



CATEGORY	CHEESE	ORIGIN	WEIGHT (KG)	DIAMETER (CM)	HEIGHT (CM)	MILK TYPE	TREATMENT	PRICE	UOM	NOTES
Already Cake-like <i>unusual shapes, or layered cheeses</i>	Port-hole	England	1.4	24	10	Cow	Past.	\$90.00	Kg	Half-moon, layers of port soaked cheddar (purple) and stilton
	Five Counties	England	1.4	24	10	Cow	Past.	\$80.00	Kg	Half-moon, Five firm territorial cheeses in layers
Toppers <i>smaller cheeses suitable for top</i>	Montebore	Italy	0.7	12	6	Cow & Goat	Raw	\$90.00	Kg	Looks like a cake already, approx. 10 inch diameter
	Cosne du Port Aubry	France	1	12	10	Goat	Raw	\$110.00	Kg	Hershey-kiss shaped, white fluffy rind
	Seine d'Helene	Quebec	1	16	16	Sheep	Past.	\$90.00	Kg	Hershey-kiss shaped, grey/brown natural rind
	Adoray	Quebec	0.25	7	5	Cow	Past.	\$45.00	Kg	
Rustic Rinds <i>cloth or natural rinds - deep colours</i>	Red Leicester Stevenson	England	3.5	24	8	Cow	Past.	\$90.00	Kg	Clothbound, rustic outside, bright orange inside
	Tomme de Savoie	France	1.6	24	6	Cow	Raw	\$70.00	Kg	Mottled natural rind
	Tania	Ontario	1.5	16	6	Sheep	Past.	\$70.00	Kg	grey/brown natural rind
	Pecorino Toscano Semi-Stangionato	Italy	2	16	8	Sheep	Past.	\$70.00	Kg	grey/brown natural rind
	Devon Oke	England	2	30	10	Cow	Past.	\$100.00	Kg	Rustic english cheddar
	Avonlea	PEI	10	30	30	Cow	Therm.	\$50.00	Kg	Clothbound, large, quarters also available
	Ossau-Iraty	France	4	24	10	Sheep	Raw	\$110.00	Kg	brown/tan natural rind
	Bonnechere	Ontario	3	30	5	Sheep	Raw	\$80.00	Kg	Seared rind (see photo)
	Fleurs des Monts	Quebec	4	24	8	Sheep	Past.	\$90.00	Kg	Ossau-Iraty like, but Quebec
	Rassembleu *	Quebec	1	14	7	Cow	Rast.	\$80.00	Kg	natural rind blue cheese, firm texture (for a blue)
	Pecorino Piacentinu Enness	Italy	4	20	14	Sheep	Raw	\$110.00	Kg	Cannestrato (ridged, basket-like mold), bright yellow paste (saffron)

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Herb/Spice Rinds <i>herbs and spices</i>	Verata*	Spain	1	12	6	Goat	Raw	\$110.00	Kg	Rind crusted with Thyme
	Don Heliodoro	Spain	3.5	22	12	Sheep	Past.	\$100.00	Kg	Rind crusted with Rosemary & Lard
	Saveur du Maquis	France	0.7	12	5	Sheep	Past.	\$100.00	Kg	Rind crusted with Corsican herbs and juniper berries
	Tomme aux Fleurs	Germany	7	35	9	Cow	Raw	\$90.00	Kg	Rind crusted with organic edible flowers
	Capra al Pepe	Italy		18	10	Goat	Past.	\$100.00	Kg	Rind crusted with tellicherry black pepper
Seasonal <i>in terms of availability and likely usage</i>	Coeur de Neufchatel	France	0.2	10	2.5	Cow	Past.	\$40.00	unit	Heart-shaped bloomy rind cheese
	Godminster Hearts*	England	0.2	8	4	Cow	Past.	\$40.00	unit	Heart-shaped burgundy-coloured wax-dipped organic cheddar
	Godminster Stars*	England	0.2	8	4	Cow	Past.	\$40.00	unit	Star-shaped burgundy-coloured wax-dipped organic cheddar
Washed Rinds <i>orange to brown rinds, lots of circles</i>	Le 1608 de Charlevoix	Quebec	8	32	8	Cow	Therm.	\$70.00	Kg	brown/orange rind, small amount of white mold (can be removed with vinegar for aesthetics)
	Le Douanier	Quebec	3	24	8	Cow	Past.	\$30.00	Kg	
	Mont Jacob	Quebec	3.2	24	6	Cow	Past.	\$80.00	Kg	
	Baluchon*	Quebec	1.8	20	5	Cow	Therm.	\$70.00	Kg	
	Tomme du Haut Richelieu	Quebec	2	20	5	Goat	Past.	\$60.00	Kg	
Colourful <i>colourful rinds, typically inedible rinds</i>	Iberico 6 month	Spain	3	20	10	Cow/Goat/Sheep	Past.	\$70.00	Kg	Firetruck-red rind
	Iberico 12 month	Spain	3	20	10	Cow/Goat/Sheep	Raw	\$80.00	Kg	Purple rind
	Fleur de Weedon	Quebec	3	30	12	Cow	Past.	\$50.00	Kg	Swiss-style cheese, bright yellow non-edible rind
	Stilton Select	England	2	24	6	Cow	Past.	\$80.00	Kg	Blue-wax covered blue cheese disc
Creamy Cheeses <i>soft, bloomy rind cheeses, delicate, but in demand</i>	Grand Creme	France	1.8	20	7	Cow	Past.	\$70.00	Kg	Like Chateau, but firmer, soft but firmer than most others
	Brillat Savarin	France	0.5	14	6	Cow	Past.	\$40.00	unit	Soft, delicate, but smaller format
	Brillat Savarin (mini)	France	0.2	10	4	Cow	Past.	\$30.00	unit	Soft, delicate, but smaller format

* Certified Organic