

TABLE & VINE  
**CHEESE**  
*of the month*

*Indulge*  
*with*  
**over 150**  
**Varieties**  
**of Artisan**  
**CHEESE**

*This Month:*  
***Destination***  
***Winter Favorites***

**Goat Rising Chèvre \$3.98/4 oz Cup**

This international award-winning **chèvre** is the product of Nubian goats from the **Farmstead at Mine Brook** in Charlemont, MA. **Goat Rising Chèvre** is fresh, velvety smooth, soft and spreadable. Need we add, deliciously creamy? It is a must have for the true cheese connoisseur!

**Tomme Fleur Verte \$17.48/lb**

Aromatic herbs, tarragon and juniper berries surround this luscious goat cheese. It is soft and creamy and its taste is loaded with herbaceous overtones. Truly decadent!



*January 2009*

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**CHEESE**  
*of the month*

WORLD'S BEST CHEDDAR

**CABOT**  
Vermont

Owned by Dairy Farmers  
Since 1919

*Indulge*  
*with*  
**over 150**  
**Varieties**  
**of Artisan**  
**CHEESE**

**Cabot Cheddar Cheese**

*"There's efficiency and strength when we work together."* That's the principle on which the **Cabot Creamery Cooperative** was founded by the farmers of Cabot, Vermont in 1919.

Dedicated farmer-owners provide the fresh milk their cheese makers skillfully craft into award-winning cheddar. Their Cheddar Master keeps a careful eye on the aging process, taking core samples along the way.

When he gives the nod, they know their cheese has reached perfection.



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