



ARTISAN CHEESE

Indian Ridge Provisions

Presents our PA Proud Cheese Selection



Calkins Creamery is a family-owned venture in the Upper Delaware River Valley that aims to sustain the family farm across many more generations while preserving farmland and conserving natural resources. The dairy herd consists of 100% registered Holstein cattle fed a natural diet free of added hormones and antibiotics. The cattle are seasonally grass fed and grain supplemented. Farmstead artisan cheeses are produced on-site in a separate facility 100 feet from the milking barn. Fresh, raw milk is transferred underground via stainless-steel process piping into the cheese vat in the creamery. Only natural ingredients, culture and vegetable-based rennet, are used in the process. Raw milk cheese wheels are aged a minimum of 60 days, per state guidelines, in one of three different aging rooms (one of which is an underground cave). Fresh cheeses are produced from gently pasteurized milk.



Cowtipper (2LB)

Cowtipper is a bronzed beauty. It is a Gouda style cheese that is bathed in Yuengling Porter. A mild and creamy base is accompanied by the caramel hops of a good Porter. This cheese will surely jazz up a cheese board or a burger.



Daisy (2.5LB)

Daisy is a semi-soft, pressed cheese with a pliable and firm texture. It has numerous irregular "eyes" spread throughout the ivory-colored paste. The flavors are of grass, nuts and rusticity. Daisy can be grated and is perfect for all cooking applications.



Misty Morning (2.5LB)

In keeping with the family's heritage, a Welsh Cheddar/Caerphilly was developed. Inside the gray mottled rind of the cheese, Misty Morning has a fresh and pleasant taste alongside a moist, yet supple texture. A citrusy finish rounds out this cheese. With maturity, the edges become creamy and the flavor becomes more rounded. This cheese is typically aged from 3-6 months. It is a favorite everywhere we go.



Vampire Slayer (4LB)

The name says it all....beware! Our stirred curd cheddar base is infused with minced garlic and a seasoning blend of onion and paprika to become the beast that it is. A robust, garlicky delight! Just one bite and you will be hooked.



Lida Gold (4LB)

Modeled after a Montasio style cheese, this cheese is a full bodied Italian style cheese that will add a lot of zest to any meal. The nutty, butterscotch first bite will have you intrigued and the fruity finish will leave you satisfied. The outside is rubbed with tomato paste, herbs, and olive oil to protect it from drying out in the cave and also giving it a beautiful exterior.



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(800) 564-3300