

# *The Saxon Creamery Family of Award Winning Cheeses...*

**Saxony-Alpine Cheese.** Slightly nutty, sweet flavors reminiscent of cheeses found in Alpine regions. **2015 US 2<sup>nd</sup>, 2014 ACS 2<sup>nd</sup>, 2014 Wisc State Fair 1<sup>st</sup> Aged >60days**



**Pastures- Aged, English Farmhouse Cheddar Style.**

A semi-firm body with clean, crisp flavors hints of fruit.

**2015 US 3<sup>rd</sup>, 2014 World 3<sup>rd</sup>, 2014 ACS 3<sup>rd</sup> Aged >180 days**



**Big Ed's- Gouda Style.** Hint of slight sweet, rich, buttery flavors, with a smooth creamy texture. **Aged >60days 2014 ACS 3<sup>rd</sup>, 2013 US 2<sup>nd</sup>**

**Big Ed's-Garlic/Pimento 2014 World 5<sup>th</sup>**

**Big Ed's-Serrano Peppers**

**Big Ed's-Italian Formaggio**



**Asiago Fresca- Whole Milk, Fresh**

**Asiago Style.** Delicate, smooth, open texture, creamy milk flavor with a slight tang. Perfect addition for any Italian dishes. **Aged >30days 2015 2<sup>nd</sup> ACS**

**Asiago Fresca with Rosemary 2014 World 3<sup>rd</sup>**

**Snowfields- Aged Butterkase Style**

Made with our winter milk, high in protein and distinct creamy flavors with notes of Parmesan. **Aged >180 days 2015 US 1<sup>st</sup>, 2014 World 2<sup>nd</sup>**

