

TABLE & VINE
CHEESE
of the month

This Month:
**Destination
Cheddar Cheese**

Indulge
with
over 150
Varieties
of Artisan
CHEESE

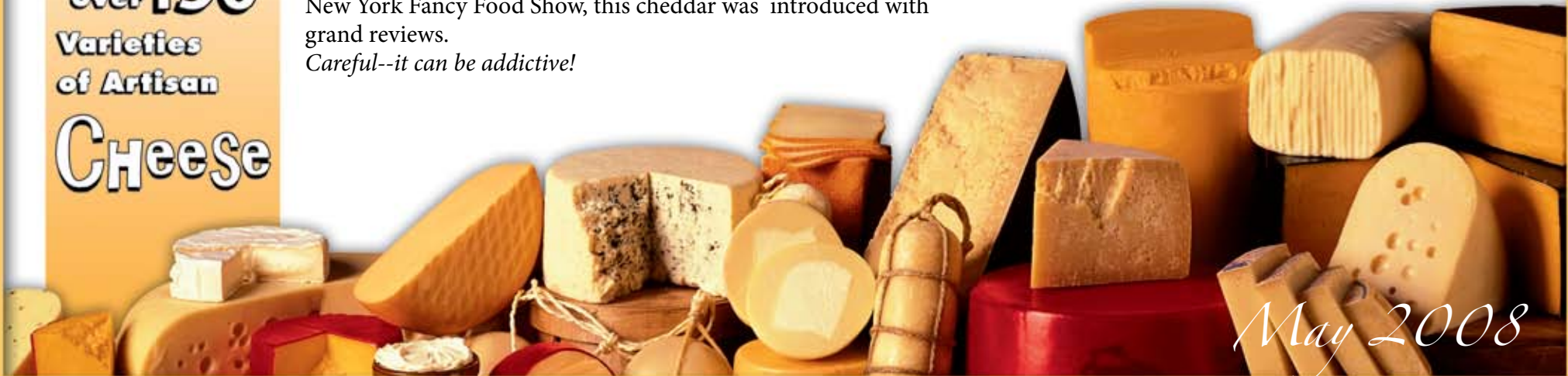
Yancy Roasted Garlic Cheddar \$10.98/lb

This cheese is made with aged New York State Cheddar and minced roasted garlic, giving it a great garlic flavor. Serve as a table cheese or great for cooking and melting.

English Cheddar with Caramelized Onions \$15.88/lb

Creamy, buttery cheddar is perfectly blended with tangy, caramelized onions to produce a new English favorite. This new cheddar will liven up everything from simple sandwiches to grilled portabellas. Last summer at the New York Fancy Food Show, this cheddar was introduced with grand reviews.

Careful--it can be addictive!



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Cabot Private Stock Cheddar \$4.68/8 oz

Cabot Private Stock Cheddar has been aged for over 16 months. Private Stock is exceptionally clean-flavored, extra sharp cheddar and is encased in a black wax to hold the classic Vermont cheddar freshness in.

Shelburne Farms 2 Year Old Cheddar Cheese \$10.98/lb

Shelburne Farms cheese is made entirely by hand. Made from the fresh, raw milk of a purebred herd of Brown Swiss cows raised on the Farms. No artificial flavorings, coloring or preservatives! It is sharp and tangy! Shelburne Farms Cheddar has consistently won awards for excellence from the American Cheese Society.



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