



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 flavour 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.

Distributed by

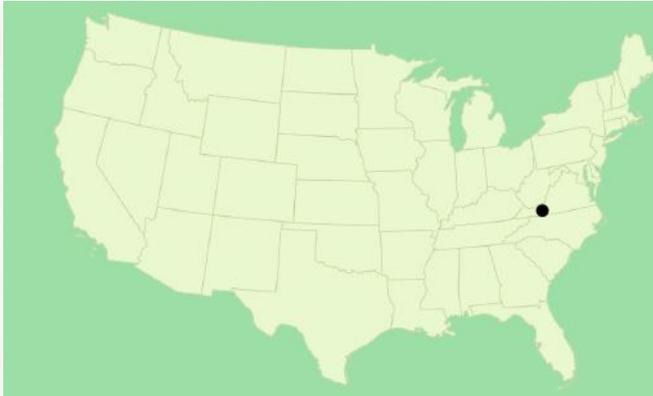
THE FINE CHEESE CO.
BATH ENGLAND



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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 flavour 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	30 g	
Servings per Container:			
Amount per serving			
Calories	137		
Calories from Fat	99		
% Daily Value*			
Total Fat	11 g	17%	
	Saturated Fat 8 g	39%	
	Trans Fat 0 g		
Cholesterol	31 mg	10%	
Sodium	74 mg	3%	
Potassium	18 mg	1%	
Total Carbohydrate	2 g	1%	
	Dietary Fiber 1 g	5%	
	Sugars 0 g		
Protein	8 g		
	Vitamin A 9%	Vitamin C 0%	
	Calcium 17%	Iron 1%	
*Percent daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.			
	Calories	2,000	2,500
Total Fat	Less than 65g	80g	
Sat. Fat	Less than 20g	25g	
Cholesterol	Less than 300mg	300mg	
Sodium	Less than 2400mg	2400mg	
Potassium	Less than 3500mg	3500mg	
Total Carb.	Less than 300g	375g	
Dietary Fiber	Less than 25g	30g	
Calories per gram: Fat 9 *Carbohydrate 4* Protein 4			