



**PROVISIONS
INTERNATIONAL.**

Winter is For Alpine Cheese January 6th through March 1st 2025

some items may require a 2-3 week pre-order; please ask for details and to place an order!
Discount applied on week of shipping, discount available on cheeses delivered 1/6-3/1

Alpine Cheese: any cheese that resembles or is one of the classic mountain cheeses made in the Swiss, Austrian, German, French, or Italian Alps. These are typically semi-firm to hard cheeses made from cow's milk with little salt and produced in large wheels.

Transhumance: a form of pastoralism or nomadism organized around the migration of livestock between mountain pastures in warm seasons and lower altitudes the rest of the year.



Comté AOC – raw Montbéliarde cow – Franche-Comté, France

One of the best known cheeses in the world, this Comté is aged in the renowned caves of Marcel Petite's Fort St. Antoine, and hand-selected by Essex St. Cheese for flavor, not by age. Aromas of hazelnuts, fried onions, and spring berries shine over an undercurrent of cut grass, wet earth, and straw.

CFR320 – 12/8 oz. wedges – \$2.50/lb off

CFR314 – 9 lb. wedge – \$2.50/lb off

CFR315 – 80 lb. wheel – \$2.50/lb off

Fondue de Compton

raw organic cow milk – Compton, Quebec

So simple to prepare, so simple to serve, it is the classic fondue. The fondue mix is an unctuous mixture of three cheeses: Alfred Le Fermier, the Comtomme and the Chemin Hatley. The perfect takeaway for two, you only have to add your favorite flavours.

CCA230 – 6/12 oz. packages





Emmentaler AOP

*raw Brown Swiss cow milk
Langnau, Switzerland*

Perhaps the most Swiss cheese there is, it's the most recognized cheese in the world thanks to it's holes.

Gourmino was created in 2001 by five Emmentaler cheesemakers who wanted to create a shared space to age not just their cheese, but cheese of their neighbors, and then market it around the world.

This 6 month Emmentaler is the only Emmentaler that is fully aged in the Emmental Valley. Mild and milky, but with a subtle nuttiness. **CSZ300 - 18 lb. wedge**



Fontina Val d'Aosta

*raw cow
Valle d'Aosta, Italy*

Fontina Val d'Aosta is the original Italian fontina made in the Aosta Valley since the 12th century.

There are many types of Fontina made with alternative names such as "Fontinella", "Fontal", and "Fontella" but the Italian

Fontina, Fontina Val d'Aosta, identified by a Consorzio (Consortium) stamp is the original and the best.

Rich and buttery, Fontina Cal d'Aosta finishes with an earthy flavor. It's excellent for fondues and au gratin dishes.

CIT190 18 lb.

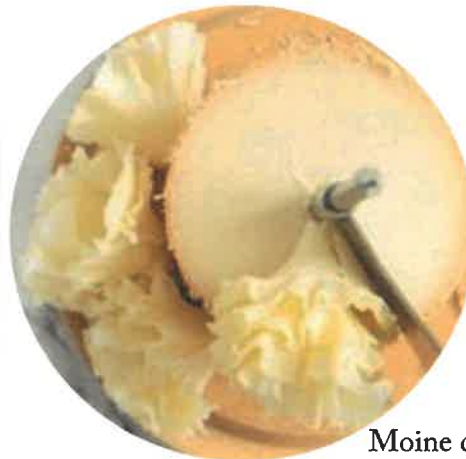


Appenzeller AOP

raw cow - Appenzellerland, Switzerland

Appenzeller has everything you're looking for in an alpine without knowing it; beautiful raw milk from cows that graze on lush pastures, a secret recipe, and a full flavor that just keeps going. Light dulce de leche notes balanced with wispy juniper and tarragon-like scents and with savory onion qualities.

CSZ095 - 13 lb. wheel



Tête de Moine

raw cow - Bellelay, Switzerland

The fruity, full-bodied Tête De Moine dates back eight centuries, when it was first created by Swiss monks at the Abbey de Bellelay in the Jura Mountains. When cut using a girolle (a tool that scrapes thin shavings off the top of the cheese, forming flower shaped florets) the layers are whittled away to reveal a "bald spot" in the wheel—fitting for a cheese name translates from French to "monk's head." The cutting process releases the cheese's intense, fruity aroma.

CSZ180 4/2 lb. Buy 2+ case to get a free girolle!



Challerhocker *thermalized cow milk - St. Gallen, Switzerland*

Cheesemaker Walter Rass comes from a long line of Appenzeller producers. Subsidized by the Swiss government, Appenzeller production is a guaranteed income. Rass took a risk putting more and more energy into his beloved "pet project" Challerhocker (which means "cellar-sitter" and refers to those who watch over the wheels as they age). The paste is firm and smooth, dense enough to be deemed fudgy, with an aroma of brown butter and cashews, and lingering flavors of malt.

CSZ115 - 14 lb. whole wheel