

The CREAMERY at

PINELAND FARMS®

NEW GLOUCESTER • MAINE



# MONTEREY JACK

## Every Jack an Award Winner

Every member of our Monterey Jack family of cheeses is an award winner characterized by moderately firm texture, rich creaminess, and a subtle nutty flavor.

**MONTEREY JACK** Classic, creamy jack with a mellow yet full-bodied and slightly nutty flavor.

**COLBY JACK** A mellow savory dimension and golden marbling give this jack extra appeal from cheese plate to taste buds.

**ONION & GARLIC JACK** Savory undertones add complexity to a classic jack flavor; sliced scallions add festive green flecks.

**SALSA JACK** Zesty southwestern-style salsa adds a lively kick to our classic jack.

**SMOKED JACK** Natural hardwood smoking deepens and enriches the flavor of our classic jack.

**SMOKED SALSA JACK** Tones of natural hardwood smoke complement the salsa's liveliness with depth and balance.

- Handcrafted
- Fresh Local Milk
- Sustainably Produced

## Awards

2008 American Cheese Society Annual Competition: 1 First Place

2007 American Cheese Society Annual Competition: 1 First Place and 1 Third Place

2008 Big E Gold Medal Cheese Competition: 1 Gold, 1 Silver, and 4 Bronze Medals

2008 Los Angeles International Dairy Competition: 4 Gold Medals and 1 Bronze



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