



Quality

Consistency

Balance

Precision



- Pasteurized Goat's Milk
- Ash Covered, Valencay Style
- 2-4 Weeks Aged
- 6 Ounces Each, 12 Per Case

BLOOMSDALE

Baetje Farms Bloomdale, Missouri

“Bloomsdale is our flagship cheese. Named after the area where our farm and creamery resides this cheese has won some prestigious awards including: 2011, 2012 and 2013 super gold World Cheese Awards. 1st American Cheese Society 2012. Considered a mold ripened cheese, this cheese is rolled in a mixture of pine ash and salt and aged until it forms a beautiful bloom of white mold. The question is often raised, "do we eat the rind?" The answer is YES! The rind is edible and it is delicious and has the scent of earthy mushrooms. As this cheese ages over time it becomes progressively softer to the point of runniness beginning from just under the rind and working towards the center. The cheese will deepen in flavors and develops some blue cheese flavor notes, though it is not a true blue cheese. Some of our customers prefer to let it age until it is completely liquidified and use it as a savory sauce for grilled steaks.”