

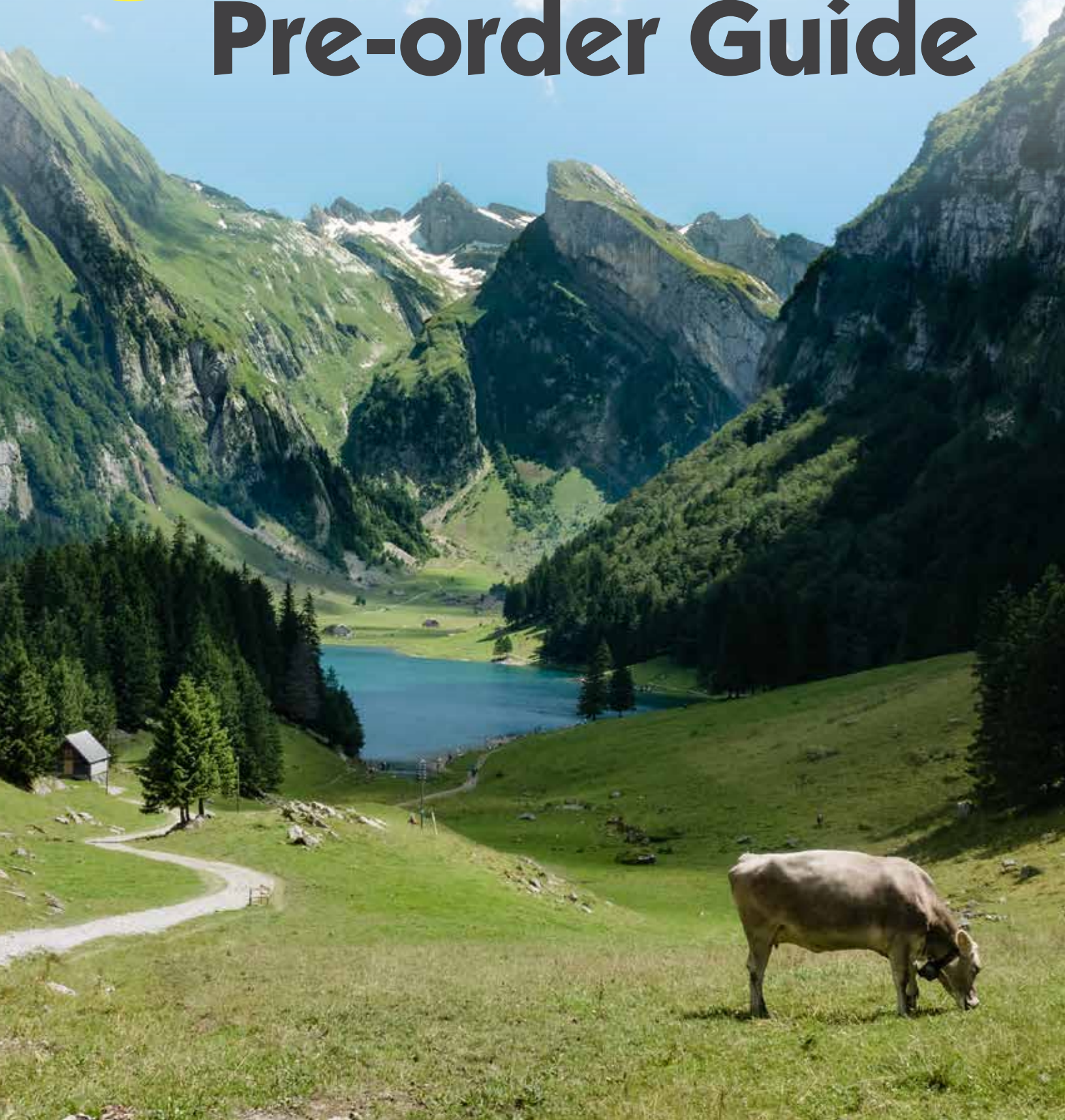
Revised 2021 Edition



WORLD'S BEST CHEESES

Swiss Cheeses

Pre-order Guide



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Caroline Hostettler, Quality Cheese

Ever since she had helped making it as a young girl in the Bernese alps cheese was one of Caroline's passion. After the food journalist moved from Switzerland to Florida in 1996, it was the cheeses she had been surrounded by and loved so much that she missed the most.

After joking over the phone one day and telling her friend, Affineur Rolf Beeler with whom she had been working on and off back home in Switzerland, she might have no other option than to start importing his products the idea got stuck in her head. So in December 1997 and January 1998, equipped with two rolling coolers and one hundred pounds of fine Beeler cheeses, Caroline set out on a two weeks long trip during which she met and tasted with only the very best chefs.

Thus, Quality Cheese was born. Caroline's first customers included Picholine and Daniel restaurants in New York City, Charlie Trotter's in Chicago, Illinois, and The French Laundry in Yountville, California. The rest, as you can see, is history.

Quality Cheese brings in hand crafted cheeses that reflect their origin & tradition and tell a story & history through their flavors, aromas, textures and uniqueness. Caroline works closely with both producers and Affineurs - and whenever possible with herds - and is a passionate educator in the field of precious cheeses that deserve to be understood, appreciated and handled right.

Caroline lives in Fort Myers, Florida with her husband and four sons.



The Caroline Hostettler Collection



Alter Schweizer

This hard, brittle cheese is made from raw cow's milk. The long aging process of a minimum of ten months develops complex flavors with definitely some spice.

Item # 64428 • 1/14 lb.



Bodenseekäse Old Witch

The older sister of the Red Witch, it is aged for at least 9 months and lacks the paprika-rubbed red rind. A smooth, elastic paste has a mild, nutty flavor.

Item # 64281 • 1/14 lb.



Bodenseekäse Red Witch

This semi-hard, nutty and milky cheese is made from whole, raw cows' milk. It is aged a minimum of eight months, which makes it more aromatic. Cayenne pepper is added to the brine to give the rind its red appearance.

Item # 64282 • 1/13 lb.



Bruni Cinderella

Made with thermized cow's milk, this cheese has blackened sea salt throughout the paste. While hard and brittle, the cheese is milky and melts on the palate.

*Wheel: Item # 64238 • 1/5 kg.
Quarters: Item # 64231 • 2/3 lb.*



Der Scharfe Maxx

This semi-hard cheese is made from thermized cows' milk. It has been aged five to seven months and is creamy on the palate, with a clear spicy kick in the end.

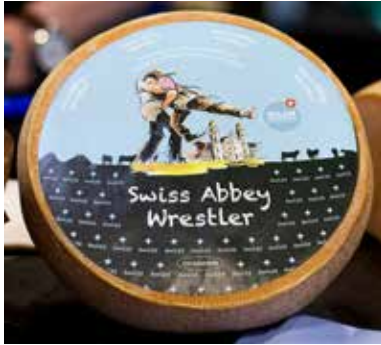
Item # 64783 • 1/13 lb.



Die Zarte "Lovely" Klara

Klara is mild, subtle, rich due to the much shorter maturation compared to Maxx. She is light brown and, of course, a perfect partner for her "boyfriend", the much sturdier and spicier Der Scharfe Maxx.

Item # 64263 • 1/14 lb.



Einsiedeln Swiss Abbey Wrestler

Made of thermized cow milk that is mountain and hay certified. It has a semi-hard, buttery and lush texture and a very thin rind that makes for a nice little contrast when eaten together with the paste.

Item # 64271 • 1/4.5 lb.



Mountain Flower Enzian

Mountain Flower Enzian uses thermized cows' milk and animal rennet. This semi-hard cheese is aged for at least three months and develops slightly spicy, but well balanced flavors.

Item # 64122 • 1/10 lb.



Glarner Schabziger Stöckli (Geska Schabziger Sap Sago)

This dry, aged cheese is made with skimmed cow's milk with blue fenugreek added. The cheese is a lovely pale green with a pungent, spicy flavor.

Item # 64700 • 1/15 lb.



Holzhofer

Holzhofer is a relatively small, hard wheel that is packed with flavors, a cheese with a real kick in the end thanks to eight months of aging in a former beer cellar. This raw cows' milk cheese is spicy and salty.

Item # 64637 • 1/8 lb.



Jack O'Pumpkinseed

This seasonal cheese is very smooth with a creamy mouthfeel, the chopped pumpkin seeds give it a good bite as a nice contrast. The taste of this semi-hard, thermized cows' milk cheese is wholly pumpkin seed.

Item # 64970 • 1/10 lb.



L'Etivaz AOP

The raw milk comes from cows which graze on the natural pastures of the Vaudois Alps and alpine foothills, rich in wild flowers that create the aroma and unique flavor of L'Etivaz AOP.

*Wheel: Item # 64398 • 1/20 kg.
Quarter: Item # SZ016 • 1/11 lb.*



Lenker Butter

The Lenker Butter is made using pasteurized milk from Bernese Alp cows that spend the winter in the valley and the summer in the alp meadows. This butter is sweet and creamy, with a hint of cheese.

Item # 64162 • 10/200 g.



Mardi Grass

An outstanding cheese made in the style and the size of Gruyère, that reveals its full power after an aging of at least of 18 months. Made of raw whole cow's milk.

*Wheel: Item # 64322 • 1/70 lb.
Quarter: Item # 64323 • 1/17 lb.*



Mountain Diva

With its distinctive sparkling gold-glitter rind, Diva has a typical elastic paste and is part of the "Certified Mountain Meadow Milk" line of Swiss cheeses. Diva's flavor ranges from bold to spicy.

Item # 64320 • 1/15 lb.



Sbrinz Rolls

These convenient rolls of the hard Sbrinz are dry, but easily melt on the palate and are just perfect for an apéro or quick cheese plate. Sbrinz AOP is made of raw cows' milk and aged for a minimum of two years.

Item # 64758 • 8/150 g.



Schweizer Berggenuss

Berggenuss is made from thermized cows' milk. The purity of the mountain milk is thoroughly expressed in this semi-hard cheese. It is mild on the nose, but surprisingly aromatic with age.

Item # 64283 • 1/9 lb.



Tomme des Reussilles

A soft cheese, it has flavors of resin, pine wood, and fresh grass. The maker uses Gruyère cultures for this Reblochon-style cheese, but slightly presses the paste which leads to more density and flavors.

Item # 64340 • 2/3.5 lb.



Tête de Moine Rosettes

Tête-de-Moine shaved into rosettes or roses and prepackaged. This convenience pack of the hard, cows' milk cheese is floral and slightly salty.

Item # 64214 • 8/150 g.



The Kiss (Bernese Muenzsch)

This soft and decadent double cream is made of pasteurized cows' milk. It has a rich mouthfeel like a triple cream, but is packed with well balanced flavors.

Item # 64912 • 6/5 oz.



Swiss Hemp Cheese

Crunchy toasted hemp seeds have been added to the creamy past of the Wrestler to provide a wonderful contrast in texture.

Item # 64280 • 1/4.5 lb.



Hauser Cremeux du Lieu

Delicate, sweet and lush, this soft ripened cheese has a thin, fine bloomy rind that blends right into the paste. Creamy dreamy like a cloud.

Item # 64310 • 6/12 oz.



Fricâlin

Raw cows' milk and smear ripened for 5 months, the paste is ivory and a reflection of the cows and the diet in Kaeserei. It's slightly sweet with umami brothy notes and a little funk. Oh, and its a melter!

Item # 34137 • 1/15 lb.



Grand Vaccarinus

This pure delight is only made during the winter months. The delicate, creamy to runny cheese is wrapped with a bark band. Flavors of pine and tannins, followed by a tangy finish of cream and burnt sugar.

Boat: Item # 64108 • 1/3 kg.

Air: Item # 64244 • 1/3 kg.



Petit Vaccarinus

This cheese has a soft, really runny paste contained by a fir bark band. Made from thermized cows' milk, it has a barnyardy taste with notes of fresh grass and cream.

Item # 64216 • 6/12 oz.



Die Wilde Hilde

Produced in a bio-diverse countryside in Eastern Switzerland, Wild Hide is milky and mild with some great aromas as it ages. There's also some flavors of grass and herb that are a reflection of the countryside.

Item # 64284 • 1/15 lb.



**Entlebucher Bärlauchkäse
Spring Ramp Cheese**

Produced in the Spring with seasonal fresh cut and minced ramp added to the paste. This creates a fresh, garlicky flavor that truly highlights the season.

Item # 64189 • 1/4.5 lb.



**Barmettler Stanser
Schaf Reblochon**

This sheep's milk cheese is wonderfully creamy and just a bit pungent. Its nuttiness compliments its fruit-like notes with some briny, barnyard flavor from the rind.

Item # 64773 • 1/1.5 lb.



Toggenger

Under the gorgeous natural rind imprinted with the little cows - Chueli in Swiss - hides a perfectly balanced semi-hard cheese.

Flavors of almonds, cream and the perfect hint of salt make for an easy-to-like delight.

Item # 64875 • 1/1.5 lb.



Quality Cheese Fondue

This creamy and spicy instant fondue mix uses Vacherin Fribourgeois, Gruyere and a secret mountain cheese.

Item # 64148 • 1/600 g.



Mauerhofer Truber

Truber is crafted by one single dairy of raw cows' milk. The cheese is aged for a whole year and offers notes of caramel, cream, pineapple, salt. The crystals make for a fun crunch and added texture.

Item # 64153 • 1/22 lb.



Renggli Raclette with Porcini

This Swiss Raclette contains porcini mushroom pieces. Made with fresh, thermized alpine milk, it is easy to slice and the square shape makes it great for a Raclette grill.

Item # 64278 • 1/12 lb.



Seiler Raclette Smoked

The smoked flavors penetrate the paste and enhance the cheese's well-balanced flavor. Traditionally round, the square raclettes make it easier to cut for the table grills at home.

Item # 64091 • 1/15 lb.



Seiler Raclette White Wine

Swiss Raclette is bathed in dry, fruity Chasselas wine. Also known as Fendant, this wine is an ideal pairing for the dish raclette. A delicate cheese.

Item # 64115 • 1/14 lb.



Seiler Raclette Garlic

The addition of garlic to this well-balanced Raclette takes it to a whole new level. Traditionally round, the square raclettes make it easier to cut for the table grills at home.

Item # 64093 • 1/15 lb.



Seiler Raclette Green Peppercorn

The addition of whole green peppercorns to this well-balanced Raclette takes it to a whole new level. Traditionally round, the square raclettes make it easier to cut for the table grills at home.

Item # 64092 • 1/15 lb.



Seiler Raclette Paprika

The addition of paprika to this well-balanced Raclette takes it to a whole new level. Traditionally round, the square raclettes make it easier to cut for the table grills at home.

Item # 64095 • 1/15 lb.



Seiler Raclette Roasted Onion

The addition of roasted onions to this well-balanced Raclette takes it to a whole new level. Traditionally round, the square raclettes make it easier to cut for the table grills at home.

Item # 64094 • 1/15 lb.



The Alchemist's Cheese No. 2 Hay

Made in the UNESCO Biosphere Entlebuch, it is hard to imagine that one could make an extract from hay. This extract give this smooth, well balanced cheese its unique flavor profile.

Item # 64341 • 1/10 lb.



The Alchemist's Cheese No. 1 Hay Bits

Made in the UNESCO Biosphere Entlebuch, the ivory-colored, elastic paste is dotted with real bits of hay.

Item # 64342 • 1/9 lb.



Rolf Beeler, Mellingen (AG)

Maitre Affineur & Ambassador for traditional, raw milk cheeses

Just like a cheese does not simply happen, Rolf Beeler did not choose to become a Maitre Affineur right away. For many years, he was an elementary school teacher. He didn't only teach, he also learned that life was too precious to be spent doing something just out of a habit and that every moment should be enjoyed. His ever-growing passion for good, honest food was the guide. Rolf opened a small grocery store, stocked with only products he personally liked.

Throughout his constant search for great food, it became clear to Rolf that what he really wanted was to be around and involved with cheese and wine. He sold his store and started to work with cheese makers. He was more interested in supporting small producers who worked hard and honestly and helping them develop and market their products. The basement of his house became a small aging cellar and began to ripen his very favorite cheeses to perfection.

Word spread quickly. Restaurants only wanted Rolf's cheeses because they tasted better, more finished, different than any other on the market. When Beeler ran out of space in his cellar, he again became a teacher. Instead of taking the cheeses away from their birthplace, he left them there and started to instruct the producers of how to take care of them. He went - and still goes - to all his producers a few times a week to check on the product, discuss the status, and plan the next steps.

Over time, Rolf also started to develop recipes for cheeses. Hoch Ybrig, an apple wine washed mountain cheese worked in the tradition of Gruyère, and Chue Flada, a year round version of Vacherin Mont d'Or were two of the first with Beeler's signature on their birth certificate. Many others have followed. Now, there is a long list of cheese makers who contact Rolf in the hope of collaboration.

Rolf does not only support producers, he supports cheese itself. He only accepts the best and he only works with raw milk. Rolf is not a man who speaks loud, but he is one who speaks up. With intensity, consistency and passion that makes everyone stop and listen; Rolf Beeler indeed is the best thing that could happen to Swiss cheese.



The Rolf Beeler Collection



Sbrinz Wheel

Sbrinz is not too salty but sweet and nutty with notes of butterscotch. Aged at least 12 months, the naturally occurring tyrosine crystals bring together a perfect marriage of texture and flavor.

Wheel: Item # 64754 • 1/80 lb.

Quarter: Item # 64751 • 1/20 lb.

Eighth: Item # 34138 • 1/10 lb.

24 Mo. Wheel: Item # 64132 • 1/70 lb.

24 Mo. Quarter: Item # 34133 • 1/18 lb.



Appenzeller

One of the best-known Swiss cheeses, Appenzeller is a semi-hard cheese made from thermized cow's milk. Bathed in a brine of herbs, liquor, and wine, it is aromatic, strong, and spicy.

Item # 64110 • 1/14 lb.



Emmentaler

Aged 16-18 months, this is not the Emmentaler that you are used to. The flavor is deep and complex; sweet, fruity and nutty with earthy hints from the cave. Its not too salty and has a tangy finish with tyrosine "flavor crystals" scattered throughout the paste.

Wheel: Item # 64240 • 1/200 lb.

Quarter: Item # 64242 • 1/50 lb.

Eighth: Item # 64232 • 1/25 lb.



Hoch Ybrig

This hard cheese has apple wine added to its brine, which gives it a hint of sweetness. Made from raw cows' milk, Hoch Ybrig is aromatic and salty.

Item # 64630 • 1/15 lb.



Vacherin Fribourgeois

Our Vacherin is crafted the original way, by wrapping the cheese in gauze and using the cheese makers very own cultures. It is rich and potent and just gorgeous.

Item # 64910 • 1/15 lb.



Rolf Beeler Fondue

This mix of essential fondue ingredients (Vacherin Fribourgeois, Gruyère, mountain cheese, white wine, Kirsch (a spirit made of cherries), and cornstarch) is creamy, aromatic, and quite spicy.

Item # 64147 • 1/600 g.



Gruyère AOP

Rolf Beeler's Gruyère is made from raw cows' milk.. The cheese itself is hard, nutty, and dry, with a crunch from salt and sugar crystals that form during fermentation.

*Wheel: Item # 64410 • 1/70 lb.
Quarter: Item # 64411 • 1/20 lb.*



Stanser Chuä-Fladä

Mr. Beeler developed this cheese with master cheesemaker Sepp Barmettler. A year-round version of Vacherin Mont d'Or, it is creamy and runny with grassy, barnyardy notes.

Item # 64212 • 4/12 oz.



Stanser Röteli

Made in the classic reblochon style, this soft cheese is mild when young, but grows pungent with age. Made from raw cows' milk, this cheese has floral aromas.

Item # 64643 • 8/1.5 lb.



Valdor Raclette du Valais

The production of Raclette du Valais AOP strictly follows a centuries old recipe. Pleasant and milky when young, its flavor gets stronger quickly with aging.

Item # 64660 • 1/15 lb.



Stanser Schaf Mutschli

Made of raw sheep's milk, this semi-hard cheese has subtle meaty and intense sheep milk flavors with a creamy finish.

Item # 64286 • 1/4 lb.



Küntener Rotschmierkäse

A soft, aged reblochon-style cheese, it is definitely aromatic. Best eaten when the paste is runny, it is made with thermized cows' milk and has intense flavors of grass, and hay with a bit barnyard.

Item # 64204 • 1/1.5 lb.

Willi Schmid, Städtlichäsi Lichtensteig (SG)

Willi Schmid was born as the fourth son of a farming family in the Toggenburg region of central Switzerland. All his older brothers followed their father and stayed on the farm. Willi realized that at one point there might not be enough revenue for each of them and began to steer towards another craft: a cheese maker.

What in the beginning was pure rationality quickly grew into deep love and passion. Willi was fascinated by the simplicity and complexity of each wheel. He loved to see the milk becoming curd and the curd becoming cheese. He loved the smell, the feel, the taste during every step of cheese making. He is enthralled with molds and strains, but most of all he loves the closeness to nature and farms.

In the new Städtlichäsi - the dairy he built last year because the old one had become outdated and crowded - Willi starts each day with his sacred ritual: as each farmer drops off milk, he first smells, then drinks it. At that very same moment, he decides what cheese he will be crafting from it. There's no mixing of milks because Willi wants to highlight the character of each milk and needs transparency and traceability. He works with Jersey cow, goat, sheep and water buffalo milk from thirteen herds in total - two of them belonging to two of his brothers.

Beyond being a genius, farmer, and artist, he also is a purist. Many people have tried to work on his side, to learn from him. He sticks to his high standards and is not willing to lower the bar or accept compromises. He finds joy in simple things like pure flavors, healthy cows, goats that have not had their horns cut off. He enjoys talking about the beauty of a meadow not just with the farmer but with the cheese consumer, listening to the stories of herdsman and getting inspired by them. Cheese lovers and media call him a rare genius.



The Willi Schmid Collection



Bergfichte

Made using raw Jersey cows' milk, this soft cheese is barnyardy and tastes of cream with added tannins from the wooden band, which supports the runny paste.

Large: Item # 64313 • 1/2 lb.

Small: Item# 64315 • 1/400 g.



Bergmatter

With a hint a strong, but not spicy flavor, Bergmatter is a semi-hard cheese made from raw cows' milk and aged at least eight months. It is only produced in the winter when the cows are fed with hay.

Item # 64218 • 1/18 lb.



Blaue Geiss

A rustic-looking cheese, Blaue Geiss is made with goat's milk and aged about 5 weeks. It has a fairly dry mouthfeel with distinct "pickled" flavors.

Item # 64208 • 1/1.2 lb.



Blauer Büffel

Willi Schmid uses only thermized buffalo milk for this soft cheese. Instead of being pierced, the cheese is rubbed in the blue started culture. This allows the cheese to create "free-range" blueing and creates a distinct blue tint throughout. This soft cheese has a balanced, buttery flavor.

Item # 64109 • 1/6 lb.



Millstone (Mühlstein)

A semi-hard cheese made from raw Jersey cows' milk, Millstone is covered in a natural grey mold. Cold-aged at 60° for a minimum of six weeks, it is very milky and earthy with a hint of sour cream.

Item # 64145 • 1/16 lb.



Hölzig Geiss

A smaller version of the famous Bergfichte, just made of unpasteurized goat's milk. Wrapped in a fir bark band, this soft cheese is intense and pungent.

Item # 64635 • 1/1 lb.



Jersey Blue

The buttery feel of the raw Jersey cows' milk coats the palate and then the powerful flavors of the mold burst out of the soft paste. "My favorite blue", says Caroline Hostettler.

Item # 64155 • 1/2 lb.



Ueli Moser, Boncas, Dotzigen (BE)

Ueli Moser grew up in a family of cheese makers in the Thurgau canton in central eastern Switzerland. His father, as well as the cheesemaker whom Ueli chose to complete his education, produced traditional hard and semi hard cheeses like Emmentaler, Tilsiter and Rahmkäse. And so did young Moser who, after four years of learning the craft, returned to his Dad's operation.

When in the early nineties the occasion rose to buy a small cheese factory, Moser didn't waste any time. Producing what was closest to his heart - soft cheeses of all kinds and shapes - made him a happier man and it enriched Swiss cheese consumers. In a country where 80% of cheeses are hard, aged, large wheels the new, cute, soft little creations were more than welcomed. In 1996, the by now famous Riesling x Sylvaner brought him the very first award, a gold medal in the Cheese Olympics. Many more followed.

In 1998, Moser decided to solely concentrate on his own venture, the BonCas dairy. Not only did Moser launch new items like the Chardonnay Truffle - a soft cheese that is cut open by hand and filled with a mix of Mascarpone and black truffle shavings - or the Buure Weichhäsl. He also created a line of organic cheeses for which he combines organic milk, wines, and nuts.



The Ueli Moser Collection



Charmant

The dense, runny paste oozes out once the white mold rind of this soft cheese is cut. Made from pasteurized cows' milk, this elegant cheese has a rich mouthfeel with a compact, creamy texture and strong flavors.

Item # 64183 • 6/4 oz.



Mostardo (Senf) Mini

This button of cheese is simply a Buure Weichkäsl that has been filled with a mixture of Mascarpone, mustard seed, and French mustard powder. All the flavors of a Swiss summer picnic!

Item # 64102 • 6/1.8 oz.



Riesling x Sylvaner

Made from pasteurized cows' milk, it is fortunate enough to take a bath in a Riesling wine made of the indigenous Müller-Thurgau grapes, which grow on the hilly region of the Canton Thurgau.

Item # 64209 • 6/125 g.



Screamer (Fette Berta)

Screamer is a classic triple cream with a minimum of 75% fat in the dry matter. It is an unbelievable experience in indulgence and luxury, a creaminess that seems to last forever. Winner of "Best Innovation" at the 2014 Swiss Cheese Awards.

Large: Item # 64106 • 6/150 g.

Mini: Item # 64184 • 6/60 g.



Chardonnay

After a 12 hours long bath in organic Chardonnay (who wouldn't like this?) this cheese tastes rich and lush, with the perfect dose of sweetness.

Item # 64202 • 6/4 oz.



Trüffel

Winning the Swiss Cheese Award upon its debut in 2012, this is Moser's signature white-mold cheese filled with a layer of decadent Mascarpone and black truffles.

Large: Item # 64177 • 6/150 g.

Mini: Item # 64223 • 6/50 g.



Duo

All the goodness of a cow milk cheese makes this a delicious and healthy snack. Each pack comes with two different flavored mini Moser cheeses. Eat them at room temperature or slightly warmed!
 Item # 64182 • 4/2/1.75 oz.



Buure Weichkäslì

Made with pasteurized cows' milk, these little bites of cheese are quite bold, with the flavor of cream and a slight sourness.
 Item # 64205 • 8/1 oz.



Holiday Buttons

Pre-order these fun holiday bries from Moser! The Buure-Weichchäsli dressed up. A little jewel on every holiday plate. Just the right size, a bite of crunchy creaminess.
 Item # 64107 • 6/1.25 oz.



Angel

Pre-order these fun holiday bries from Moser! A white mold cheese, nice and mild and pleasant, just like an angel has to be. A crowd and a child pleaser.
 Item # 64174 • 4/4.4 oz.



Snowman

Pre-order these fun holiday bries from Moser! Moser's Snowman is soft, creamy, and rich with a festive snowman printed on the label.
 Item # 64105 • 6/6 oz.



Hearts

Pre-order these fun holiday bries from Moser! Each festive "herz" is soft, decadent, and beautifully adorned with a seasonal bow.
 Easter: Item # 64194 • 6/125 g.
 Winter Holiday: Item # 64186 • 6/7 oz.
 Valentine's Day: Item # 64171 • 6/200 g.



Celebration Trio

Pre-order these fun holiday bries from Moser! Mostardo, Truffle and Alpenchili, all in mini size. What a way to celebrate!
 Item # 64197 • 4/3/1.75 oz.



Easter Bunny

Pre-order these fun holiday bries from Moser! Moser's Easter Bunny is soft, creamy, and rich with a festive snowman printed on the label.
 Item # 64192 • 6/170 g.



WORLD'S BEST CHEESES

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East Coast Sales: 1(800) THE-BEST • West Coast Sales: 1 (800) 477-5262

The logo for 'Adopt-an-Alp' features the brand name in a blue, 3D-style font. The letter 'A' is significantly larger than the other letters and contains a detailed image of a mountain landscape with a valley and a forest. A registered trademark symbol (®) is located at the top right of the 'p'.

Adopt-an-Alp[®]

**2021 CHEESES COMING SOON!
ASK YOUR SALES REP FOR DETAILS**