

SMALL BATCH SERIES

Under our Euclid's finest label, we are extremely excited to bring you our current line up of Small Batch Cheeses.

These cheeses are all available in house until they are sold out! Once they are sold, we will not be bringing them back as we will be making room for our next small batch focus.

Our goal of the small batch cheese series is to keep both your product line up fresh and ever changing, as well as continue our mission to partner with and support our country's small farmers and cheese makers. They put their heart and soul into their product and we want as many people as possible to try their unique items.

** Don't forget to check out our Artisan Cheese Line Up that is available daily as well**

reverie CREAMERY



ABOUT REVERIE CREAMERY

Reverie Creamery is a small scale cheese making company founded by Riko Chandra and Jim Howard in Chautauqua, New York. Reverie produces its own seasonal cheeses and carries a variety of cheeses and goodies from around the world with a focus on small, American, artisanal companies.

At Reverie, we care passionately about the cheese making process and work hard to ensure our cheeses are the best they can be. This starts at the source: we are dedicated to using milk from small scale, local, and responsible dairies. Our choice in dairies is not only because milk quality is a crucial part of the flavor of our cheese but also because we want to support local businesses, sustainable practices, and the humane treatment of animals. Milk source is critical to making artisan cheese which is made by hand in limited quantities and using traditional methods with great attention to detail. To achieve unique tastes and quality characteristics in our cheese, our milk is sourced from farmers who can assure healthy herds. We insist practice of local forage and quality feeding of the herds, since this affects the taste of the milk.

TOM



CZ8000 | Cow Milk, Semi Soft Cut to Order

Tom is a Tomme Style cheese. Tomme is a table style cheese that originated in the French Alps. Our award-winning Tom is made with pasteurized cow's milk, mixed Ayrshire and Jersey, and aged more than 60 days.

The rind is edible and beautifully rustic gray with occasional specks of pink. The texture is creamy, but the paste comes with mild tangy bite that resembles a young cheddar.

CHAMOMILLA

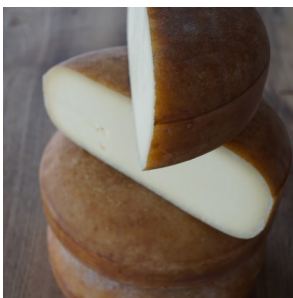


CZ8001 | Cow Milk, Semi-Hard | Cut to Order

Chamomilla is a sweet cheese hybrid of a Tomme and Alpine style cheeses. Most importantly, a tea of organic Chamomile is added to the curds causing the resulting paste to be buttery,

sweet, creamy and herbaceous. Aged 4-6 months, everything about Chamomilla is fresh and spring like.

WANDERER



CZ8002 | Cow Milk, Demi-Hard | Cut to Order

Wanderer is our alpine style cheese. Aged for six months, this is a harder and denser cheese than the others made at Reverie. Wanderer has a complex flavor with notes of salted caramel and nuttiness and a texture that is meaty and smooth. Don't forget to eat the rind, because it is washed with Porter beer from Southern Tier and while it doesn't give a beer taste, it adds a layer of malt and hazelnut.

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