



CHEESE IMPORTER

WHOLESALER • EDUCATOR

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ESSEX ST CHEESE
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ESSEXCHEESE.COM
435 901 8568

ESSEX ST. CHEESE

Essex Street Cheese was founded in New York City in 2006. We started at the Essex Street Market on the Lower East Side with just one cheese, Comté from Fort St. Antoine. Today we remain very focused, importing just a handful of iconic cheeses. We work directly with cheesemakers and agers to select consistently flavorful wheels and ship them from the source to you with minimal time in warehouse.

LEAH LEWIS

Logistics and sales leader.

Leah imports our cheeses and manages all aspects of your order. She has been in the cheese business for over two decades, having worked at Artisanal Cheese, Zabar's and Neal's Yard Dairy.

leahlewis@essexcheese.com | 435 901 8568

RACHEL JUHL

Sales, education, media.

Juhl is our chief educator and trainer. Formerly a cheesemonger at her mom's shop, she has worked at cheese counters around America including Di Bruno Bros., Bklyn Larder, Cowgirl Creamery and Zingerman's Delicatessen.

racheljuhl@essexcheese.com | 435 901 9024

JESS PERRIE

Sales, science, education.

Jess is an educator and specialist in food safety. Formerly a cheesemaker at Silver Moon Creamery in Maine and Drake Family Farms in Utah, Jess has worked on bovine health analysis on farms in Tanzania and Maine and holds a masters in cheese chemistry.

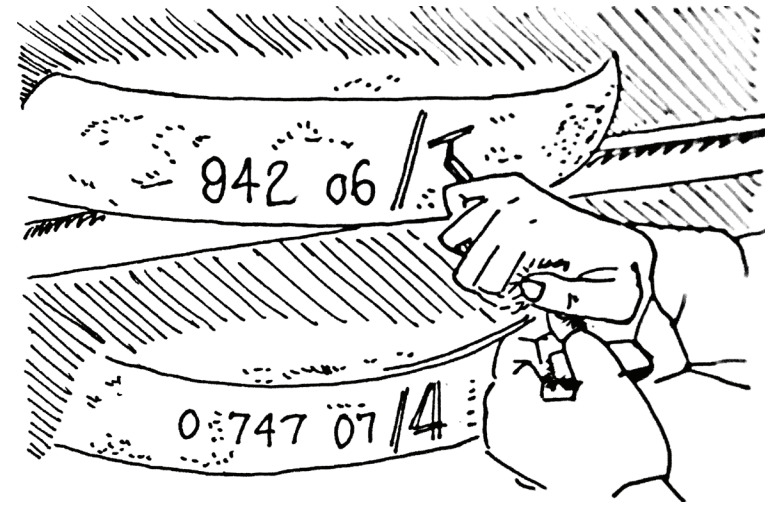
jessperrie@essexcheese.com | 801 452 3576

KATIE PARK

Sales, logistics, education

Katie manages all aspects of your order dispatch. She has worked as a monger in her own shop and for Jasper Hill and the venerable Boston distributor Dole & Bailey. She grew up on a farm where she raised her own animals, including a cow named Dairy Queen.

katiepark@essexcheese.com | 617 386 9990



MO FRECHETTE

Marketing, finance, management.

Mo oversees the operations of Essex St. Cheese. He was formerly a cheesemonger at Zingerman's Delicatessen. He's the founder and managing partner at Zingerman's Mail Order.

mofrechette@essexcheese.com

JASON HINDS

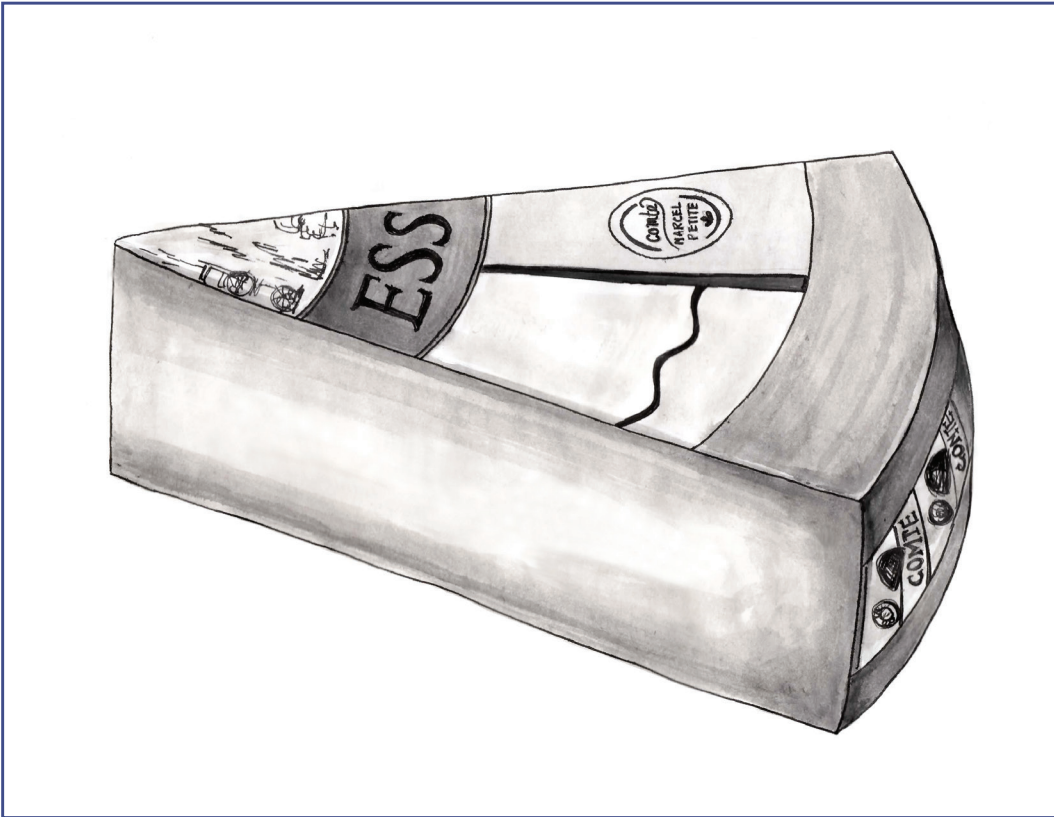
Comté selection, new cheese selection.

Jason was formerly a cheesemonger at London's Neal's Yard Dairy where he's partner emeritus. He co-founded London's Borough Cheese Company with fellow Comté selector Dominic Coyte.

DAPHNE ZEPOS

The founding soul of our company passed away in 2012. Her legacy lives on at the Daphne Zepos Teaching Endowment, an annual scholarship foundation that supports food professionals to go abroad and learn—then teach— about cheese. Essex is a proud sponsor. Mo and Jason were founding board members and Juhl is the Executive Director. Learn more at dzte.org.





COMTÉ from Fort St. Antoine



PEOPLE

SELECTION

Jason Hinds
Dominic Coyte

CHEF DE CAVE

Claude Querry

SALES

Benoit Prince



SEASONS

SUMMER MILK COMTÉ

Sold April through
January

WINTER MILK COMTÉ

Sold February and
March



LOCATION

FRANCHE COMTÉ

France



SIZES

WHOLE
75 LBS

PART
QUARTER, 18 LBS
EIGHTH, 9 LBS

PIECE
½ LB

COMTÉ FROM FORT ST. ANTOINE

Comté is the root of Essex St. Cheese. It was our first cheese and remains at the core of what we do. Jason Hinds and Dominic Coyte travel to Marcel Petite’s caves at Fort St. Antoine every quarter. They select wheels using the technique they both had a hand in perfecting during their careers at London’s Neal’s Yard Dairy: taste, record, repeat. Look not just for flavor, but flavor that can last as the wheel travels across the ocean. The Fort is renowned as the aging vault for much of France’s best Comté; it is a temple of cheese, housing over a hundred thousand wheels. We’re not the only importer sourcing cheese from this location. But no one else comes to taste cheese at all, let alone four times per year. No other importer gets cheeses that are as consistent, as balanced, and as deeply flavored.

WHAT’S THE DIFFERENCE BETWEEN COMTÉ AND GRUYÈRE?

Comté and Gruyère are very similar cheeses: the same size, the same shape, the same look. Until recently Comté was even called Gruyère de Comté. They are in the same family but more like cousins than siblings. There are two key differences. One is the breed of cow. Comté comes from Montbéliarde, Gruyère from Fribourgeois, AKA Holstein. The second is the wash. Comté is rubbed with dry salt, Gruyère is immersed in brine. That, combined with a slightly different make recipe, creates two rather differently flavored cheeses. Gruyère emphasizes sweetness and strength. Comté is more savory, more subtle.

ESSEX COMTÉ

Unlike most Comté imported to the U.S., we choose our wheels based on a flavor, not on age or price. We take into account the time the cheese travels so it comes to you tasting like it should. The Comté we select will arrive at a point of ripeness where all the cheese’s beguiling flavors have come to life. Aromas of hazelnuts, fried onions and spring berries shine over an undercurrent of cut grass, wet earth, and straw. There is a humble perfection in these wheels; herbaceous and fruity, kissed with deep, heavy cream. This is a cheese for eaters. It will have you reaching for more.



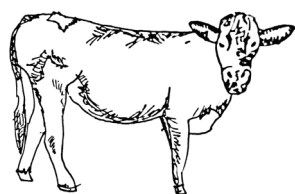
FRANCHE COMTÉ

The French province that shares a border with Switzerland. The closest airport is Geneva.



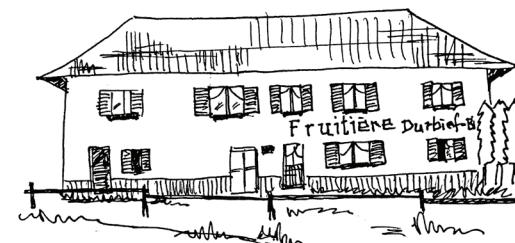
SAVAGNIN

The classic grape of the Jura makes vin jaune, a sherry-like oxidized wine. It's also deployed to make crisp, clean whites. The wine and cheese grew up together, they make an excellent match.



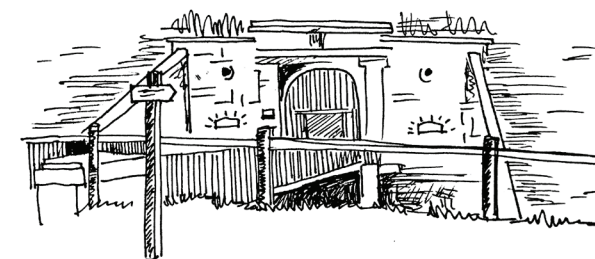
FARMS

The 2,500 family farms contributing to Comté milk raise mostly red-and-white Montbéliarde cows (there's also a small number of Simmental cows). They forage in summer and eat local hay in winter. Essex's cheeses often come from higher altitude pastures where the vegetation is more diverse, including wild caraway and thyme.



FRUITIÈRES

There are about 140 Comté dairies, called fruitières, each identified by a number. Most make about 25 wheels per day, more in summer when the cows give plenty of milk, fewer in winter. The fruitières hold cheese for about a week or two before the wheels head to aging houses like Fort St. Antoine.



FORT ST. ANTOINE

Marcel Petite's premier affinage facility located just outside the village of Saint Antoine in the French department of Doubs, on the edge of the Jura. It is an underground fort built in the 1870s, decommissioned in the early 20th century, and it now holds over 100,000 wheels of Comté.

RESOURCES

Art of Eating, Issue 70

Gruyère de Comté, High Pastures, Joint Efforts, and a Big Mountain Cheese

Art of Eating, Issue 71

A Particular Taste: Vin Jaune and Other Traditional Wines of the Jura



GOUDAS from L'amuse

NAME	L'AMUSE SIGNATURE	BRABANDER	RISPENS	WILDE WEIDE
MILK	COW	GOAT	SHEEP	COW
SOURCE	CONO CO-OP	AMALTHEA	KAASLUST	JAN & ROOS VAN SCHIE
LOCATION	NORTH HOLLAND The Netherlands	NORTH BRABANT The Netherlands	FRIESLAND The Netherlands	SOUTH HOLLAND The Netherlands
SIZES	WHOLE 30 LBS QUARTER 7 LBS PIECE ½ LB	WHOLE 20 LBS QUARTER 5 LBS PIECE ½ LB	WHOLE 10 LBS	WHOLE 25 LBS QUARTER 6 LBS

L'AMUSE GOUDAS

Betty Koster founded Fromagerie L'amuse in 1989 with her husband, Martin. Their shops in IJmuiden and Amsterdam are destinations for cheese lovers, featuring rare, small-production Dutch gems like Wilde Weide, the organic farmstead gouda made by Jan and Roos van Schie. Betty's deep, long-term connections with Dutch farmers, cheesemakers and agers—known as opleggers—has given her access to an unparalleled range of cheeses. She exports a handful to America exclusively through Essex St. Cheese.

OPLEGGERS AND THEIR TEMPERATURES

Dutch cheese affinage is managed by an oplegger who operates as a milk middle-man, buying cheese when it's young, selling cheese when it's older. The word comes from the Dutch verb "to lay something on a shelf," which is a lovely understatement of what these cheese agers do. Betty works with some iconoclastic opleggers, some of whom prefer to age wheels at warmer-than-normal temperatures. It's a high wire act of affinage, one that can produce off flavors if not done carefully. But when it works, as it does with L'amuse Signature, it creates a cheese with a distinctive roasted hazelnut and burnt caramel flavor that retains its velvety texture.

INTERNSHIP



Each year Essex offers one or two coveted internships with L'amuse. The intern experiences cheesemongering and cheese making firsthand in the Netherlands. They visit the source of cheese to help make batches. They are part of the selection process, visiting the opleggers' aging rooms. They participate in the wholesale business, preparing cheese for export. And they work the counter, selling cheese in the shops. This is an unpaid, educational internship, though accommodations and travel within the Netherlands are included. Any cheesemongers who work for customers of Essex and sell L'amuse are welcome to apply. Download the application at essexcheese.com.

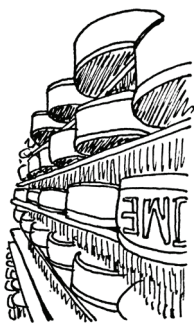
FROMAGERIE L'AMUSE

Betty and Martin have two retail shops. One in the city and one northwest of Amsterdam, in IJmuiden, just off the Visserhaven docks. Make sure to stop by and say hi (“hoi”).



SMALL PRODUCTION CHEESE

Betty specializes in finding small production cheese gems in The Netherlands. We import a limited selection of her discoveries, including organic, farmstead Wilde Weide and the sea grass-fed sheep’s milk gouda from Terschelling.



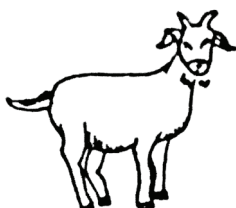
TERSCHELLING

A small island in the North Sea nearly completely absent of trees. Sheep graze on the salty sea grass and their milk is used to make the organic cheese Terschelling Gouda.



BRABANDER FROM NORTH BRABANT

The region of Brabant is goat country, home to the Saanen breed whose milk makes Brabander gouda. In the Netherlands goat farms are much less regulated than cow farms, which has led to an explosion of them in the last fifty years. Today the Dutch eat more goat cheese per capita than any other nation.



RISPENS FROM FRIESLAND

Jacob Rispens’ 300 Lacaune sheep graze outside the hamlet of Morra in Friesland. They are the sole source of milk for this gouda. Betty directs the aging to keep it on the younger side. We rarely sell it past a year of age, keeping it tender with the flavor of salted butter caramel and the smell of buttermilk and hay.



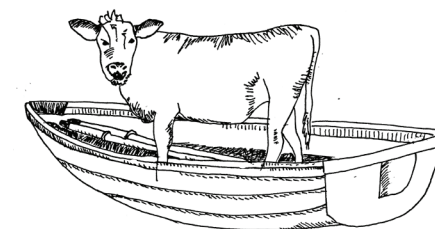
L'AMUSE FROM NORTH HOLLAND

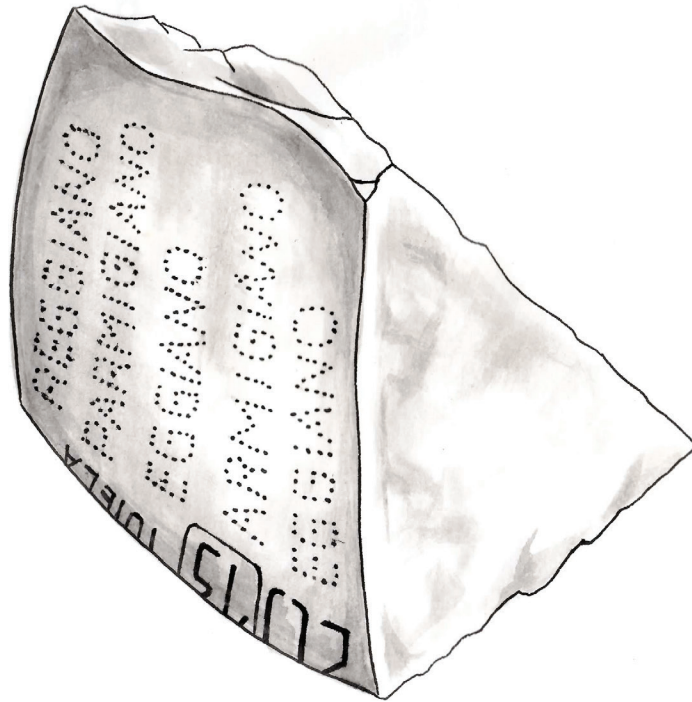
North of Amsterdam lies the lush region of Beemster in the Province of North Holland. This is a place of human construction, most of it underwater until the Dutch figured out how to reclaim land from the sea. The soil is rich, the cow’s diet is rich and the cheese, L’amuse Signature Gouda, is rich too.



WILDE WEIDE FROM ZWANBURGERPOLDER ISLAND, WARMOND

Jan and Roos van Schie’s Wilde Weide organic gouda is a cheese so special it seems like it shouldn’t exist. It’s made on a three hundred year old family farm on a small island, called Zwanburgerpolder. The cows and the cheesemakers are the only inhabitants. You approach quietly, by boat. The Montbéliarde cows spend their lives there and their cheeses float away on the same boat after they’re made.





PARMIGIANO-REGGIANO from Giorgio Cravero



PEOPLE

CHEESEMAKER

Massimo Libbra

AFFINEUR

Giorgio Cravero



SOURCE

DAIRY 2659

Established 1973

CRAVERO SELECTION

Established 1855



LOCATION

BENEDELLO DI PAVULLO

Modena, Italy

BRA

Piemonte, Italy



SIZES

WHOLE 90 LBS
EIGHTH 9.5 LBS
PIECE ½ LB



CRAVERO 1855

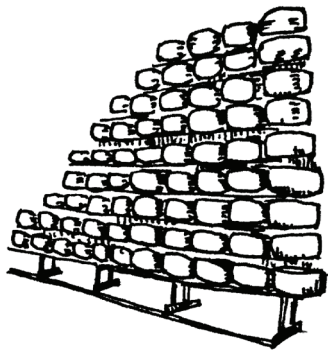
Giorgio Cravero’s family has selected and aged Parmigiano-Reggiano in Bra, Italy since 1855. Aging rooms like Cravero’s have long been a part of the cycle of making and selling Parmigiano-Reggiano, much like they are for other long-aged cheeses like Comté and Gouda whose lengthy affinage represents a real cash flow issue to farmers and cheesemakers.

THE ULTIMATE COMMODITY CHEESE

The consorzio that unites Parmigiano-Reggiano makers and protects their cheese’s recipe has, by almost any measure, done an amazing job. They created the single most admired—and eaten—cheese in the world. In doing so, however, they removed the identity of the cheesemaker. They made the ultimate commodity and gave people a sense that this is an interchangeable cheese, where one wheel is no different than another. But cheesemongers know that’s not true. While Parmigiano-Reggiano production is controlled by a strict PDO, there’s nothing in the rules that says a maker can’t try to do better. One of the most powerful ways to improve the cheese is through the animals’ diet. The rules of Parmigiano-Reggiano say 25% of the cows’ food can come from forage grown outside of the region. That saves cheesemakers money since land is expensive in Emilia-Romagna. But it also compromises the aromatics and biological diversity that the cows get when they eat fresh, local forage. That, in turn, reduces the effect of the terroir on the cheese. Giorgio works with farmers who only use forage from their own land. He believes it makes for a significant difference in flavor, a difference in locale that can be tasted from one cheese to another.

MOUNTAIN PARMIGIANO

The milk for our Parmigiano-Reggiano comes from Caseificio Sociale San Pietro, in the mountains of Benedello di Pavullo, a village near the town of Pavullo nel Frignano. The cows live on high fields, 700 meters above sea level (by comparison, the town of Parma, in the valley, is at 55 meters). The mountain pastures have more diverse grasses and flowers than low-lying lands.



CRAVERO 1855

Just off the main drag of the town of Bra—home to Slow Food’s biennial Cheese festival—lie the halls of Cravero, the twenty-foot high rooms that hold five thousand wheels of Parmigiano-Reggiano. Cravero’s wheels rest on pine and they are turned more frequently than at other agers in order to make a softer, less cakky texture.

CASEIFICIO SAN PIETRO

There are about 300 latterie—cheesemakers—in the PDO region for Parmigiano-Reggiano, an area in the lush heartland of north central Italy that includes the well-to-do provinces of Parma, Reggio Emilia, Modena and parts of Bologna, and Mantova. They make an average of thirty wheels per day. Latteria 2659—AKA Caseificio San Pietro—makes just ten.



MOUNTAIN MADE

Less than 10% of Parmigiano-Reggiano cheesemakers are high up in mountains like San Pietro in Benedello di Pavullo. The animals do not graze here, but they are fed the local, high-elevation forage. The diverse mountain groundcover gives these cheeses a distinct terroir, a flavor that can’t be replicated from lowland grass.



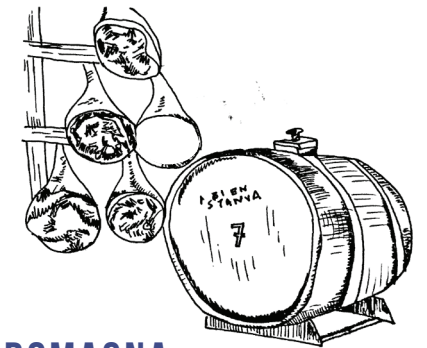
PIEMONTE

Parmigiano-Reggiano is not made in Piemonte but it can be aged there once it reaches its 13 month birthday, as it has at Giorgio Cravero’s family firm for over a century and a half. This northwestern province, also known as Piedmont, borders France and Switzerland. It is home to hazelnuts, chestnuts, truffles, and the city of Turin with its magical chocolate-and-hazelnut confection called gianduja.



BENEDELLO DI PAVULLO

The home to Cravero San Pietro Parmigiano is a hillside village forty miles south of Modena. Reaching elevations of twenty-five hundred feet, the hills are among the highest in the PDO region.



EMILIA-ROMAGNA

Parmigiano-Reggiano spends at least a year in aging rooms, and, in the case of San Pietro, over two. The province of Emilia-Romagna also has aging halls for Prosciutto di Parma, hams which hang for over a year before serving. And balsamic vinegar, which can spend decades in barrels before bottling. This is a land whose doors hide many expensive, delicious things.



MANCHEGO from Finca Sierra de la Solana



PEOPLE

CHEESEMAKER

Maria José Gonzalez
Roman Sanchez



DETAILS

FARMSTEAD



LOCATION

HERENCIA, LA MANCHA

La Mancha, Spain



SIZES

WHOLE 6.5 LBS

SELECTION

José Luis-Martin

RAW MILK

PIECE ½ LB

SALES

Dario Lladó

UNWAXED



LECHE DE PASOREO

There are only ten cheesemakers left in Spain making farmstead PDO Manchego Artesano with a natural rind like Finca Sierra de la Solana. They call this style of Manchego “leche de pastoreo,” shepherd’s milk, because 100% of the milk comes from the farm. La Solana’s flock of manchega sheep graze out of doors when temperatures are moderate, and, when La Mancha bakes under summer’s sun, they retire to a barn built with louvered windows where they enjoy a diet of sheep muesli, a mix of native grains. The natural, waxless rind allows Essex Manchego to breathe; the cut cheese’s aroma is clean, smelling of hay and almond. Finca Sierra de la Solana’s cheese is absent the fierce mouthburn present in so many other Manchegos. In its place are sweet juicy notes of pineapple and warm flavors of toasted brioche.

ESSEX SELECTION AND TRIAGE

José Luis-Martin spent two decades as a cheesemaker on the wild edges of Extremadura in remote southwest Spain. Today he runs Qava, an excellent cheese shop and bistro in Madrid and is deeply involved in Spain’s cheese industry. He helped re-design the cheesemaking rooms at Quesería 1605, housed on the century and a quarter year old ranch. He visits the farm to select cheese exclusively for Essex. We are the only customers that select Manchego this way and are the exclusive importers of Quesería 1605. José seeks batches that have a tender, juicy sweetness and a long, gentle finish. Manchego is one of the youngest cheeses we sell which means it can experience a lot of variation as it sails across the Atlantic. We select for batches that will arrive in New York as delicious as they were in Spain.

INTERNSHIP

Essex offers one or two annual internships with Finca Sierra la Solana and Quesería 1605. The intern will work outdoors with the team of shepherds and inside alongside Maria José and her small team in the creamery making and tending cheese. They will assist in receiving orders and packing shipments for both domestic and international clients. This is an unpaid educational internship. Travel to and within Spain included, as well as accommodations. Cheese mongers who are customers of Essex St. Cheese and sell Manchego 1605 cheese are welcome to apply. Download the application at essexcheese.com.



FINCA SIERRA DE LA SOLANA

The farm's name translates, roughly, as The Sunny Ranch. Located near the village of Herencia, 100 miles south of Madrid, it's been a working farm for over one hundred and twenty-five years, and just recently returned to cheese production. It sports a few simple rooms to rent for visitors.



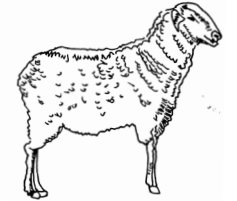
LA MANCHA

Thanks to Don Quixote, the land has a magical aura connected to it. A vast high plateau, almost two thousand feet above sea level, it's commonly referred to as barren and windswept. But to any American with a fondness for the West, they'll notice a similarity to the High Plains—it has much of the same rugged beauty.



MANCHEGA

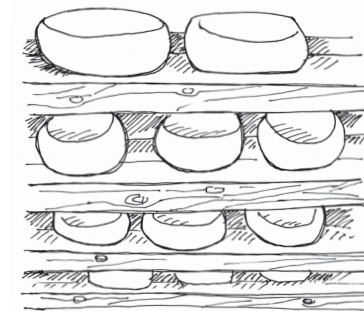
The sole breed of sheep behind the production of PDO Manchego. Their milk has roughly double the fat content of cow's milk. Lambs are born on the farm in spring and fall while classical music plays. They listen to it until they're three weeks old in a room sporting a padded floor that's extra gentle on their undeveloped hooves.



NO BRUSHING



Essex Manchego wheels are unwaxed and never brushed until they are packed for shipment. They get a healthy rind of mold, one that protects and ripens them in a way that contributes to their flavor and helps them retain moisture.



MARTIN AFINADOR

José Luis-Martin's excellent cheese shop and wine bar is a few blocks east of El Retiro park in central Madrid. Be sure to visit and taste some rare Iberian and Canary Island cheeses.



FETAS from Greece



PEOPLE



DETAILS



LOCATION



SIZES

FETA LESBOS

CHEESEMAKER

Panagiotis Tastanis

ISLAND GRAZING

Lesbian breed of sheep

AGRA

Lesbos, Greece

**9.5 LBS
PER TUB**

FETA VORAS

CHEESEMAKER

Andreas Dimitriou

MOUNTAIN GRAZING

Florina breed of sheep

AMYNTEO

Florina, Greece

**7 OZ
PER PACKAGE**

ESSEX



FETA

FETA LESBOS

The whitewashed town of Agra, near the western edge of the island of Lesbos, has a population of about one thousand. It sits on the rim of a volcanic caldera that's been home to sheep and shepherds for ages. The shepherds work collectively, grazing their flocks in the cool mornings and evenings on sea-sprayed hills surrounding the town. M. Tastanis is a fourth generation cheesemaker, two generations of which are at work in the creamery every day. They buy milk from about twenty shepherds to make traditional brine-bathed feta, using sea salt from Kalloni, the four hundred year old salt pans nearby. Their cheese carries the feta PDO—the only island PDO for feta, the rest are all mainland—and is always made exclusively from sheep's milk. Essex is the exclusive importer of this cheese.

FETA VORAS

Mount Voras is about as far away from Lesbos as you can get and still be in Greece. Tucked into the country's northwestern province of Florina, the land surrounding this peak is completely different than postcard island Greece. It's mountainous, wild, stalked by bears and wolves. On the nearby slopes, often 1,000 meters above sea level, shepherds graze their flocks of hardy Florian sheep on land patched with wild oregano, rosemary and a couple thousand other herbs. There are a few goats in every flock too—it's a common shepherding practice to keep some—and while the PDO allows for feta to have up to 30% goat's milk, Feta Voras has only a drop of goat's milk, less than 1%. Two brothers, Andreas and Sokratis Dimitriou, are the third generation of their family to make this traditional feta. This is the first time it's ever been exported to the USA, Essex is its exclusive importer.

HARD AND CRUMBLY OR SOFT AND CREAMY?

Feta's texture can be hard, soft and everywhere in between. It's the signature cheese of Greece and how it's made and how long it's aged changes its texture and how it's used in the kitchen. In the U.S. we're used to harder, crumblier feta and the fetas from Essex will be much softer by comparison. These are more like what Greeks use every day—not the softest, but nowhere near as hard as most imported fetas.

MOUNTAINS AND ISLANDS

Mount Voras is one of Greece's highest peaks and its nearby slopes make up the grazing ground for the sheep whose milk becomes Feta Voras. Lesbos is an island in the classic Greek mold, sprinkled with villages of blue-shuttered white buildings, built on the hills that sprang up in its volcanic origins.



FETA VORAS

Florina is in one of the seven regions that can make traditional PDO feta. Mt. Voras sits at its western edge, near the border with Albania, an hour north of the cheese dairy in Amyntio. Feta Voras is made in small blocks, sprinkled with sea salt from Patras, aged for about three months, then sliced into wedges and packed up for shipment.



MOUNTAIN FETA

Grazing starts at 700 meters and tops out on hills nearly 2,000 meters high. This is wild land, carpeted in thousands of species of herbs and greens. It's also stalked by bears and wolves so shepherds maintain a fleet of dogs to guard their flocks of Floriana, Chiou, East Fresian, and Cargunico sheep.



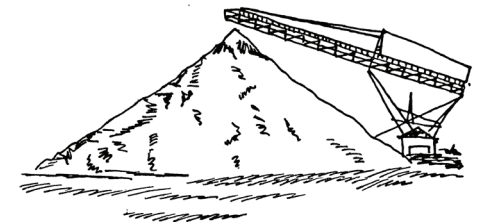
M. TASTANIS

The third generation cheesemaking firm is in the village of Agra, on the far western side of the island. The creamery—tyrokomía in Greek—is in a small whitewashed building on the town's main street, tucked up in the hills above where the sheep graze.



LESBIAN SHEEP

The breed of sheep found across the island. They graze outdoors on sea-sprayed grasses on the hills of the volcanic caldera that birthed Lesbos. They are shaggy, brown or cream colored, tended and milked by shepherds in small flocks, usually not more than four dozen. The milk is delivered to Tastanis twice a day.

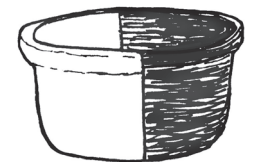


KALLONI

One of two commercial salt pans on the island, located on the Bay of Kalloni that reaches deep into Lesbos, almost cutting the island in two. Low in trace minerals, Tastanis uses this salt exclusively.

HANDMADE BOWL FROM SIFNOS

We commissioned a potter on the island of Sifnos to make a blue and white serving bowl to display and sell Essex Feta from Lesbos. We're happy to ship one to you for your shop.



EDUCATION

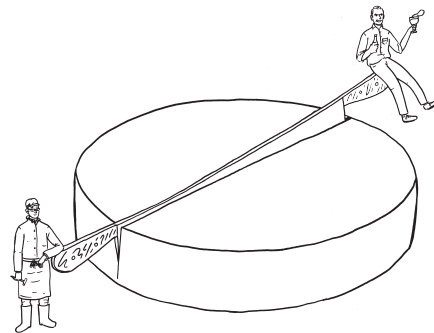
Essex St. Cheese puts education at the forefront of its work. We teach about cheese whenever we can in the belief that cheesemongers who know more about their cheese—how to care for it, how to serve it, the story behind it—serve their customers better and, in the end, sell more cheese. Plus it's just way more fun to come to work every day when you're connected to cheese's deep well of history. When we visit your shop we'll set aside time to teach your cheesemongers. If there's an opportunity to teach a class directly to your customers, we'd love to.

INTERNSHIPS

Essex offers internships in The Netherlands and Spain. The Netherlands internship is hosted by Betty and Martin Koster of L'amuse. The intern will work at L'amuse for two weeks. They will work as a cheese monger and visit several of the sources of Essex goudas and work alongside cheese makers. They'll be part of the selection and wholesale process, visiting the aging rooms and preparing cheese for export. The Spanish internship is hosted by Quesería 1605 at Finca Sierra de la Solana. The intern will work outdoors with Juan and his team of shepherds, experience cheese making and affinage alongside Maria José and her small team in the creamery and assist in receiving orders and packing shipments. The intern will also spend a few days working directly with José-Luis Martín, master affineur and selector, in Madrid. These are unpaid internships and travel to and from Europe is not included. Accommodations and food are provided. Cheese mongers who are customers of Essex St. Cheese and sell the cheeses are welcome to apply. Learn more at essexcheese.com.

VISIT THE SOURCE

We want every one of our buyers and mongers to visit our cheesemakers and agers. That's one of the reasons we keep our selection limited—so you can know all of it, intimately. Visiting the source is the best way to learn what it's all about. We host a trip almost every year. Drop a note to Leah (leahlewis@essexcheese.com) and she'll work to get you on an upcoming journey.



ORDERING

We're not picky about how you order.



TELEPHONE

435 901 8568



TEXT

435 901 8568



FAX

917 591 1550



EMAIL

QUESTIONS@ESSEXCHEESE.COM



INSTAGRAM

[@ESSEXSTCHEESE](https://www.instagram.com/ESSEXSTCHEESE)



FACEBOOK

ESSEX STREET CHEESE



LOVE NOTE

103 2ND STREET
BROOKLYN, NY 11231

WHAT DO YOU NEED FROM ME TO START ORDERING?



Contact us any way you'd like. We'll talk about what cheeses make sense for you and whether you'd prefer to take whole or partial wheels. We don't want you to buy something that doesn't work so before we sell you any cheese we spend a lot of time understanding your business and its customers. As far as paperwork goes, we'll need three references, the usual billing information, and where to start sending you cheese.

CAN I BUY DIRECTLY FROM ESSEX OR DO I GO THROUGH A DISTRIBUTOR?

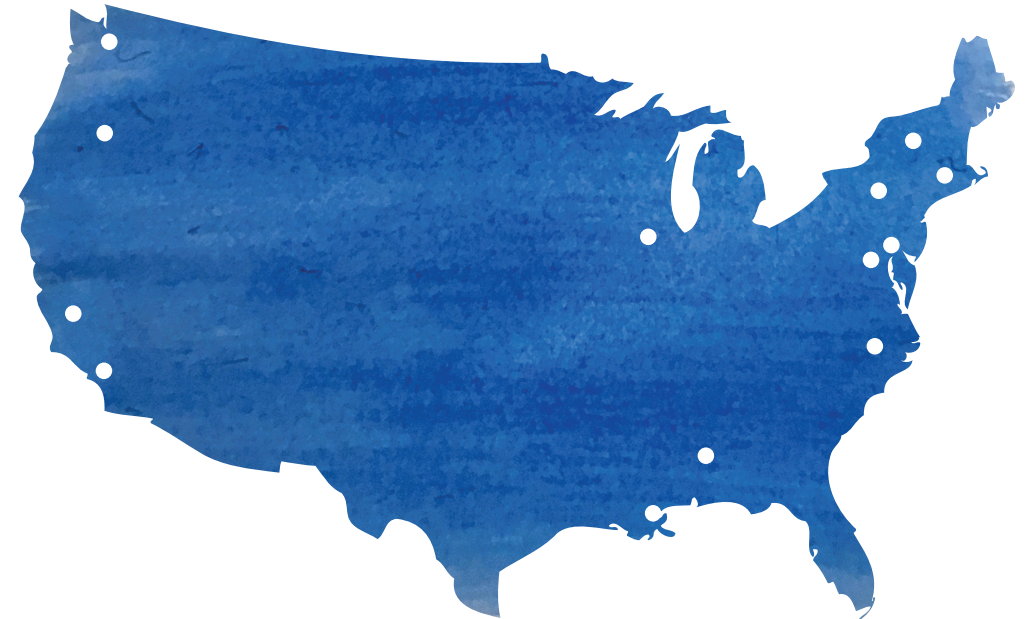
It depends. In much of the country we work with distributors. Customers in those areas get their Essex cheese that way. In areas where we don't have a distributor we may be able to sell direct with a pick up at Larkin in New York. That said, what most cheesemongers are concerned about when they ask about buying direct is getting a cheese that hasn't spent a long time drying out in a warehouse and that matches the flavor profile they're looking for. That's something we guarantee regardless of who you ultimately buy from. We know the make date of every cheese no matter where it is and we ensure all of our cheese spends a minimal amount of time in warehouse. We can often work with a distributor to get you custom selected cheese, too.



DAPHNE ZEPOS TEACHING ENDOWMENT

We donate fifty cents for every pound sold of Essex Feta to the DZTE non-profit endowment which funds annual scholarships. Marcel Petite also donates 20 cents for every kilo sold of Essex Comté.

DISTRIBUTORS



NEW YORK CITY Natoora, C. Hesse Cheese, Larkin

MASSACHUSETTS AND THE NORTHEAST Seacrest Foods

VERMONT AND NEW ENGLAND Provisions International

WASHINGTON D.C., VIRGINIA, AND MARYLAND Ripe Specialty Foods

PHILADELPHIA AND WASHINGTON D.C. Julius Silvert

THE CAROLINAS Cheney Brothers – PDNC

NEW ORLEANS St. James Cheese

ALABAMA AND THE SOUTH Evans Meats

ILLINOIS, THE GREATER MIDWEST AND COLORADO Zuercher & Co.

CALIFORNIA Tomales Bay Foods and Gourmet Imports

OREGON AND WASHINGTON STATE Peterson Cheese and Cowbell