



LONE STAR FARM FRESH GOAT CHEESES

- **CHEVRE** (*Shev-reh*)”*Fresh Artisan Goat Cheese* “ - Made with 100% fresh goat’s milk. A true Texas Farmstead Goat Cheese made faithful to the traditional methods of the farmstead cheesemakers of old. HAND LADLED, small batches, made with no preservatives, stabilizers or artificial ingredients. This method results in a fresh, mild ,creamy Texas fresh cheese. Lone Star Chevre can be substituted for cream cheese and contains half the fat and calories of cream cheese. Use for your favorite dips, hors d'oeuvres, and sauces. Crumble on salads or serve alone with crackers. Spread the Lone Star chevre/pesto on a loaf of crusty bread and bake in the oven to release the olive oil in the pesto. A tasty treat to mix with pasta to create an authentic Italian style dish. **Plain 8/4oz [Item# 34040] Plain - 12/10.5 oz Goat Cheese Logs [Item# 34160] Chevre Tub Plain_-1/5 LB Vacuum Packed [Item# 34460], Chevre Chef Pack Plain- 2/5 LB Vacuum Packed in Tubs [Item# 34481], (ALL 180 DAYS)**
- **CHEVRE** (*Shev-reh*)” *Fresh Artisan Roasted Garlic and Cilantro Goat Cheese* - - Our all natural goat cheese is blended with a light canola oil, garden fresh cilantro and roasted garlic for a fresh, lively taste. **8/4oz – [Item# 34042]**
- **CHEVRE** (*Shev-reh*)” *Fresh Artisan Cracked Peppercorn Goat Cheese* - We start with all natural goat cheese, adding light, flavorful oils and fresh ground peppercorns for just enough spice to bring zest to anything you serve. **8/4oz – [Item# 34041]**

CHEESEMAKERS, INC.

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