sheep milk has always come from our own farm, Sippel Family Farm. We were the first ODA licensed sheep dairy and creamery in the state of Ohio. Our cow milk has always come from our friends 2 miles down the road at Ruhl Family Farm. Ed and Marvin Ruhl have been producing high quality milk from a mixed herd of cows for decades, and their milk is absolutely perfect for our cheese.

Until July of 2014, we solely focused on making raw milk cheeses. Our Owl Creek and Headwaters Tommes have been leading the way in our lineup of raw milk cheese since the start, and have been joined by a rotating cast of other seasonal varieties over the years. Since then we have added pasteurization capabilities which have allowed us to produce a brand new line of softer and very different cheeses including Whetstone, Morrow and Gilead. We will always remain committed to producing both raw and pasteurized milk cheeses, and look forward to keeping up with all of your favorites, and trying out exciting new varieties!

OWL CREEK TOMME



CZ4470

OWL CREEK TOMME Cut to Order

Balanced notes of pistachio and hay with a bit of manchego—like assertiveness. ACS Award winning, and a favorite for people of all ages.

WHETSTONE



CZ4475

WHETSTONE Cut to Order

A buttery and earthy camembert that gains a mushroom richness as it ages. The texture is creamy, and becomes creamier as it ages.

HEADWATERS TOMME



CZ4472

HEADWATERS TOMME Cut to Order

Headwaters Tomme is Kokoborrego's flagship cow milk cheese and is aged from 3-6 months. Tangy and buttery flavor similar to a mellow and

balanced Colby with a very clean finish,.

ENCELADUS



CZ4480

ENCELADUS Cut to Order

Not a blue! It's an ash-dusted bloomy rind with a melt—in-your-mouth texture and flavors of sweet cream, coffee and a bright, fresh acidity.

Call us at:
Mentor, OH 440-951-6448
Pittsburgh, PA 412-434-6448
euclidfish.com

Euclid FISH Company
EST. 1944



Connect with us on Social Media

@euclidfishco

