

LET'S GIN UP SOME EXCITEMENT FOR JULY

Your final specially curated box of goodness

LIMITED
SUNDAY GIN CHEDDAR

PARK CITY CREAMERY
WHITE NUGGET

RUSTIC BAKERY
OLIVE OIL & SEL GRIS
FLATBREAD BITES



BEEHIVE CHEESE

NAKED NUT
SUN-DRYED PEACHES

3 AWARDS WON
SEAHIVE



THE CHEESES

SEAHIVE

Seahive is a true expression of the flavors of Utah. Sweet and creamy, we rub the rind of this Utah cheddar with local wildflower honey and ancient salt. Yes, ancient salt. It's harvested salt from a pristine ocean deposit in Redmond, Utah. This gives Seahive its signature pinkish hew.

Sweet and creamy. The honey on the rind elevates its inherent sweetness without becoming cloyingly sweet.

SUNDAY GIN CHEDDAR: LIMITED EDITION



You're super lucky to get this cheese! Last year we partnered with Liquid City and Venissimo in San Diego to produce a cheese specifically for their May beverage-focused food festival. The festival was down sized and rescheduled for October but they were kind enough to allow us to include Sunday Gin in this subscription box.

Sunday Gin is our Promontory cheddar that's been infused with You & Yours Distillery's Sunday Gin spirit. Once cut, you'll experience hints of juniper peppery-ness. You can expect all the same creamy buttery-ness from our award-winning cheddar.

SMALL CHEESEMAKER GUEST APPEARANCE!

White Nugget by Park City Creamery

Corrine Zinn started making cheese 15 years ago when she moved from Belgium to Colorado. After a few years there she eventually made her way to Park City, UT. Frustrated with the lack of delicate European-style cheeses in the US, she decided to start making her own and sold them to wineries and restaurants.

Her collection of goat and cow's milk bloomy-rind cheeses are named after popular Park City ski mountains. The White Nugget included in this box is a subtle little goat brie that's made from the center (think donut hole) of her donut-shaped goat brie, Silver Queen.



Years ago, Corrine became friends with Beehive and we've been learning and growing together ever since. If you love the White Nugget in this box please buy her stuff online at caputos.com.

OLIVE OIL + SEL GRIS FLATBREAD BITES by Rustic Bakery in Novato, CA

These flatbread bites are light and flaky, made with extra virgin olive oil and gray sea salt from France. They're the perfect vessel for a bloomy-rind cheese and a fruity spread!

In 2005, Carol and Josh started Rustic Bakery in Novato, CA after some serious encouragement from Cowgirl Creamery's Sue and Peggy. Thank goodness they did, because we've used their artisan bakes for the past 8 years. Go check out their fine collection of artisan crackers, flatbreads, cookies and shortbreads at rusticbakery.com.

SUN-DRIED PEACHES by Naked Nut in Visalia, CA

Dried peaches are the perfect accompaniment for this cheese board! The natural sweetness of the dried peach complement the salt-forward flatbreads. The buttery profile of our cheddar melds perfectly with the rich stone fruit flavor.

I think by now you've noticed that we only include the most amazingly delicious things in our subscription box. All of the companies we've featured alongside our cheeses are good friends of ours, with whom we've enjoyed a long history in business.

THANK YOU FOR GOING ON THIS 3-MONTH JOURNEY WITH US!