



# FARMERS' COLLECTION

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So creamy, so smoky,  
so perfectly tasty. So gone.

The savory-sweet smell of hickory conjures images of the woods and settling in for the night. What better complement to our creamy cheddar? We start with 60 days of natural aging. Then it's cold-smoked in 100% hickory wood smoke until its color is a warm glow, much like that campfire we're thinking about.



## HICKORY SMOKED CHEDDAR

Creamy cheddar smoked 9 hours  
in hickory wood smoke

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## ABOUT THIS CHEESE

- Savory, buttery-smooth cheddar slowly cold-smoked in 100% hickory wood smoke.
  - Firm and creamy texture with aromas of smoke, sweet hickory, butter and cheddar.
  - Two is always better than one—this cheddar won an American Cheese Society award in 2015 and 2019.
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TILLAMOOK FARMERS' COLLECTION

# Hickory Smoked Cheddar



CREAMY CHEDDAR SMOKED 9 HOURS IN 100% HICKORY WOOD SMOKE



## PAIRING

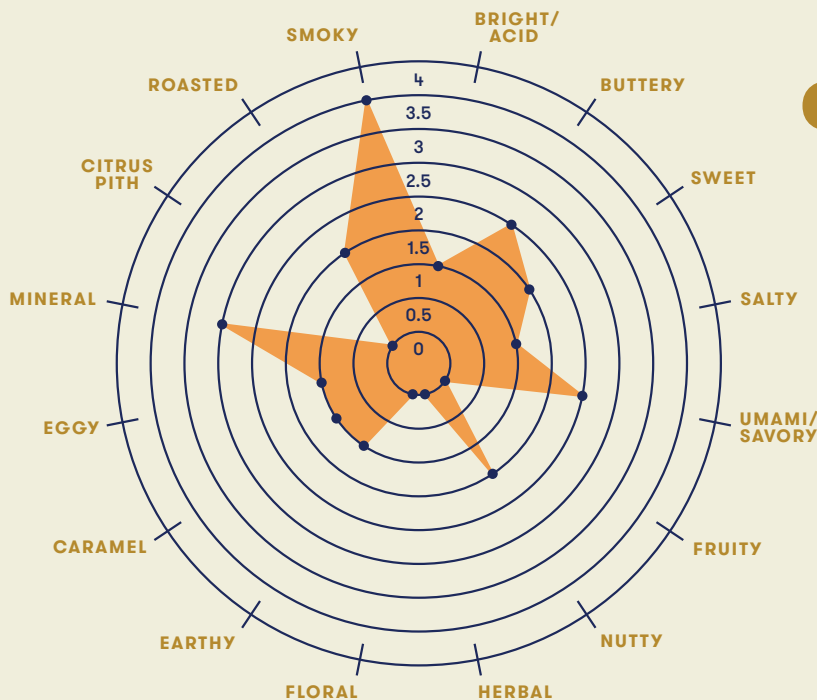
Bake this buttery smooth cheese into crispy crumbly cheddar coins, stir it into smoky corn cheddar chowder, bake it into a gorgeously gooey cheese dip served with slices of Honeycrisp apple, pair it with a hearty red ale or oaky chardonnay, and cozy up for a delicious date night.



THE

PERFECT

BITE



**BUILD  
A BOARD**

Red Ale

Oaky Chardonnay

Green Apples

Smoked Mussels

Pickled Vegetables

Kettle Chips

| CASE<br>UPC #<br>00-72830- | ITEM<br>UPC #<br>00-72830- | NET WT.<br>SIZE | PRODUCT<br>SIZE<br>L X W X H | CASE<br>PACK | CASE<br>WEIGHT (LBS)<br>NET / GROSS |      | CASE<br>DIMENSIONS<br>L X W X H | CASE<br>CUBE | STORAGE<br>TEMP | CODE<br>DATE | GUARANTEED<br>SHELF LIFE | CASES<br>PER<br>LAYER | LAYERS<br>PER<br>PALLET | CASES<br>PER<br>PALLET |
|----------------------------|----------------------------|-----------------|------------------------------|--------------|-------------------------------------|------|---------------------------------|--------------|-----------------|--------------|--------------------------|-----------------------|-------------------------|------------------------|
| 13339 5                    | 03339 8                    | 7oz             | 3.50 x 2.75 x 1.25           | 12           | 5.25                                | 5.75 | 9.81 x 7.06 x 4.75              | 0.19         | 35°-40°F        | 10 mos.      | 6 mos.                   | 26                    | 8                       | 208                    |
| 06206 0                    | 00206 6                    | 2lb             | 11.06 x 3.50 x 1.38          | 6            | 12                                  | 13   | 11.44 x 8.38 x 4.75             | 0.26         | 35°-40°F        | 10 mos.      | 6 mos.                   | 17                    | 9                       | 153                    |

INGREDIENTS:  
CULTURED MILK,  
SALT, ENZYMES,  
ANNATTO (COLOR),  
NATURAL WOOD  
SMOKE.

CONTAINS: MILK.