

calendar

Christmas 2021

Australian Seasonal Special Arrivals



Pyengana Dairy Cheddar Truckle 1.1kg

This beautifully presented truckle wheel is 1.1kg and is designed to be the hero of a gourmet grazing table and is ideal for entertaining. This handcrafted Cheddar is fine textured with delicate flavours of pasture.

Available from mid-October.

Origin	TAS, Australia
Classification	Artisan
Milk Type	Cow's Milk
Cheese Type	Semi-Hard
Format	1.1kg Truckle
Rennet	Animal
Code	705518
Barcode	N/A
Qty Per Case	1.1kg x 18
Sold As	Whole Truckles



Meander Valley Dairy Brandy Cream 200mL

Add generous dollops of this silky, brandy cream to cakes, tarts and warm Christmas pudding for a little sweet and nutty richness. A seasonal favourite!

Available from early November.

Origin	TAS, Australia
Classification	Artisan
Milk Type	Cow's Milk
Format	200mL Tub
Rennet	N/A
Code	706662
Barcode	9334066000140
Qty Per Case	200mL x 6
Sold As	200mL x 1



Woodside Cheese Wrights Monet 120g- Xmas Edition

Vibrantly coloured, fresh and edible flowers adorn each small square of chevre in this South Australian cheese, reminiscent of the impressionist paintings by the great French painter of the same name. This bright, fresh goat's cheese is a beautiful addition to festive tables.

Available from early November.

Origin	SA, Australia
Classification	Artisan
Milk Type	Goat's Milk
Cheese Type	Fresh
Format	120g Rectangular Portion
Rennet	Non-Animal
Code	706814
Barcode	9319093501853
Qty Per Case	120g x 12
Sold As	120g x 1

Australian Festive Favourites



Meander Valley Dairy Clotted Cream 100mL & 600mL

Traditionally served with scones, this decadent Tassie cream is also a welcome addition to many festive desserts and simply delicious with warm mince pies. The 600mL format is a good size for larger gatherings and foodservice.

Origin	TAS, Australia
Classification	Artisan
Milk Type	Cow's Milk
Product type	Cream
Format	100mL & 600mL Tubs
Rennet	N/A
Code	706413 & 701672
Barcode 100mL	9334066000034
Barcode 600mL	9334066000942
Qty Per Case	100mL x 6, 600mL x 18
Sold As	100mL x 6, 600mL x 1



L'Artisan Cheese-Organic Extravagant 600g

This hand-ladled triple cream cheese is made in Victoria by French cheese maker Matthieu Megard using local organic milk and cream. Mild and creamy when young with a luscious, creamy paste when fully ripe.

Origin VIC, Australia
Classification Artisan
Milk Type Cow's Milk
Cheese Type White Mould
Format 600g Wheel
Rennet Animal Rennet
Code [701369](#)
Barcode N/A
Qty Per Case 600g x 6
Sold As 600g Full Wheel x 1



Woombye Cheese Company Truffle Triple Cream Brie 150g

Ripe wheels of Woombye Triple Cream Brie are cut in half and a generous layer of black Italian truffle is added before further ripening which allows the truffle to perfume the paste of the cheese. This cheese is an indulgent combination of rich triple cream and earthy truffle.

Origin QLD, Australia
Classification Artisan
Milk Type Cow's Milk
Cheese Type White Mould
Format 150g Wedge
Rennet Non-Animal
Code [704098](#)
Barcode 9348110000178
Qty Per Case 150g x 6
Sold As 150g x 1



Margaret River Dairy Company Whicher Triple Cream 200g

Perfectly presented in its own wooden box, this Australian triple cream is decadently rich and creamy - a beautiful addition to Christmas hampers or a festive cheese board.

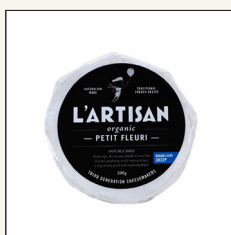
Origin WA, Australia
Classification Artisan
Milk Type Cow's Milk
Cheese Type White Mould
Format 200g Round
Rennet Non-Animal
Code [706369](#)
Barcode 9310560018195
Qty Per Case 200g x 6
Sold As 200g x 1



Yarra Valley Dairy Frederic's 110g

When young, this ashed cheese has a mild goat's milk flavour with hints of mushroom and a texture that becomes creamier with age. #Coming soon in new clear wrap.

Origin VIC, Australia
Classification Artisan
Milk Type Goat's Milk
Cheese Type White Mould
Format 110g Round
Rennet Animal Rennet
Code [706414](#)
Barcode 9326105000303
Qty Per Case 110g x 12
Sold As 110g x 1



L'Artisan Cheese-Organic Petit Fleuri 200g

Grand Fleuri is a surface ripened white mould cheese developed by Matthieu Megard. Made from organic milk with added cream this luscious double brie cheese has a straw-coloured paste that, as it ripens, develops a cauliflower aroma, rich, buttery texture and mild, creamy flavour, with just a hint of garlic chives.

Origin VIC, Australia
Classification Artisan
Milk Type Cow's Milk
Cheese Type White Mould
Format 200g Round
Rennet Non-Animal
Code [705977](#)
Barcode 9349195000053
Qty Per Case 200g x 6
Sold As 200g x 1



L'Artisan Cheese-Organic Marcel 180g

Handmade by French cheesemaker Matthieu Megard using organic cow's milk, Marcel is based on the classic French cheese St Marcellin AOP. Its dense, fudgy texture when ripe is thanks to the use of geotrichum mould which also lends its distinctive wrinkly appearance to the rind as it develops. Expect a mouth-filling savouriness that begs to be eaten.

Origin VIC, Australia
Classification Artisan
Milk Type Cow's Milk
Cheese Type White Mould
Format 180g Round
Rennet Animal Rennet
Code [705320](#)
Barcode 9349195000039
Qty Per Case 180g x 6
Sold As 180g x 1



Maffra Cheese Company
Maffra Cloth-Ashed Cheddar 2kg

Maffra Cloth-Ashed Cheddar is a multi-award-winning cheddar. It has sweet upfront notes with complex after tones. It matures to an optimal age between 15 months to two years in maturation rooms on the farm. The cheese is ripened under ashed-cloth to allow for a thin rind to form and maximum moisture to be retained. This 2kg is the perfect size for buffets and larger family gatherings and is also available in a 200g wedge (code 703945) for easy inclusion into hampers.

Origin	VIC, Australia
Classification	Farmhouse
Milk Type	Cow's Milk
Cheese Type	Semi-Hard
Format	2kg Wheel
Rennet	Non-Animal
Code	701451
Barcode	9326819002211
Qty Per Case	2kg Wheel x 1
Sold As	2kg Whole Wheel



Pyengana Dairy
Traditional Cheddar 150g

Pyengana Dairy matures this cheese for up to 12 months, encouraging the symbiotic relationship of the surface moulds and cultures. The result is a fine textured, crumbly body with delicate flavours of pasture and a lingering nuttiness.

Origin	TAS, Australia
Classification	Artisan
Milk Type	Cow's Milk
Cheese Type	Semi-Hard
Format	150g Wedge
Rennet	Animal Rennet
Code	705516
Barcode	9334066002014
Qty Per Case	150g x 8
Sold As	150g x 1



Pyengana Dairy
Vintage Cheddar 150g

Honouring 130 years of dairy production in the Pyengana Valley, this handcrafted Cheddar is made using the finest milk from the pure pastures of Pyengana in Tasmania's North East. Pyengana Clothbound Cheddar Reserve is matured for around 24 months in traditional cheese cloth for a stronger, fuller flavour.

Origin	TAS, Australia
Classification	Artisan
Milk Type	Cow's Milk
Cheese Type	Semi-Hard
Format	150g Wedge
Rennet	Animal Rennet
Code	705517
Barcode	9334066002007
Qty Per Case	150g x 8
Sold As	150g x 1



Milawa Cheese Company
Milawa Blue 150g

Inspired by Gorgonzola Dolce, each wheel of Milawa Blue is turned and brushed over a 3-month maturation period, during which time it develops a natural, grey, mottled rind. The rustic exterior gives way to a semi- soft interior with a buttery character and delicate sweet blue mould flavour.

Origin	VIC, Australia
Classification	Artisan
Milk Type	Cow's Milk
Cheese Type	Blue Mould
Format	150g Wedge
Rennet	Non-Animal
Code	704819
Barcode	9346182000201
Qty Per Case	150g x 6
Sold As	150g x 1



Yarra Valley Dairy
Hubert's 180g

Washed in brandy, this cheese has a sweet, yeasty aroma and a soft textured, custard like paste. With flavours of mushroom and lemon when young and becoming marmite-like with age.
 #Coming soon in new clear wrap.

Origin	VIC, Australia
Classification	Artisan
Milk Type	Cow's Milk
Cheese Type	Washed Rind
Format	180g Round
Rennet	Animal Rennet
Code	706020
Barcode	9326105000242
Qty Per Case	180g x 9
Sold As	180g x 1



Star Foods Roladas

Roladas are made using the finest fruits, locally produced honey and high quality nuts. Handmade in small batches to ensure consistency and quality, they are wheat and gluten free. Rolada is the perfect contrast to the saltiness and richness of cheese.

Origin	VIC, Australia
Classification	Artisan
Product Type	Accompaniments
Format	150g Rolls
Qty Per Case	150g x 18
Sold As	150g x 6

[704570](#) Cranberry & Pistachio 150g
[702600](#) Fig & Walnut 150g
[704569](#) Pear & Hazelnut 150g
[702603](#) Date & Pistachio 150g
[702605](#) Prune & Walnut 150g

Barcode: 9340518000323
 Barcode: 9340518000323
 Barcode: 9340518000330
 Barcode: 9340518000101
 Barcode: 9340518000033

International Seasonal Special Arrivals



Isigny Sainte-Mère Crème & Calvados 200g

This Christmas season, Isigny has partnered with neighbour and Calvados AOP producer, [Chateau du Breuil](#), to create a fine example of a holiday classic: Cream & Calvados. Add generous dollops of this indulgent cream to apple tart, chocolate cake, pavlova – or seasonal ripe fruit.

Please enquire with Sales for availability.

Origin
Classification
Milk Type
Product Type
Format
Rennet
Code
Barcode
Qty Per Case
Sold As

Normandy, France
Co-Operative
Cow's Milk
Cream
200g Pot
N/A
[706833](#)
N/A
200g x 6
200g Tub



Fromagerie Guilloteau Fromager d'Affinois Truffle 2kg

Only the addition of black Perigord truffles could make this super silky crowd favourite any more indulgent. Made in Belley in the Rhone Valley.

Now available year round!

Origin
Classification
Milk Type
Cheese Type
Format
Rennet
Code
Barcode
Qty Per Case
Sold As

Rhone-Alps, France
Co-operative
Cow's Milk
White Mould
2kg Wheel
Non-Animal
[700840](#)
746395500021
2 kg x 2
2kg Wheel x 1



Marcel Petite Symphonie Comte AOP 32kg

Matured at an altitude of 1,100metres in the old underground Fort of Saint Antoine. Only a few wheels are selected for extra maturation of up to 20 months. They are branded 'Symphonie' and exhibit intense flavour and supple texture with perfect balance.

Available from mid-October.

Origin
Classification
Milk Type
Cheese Type
Format
Rennet
Code
Barcode
Qty Per Case
Sold As

Jura, France
Artisan
Cow's Milk
Semi-Hard
32kg Wheel
Animal Rennet
[704822](#)
N/A
32kg x 1
2kg Cuts



Sandhams Lancashire Bomb 200g

The Sandhams have made cheese in Lancashire since 1929. A Christmas favourite, the 'Bomb' is cut from a traditional wheel then waxed and strung with ribbon to resemble a bauble. Flaky in texture with a fruity finish. Traditionally served alongside Christmas pudding or Eccles Cakes.

Available from mid-November.

Origin
Classification
Milk Type
Cheese Type
Format
Rennet
Code
Barcode
Qty Per Case
Sold As

Lancashire, UK
Artisan
Cow's Milk
Semi-Hard
200g Ball
Non-Animal
[703461](#)
5021294107256
200g x 6
200g x 1



Rogue Creamery Special Reserve Blue 2.5kg

This rare North American benchmark blue cheese is hand-made in Oregon for only a few weeks during the autumn equinox. Wrapped in local Syrah vine leaves macerated in pear brandy from nearby Clear Creek then ripened for at least 12 months.

Please enquire with Sales for availability.

Origin
Classification
Milk Type
Cheese Type
Format
Rennet
Code
Barcode
Qty Per Case
Sold As

Oregon, USA
Artisan
Cow's Milk
Blue Mould
2.5kg Wheel
Non - Animal
[702058](#)
N/A
2.5kg x 6
2.5kg Wheel x 1

International Festive Favourites



Selected by Will Studd

Le Conquerant Butter Unsalted & Lightly Salted AOP 125g

This hand-moulded benchmark is from the Isigny region of Normandy, France and carries the AOP symbol. It is guaranteed to be made only from fresh local cream which has been cultured using a time honoured natural maturation process lasting up to 24 hours to provide a rich, buttery flavour.

Origin	Normandy, France
Classification	Co-Operative
Milk Type	Cow's Milk
Product Type	Butter
Format	125g Bricks
Rennet	N/A
Code U/S	70506
Barcode U/S	3265776308232
Code L/S	703507
Barcode L/S	3265776308249
Qty Per Case	125g x 20
Sold As	125g x 6



Tribehou

Crème Fraîche AOP 200ml & 500mL

Normandy has long been considered one of the finest regions for dairy farming in France and is particularly famous for its rich milk and cream. The Isigny Co-Operative, MLC, make this cultured cream using only milk collected from the seaside pastures of the La Manche; one of the four provinces in the region. Rich and smooth with a hint of tartness, this cream has a delicate flavour with just the right balance. This comes from the traditional culture technique which takes several days.

Origin	Normandy, France
Classification	Co-Operative
Milk Type	Cow's Milk
Product Type	Cream
Format	200mL & 500mLTubs
Rennet	N/A
Code 200mL	702773
Barcode 200mL	3265976110200
Code 500mL	702774
Barcode 500mL	3265776108108
Qty Per Case	200mL x 12, 500mL x 6
Sold As	200mL x 1, 500mL x 1

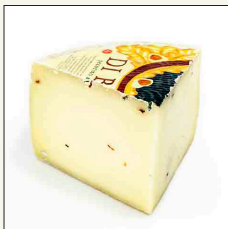


Mauri

Mascarpone 250g & 2kg

Mascarpone is a traditional fresh cheese of the Lombardy region where it is used in sweet dishes such as Tiramisu and in savoury dishes, in place of butter or aged cheese, for flavouring or thickening risottos and pasta. The Mauri family make a superb example, offering a porcelain white mascarpone with a rich flavour and thick texture, showcasing the premium quality cream of the region.

Origin	Lombardy, Italy
Classification	Artisan
Milk Type	Cow's Milk
Product Type	Fresh
Format	250g Tubs & 2kg Buckets
Rennet	N/A
Code 250g	701617
Barcode 250g	8000902009042
Code 2kg	701619
Barcode 2kg	8000902009066
Qty Per Case	250g x 6, 2kg x 4
Sold As	250g x 1, 2kg x 1



Il Forteto

Cacio Di Bosco 2kg

The use of authentic, high quality truffles produces a delicately perfumed cheese of distinction - much different to examples on the market that rely on truffle essence for flavour. The balance and harmony of real truffle and great quality Pecorino Toscano shouldn't be missed. Finely grate on pasta, roast potatoes or shave on grilled vegetable to release the elegant aroma of real truffle.

Origin	Tuscany, Italy
Classification	Co-Operative
Milk Type	Sheep's Milk
Cheese Type	Semi-Hard
Format	2kg Wheels
Rennet	Animal Rennet
Code	701043
Barcode	N/A
Qty Per Case	2kg x 2
Sold As	1/2 & 2kg Wheel



The Fine Cheese Company

English Farmhouse Cheddar Waxed 100g & 200g

Founded by Ann-Marie Dyas more than 30 years ago, The Fine Cheese Company continues to source and supply both traditional and modern UK cheeses of distinction from their facilities in Bath, in the heart West Country. Their private label range includes this 14-month matured West Country Farmhouse Cheddar. These small wheels of burgundy-waxed cheese display a sweet, tangy flavour and creamy texture, occasionally flecked with the crunchy crystals that can develop over long maturation.

Origin	Dorset, England
Classification	Farmhouse
Milk Type	Cow's Milk
Cheese Type	Semi-Hard - Cheddar
Format	100g Waxed Rounds
Rennet	Non-Animal
Code 100g	706534
Barcode 100g	5060162829043
Code 200g	706531
Barcode 200g	5060162829067
Qty Per Case	100g x 24, 200g x 12
Sold As	100g x 1, 200g x 1



The Fine Cheese Company

English Oak-Smoked Cheddar Waxed 200g

These small wheels of burgundy-waxed cheese display a sweet, tangy flavour and creamy texture, occasionally flecked with the crunchy crystals that can develop over long maturation. Oak chips provide the fuel for cold smoking that imparts a natural and robust but balanced smoky flavour to the cheese. These little rounds fit nicely in hampers, cheese boxes and on grazing boards.

Origin	Dorset, England
Classification	Farmhouse
Milk Type	Cow's Milk
Cheese Type	Semi-Hard - Cheddar
Format	200g Waxed Rounds
Rennet	Non-Animal
Code	706532
Barcode	5060162829128
Qty Per Case	200g x 12
Sold As	200g x 1



**Beppino Ocelli
Foglie di Castagno 1.6kg**

A blend of cow and sheep's milk is used to create this cheese which is carefully wrapped by hand in Foglie di Castagno (chestnut leaves) before maturation of 18 months. Tannins from the leaves suppress mould development on the natural rind as the cheese ages. Wheels are selected once they have developed a dense texture, brown sugar sweetness, vegetal character and sharp finish.

Origin	Piedmont, Italy
Classification	Artisan
Milk Type	Cow & Sheep's Milk
Cheese Type	Semi-Hard
Format	1.6kg 1/4 Wheel
Rennet	Animal Rennet
Code	705996
Barcode	N/A
Qty Per Case	1.6kg x 4
Sold As	1/4 Wheels (1.6kg)



**Beppino Ocelli
Malto Whisky G/C 1.6kg**

This goat and cow's milk cheese is aged and coated with malted barley and whisky to produce a unique cheese that is strong and complex in flavour. Recommended to be enjoyed along with a glass of whisky to complement the malty flavours.

Origin	Piedmont, Italy
Classification	Artisan
Milk Type	Cow & Goat's Milk
Cheese Type	Semi-Hard
Format	1.6kg (1/4 Wheel)
Rennet	Animal Rennet
Code	705999
Barcode	N/A
Qty Per Case	1.6kg x 4
Sold As	1/4 Wheels (1.6kg)



**Selected By Will Studd
'Le Duc' Grand Vacherin 1kg**

A thin ring of bark is skilfully cut from local spruce trees during the summer months and wrapped around each wheel to contain the cheese within. Chalky and mild when young, it is best enjoyed close to the use-by date when the smooth pinkish rind starts to ripple and bulge, and the inside softens to a rich creamy melt-in-the-mouth texture with just a hint of the forest.

Origin	Haute-Savoie, France
Classification	Artisan
Milk Type	Cow's Milk
Cheese Type	Washed Rind
Format	1kg Wheel
Rennet	Animal Rennet
Code	706104
Barcode	N/A
Qty Per Case	1kg x 2
Sold As	1kg Wheel x 1



**Kaseswiss Selected
Tete de Moine AOP 700g**

This small drum of cheese was created by the monks of Bellelay abbey in Switzerland and is closely related to Gruyere. The name is said to originate from the word for a shaved monks head and today we use a girolle to shave this cheese into wafer thin rosettes to better appreciate its slightly sweet, fruity flavour. We also sell Boska Girolles code 703041. Great for larger gatherings, and buffets, to make rosettes instore or paired as a gift for cheese lovers.

Origin	Fribourg, Switzerland
Classification	Artisan
Milk Type	Cow's Milk
Cheese Type	Semi-Hard
Format	700g Wheel
Rennet	Animal Rennet
Code	702653
Barcode	N/A
Qty Per Case	700g x 2
Sold As	700g Wheel x 1



**Boska
Girolle Cheese Curler**

Designed for use with Tete de Moine this instrument creates delicate curls.

Product Type	Equipment
Code	703041
Barcode	N/A
Qty Per Case	1
Sold As	1

All lines available whilst stocks last.

WA
8A Focal Way
Bayswater
WA 6053
04 0080 5999

Email WA
orders, [here](#).

SA/NT
34 Rosbery Road
Wingfield
SA 5013
08 8168 1907

Email SA/NT
orders, [here](#).

VIC/TAS
L2/262 Lorimer Street
Port Melbourne
VIC 3207
03 8645 4666

Email VIC/TAS
orders, [here](#).

NSW/ACT
24A Ralph Street
Alexandria
NSW 2015
02 8244 8288

Email NSW/ACT
orders, [here](#).

QLD
3/31 Archimedes Place
Murarrie
QLD 4172
07 3895 4888

Email QLD
orders, [here](#).

Please discuss the timing & delivery of your orders for the busy holiday season with your Key Account Manager or Calendar Customer Service.

December 2021	VIC/TAS	QLD	SA/NT	NSW/ ACT	WA
Thursday 23rd	8.30am - 5pm	7.30am - 4pm	8.30am - 5pm	7.30am - 4.30pm	8.30am - 5pm
Friday 24th Christmas Eve	8.30am - 12noon	7.30am - 12 noon	8.30am - 12noon	7.30am - 12noon	8.30am - 12noon
Mon 27th Christmas Day Holiday	CLOSED	CLOSED	CLOSED	CLOSED	CLOSED
Tuesday 28th Boxing Day Holiday	CLOSED	CLOSED	CLOSED	CLOSED	CLOSED
Wednesday 29th	8.30am - 5pm	7.30am - 4pm	8.30am - 5pm	7.30am - 4.30pm	8.30am - 5pm
Thursday 30th	8.30am - 5pm	7.30am - 4pm	8.30am - 5pm	7.30am - 4.30pm	8.30am - 5pm
Friday 31st New Year's Eve	8.30am - 12noon	7.30am - 12 noon	8.30am - 12noon	7.30am - 12noon	8.30am - 12noon
January 2022					
Monday 3rd New Year's Day Holiday	CLOSED	CLOSED	CLOSED	CLOSED	CLOSED
Tuesday 4th	8.30am - 5pm	7.30am - 4pm	8.30am - 5pm	7.30am - 4.30pm	8.30am - 5pm
Wednesday 26th Australia Day	CLOSED	CLOSED	CLOSED	CLOSED	CLOSED

Wishing you a very happy festive season and a healthy and prosperous 2022.