

EAT LOCAL

TASTES OF THE GREAT LAKES



TAKE A CULINARY TOUR TO DISCOVER THE TASTES OF THE GREAT LAKES.

Eat Local cheeses are hand-selected from local Great Lakes producers who use artisanal and traditional methods.

The Great Lakes region is known for its bountiful and diverse landscape and it proudly produces 15% of the country's daily products. The fertile soil results in abundant grass and grain growth which allows for a supply of creamy rich milk and is used by our local Master Cheesemaker, Chris Renard.



OVER 60 YEARS OF
MAKING CHEESE ARTISAN
SINCE 1961

The award winning line includes Mild Cheddar, creamy Medium Cheddar, rich Sharp Cheddar, Tangy Extra Sharp Cheddar, as well as the flavorful blends of Terrific Trio, Delicious Duo and robust Peppercorn Cheddar.

CARMELA

A proud Great Lakes Company
CarmelaFoods.com



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www.tastesofthegreatlakes.com



AWARD WINNING FLAVOR SIGNATURE CREAMY TEXTURE

From third generation Master Cheesemaker Chris Renard, produced along the pristine coast of Sturgeon Bay in Door County, Wisconsin.



Aged 3 Years



Bold, Zesty Flavor

















Wisconsin since 1961



MILD

EXTRA SHARP

| | MILD | MEDIUM | SHARP | EXTRA SHARP | PEPPERCORN | TRIO | DUO |
|--------------|--|--|--|--|--|--|--|
| AGE | 6 Months | 2 Years | 3 Years | 4 Years | N/A | N/A | N/A |
| TASTE | Award Winning Mellow And Smooth, Buttery Flavor | Savory And Slightly Nutty Flavor With A Creamy Texture | Complex Sharpness Matched With A Rich, Creamy Texture | Bold, Tangy Flavor With Signature Sharpness And A Creamy Texture | Mild Cheddar Blended With The Bite Of Cracked Black Peppercorns. | Earthy Sharp Cheddar Complemented By Nutty Parmesan With A Subtle Sweetness of Gouda | Handcrafted Blend Of Sharp Cheddar And Sweet, Creamy Gouda. |
| USAGE | Perfect for slicing and stacking on crackers. | Perfect for shredding and melting. | Cut into cubes and serve with fresh fruit, jams and spreads. | Serve alongside dried fruits, crackers and preserves. | Serve sliced or shave and blend for a Wisconsin-style Cacio e Pepe. | Perfect for serving alongside crackers, salami, nuts and dried fruits. | Use in fondue, cheese sauce, and baked dishes when a gooey and creamy addition. |
| INGREDIENTS | Pasteurized Milk, Cheese Culture, Salt, Enzymes. | Pasteurized Milk, Cheese Culture, Salt, Enzymes. | Pasteurized Milk, Cheese Culture, Salt, Enzymes. | Pasteurized Milk, Cheese Culture, Salt, Enzymes. | Pasteurized Milk, Cheese Culture, Salt, Enzymes, Black Pepper, Annatto | Pasteurized Milk, Cheese Culture, Salt, Enzymes. | Pasteurized Milk, Cheese Culture, Salt, Enzymes. |
| FIXED WEIGHT |  8 50018 61021 6 |  8 50018 61023 0 |  8 50018 61023 4 |  8 50018 61027 8 |  8 50018 61029 2 |  8 50018 61031 5 |  7 83390 00699 8 |
| BULK |  8 50018 61022 3 |  8 50018 61024 7 |  8 50018 61026 1 |  8 50018 61028 5 |  8 50018 61030 8 |  8 50018 61032 2 |  7 83390 07001 3 |