



APPALACHIAN *FROM MEADOW CREEK DAIRY*

Appalachian is Meadow Creek Dairy's original offering; a semi-soft, Tomme-style cheese, made with the rich, raw milk of the farm's Jersey cross herd. The flavor can best be described as bright and vibrant with buttery overtones and a mushroom earthiness that recalls the depth of the aging cellars. The paste is supple and straw-colored and the texture is dense, velvety and lush, melting on the tongue. Appalachian comes in square "wheels" and vividly showcases the milk of a herd bred on the rolling hills of the great Southeastern Appalachian mountains.



FOOD PAIRINGS

Excellent on a cheese plate or with rustic bread. Melts beautifully; perfect for hearty recipes.



BEER PAIRINGS

Lager, Pilsner.



WINE PAIRINGS

Crisp Pinot Blanc or Pinot Grigio; Merlot, Lambrusco.

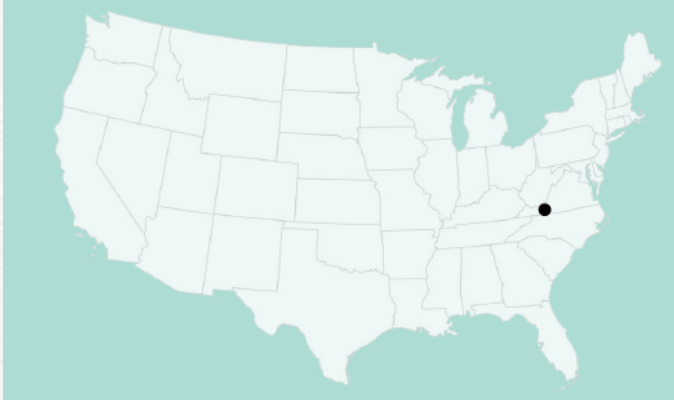


INQUIRIES:

contact@americancheesecompany.com

LOCATION

Meadow Creek Dairy is a family farm perched on the misty, cool reaches of hills at the foot of America's stunning Blue Ridge Mountains. At an elevation of 2,800 feet, the combination of pure water, clean air, and deep soils produce an ideal environment for growing mineral-rich pastures.



THE CHEESEMAKER

Cheesemaker and affineur Helen Feete and her husband Rick have been dedicated to the craft of sustainable farming since 1980. Over the past 37 years, they've constantly improved the genetics and milk quality of their herd while practicing intensive grazing. Meadow Creek's cheese production is resolutely seasonal; the cheese is only made when the cows are on pasture. The animals graze freely on a diverse mixture of perennial grasses and legumes, supplemented with grains, salt and Norwegian kelp. By focusing on the quality of milk and lifestyle of their herd, Meadow Creek has proven that something simple can become truly magnificent.

The Name

Appalachian (a-pa-LATCH-an) was named after the farm's majestic surrounding mountainous Appalachian terrain, where the rustic, untouched swathes of land hearken back to an earlier time.

AWARDS

1st Place American Originals, American Cheese Society Awards, 2010

2nd Place American Originals, ACS Awards, 2013

3rd Place American Originals, ACS Awards, 2014

CHEESE CARE

Store cheese under refrigeration, wrapped in the original paper. Avoid prolonged storage in plastic wrap or other non-breathing material, as this will kill the rind. Always let your cheese come to room temperature before serving for its full flavor to develop.

INGREDIENTS

Cultured Raw Cow's Milk, Salt, Rennet. Hormone-Free and Antibiotic-Free.

RENNET TYPE

Traditional (Animal).

OPTIMAL SHELF LIFE

45 days.

SIZE

3.6-kg. square.

PRODUCT DETAILS

UPC: 863208000117

Pack Size: 2/3.6 kg.

Product Dimensions: 24 x 24 x 6.5 cm.

Box Dimensions: 28 x 28 x 15.25 cm.

Net Case Weight: 7.2 kg.

Gross Case Weight: 8.2 kg.

NUTRITION FACTS

Nutrition Facts	
Serving size	30 g (30g)
Amount Per Serving	
Calories	140
% Daily Value*	
Total Fat 11g	14%
Saturated Fat 8g	40%
Trans Fat 0g	
Cholesterol 30mg	10%
Sodium 75mg	3%
Total Carbohydrate 2g	1%
Dietary Fiber 1g	4%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 8g	16%
Not a significant source of vitamin D, calcium, iron, and potassium	
*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	