

Quality Consistency

Balance

Precision



- -Raw Cow's Milk
- -Trappist Style
- -1 Year Aged
- -10 Pound Wheel

BLOOMSDAY

Cato Corner Farms Colchester, Connecticut

"A hugely successful mistake! We created this recipe out of necessity when a different batch did not go as planned, and we love the result. Named for Joyce's Ulysses, the Bloomsday is firmer than many of our cheeses with a cheddary acidity balanced with a touch of sweetness. Bloomsday is a perfect addition to any cheese plate and it makes a delicious sandwich or grilled cheese. An excellent substitute for medium cheddar or Spanish Manchego, Bloomsday is one of our most popular cheeses! Pairs well with fig jam, sour dough bread, medium bodied red wines, and amber lager. Aged 6-7 months."