

Local Goat Cheese

FROM ~ WESTFIELD FARM
HUBBARDSTON, MASSACHUSETTS



CODE -HWCGB
CLASSIC BLUE LOG 8/4.5OZ



Classic Blue Log

This unique, 4.5-oz, slightly aged goat cheese log, with a lovely blue blanket of penicillium roqueforti mold. The Roqueforti mold is mixed into the milk along with salt and left to age for 3 weeks, creating a striking color that develops on the surface and slowly ripens toward the center. It is one of the very few external blue chevres made in the world. Served in a number of America's finest restaurants, the Classic Blue is often seen as the focal point of a fine cheese board or as a medallion placed atop a filet or vegetable dish.

CODE -HWCGH
HERB & GARLIC LOG 8/5OZ



The very popular 5-ounce log is made by mixing their fresh Capri with pressed garlic, parsley and thyme. Either by itself on crackers or cooked into a nearly endless variety of baked dishes, the Herb Garlic Capri is many of our customers favorite fresh chevre. So good, it took first place in the flavored goat cheese category at the American Cheese Society's 1999 Annual Judging. Yes, it's been around that long, and yes, it's still that good.

CODE -HWCGWB
WHITE BUCK 8/4.5OZ



White Buck is made in the same manner as the Classic Blue Log, except with a white (P.Candidum) mold, rather than a blue (P.Roqueforti) mold. It is similar in appearance to a French Bucheron, but smaller, and perhaps a bit sweeter when young. The fresh chevre in the center slowly yields it's youthful tang to a robust maturity as it ripens from the rind inward. It is a favorite goat cheese with at least one Westfield Farmer and is said to go particularly well with a dry Martini.



CODE -HWCGCR
CALABRINI ROUND 6/6OZ

Calabrine is the name we've given to this 6-oz round of fresh goat cheese blended with all the traditional toppings of a southern Italian summer appetizer: lots of sun-dried tomatoes, garlic, basil, and olive oil. It's a wonderful way to celebrate summer at any time of the year and without any of the fuss.

CODE -HWCGPB
PLAIN BULK 10/1KG

Restaurant loaves are just the right size for some of our most ardent Capri lovers. They can easily be divided up and shared or frozen for future use. (Unlike cow cheese, fresh goat cheese can be frozen and thawed without loss of flavor or damage to texture.)



CODE -HWCGP
PLAIN LOG 8/5OZ

Westfield Farms pride and joy Chevre Goat log, only made several times a week. Mild, earthy, and buttery but yet tart in flavor. This logs high moisture content makes this cheese technically 'low fat', although no skimming has taken place and the cheese maintains its rich creamy quality. A French staple; healthy and versatile - The flavors will deepen as the cheese ripens making the tartness sharper and earthiness more pronounced. The freshly made Capri is carefully pressed into logs, quickly chilled, & then wrapped in a vacuum pack to ensure freshness for up to eight weeks.

