



## Introducing Cave-Aged Cheese



### Cave-Aged Gruyere

3784733 2/5#

Cow's milk; Aged at least 1 year;  
Oily inedible rind; Firm yet smooth  
texture; Slightly aromatic, robust flavor.  
Great melting cheese - - perfect for  
gratins, fondues and soups.



### Swiss Alp Bellevue

5748423 + 2/7#AVR EMMI CHEESE

SwissAlp - The natural cheese specialty  
made from pure Swiss milk and the finest  
Alpine herbs.

*Remember our current selection of traditional Swiss cheeses!*



### Don Olivo

3763141 1/4#

Cow's milk; Semi-soft; Mixed with  
Black Olives; Aged 60 days.  
Serve as a snacking cheese, on an  
appetizer plate, or on salads.



### Cheese Swiss Piz Bever

5699786 1/12#AVR

Cow's milk; Semi-soft;  
A robust and clean flavor;  
Aged a minimum of 8 months.



### Moutardier

3763208 1/4#

Cow's milk; Semi-soft;  
Mixed with spicy Mustard Seeds;  
Aged 60 days, minimum.  
Serve on sandwiches or salads --  
a great addition to cheese platters.



3763000 Appenzeller 1/15#

3763059 Gruyere Cuts (2 pack) 2/6#

3763075 Raclette 1/15#

3763117 Switzerland Swiss Super Cuts 2/14 #



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