



Quality

Consistency

Balance

Precision



ADAIR

**Jacobs & Brichford
Connersville, Indiana**

“Adair is a raw milk cheese, aged a minimum of 60 days. It is about 5 inches in diameter and approximately 1.5#. Modeled after farmstead cheeses from southeastern France, the Adair has a thin, orangey-yellow rind that is velvety soft. The cheese has a slightly lactic taste, and a sweet and earthy finish, that is the result of an all-grass diet.”

- Raw Cow's Milk
- Reblochon Style
- 3 Months Aged
- 1 Pound Each, 6 Per Case