

The Saxon Creamery Family of Award Winning Cheeses...

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



Pastures- Aged, English Farmhouse Cheddar Style.

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

2015 US 3rd, 2014 World 3rd, 2014 ACS 3rd Aged >180 days



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

Big Ed's-Garlic/Pimento 2014 World 5th

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 2nd ACS**

Asiago Fresca with Rosemary 2014 World 3rd

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 1st, 2014 World 2nd**

