

# cheese list

Order by telephone, 403.283.0999 and 229.0900  
or by email, orders@jbfinecheese.com



## FRENCH

Florette (soft)  
Chevre Frais (soft)  
Crottin Dubois Fermier (semi-soft)  
Chabichou du Poitou (semi-soft)  
Valencay Fermier (semi-soft)  
Selles Sur Cher (semi-soft)  
Clochette\* (semi-soft)  
Ste. Maure de Touraine\* (semi-soft)  
Banon de Chevre\* (soft)  
Brebiau pur Brebis (soft)  
Etorki (semi-soft)  
Ossau Iraty Fermier (hard)  
P'tit Basque (semi-soft)  
Le Dauphin (soft)  
Capitoul Baserkiu (semi-soft)  
Saveur du Maquis\* (soft)  
Chateau De Bourgogne (soft)  
Loirier (semi-soft)  
St. Andre (soft)  
Chaource (soft)  
Double Cream Brie (soft)  
Edel de Cleron (soft)  
Brie de Meaux (soft)  
Brie Nangis (soft)  
Chaumes (soft)  
Pont L'Eveque (soft)  
Morbier (semi-soft)  
St Paulin (semi-soft)  
Raclette du Savoie (semi-soft)  
Brillat Savarin (soft)  
Comte Fort Des Rousses (hard)  
Beaufort (hard)  
Tomme de Savoie (semi-soft)  
Cantal\* (semi-soft)  
Laguiole\* (semi-soft)  
Abondance (hard)  
Camembert Charles VII (soft)  
Pave d'Affinois (soft)  
Munster Gerome (soft)  
Vacherin Mont d'Or\* (soft)  
Epoisses (soft)  
Langres (soft)  
Nuit D'Or (soft)  
Boursault\* (soft)  
Petit Reblochon (soft)  
Rustique Camembert (soft)  
Fleur De Biere\* (soft)  
St. Marcellin (soft)  
Soumaintrain\* (soft)

## FRENCH BLUE

g Roquefort (Papillon)\* (soft)  
g Roquefort (Legende) (soft)  
g Roquefort (Societe) (soft)  
g Bleu des Causses (soft)  
g Bleu D'Auvergne (soft)  
g Bleu Domaine de Bresse (soft)  
g Rochebaron (soft)  
g St. Agur (soft)  
g Bleu des Basques (soft/crumbly)  
s Bleu de Laqueuille\* (soft)

## SWITZERLAND

s Appenzeller (hard)  
c Tete de Moine (hard)  
c Raclette Bagne (semi-soft)  
c Vigneron (hard)  
c Raw Milk Gruyere (hard)  
g Cave Aged Gruyere (hard)  
c Raw Milk Emmental (hard)  
c Marechal (hard)

## HOLLAND

c Amsterdam Reserve (hard)  
c Parrano (hard)  
c Leerdammer (hard)  
c Med Goat Gouda (semi-soft)  
c Vintage 3 Year Gouda (hard)

## SPAIN

c Zamarano (hard)  
c Manchego (hard)  
c Mahon (hard)  
c Monte Enebros (soft)  
c Piconero con Brandy (hard)  
c Queso Valdeon (blue) (creamy/crumbly)  
c Maigre du Nord (semi-soft) - Belgium

## ITALY

c Pecorino Romano (hard)  
c Gorgonzola (blue) (creamy/soft)  
c Parmigiano-Reggiano (hard)  
c Bella Lodi (hard)  
c Piave (hard)  
c Asiago Stravecchio (hard)  
c Taleggio (soft)  
c Pecorino Con Pepe\* (hard)  
c Pecorino Toscano 90 day (hard)  
c Pecorino Toscano 30 day (hard)  
c Buffalo Mozzarella (soft)

## CANADA

s Chevre Noir (hard) c  
s Chaput Cabri (soft) c  
s Chaput Bouleau (soft) c  
c Chaput Pyramide\* (soft) c  
c Oka Classique (semi-soft) c  
c Blue Ermite (soft) c  
c Bleu Benedictin (soft) c  
c Sylvan Star Aged Gouda (hard) c  
s Sylvan Star Grizzly (hard) c  
c Sylvan Star Cayenne (hard) c  
c Sylvan Star Smoked (hard) c  
c 3 yr old Raw Milk Cheddar (hard) c  
c 8 yr old Raw Milk Cheddar (hard) c  
c Smokehouse Cheddar (hard) c  
c Bocconcini (soft) c  
c Riopelle (soft) c  
c Migneron (semi-soft) c  
c Bouq' Emmissaire (soft) g  
c Shepherds Gourmet Feta (soft) s  
c Salt Spring Island Juliette (soft) g  
c Salt Spring Island Blue Juliette (soft) g  
c Salt Spring Island Roasted Garlic Chevre (soft) g  
c Salt Spring Island Basil Chevre (soft) g  
c Salt Spring Island Hot Chili Chevre (soft) g  
c Salt Spring Island Peppercorn Chevre (soft) g  
c Salt Spring Island Truffle Chevre (soft) g  
c Salt Spring Island Edible Flower Chevre (soft) g  
c Salt Spring Island Marcella (semi-soft) g  
c Paillot de Chevre (soft) g

## ENGLAND

c Applewood Smoked Cheddar (hard) c  
g Farmhouse Wensleydale (hard) c  
s Shropshire Colston Bassett (blue) (crumbly) c  
c Stilton Colston Bassett (blue) (crumbly) c  
g Cashel Blue (creamy/soft) c  
c Crozier Blue\* (creamy/soft) s  
c Kirkhams Lancashire (hard) c  
s Borough Market Cheddar (hard) c  
c Appleby's Cheshire\* (hard) c  
c Caerphilly\* (semi-soft) c

cow - c  
goat - g  
sheep - s  
water buffalo - wb

\* limited availability