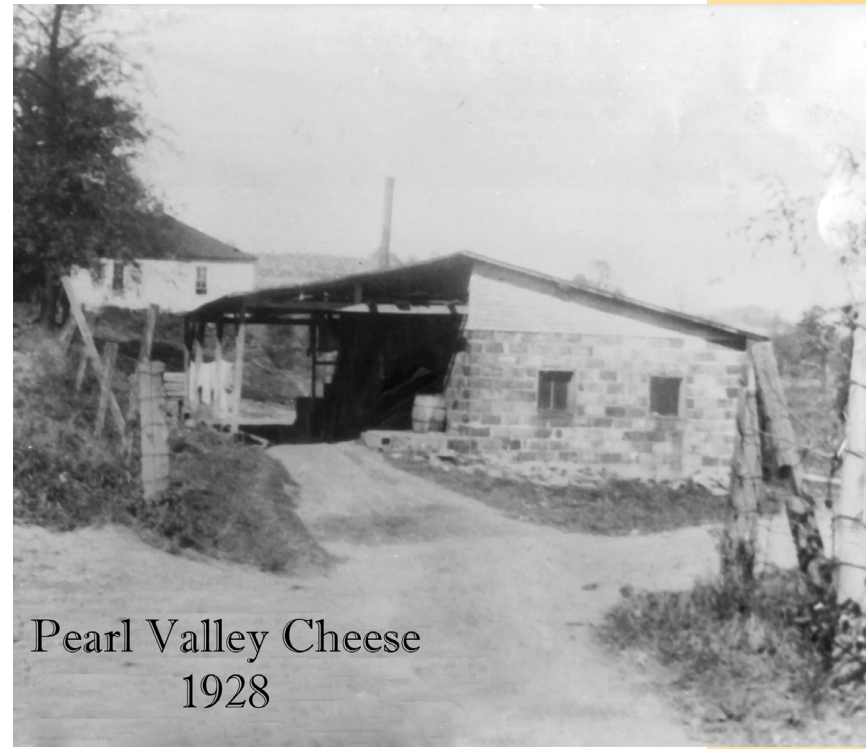


## FAMILY TRADITION

The Stalder Family tradition of cheesemaking began when Ernest and Gertrude Stalder immigrated from Bern, Switzerland and began the company in 1928. A fourth generation of the family is now working to make some of the nation's finest natural cheese. About 40,000 pounds of cheese are made each day from milk supplied by 40 dairy farmers located throughout eastern Ohio. By-products of the cheesemaking operation are used for butter-making and whey protein food items. Wholesale distributors market Pearl Valley products across the eastern US.



Pearl Valley Cheese  
1928



## MAKE A VISIT

Visitors to our retail store can watch cheese being made during the morning hours and are encouraged to sample before they buy. We also have free factory tours Wednesdays at 9:30 am.



740-545-6002  
[pearlvalleycheese.com](http://pearlvalleycheese.com)



# cheese

FUNDRAISERS.COM

The Pearl Valley Cheese Fundraiser program has been a *great success for many groups* and organizations over the years. All the cheeses are cut and vacuumed sealed into approximately 12oz pieces. We lock in the freshness, by doing everything onsite, at our factory in Coshocton County!

Pearl Valley Cheese has been manufacturing award-winning, natural cheese since 1928. It is located in Coshocton County, just south of Ohio's Amish County. The family-owned business is renowned for its incredible Swiss and Colby style cheeses.

*The easiest fundraiser you'll ever do!*

## Premium Swiss



**BABY SWISS**  
A mild, softer-bodied cheese with smaller Swiss-type holes. Slightly creamier than regular Swiss cheese, it is an Amish country favorite!



**LACEY BABY**  
A creamy cheese with a slight Swiss flavor that is great for slicing on your cheese plate or with a sandwich. A Pearl Valley specialty!



**MILD SWISS**  
Award-winning, sweet and nutty flavored cheese with beautiful holes. This Swiss is our most famous cheese!

## Specialty Items



**MAPLE SYRUP**  
This all-natural maple syrup is produced by Herring Farms in Harpster, Ohio. The practice of tapping maple trees in the spring is a tradition that has been passed down through many generations of the Herring Family.



**SUMMER SAUSAGE**  
Winesburg Meats award-winning summer sausage is all beef and smoked right here in Amish country.



**X-SHARP WHITE CHEDDAR**  
Aged for at least four years, this natural cheddar cheese will satisfy cheese enthusiasts who love that extra sharp flavor.



**AMERICAN SLICES** This pre-sliced American cheese comes in one-pound packages. It is a favorite choice for almost any sandwich.



**BACON** A white American processed cheese that has bits of bacon added to create a unique flavor. It melts great on burgers and satisfies bacon lovers everywhere!



**CHIPOTLE** Our most popular Monterey Jack cheese with smoked hot chipotle peppers.



**COLBY** Mild and versatile for snacking or slicing. Our Colby is always a hit with the younger cheese lovers in your home.



**FARMERS** A white and mild cheese that seems like a cross between Colby and Mozzarella. Farmers cheese has slightly lower sodium and fat content than Colby.



**GOUDA** This golden colored, all-natural cheese is made with special cultures that develop a mild, creamy and buttery flavor.



**HORSERADISH** White American processed cheese with a lot of tasty natural horseradish added. This is an instant favorite for all of the horseradish lovers out there.



**HOT PEPPER** An American processed cheese with jalapeño peppers and melts very well in cheese dips.



**MARBLE** Known as co-jack by many, this beautiful two-colored cheese is often the first to disappear off the cheese plate.



**MOZZARELLA** A mild Italian-style cheese which is perfect to use as a pizza topping.



**MUENSTER** A mild and creamy brick-style cheese that is dipped in natural annatto coloring.



**PEPPER JACK** This Monterey Jack cheese has a spicy mix of red and green diced jalapeño and habanero peppers.



**PEPPERONI** This American processed cheese has tons of real pepperoni pieces added to create a truly amazing flavor!



**SALSA JACK** This is an orange colored, colby-based cheese. It contains a salsa seasoning that has hints of cumin and garlic flavor as well as a little bit of peppers.



**SHARP CHEDDAR** This medium cheddar is aged for about 6 months to obtain that perfect cheddar flavor. Great for snacking or cooking.



**SUPER HOT JUMPIN' JACK** Habaneros, jalapeño and ghost peppers are added to our marble cheese to make this one super-hot. Proceed with caution!