

## **Udderly Cool Creamery Cheese Selection 2021**

**300 West Drive, Roopville, GA 30170**

### *Applewood Smoked Gouda*

Udderly Cool's signature award winning Smoked Gouda's success is the result of cheese maker Jeff's time-tested gouda recipe and unique cold smoke process. After a minimum of 3 months aging, the gouda's wax coating is shed to fully absorb the intensely aromatic apple wood. Our smoked gouda has maintained its top spot as best seller since the creamery began producing in August of 2010.

### *Farmer's "Beddar than Cheddar"*

Having earned the nick name "Beddar than Cheddar", our Farmer's Cheese has a cheddar-like texture, but with the added varietal notes that come from a natural rind or "open air" aging. A semi-firm cheese, it can be used in the same way as an aged cheddar, only "beddar"!

### *Gouda*

The vast green pastures of Rome Georgia's Berry College are home to an award winning Jersey cattle herd whose milk is the base for all Udderly Cool cheeses. Like an authentic Dutch gouda, Udderly Cool's "ghow-da" (as it is pronounced in Europe) is rich, smooth and irresistibly creamy. Hand-dipped in a vat of bright red wax before aging, it is a family favorite and may be grated, sliced, cubed, melted, or used as a charcuterie addition, table cheese or dessert. Blend it with traditional cheeses in baked macaroni and create a stringy sensation!

### *Jack*

Our sunny and bright, orange waxed Jack makes a stunning presentation with a bold flavor. Created in the style of a traditional Monterey-jack, it's appeal is far beyond simply crowning traditional Carnitas and Tex Mex favorites. Among a myriad of uses, it will add the perfect artisan depth and sharpness of flavor fullness to sandwiches, casseroles, vegetables, sauces, salads and cheese boards.

### *Jack & Dill*

Our most popular winery destined variety, this beauty named after the traditional nursery rhyme, “Jack and Jill”, has an aroma that brings to mind a hill filled with the first blooming spring flowers of North Georgia. With a gentle and earthy finish, its perfect with red or white, light wines and beers. With a galaxy of tiny green flecks like stars, it truly compliments any cheese board and retains the same melting qualities of our Jack.

### *Pepper Jack*

We would not want the name to make you think it’s ANY artisan Pepper Jack. Like beautiful artwork, Udderly Cool’s one-of-a-kind Pepper Jack encompasses a blend of smoky chipotle and spicy red peppers direct from New Mexico. The result is a melt-in-your mouth experience where heat will never substitute for intensity, and the balance of flavors reflect New Mexico’s hot afternoon sunshine with North Georgia’s cool green grasses.

### *Smoked Pepper Jack*

We take our original Pepper Jack cheese wedges, and gently smoke with apple wood, giving them a subtle yet earthy, and toasty nuance, complementing the natural heat from the proprietary pepper blend.

### *Sweet Georgia Blue*

Udderly Cool’s sweet salty and creamy blue cheese will surprise you with its boldness and versatility. Aged 3 months at a minimum, this beauty gets even creamier with age, making it a luxuriously delectable topping for steak or baked potato, addition to charcuterie, or spread across a crisp crunchy pear slice!

### *Fromage Blanc French-Style Cream Cheese (Seasonal)*

Made with whole milk, this versatile cream cheese is a quick, rich and delicious addition to chilled fruit and vegetable salads. Pair it with a fruit or pepper jam, stir it into baked potato or crown a cucumber with a spoonful! Original, Smoky Chipotle, Cranberry, Italian Herbed.