

# 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\*\*



**Turkeyfoot Creek Creamery!**  
Fresh • Natural • Real  
All Natural, Handcrafted Artisan Goat Cheeses

cheese manage them. Their artisan cheeses are produced in their state-of-the-art, certified facility in Wauseon, Ohio. They pride themselves on being aware of their "foot print" on the environment, and always embrace sustainable practices ...on the farm, for the goats, for their business and for the employees. At Turkeyfoot Creek Creamery, they take pride in knowing that every drop of milk that goes into the cheese is derived from the natural forages that the goats enjoy on their farm. Their cheeses are farm fresh products that are hormone and preservative free!

At Turkeyfoot, they make their fresh, ripened and aged goat cheeses by hand, right here where they live, using only the milk of their own herd. This is a way of life in which the land, the animals and the

## AGED GOAT GOUDA



**CZ4467**

**Aged Goat Gouda**  
**Cut to Order**  
Gouda is a mild hard cheese that is aged for approx.

three months, but can be aged longer changing the flavor of the cheese. This Gouda is placed in a brine, coated w/ wax, and placed in a cheese cave to age.

## CHEVRE



**CZ4466**

**Chevre | 2 lb.**  
Chèvre is a fresh and mild, light textured goat cheese that is

most similar to cream cheese but softer and with only 1/3 of the fat. Chevre has many complex flavors and is very versatile. It can be used in both savory & sweet dishes, or as a spread.

## BRIEDA



**CZ4468**

**Brieda**  
**Cut to Order**  
The perfect combination of Turkeyfoot

Creek's Gouda and Brie.



### ABOUT CANAL JUNCTION FARMSTEAD

Canal Junction Farmstead Cheese is part of the Canal Junction Farm located in the historic town of Junction, Ohio. In the 1800's, Junction was a boom town due to the meeting of the Miami Erie and Wabash Erie canals. Today, the farm is currently tended by the fifth and sixth generations. Their focus starts in the ground with building healthy soils, which translates to nutritionally— superior, and delicious cheese products. The Normande cattle are selected for their ability to turn a diet of forages in to high quality A2-A2 milk. In turn, the milk is utilized in their handmade, artisan cheese.

## CHARLOE



**CZ4462—Charloe | Cut to Order**

A beautiful washed rind cheese with an edible orange-hued rind. It has a smooth, creamy texture and an assertive taste. Charloe starts off with sweet cream and butter flavors

and finishes with an essence of toasted peanut (no peanuts added) and semi-sweet chocolate. As it continues to age the flavors become more pronounced. (Aged for two months)

Uses: A bold and attractive addition to any cheese plate. Enjoy Charloe with fresh berries, dried fruit, nuts, chocolate, stout beer, crisp white wine, or cider.

## BLACK SWAMP GOUDA



**CZ4465—Black Swamp Gouda**  
**Cut to Order**

Black Swamp is a natural rind cheese whose flavor ranges from creamy and mild to harder and sharper depending on age and time of year made. Named

after northwest Ohio's Great Black Swamp that once covered approx 3 million acres, including where the farm now located. Due to the seasonal grasses the cows eat, Black Swamp changes in flavor. It is a washed curd cheese, which removes part of the lactose, reducing potential for acidity and bitterness to build up while aging. (Aged 4-6 months)

Uses: Tasty Black Swamp is versatile enough to be used in sandwiches, salads, pasta, casseroles and sauces; popular on cheese platters as well. Pair with bold red wines and dark beers.

Call us at:

Mentor, OH 440-951-6448

Pittsburgh, PA 412-434-6448

euclidfish.com

**Euclid FISH Company**  
EST. 1944



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