



Golden Age Cheeses™

Golden Age

Private Selection Artisan Cheese Collection



BLANCK'S

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GOLDEN AGE™

The Blaser's Premium Cheese Company introduces a Private Selection Artisan Cheese Collection...Golden Age hand-crafted cheeses from the Bredl family, a fifth generation Marathon County Wisconsin dairy producer. These cheesemakers use traditional handcrafted production techniques to produce a variety of English style cow's milk cheeses. The milk comes solely from the Bredl family's Harmony-Ho Dairy resulting in a "single farm cheese" that ensures a consistent depth of flavor and richness in texture in all of these English style cheeses.

Our Golden Age Cheeses include:

Cheshire Style

Full bodied with a tangy flavor, our Cheshire style cheese offers a loose crumbly texture with a buttery, salty flavor and a lemony finish.

Available in:

- Plain
- Savory infused cheese

Double Gloucester Style

A traditional English cheddar-style cheese with a bold orange color and bright, eggy, and somewhat sharp flavor.

Caerphilly Style

This pure white cheese is pressed to give it a firm yet crumbly and flaky texture. It has a fresh clean aroma and taste with distinctive honey notes.

Available in:

- Plain
- Infused with a Cranberry

Abergele

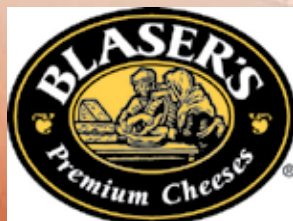
The Bredl family's very own creation offers a cheese with a moist, creamy texture and a mild taste with a distinctive tang – best described as buttery and fruity with a hint of spice.

Available in:

- Plain
- Infused with a Cranberry/Orange or an Apricot/Ginger emulsion.



All flavors available in 8-oz. exact weight.



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