



with Fruit and Whole Grains. It's delicious and terrific for anyone who adds granola to their yogurt anyway. To their creamy low-fat yogurt, they add real fruit, whole grains and sunflower and flax seeds for a great tasting and nutritious breakfast or snack choice. Currently, the yogurt is available in four flavors: Apple

Cinnamon, Raspberry Pear, Summer Fruits and Blueberry. For more information, call 925-757-9209, or visit the web site at www.BrownCowFarm.com.

Mountain Cheese with Wine from Fond O' Foods

The recently founded Fond O' Foods has launched another delicious cheese from the German Allgäu Mountains, Chiantino. Chiantino is a handmade, semi-hard cow's milk cheese that is carefully rubbed with red wine (chianti perhaps?) while it is maturing. The result is a unique, natural rind; a rich, balanced flavor; and a fruity aroma. An interesting side note (think signage) is that traditionally the wine to be used is lightly salted to prevent the cheesemaker from drinking it!



Poor cheesemaker. Chiantino is available in random-weight 15-pound wheels. For more information, call 201-868-0564, or visit www.fondofoods.com. **CLICK READER SERVICE NO. 407**

Best of the Blues from Saga

Norseland, Inc. has launched a new line of prepackaged blue cheeses from Saga. The "Best of the Blues" line offers four distinctly different blues, all in convenient 4-ounce packages with



a see-through window and an easy open and recloseable feature. The line consists of: Saga True Blue, a traditional Danish blue with a robust flavor in a wedge shape; Saga Gorgonzola, a rich, buttery blue with a piquant but sweet finish, also in a wedge shape; Saga Crumbled Blue, a conveniently crumbled blue crafted after Danish-style blues; and Saga Sliced Blue, easy-to-



Bravo Parrano!

Best of Class - Gouda

World Champion - 1st Runner Up



Visit us at IDDBA - Booth #1635

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