

Fagundes Farmstead www.OldWorldCheese.com \$6.00 each unless otherwise noted—all are approx 1/2 lb

St. John (Raw Milk)

Our Queijo St. John is made from 100% Grade-A cow milk fresh from our dairy. This raw milk cheese is aged a minimum of 60 days in lieu of pasteurization, to preserve essential flavor enzymes lost during the high heat treatment. During the aging process it is coated in Extra Virgin Olive Oil to allow our cheese to develop a natural edible rind. St. John is a great table cheese due to its smooth texture and splendid flavor qualities.

St. Jorge (Raw Milk)

A family recipe for a distinct flavored Portuguese-style cheese. Like the St. Jorge cheese made in the Azores Islands, it has a complex sharp flavor. St. Jorge cheese is a raw milk cheese which is then aged up to three years before it reaches the consumer. This time allows for the cheese to develop the unique flavor that is all its own. It is Fagundes' sharpest cheese produced, but after the initial bite the flavor turns smooth and creamy making it a excellent addition to any hors d'oeuvres tray.

Hanford Jack (Pasteurized Milk)

A very special high moisture Hanford Jack is unique with its pleasing flavor and smooth texture. One bite of mouth-watering Jack and your taste buds are going to say more. Hanford Jack comes in traditional or one of these flavored varieties:

Hanford Jack San Joaquin is flavored with Roasted Garlic, Red Bell Pepper, and Cilantro.

Hanford Jack Santa Fe is flavored with Cayenne Pepper, Cumin, and Roasted Garlic.

Hanford Jack Jalapeno has just the right amount of peppers to give it a great mild-hot flavor.

Hanford Jack Smoked has a great hickory smoked flavor making it an hors d'oeuvres favorite.



Organic Pastures www.OrganicPastures.com \$7.50 each—approx 1/2 lb

Truly Raw

A raw cheddar cheese, Truly Raw is never heated above 105 degrees during the cheese making procedure. Aged a minimum of 60 days.

Bravo Farms www.BravoFarms.com \$6.00 each unless otherwise noted—all are approx 1/2 lb

Tulare Cannonball—\$7.50 each

Made from a 500-year-old Edam recipe, using whole milk and shaped into a traditional round ball. This classic cheese is aged 6 months to create it's creamy texture, spicy aroma and slight saltiness.

Silver Mountain Clothbound Cheddar—\$7.50

The Silver Mountain is aged in a cellar for over 9 months, wrapped in cheesecloth and periodically rubbed in olive oil. This process captures the magnificent flavors naturally found in raw milk

Creamy Pepperjack

Not just any pepperjack, this cheese is handmade the old fashioned way which creates amazing flavor and a delightfully creamy texture.

Jalapeno Cheddar

A white cheddar blended with red & green jalapeno peppers, a great tasting cheese with a spicy finish.

Original Chipotle Cheddar

The Original Chipotle Cheddar, and the only Artisan version made from raw milk and aged over 60 days. Flavored with just the right touch of Chipotles, a naturally smoked jalapeno, which ensures the cheddar flavor isn't overpowered.

Western Sage Cheddar

The Premium White Cheddar, flavored with sage. A traditional combination that for years remained in the shadows. A fantastic slicing, melting and eating cheese.

Premium White Cheddar

Made with the highest quality raw milk, creating a flavorful cheddar that gets exponentially better with age.

Now available!! Grass Fed Beef from Springville Ranch

Box #8	Lbs	Total
Ground Beef	5.35	
Rib Steak	2.16	
	7.51	\$67.75

Box #9	Lbs	Total
Ground Beef	5.73	
Rib Steak	2.14	
	7.87	\$69.50

Box #12	Lbs	Total
Ground Beef	6.38	
Top Sirloin	1.85	
	8.23	\$65.92

Box #16	Lbs	Total
Ground Beef	3.68	
Top Sirloin	2.97	
Rump Roast	2.93	
	8.98	\$73.19

Box #19	Lbs	Total
Ground Beef	6.24	
Stew Meat	1.25	
Rump Roast	2.22	
	9.71	\$70.66

Box #24	Lbs	Total
Ground Beef	6.82	
Chuck Roast	1.36	
	8.18	\$59.71

This is a sample list.

We have a variety available. If you are interested in a box, contact Pam and she will get the complete list to you.

Olives

California Sunshine

Garlic stuffed—\$4
 Jalapeno stuffed—\$4
 Pimiento Stuffed—\$4
 Roasted Pepper—\$3
 Black Pearls—\$2
 Classic Italian—\$3
 Spicy Ranchero—\$3
 Kalamata—\$4

Olive Oil - Extra Virgin

DeLio Olive Co., Inc.

250 mil—\$7.50
 500 mil—\$10.00

Raw Honey

Cornett Farms

16 oz jar —\$6.20



Olive Oil - Extra Virgin

California Sunshine Olive Oil

Hand Pressed

250 mil—\$8.95
 500 mil—\$11.95

Navel Oranges

McKellar Farms

5# bag—\$4.00 8# bag—\$6.00

Bag of Lemons

5# bag—\$4.00



Bag of Apples

5# bag—\$6.00



Farm Fresh Eggs from cage-free chickens

Ladybug Gardens

Dozen—\$4.25
 1/2 Dozen—\$2.25



100% Organic Grape Juice

Bela Juice, LLC

16 oz bottle **no longer available**
 32 oz bottle—\$2.70

Nuts

Ladybug Gardens

Pistachios 1/2 lb-\$3.25 1lb-\$6.50
 Pecans 1/2 lb-\$3.90 lb-\$7.80
 Almonds 1/2 lb-\$3.25 lb-\$6.50
 Fruit & Nut Trail Mix 1/2 lb-\$3.25 1lb-\$6.50
 Smoked Almonds **no longer available**
 Cashews Walnuts **no longer available**

Herbs

KMK Farms \$1.50 each

Sorrel	Oregano
Thyme	Marjoram
Chocolate Mint	Rosemary
Peppermint	Spearmint
Fennel	Cilantro
Italian Parsley	Dill
Fenugreek	

Raw Milk

Organic Pastures, Madera

Needs to be stored at 33-34 degrees. Most refrigerators are not cold enough at the 'warehouse recommended' setting. Use a thermometer to find the coldest area of your fridge.

Whole Milk 1/2 gal—\$7.60
 Skim Milk 1/2 gal—\$3.40
 Super Choco 1/2 gal—\$9.40
 Butter 1/2 lb—\$6.85
 Cream pint—\$11.60
 Quephir pint—\$5.20
 Colostrum—\$11.70

Kombucha Tea

12 oz glass bottle—\$2.70 ea
 Kombucha is strong stuff, so you should be careful regarding the amount you use initially. As a rule, most people would be best served by limiting intake to 2 oz., 2X daily (4 oz. total) to start.

Condiments

Ladybug Gardens

Bean Salsa 16 oz—\$7 (mild)
 Tequila Salsa 16 oz—\$7 (medium hot)
 Barn Burner Hot Sauce 12 oz—\$7 (hot)
 Chipotle BBQ Sauce 12 oz—\$7 (hot)
 Chunky Habanero Hot Sauce 12 oz—\$7 (hot hot)
 Raspberry Pepper Glaze 10 oz—\$7
 Apple BBQ Sauce 12 oz—\$7
 Pineapple Pepper Glaze 10 oz—\$7
 Blackberry Salsa 16 oz—\$7
 Toasted Pecan Topping 12 oz—\$7
 Rum Strawberry Topping 12 oz—\$7

Condiments

Ciderhouse Foods Apple artisans of the Southern Sierra offering small batch quality specialty foods made in Springville with Springville apples

Apple Syrup 14 oz

Creamy—\$7
 Tangy—\$7
 No Sugar Added*—\$7

Apple Butter 9 oz

Regular—\$7
 No Sugar Added*—\$7

*made with Splenda

Jam 9 oz

Apple Blueberry Jam—\$7
 Apple Almond Raspberry—\$8.50

Granola 1lb bag—\$7 (with raisins)

Apple Cranberry Granola 1 lb bag—\$7 (without raisins)

What's in season and available to purchase

Oranges	Baby Bok Choy	Carrots	Tomatoes	Cauliflower	Daikon Radish	Fennel
Turnip Greens	Lettuce	Garlic	Pears	Napa Cabbage	Radishes	Avocados
Turnips	Arugula	Onions	Lemons	Cabbage	Broccoli	Comice Pears
Kiwi	Fuji Apples	Green Onions	Sweet Potatoes	Kale	Mustard Greens	Kabucha Squash