

CHEESES OF THE WEEK



Le Conquérant Camembert
250g
1kg

*white mould - pasteurised cows' milk
Normandie - France*
This exciting new artisan cheese from the Pays d'Auge region of Normandy is a very close representation of a traditional (raw milk) Camembert de Normandie. Taking its name from William the Conqueror its secret lies in the use of traditional cultures and moulds. After 5-8 weeks of maturation, this cheese gradually softens to a deliciously rich fudgy texture with distinct hints of truffle, straw and cauliflower.



Lincet Le Delice de Bourgogne
200g
1.8kg

*white mould - pasteurised cows' milk
Bourgogne - France*
This decadent triple cream is incredibly rich and full flavoured, with a smooth melt-in-the-mouth texture. The rind is yellowish-white and has a soft and delicate fluffy white mould coat. The aroma can be pungent but is a wonderful contrast to the rich buttery-sweet interior that has a slight sour note on the finishing palate. Delice de Bourgogne is a sumptuous cheese that really needs to be enjoyed with warm crusty bread and a glass of fine Champagne.



Haxaire Munster
125g
800g

*washed rind - pasteurised cows' milk
Alsace - France*
The Vosges Mountains are the backbone of Alsace and home to some of the smelliest cheeses on earth. The unique character of this full washed rind is attributed to the un-spoilt pastures of Alsace and the Vosgiennes cows, renowned for producing high-protein milk. Munster rind varies from a russet colour to a deep brick red as it matures and develops all the washed rind characteristics. When ripe the nutty and beefy flavour profile develops a spicy aromatic finish.



Warrnambool Vintage Black Wax Cheddar
250g
2kg

*semi-hard - pasteurised cows' milk
Allansford - Victoria*
The Warrnambool cheese plant in Allansford Victoria, is one of the largest and most modern in Australia. Their vintage cheddar is based on a traditional sharp English style, being full and robust and much richer in flavour than standard cheddar. It is matured for up to 16 months, and it comes in a black wax.



Berry's Creek Tarwin Blue
150g
2.8kg approx. (half wheel minimum)

*blue mould - pasteurised cows' milk
Gippsland - Victoria*
This award winning blue cheese from the Gippsland region is made by Barry Charlton and his partner Cheryl. The pâté of Tarwin Blue is straw coloured with striations of greenish-blue mould. It should be moist and not too crumbly. It has a creamy texture and long intensity with definite earthy tones on the finishing palate.

AOAP FESTIVE SEASON DELIVERY SCHEDULE FULL BREAKDOWN ATTACHED TO NEWSLETTER EMAIL

Monday	19.12.11	Normal trading hours and delivery schedule
Tuesday	20.12.11	Normal trading hours and delivery schedule
Wednesday	21.12.11	Normal trading hours and delivery schedule
Thursday	22.12.11	Normal trading hours and delivery schedule
Friday	23.12.11	Normal delivery schedule CLOSED FROM 1PM
Saturday	24.12.11	AOAP Closed
Sunday	25.12.11	AOAP Closed
Monday	26.12.11	AOAP Closed
Tuesday	27.12.11	AOAP Closed

Wednesday	28.12.11	Normal trading hours and delivery schedule
Thursday	29.12.11	Normal trading hours and delivery schedule + north west Sydney
Friday	30.12.11	Normal trading hours and delivery schedule
Saturday	31.12.11	AOAP Closed
Sunday	01.01.12	AOAP Closed
Monday	02.01.12	AOAP Closed
Tuesday	03.01.12	Normal trading hours and delivery schedule
Wednesday	04.01.12	Normal trading hours and delivery schedule
Thursday	05.01.12	Normal trading hours and delivery schedule + north west Sydney
Friday	06.01.12	Normal trading hours and delivery schedule



EXTRA STOCK ORDERED TO FULFILL LATE ORDERS *LIMITED AVAILABILITY
Leadoux Fresh Turkeys (raw)
4kg - 5kg - 6kg

Leadoux Turkeys are fresh, not frozen, free range turkeys. Fed an additional diet of grain along with their usual natural foraging diet.



EXTRA STOCK ORDERED TO FULFILL LATE ORDERS *LIMITED AVAILABILITY
Leadoux Turkey Roll (raw)
2-3kg Plain
2-3kg Seasoned

Turkey rolls are easy to carve with no bones. Made from 100% free range turkey. Sold with or without stuffing (seasoning).



AVAILABLE FROM TUESDAY
Malfroy's Honeycomb
Frame 48cm x 14cm
(2kg approx.)

Malfroy's is a migratory beekeeping operation based in the Central Tablelands of NSW. Enjoy honey in its purest form, cut straight from the hive! It has a mild sweet flavour perfect for crushing over fruit and yoghurt, spreading on toast or eating just as is.



NOW AVAILABLE
Larder & Co.
Rustic Gluten Free Wafers - box of 12

- Sea Salt
- Rosemary
- Sesame & Poppy Seed