

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.

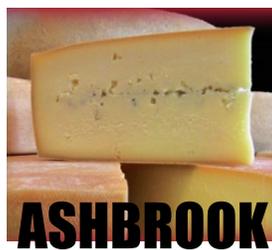
** Don't forget to check out our Artisan Cheese Line Up that is available daily as well**



THREE SISTERS Nettle Meadow Farm



3 YR CHEDDAR RESERVE Shelburne Farm



ASHBROOK Spring Brook Farm Farms for City Kids

ABOUT NETTLE MEADOW FARMS

Nettle Meadow Farm is a goat and sheep dairy and cheese company in Thurman, New York just below Crane Mountain in the Adirondacks between Gore Mountain/North Creek and Warrensburg. Nettle Meadow Farm was originally founded in 1990 and is the home of over 300 goats, dozens of sheep and a variety of farm sanctuary animals. Nettle Meadow's Sanctuary is also home to a number of retired and rescued farm animals. Their rescue sanctuary includes a variety of farm animals including fowl, horses, older goats, and others

CZ4459- THREE SISTERS

Three Sisters is made from a combination of sheep, goat and cow milks. It was a 2012 American Cheese Society's Mixed Milk Open Category winner and a Fourth Place Finisher at the U.S. Cheese Championships in 2017. Three Sisters has a complex flavor, firm texture and bloomy rind, and comes in a manageable 6 to 8 ounce crotin dimension.

ABOUT SHELburne FARMS

Shelburne Farms, located in Vermont on the shores of Lake Champlain, is a nonprofit organization educating for a sustainable future. That means learning that links knowledge, inquiry and action to help students build a healthy future for their communities and the planet. Their campus is a 1,400-acre working farm, forest and National Historic Landmark. Shelburne Farms cares about the sustainability and quality of life on earth, about young people having hope for the future and believe that sustainability is grounded in individual awareness and action in our own communities. They offer learning experiences that inspire young people to make informed decisions to build a sustainable society in the 21st century. Shelburne collaborates with educators, schools, and other partners to learn from each other so that they can transform education and extend their collective impact around the world.

CZ4460- 3 YEAR CHEDDAR RESERVE

Their longest-aged cheddar endures rigorous testing and sensory evaluation, reaching a pinnacle of flavor that is distinct to their terroir (taste of place). Bright, fruity flavors with a slightly crumbly, crystalline texture. Enjoy with a ripe, full-bodied red wine like a Cabernet Sauvignon or Merlot.

ABOUT SPRING BROOK FARM

Spring Brook Farm is a traditional dairy farm located in Reading, Vermont. It spans more than 1,000 acres and is home to a wide array of livestock—the maintenance and care of which keep students quite busy. The farm is home to over 100 registered Jerseys, and the 42 milking cows produce over 600,000 lbs. of milk each year.

All profits from the sale of Spring Brook Farm Ashbrook will be used to support the mission of the Farms for City Kids Foundation. In operation since 1993, they have been bringing groups of children for week long stays at the farm to experience and help in the care of farm animals, make maple syrup, and aid in the aging of the cheeses. Farms For City Kids Foundation provides a stimulating outdoor classroom where urban youth explore new dimensions of learning as academics are integrated into everyday farm activities that practice and teach sustainability.

CZ4461- ASHBROOK

In July of 2014, Spring Brook Farm produced its first make of Ashbrook an artisan cheese inspired by French Morbier. Made with natural raw Jersey cow milk supplied directly from our Vermont dairy partner farms. It is natural washed rind with a distinctive layer of vegetable ash running through the center. Ashbrook is aged at least three months and yields wheels with a random weight between 18 - 20 pounds. Expect damp, dark cellar notes with a mild funkiness on the rind that gives way to a paste that is lactic, milky and sweet. This semi-soft cheese is a visual stunner for a great addition to any cheese board.

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

Euclid FISH Company
EST. 1944



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@euclidfishco



*Pictures and Information taken from suppliers website.