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In 2004, in the heart of the generous countryside of Compton in the Eastern Townships of Quebec, Fromagerie de la Station was born.

This beautiful venture unites all the members of the Bolduc family; three brothers and their parents.

These passionate, fourth generation farmers are following in the footsteps of Alfred Bolduc, their ancestor, who acquired the lot of land in 1928, on which now stand the maple grove, the farm and the fromagerie. Every wheel of cheese made at La Station (in addition to their logo) bears the silhouette of the farm's founder, Alfred.

In the dairy, one can see how important the relationship is between the well-being of the animals and the quality of the cheese being produced. The warm milk is collected every morning and used to create organic farmstead cheese that taste inevitably of Compton.



As early as May 15th the cows at La Station are free to eat fresh herbs, such as white clover, wild clover, alfalfa, trefoil, graminea such as broma and timothy, all from La Stations' organic meadows.

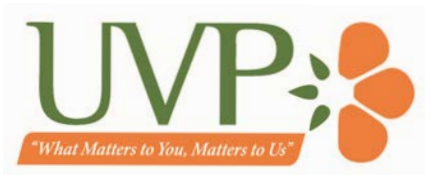
The herd is composed of 150 registered Holsteins; a year's worth of milk from a single cow at La Station can make about 130 wheels of Alfred or 232 wheels of Raclette!

Every cheese is made from the organic raw milk that is pumped right from the milking parlour into the state of the art make room.

During maturation every wheel spends at least two months on wooden boards (harvested from the farm) and gets tended to by both human hands and robots.

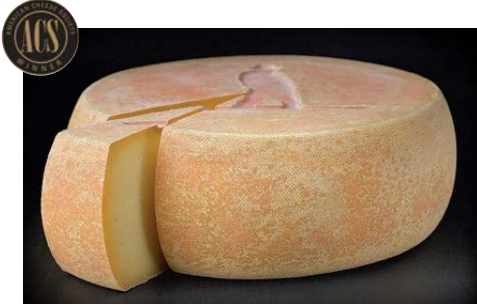
La Station honors the past while blending old and new technologies.





## Chemin du Brûlé

The washed rind cheese is characterized by a thin line of vegetable ash in its centre, a smooth melting texture and exceptional notes of fresh butter and hazelnuts.



## Alfred le Fermier

This cheese proudly carries the name of the family's great grandfather, Alfred Bolduc.

This pressed, cooked farmstead cheese made from organic raw cow milk is aged 8 to 10 months. It has a yellowish-orange rind that produces a nice woody aroma, a flowery, hazelnut flavour, with a lovely supple texture.



## Chemin Hatley

The Hatley Road gets its name from the road that was used by the stage-coaches traveling between Quebec City and Boston. Today, it's along this road that the farm and cheese factory are situated. Three to four months of ripening enhances its distinct floral and fruity aroma.



## Raclette

Raclette de Compton has a subtle fruity aroma of butter and crab apples making it well balanced on the palate.

The Raclette au Poivre has a coppery-colored washed rind with a semi-firm golden paste with its line of pink peppercorns running through the center of the cheese. The aroma of apples and butter is enhanced by the pink peppercorns when heated.

## Comtomme

The name refers to the town (Compton) where it is produced as well as to the type of cheese: the tomme. It has a copper-colored washed rind and golden ivory paste, with a fruity aroma of apples and butter while the texture is smooth, melts quickly and is not sticky.



8105248	Alfred le Fermier-Raw Organic-Cow-La Station-Quebec-10 lb.	10 lb.	17.50	lb.
8105250	Chemin du Brûlé-Raw Organic Cow-La Station-Quebec-8 lb.	8 lb.	19.56	lb.
8105252	Chemin Hatley-Raw Organic Cow-La Station-Quebec-9 lb.	9 lb.	19.94	lb.
8105254	Comtomme-Raw Organic Cow-La Station-Canada-8 lb.	8 lb.	16.19	lb.
8105256	Raclette au Poivre-Raw Organic Cow-La Station-Quebec-8 lb.	8 lb.	16.56	lb.
8105258	Raclette de Compton-Raw Organic Cow-La Station-Quebec-8 lb.	8 lb.	16.19	lb.