

ARTISAN CHEESES

Our program includes both domestic & imported cheeses with a focus on small batch, artisanal cheeses in cow's milk, goat's milk and sheep's milk. On top of our partners who source cheese from around the world, we search for local farms in Ohio, Pennsylvania and Kentucky to partner with.

Euclid's Finest custom cuts a majority of the cheeses in our processing facility and are here to help create custom cheese boards.

****All fresh cheese selections are cut to your specific order in 3 lb. increments! ****

In addition to our wide variety of stocked cheeses, we also carry a small batch line up of cheese for specific seasons and certain specialties. Once they are out— they are out! So make sure to check with your local sales rep for our current stock list.



CZ4020- Canada
Joan of Arc Brie 60%—Soft, Cow
 Produced in small batches w/ RBST free milk using true European cultures. Each bloomy rind has a delectable butterfat content. At full ripening, under the telltale soft, white, velvety rind, the buttercream-colored interior Triple Cream Brie has a gentle sweetness and exceptional palate-pleasing unction.



CZ3073- England
Snowdonia Black Bomber Mature Cheddar Semi-Hard, Cow— SEASONAL
 Winner of the 2010 Silver Medal at the Nantwich International Cheese Show & 2007 World Cheese Award Bronze winner. This select Extra Mature Cheddar is the flagship product of the range. Creamy & smooth the Black Bomber has a unique texture & taste that will entice.



CZ4050-England
Belton Farms Port Wine Derby—Semi-Hard, Cow
 A smooth, creamy Derby cheese marbled w/ a delicate Port infusion. It has a deep ruby red marbled effect where the wine has blend w/ maturing cheese. It has a slightly sweet berry after taste and real blackcurrant undertones.



CZCZ4453—France
Marcel Petit Comte Essex St. | Semi-Hard, Raw Cows Milk
 A traditional alpine cheese made from hard pressed raw cow's milk and aged to perfection in cool, dark caves scattered amongst the foothills of the alps. This comté is silky and slightly citrusy. Yet, it retains that long-lasting nuttiness that is known from alpine cheeses. Great on sandwiches and pairs well with fresh fruits.



CZ4201 –Holland
Beemster w/ Mustard Seed Semi Hard, Cow
 Studded with mustard seeds throughout, this gourmet Gouda cheese is made with soft Beemster cheese and aged just over a month making it extra mild in flavor. Try it with beer, a toasted ham sandwich, or melted on a hot soft pretzel.



CZ4200 –Holland
Beemster 18 month Gouda Semi Hard, Cow Milk
 Its complex flavors develop slowly as it matures for a year and a half in Beemsters 100+ year old traditional warehouse. It has a firm texture with some crystallization, a deep ochre interior, notes of toasted walnuts and a brown butter finish. Another great cheese paired with spreads, fruits, nuts and charcuterie.



CZ4040– Denmark
Danablu Blue Cheese | Semi Soft, Cow
 Danablu is a semi-soft blue veined cheese, made from cows milk and is matured in 8-12 months to give the edible rind a yellowish flavor. Sharp, piquant & slightly salty w/ a crumbly texture that makes it both spreadable & sliceable. The color is white with a slight yellow tint and a blue-green mold smoothly spread inside the cheese.



CZ4060-England
Belton Farms Sage Derby Semi-Hard, Cow
 Smooth, creamy Derby cheese marbled with a delicate sage infusion. Delicious when grated into a cheese sauce, served w/ pasta or as a snack. Excellent in savory cheese scones. Pairs well with Chardonnay, Beaujolais and India Ale.



CZ4030- England
Quickie's Farmhouse Mature Cheddar | Hard, Cow
 This farmhouse Cheddar is made from raw unpasteurized milk from Fresian cows, giving the cheese a full flavor and a certain amount of piquancy. Also unique is the natural rind, which develops during its maturation period. This delicious treat is not to be missed.



CZ4120– Wensleydale w/ Apricot
CZ4130– Wensleydale with Cranberries France | Semi-Soft Cow Milk
 Wensleydale is a historic fresh, mild cheese made in N. Yorkshire since 1150 by Cistercian monks. Today, it is produced from pasteurized cow's milk with sheep's milk added to enhance the flavor. Wensleydale is a hand-made and sold fresh & young at only three weeks old.

*****All Special Order *****

Product of France
CZ4454– Delice De Bourgogne
CZ4455– Tomme De Savoie
CZ4456– Bleu D'Auvergne



CZ4247 –Holland
Red Wax Gouda Semi Hard, Cow
 Holland's most famous exported cheese with its characteristic yellow interior dotted with a few tiny holes. This young Gouda is aged four weeks and has a creamy, nutty, and sweet flavor that is encased in red wax.



CZ4222— Ireland | Cahill Porter Cheddar | Semi-Soft, Cow

This brown waxed cheese is full of flavor w/ a rich, tangy and chocolaty taste and a pungent finish. It is perfect for hors d'oeuvre when sliced & served w/ a salad or on a hot sandwich or burger.

Pair w/ a chilled pint of Guinness stout or Irish Porter.



CZ1250—Italy

Provolone, Aged | Semi Soft, Cow

A traditional, creamery stretched curd cheese that is supple & smooth w/ a thin waxed rind. This is great as an all purpose cheese used for cooking, desserts or grating.

CZ4347—Italy

Gorgonzola Piccante Blue| Semi Soft, Cow

Gorgonzola "Piccante" DOP is a soft, sharp, aged blue cheese made w/ full fat, pasteurized, cow's milk. It has a white or pale yellow compact, crumbly paste speckled w/ a homogeneous distribution of bluish-green marbling. The rind is compact, rough, hard and grey in color and usually comes covered in a tin foil. Flavors are strong, intense and sharp with a pungent, spicy bite coming early on. It takes a minimum of 80 days ageing to let Gorgonzola demonstrate its unique characteristics.



CZ4099—Italy

Taleggio Semi Soft, Cow

A soft cheese of ancient origins from the valley near Bergamo where it was born and where it is still produced, hand-salted and aged. The cheese is soft and melty just under the rind, more consistent & crumbly in the center w/ a sweet, buttery & very intense flavor—aromatic in the aged product.

CZ3010— Italy

Pecorino Romano Semi-Hard, Sheep Milk

A hearty, full flavor, pasteurized cheese produced in Nepi. The milk is selected from small producers & made w/ no additives or hormones. Expect a bold, pungent flavor— Meant to be eaten, not just grated.

**CZ4250— Italy
Grana Padano
Parmesan
Hard, Cow Milk**

This parmesan has a thin, shiny gold rind and a flavor that is excellent, mellow yet intense! This is a great grating cheese aged about 6 months.



**CZ4251—Italy
Parmigiano Reggiano
Hard, Cow Milk**

Parmesan cheese has a hard, gritty texture and is fruity and nutty in taste. Parmigiano Reggiano cheese is mostly grated over pastas, used in soups and risottos. It is also eaten on its own as a snack. PDO designation states that for a cheese to be called as Parmesan, it has to be produced from cows grazing on fresh grass & hay.



**CZ4265— Italy
Fontina-
Semi Soft, Cow**

Rich and creamy in flavor, with an initial sweetness on the palate then followed by a mild, tangy & lingering finish. You will taste a hint of nut and honey. Expect a pale interior w/ small holes and a soft texture. This is a perfect melting cheese for mac n cheese, grilled cheese and pizzas.



**CZ4220—
Italy
Cacio de
Bosco
Tartufo |**

SemiSoft, Sheep
The long maturation balances the taste of pecorino with the strong taste of truffle.

CZ3008— Cojita Sierra Queso Supremo | Cow Milk, Semi Soft

Originally from the town of Cotija in Michoacan, Mexico, this firm, full flavored, bold cheese is known as the "parmesan of Mexico". Cotija cheese can be shaken over any dish for an unparalleled flavor boost. Great on salads, soups, grilled corn on the cob, pizzas, pastas, cooked vegetables.



CZ4080—Spain

Corazon de Ronda Manchego | Hard, Sheep Milk

Spain's signature cheese- Made from raw sheep's milk and is aged for a min of 3 months. It's beautiful rind looks like the weave of a basket which makes this cheese a great display product. It is bold and full flavored with nutty, piquant and salty undertones and a smooth texture.

CZ4330-Switzerland | Emmi Raclette | Semi-Hard, Cow

The mild, nutty notes and assertive aroma enhance any dish. Ideal for traditional serving, such as melting over fingerling or new potatoes, mac and cheese, grilled cheese sandwich with bacon, or mixed in pasta. Pairs well with apples, grapes, salami, Rieslings & Amber Ales.



CZ4253- Switzerland

Gruyere, 1655 | Hard, Cow Milk

Aged by a local affineur that has been in business since 1915, Gruyere 1655 is marked by a fresh cream blast, a bright fruity flavor and a deep, structured nuttiness. The paste is light mocha in color and studded with pinpoint crystals.



CZ3070- Wales UK

**Snowdonia Amber Mist Whiskey Cheddar
Semi-Hard, Cow Milk—SEASONAL**

The smokey peat tones of Scotch whisky combine with the mouthwatering mature Cheddar to create the perfect 'grown-up' pairing. Ideal with a tippie at the end of the day or for moments of contemplation. 7 oz.

Also Available: **CZ3072— Snowdonia Red Devil Cheddar (SEASONAL)**



CZ3071- Wales, UK

Snowdonia Beechwood Smoked Cheddar Semi-Hard, Cow Milk—SEASONAL

This award-winner is a self-explanatory delight. Mature cheddar is smoked w/ Beechwood for a light smoky flavor that is pleasant - not overpowering. Wrapped in bright, sunny yellow wax, the cheese is a real show stopper, adding depth of flavor to any cheese board or recipe. 7oz

**CZ4385—USA, Indiana | Jacobs & Brichford Everton
Hard, Cow Milk**

Everton is aged 8-12 months, styled after Alpine style cheeses, with a firm, creamy texture and a savory, sweet flavor that gets sharper with age. Good Food Awards Winner 2014. United States Cheese Championship Second Award in Class 2017.

**CZ4390—USA, Indiana | Jacobs & Brichford Tomme De Lafayette
Semi-Hard, Cow Milk**

A version of a traditional tome with a grassy, complex cheese that is in a wheel weighing about 8 lbs. and is 8 inches across the top. The cheese is allowed to naturally age, with the rind going from slightly mold covered to speckled and semi-firm.

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CZ4463 - Jacobs & Brichford JQ | Soft, Cow
 JQ is a fresh, soft-ripened cheese that comes in a small brick weighing about one pound. Smooth and balanced, this cheese starts out developing a beautiful mold. After spending the rest of its minimal 60 day aging period in ripening paper, JQ unfolds with an earthy and umami flavor. As the cheese warms to room temperature, the paste gets delightfully silky in texture with slight oozing. JQ is wonderful eaten with fruits and nuts, and compliments charcuterie well.



CZ4270 - Jacobs & Brichford Ameribella | Semi-Soft, Cow
 Ameribella is our semi-soft, washed rind cheese, inspired by the cheeses of Northern Italy, with a salty, savory and mildly lactic flavor. The product comes in a rectangular brick shape (4x6 in). It is a pale creamy yellow colored cheese, with a soft cream to orange brown rind. It maintains a distinctly earthy aroma, reminiscent of bread dough proofing. Slightly salty, savory and mildly lactic, the flavor sweetens with age while the body grows smooth and silky. Good Food Awards Winner 2015.

CZ4380—USA, Indiana Jacobs & Brichford Briana Semi-Hard, Cow Milk
 Briana is a semi-firm, smear-ripened cheese, dense and easily melted. It is carefully aged for a minimum of 90 days to develop a wonderfully complex flavor.



CZ4203-USA, Massachusetts Blue, Great Hill Farm Semi-Soft, Cow Milk

Crafted just south of Boston, this rindless cheese is unpasteurized, unhomogenized milk. Great Hill smells of a toasty, salty aroma with a bright, acidic taste and just a hint of pepper. Crumbly and curdy but shines when melted on a burger or crumbled on a wedge salad.

CZ3009-USA, Oregon Tillamook Cheddar Extra Sharp Semi-Hard, Cow Milk (Special Order)

Tillamook Special Reserve Extra Sharp Cheddar is aged over 15 months to give it the most robust & complex flavor. We recommend it for gourmet side dishes, as a complement to smoked salmon on a cheese board, & as a must-have ingredient in homemade sauces.



CZ0901 - USA, PA Goat Rodeo—Fresh Chevre Soft, Goat

Our fresh rodeo chevre is smooth and creamy with notes of sun warmed fields and a hint of lemon. Spread on a fresh baguette and a great addition to any recipe.



CZ0902-USA, PA Goat Rodeo—Chikabiddy Semi-Soft, Goat (Special Order)

A short pyramid made from goat's milk with a beautiful white bloomy rind. Flavors of mushrooms, wild flowers and white pepper are combined with a crumbly center and fudgy creamline. The clean taste pairs well with dry sparkling wines. 6 oz. each.



CZ0903-USA, PA Goat Rodeo—Cowbell Coffee Semi-Hard, Goat Milk

Nutty, sweet and crumbly 10 lb. wheels are hand rubbed w/ Pittsburgh's own Commonplace Coffeehouse's rich Perpetual Blend Espresso. Aged in our caves for a minimum of six months.



CZ0906-USA, PA Goat Rodeo—Hootenanny Semi-Soft, Goat Milk

A gouda style cheese made from spring and summer goat's milk that is supple with notes of hickory nuts and wild flowers. Pairs well with crisp white wine or an amber ale. If you don't eat it hand to mouth, it melts into an amazing grilled cheese. Aged for a minimum of five months on wood boards.



CZ4225-USA, Vermont Jasper Hill Baley Hazen Blue, Semi-Soft, Cow Milk

Bayley Hazen is made from high quality whole raw milk. This cheese has a fudge like texture, toasted nut sweetness and anise spice character. The paste is dense and creamy, with well distributed blue veins. The usual peppery character of blue cheese is subdued, giving way to the grassy, nutty flavors in the milk. It pairs well with a fruity red dessert wine, stout, or dark chocolate. It is also ideal for crumbling over burgers or adding to a salad.



CZ4249 -USA, Vermont - Grafton Truffle Cheddar Semi-Hard, Cow

A delicate balance between earthy flavors of truffle and the smooth, rich bite of Grafton's Aged Vermont cheddar. The flavor of the Italian truffle lingers without overpowering the palate. This cheddar is made with raw milk from small local family farms and aged for a min of 60 days. This is an ideal centerpiece cheese, and pairs well with eggs, meat, pasta dishes, on sandwiches and melts extremely well.

CZ4248 -USA, Vermont Grafton Village 2 yr. Cheddar Semi-Hard, Cow

A signature cheddar that is handmade using raw milk collected from small, local farms. While the cheese can certainly be described as sharp, the flavor doesn't stop there. The 2 yr. cheddar has a compact texture that melts on the palate, offering tangy, lactic flavors and hints of dry hay and brown butter. The finish lingers, ending on a clean, nutty note. It is great as a table cheese, paired with fruit, melted on grilled cheese or for baking.

LOCAL OHIO CHEESES



CZ4462—Canal Junction Charloe | Cut to Order

A beautiful washed rind cheese with an edible orange-hued rind. It has a smooth, creamy texture and an assertive taste. Charloe starts off with sweet cream and butter flavors and finishes with an essence of toasted peanut (no peanuts added) and semi-sweet chocolate.

As it continues to age the flavors become more pronounced. (Aged for two months) Uses: A bold, attractive addition to any cheese plate. Enjoy Charloe with fresh berries, dried fruit, nuts, chocolate, stout beer, crisp white wine, or cider.



CZ4465—Black Swamp Gouda | Cut to Order

Black Swamp is a natural rind cheese whose flavor ranges from creamy and mild to harder and sharper depending on age and time of year made. Named after NW Ohio's

Great Black Swamp that once covered approx 3 million acres, including where the farm now located. Due to the seasonal grasses the cows eat, Black Swamp changes in flavor. It is a washed curd cheese, which removes part of the lactose, reducing potential for acidity and bitterness to build up while aging. (Aged 4-6 months) Uses: Tasty Black Swamp is versatile enough to be used in sandwiches, salads, pasta, casseroles and sauces; popular on cheese platters as well. Pair with bold red wines and dark beers.

ALSO AVAILABLE: BLACK SWAMP AGED GOUDA CZ4465— Cut to Order



CZ4467 Turkeyfoot Aged Goat Gouda Cut to Order

Gouda is a mild hard cheese that is aged for approx. three months, but can be aged longer changing the flavor of the cheese. This Gouda is placed in a brine, coated w/ wax, and placed in a cheese cave to age.



CZ4466 - Turkeyfoot Chevre | 2 lb.

Chèvre is a fresh and mild, light textured goat cheese that is most similar to cream cheese but softer and with only 1/3 of the fat. Chevre has many complex flavors and is very versatile. It can be used in both savory & sweet dishes, or as a spread.



CZ4468 - Turkeyfoot Brieda Cut to Order

The perfect combination of Turkeyfoot Creek's Gouda and Brie.



CZ3007 - Troyer Farms Smoked Cheddar 3 lb.

ARTISAN CHEESE KITS



CZ4440 Italian Variety Cheese Kit

PARMIGIANO REGGIANO AGRIFORM: Aged for over 2 years, Parmigiano Reggiano is a premier cheese and its long maturation period highlights the intensely nutty flavors and slightly salty, fruity finish.

ASIAGO BLACK WAX AGRIFORM: Matured for a minimum of 40 days. Deliciously creamy with a smooth, supple interior.

UBRIACO DI RABOSO LA CASEARIA: The aroma is distinctly that of the wine and the flavor has notes of black berry and sour cherry, finishing with a spicy yet mild zing.

PIAVE AGED LATTEBUSCHE: Characterized by a sweet, full-bodied flavor that intensifies with age, this 8-month Piave is fruity with a flaky texture.

BRENTA AGRIFORM: Sweet, full-bodied flavor and herbaceous aroma.

PECORINO TOSCANO 4 MONTH IL FORTETO: Pronounced, buttery flavor is enhanced by a sweet and mellow sheepiness and a mild peppery finish.

CACIO DI BOSCO IL FORTETO: Crisp, sweet taste of traditional Pecorino plays well off of the earthy, nutty truffles, creating a slightly sour, yet complete taste with a crumbly texture.

SAN TUMAS VALTELLINA: The aroma of the goat's milk is delicate and light yet earthy. Homogenous and never too strong in taste, the flavor is citrusy with a light hint of pepper.

LAZZARIS FIG SAUCE LAZZARIS: Lazzaris Fig Fruit Sauce (Mostarda) is a delicious and fragrant blend of top quality puréed figs and mustard oil.



CZ4445 Around The World Variety Cheese Kit

ASIAGO BLACK WAX AGRIFORM—ITALY
Deliciously creamy with a smooth, supple interior.

MANCHEGO 6 MONTH DON JUAN— SPAIN
DOP Manchego is an aromatic cheese with a floral start and a nutty finish.

EXTRA MATURE CHEDDAR MULL OF KINTYRE— SCOTLAND

The Cheddar features the distinct crunch of salt crystals that is typically sought after in these delightful Cheddars.

COMTE RIVOIRE-JACQUEMIN— FRANCE

Sometimes reminiscent of hazelnuts, nutmeg and caramel, the cheese is quite soft and chewy on the inside, becoming firmer as you reach the rind.

CHIMAY VIEUX CHIMAY— BELGIUM

Vieux Chimay is unique in its domed shape, along with its beautiful rosy-orange interior. With a pleasantly persistent fruity flavor and a smooth finish, this cheese is truly an eye-catching wonder.

BEEMSTER AGED BEEMSTER— HOLLAND

A firm texture with some crystallization, a deep ochre interior and notes of toasted walnuts and a brown-butter finish.

CRANBERRY GOAT CELEBRITY— CANADA

The chèvre blends perfectly with the sweet and sour berries, and the touch of cinnamon adds just enough extra warmth to the pairing.

LAZZARIS FIG SAUCE LAZZARIS— ITALY

Lazzaris Fig Fruit Sauce (Mostarda) is a delicious and fragrant blend of top quality puréed figs and mustard oil. This tantalizing mix of sweet and spicy flavors.

Call us at:

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