

The CREAMERY at

PINELAND FARMS®
NEW GLOUCESTER • MAINE



CHEDDAR

Handcrafted in the Classic Style

Our handcrafted cheddars are stacked and turned in keeping with the traditional cheddaring process to produce a rich and tangy cheese with varying degrees of sharpness.

CHEDDAR has a mild flavor.

SHARP CHEDDAR is stronger, with a more complex flavor.

SMOKED CHEDDAR is natural hardwood smoked to add old-world character and depth of flavor.

Awards

2008 Big E Gold Medal Cheese Competition Bronze Medal Winner



- Fresh Local Milk
- Sustainably Produced
- Traditional hand-cheddaring process



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