



World's Best Cheeses

Swiss Cheeses

Pre-order Guide

The Caroline Hostettler and Rolf Beeler Collections



Caroline Hostettler, Quality Cheese

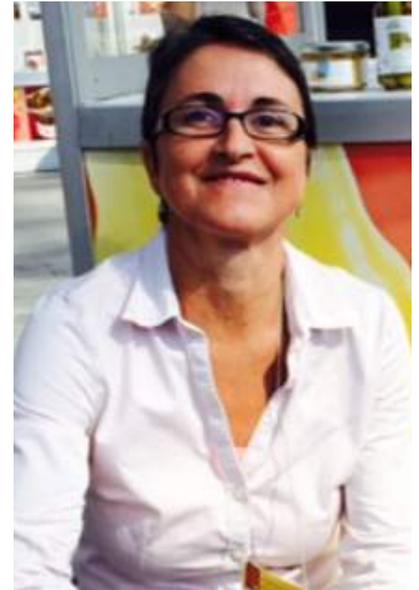
Ever since she had helped making it as a young girl in the Bernese alps cheese was one of Caroline's passion. After the food journalist moved from Switzerland to Florida in 1996, it was the cheeses she had been surrounded by and loved so much that she missed the most.

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.



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. So, he decided to devote himself to another beloved subject, music, and became a DJ. Again he learned. This time, his ever-growing passion for good, honest food was the teacher. 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.



Swiss Cheeses

Caroline Hostettler Collection



64137 Alemannenkäse Bio 1/10 lb.

A hard, raw cows' milk cheese, Alemannenkäse is an organic cheese that is aged in the cellar for a minimum of five months, but up to eight months. The Alemannenkäse is flavorful and definitively on the spicier side.



64118 Bergblume 1/15 lb.

Using grass-fed cow's milk, this hard, raw cheese is soaked in a brine of herbs and is cellar-aged for at least half a year. The herbs make this cheese aromatic with hints of spice and herbs.



64283 Berggenuss 1/9 lb.

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 -- even spicy -- with age



64218 Bergmatter 1/18 lb.

With a hint of chestnut, flowers, sweetness, and 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 seasonal and only produced in the winter when the cows are fed with hay.



64248 Bergrahmkäse 1/10 lb.

Aromas of grass and flowers can be sensed from this very creamy and slightly sour semi-hard cheese. This cheese has a fat content of up to 57%. Thus, you get an extremely mild, creamy cheese made from thermized cows' milk.

Swiss Cheeses

Caroline Hostettler Collection



64141 Berner Oberländer Hobelkäse 1/20 lb.

This hard, raw cows' milk cheese has a rich mouthfeel with a mild, milky, and slightly sweet flavor.

64235 Big Buffalo 1/5 lb.

Made from 100% pure buffalo milk, this semi-hard cheese has no lactose, which is good news for those with a lactose intolerance. Very satisfying, this high-protein delicacy is made from thermized buffalo milk and has a piquant, slightly sour taste with a fabulous finish.



64169 Blue Dream 12/8 oz.

Blue Dream is a soft cheese made from pasteurized sheep's milk. It has extremely well balanced blue flavors, but gets quite piquant with age.



64229 Bruni Blue Wonder 1/2.2 lb.

This hard blue is aged in its own cellar for two to three months. It uses organic raw cows' milk and has a bold blue flavor that is mellowed by adding cream to the milk.



64231 Bruni Cinderella 1/4 lb.

Made with thermized cow's milk, this hard cheese has sea salt crystals from Cyprus blackened with carbonis medicinalis scattered throughout the paste. Although Cinderella is hard and brittle, the cheese is milky and melts on the palate.

Swiss Cheeses

Caroline Hostettler Collection



64159 Caprinello 1/6 lb.

Made from thermized goat milk, this hard cheese has 50% fat with intense goat flavors and a strong saltiness, just like Italian hard cheeses. The link to Italy is intended, that's why maker Willi Schmid also uses the "basket pattern" on the rind.



64148 Fondue Quality Cheese 1/600 g.

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



64226 Fonet Jura 1/10 lb.

A semi-hard, raw cows' milk cheese, it is smooth, but very easy to cut. On palate it is mild to aromatic and you can taste the flavors of the surrounding forests. The flavor profile changes with the seasons. For example, during the summer the cows graze in higher altitudes, which gives the cheese a different taste than when the cows graze lower.



34137 Fricâlin 1/15 lb.

This hard, thermized cows' milk cheese is crunchy with hearty flavors of salt and broth and a slightly sweet finish. It is made in the Gruyère style and ages quicker due to its smaller size.

64116 Glacier Creek 1/45 lb.

Glacier Creek is nothing else than an alpage Gruyère. It is a flavor laden cheese that becomes hard, almost brittle, with the finish hinting at the fresh, thermized alp cows' milk.

Swiss Cheeses

Caroline Hostettler

Collection



64285 Goatee Lignièrès 6/3 oz.

The raw goat milk is made into cheese within ten hours of milking - without any treatment. It's all pure, unharmed, and organic. This soft cheese is fresh and grassy, with the typical acidity of goat milk.



64143 Heidiland Raclette 1/13 lb.

This semi-hard, pasteurized cows' milk cheese is very aromatic, though smooth on the palate, and like a typical raclette, it is also slightly sour.



64164 Holy Jacob 1/15 lb.

Holy Jacob ages for a minimum of eight to nine months in a moist cellar and, at the peak, can be described as "quite strong for a semihard cheese". This nutty cheese is made with thermized cows' milk.



64637 Holzhofer 1/8 lb.

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.



64970 Jack-O'-Pumpkinseed 1/10 lb.

This 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. This cheese is only available in the fall by pre-order.

Swiss Cheeses

Caroline Hostettler Collection



64162 Lenker Butter 10/200 g.

The Lenker Butter has more fat content than commercially produced butter, a minimum of 86%. It is buttery soft and made using pasteurized cows' milk from Bernese Alp cows that spend the winter in the valley and the summer on alp meadows in high altitude. This butter is sweet and creamy, with a hint of cheese.



64275 Lucendro 1/4 lb.

Lucendro is a semi-hard, thermized cows' milk cheese that is aged in moist cellars with gray mold that gives all of them a very rustic appearance. This is the typical style of cheese making in the Canton Ticino, the Italian speaking part of Switzerland south of the Alps. The cheese is mild, milky, and minerally, with an earthiness from the grey mold. The paste is very soft and melts extremely well.



64648 Malbuner Alp Käse 1/10 lb.

A raw cows' milk cheese, Malbuner is a semi-hard cheese that has the smell and taste of grass and herbs, which is quite powerful, yet elegant. It is made during transhumance on Alp Pradamee in Liechtenstein.



64131 Schwingerkäse 1/15 lb.

The semi-hard Schwingerkaese reveals lovely flavors of hay, flowers, and herbs. After aging five to six months, this raw cow's milk cheese becomes spicy with age.



64245 Mont Vully 1/13 lb.

With its grape-cluster imprint, the Mont Vully is certainly more than just pleasing to the eye. It uses only organic, thermized cows' milk and washed with a brine that contains organic Pinot Regent wine and roasted organic wheat flour. The flavor of this semi-hard cheese is harmonic with a hint of wine.

Swiss Cheeses

Caroline Hostettler Collection



64122 Enzian (Flower Imprint) 1/10 lb.

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. It is made in the mountain zone of the "Entlebuch Valley UNESCO Biosphere" by Franz Renggli.



64428 Old Swiss (Alter Schweizer) 1/14 lb.

This hard, brittle cheese is made from raw cow's milk after a recipe that was popular with the tradesmen along Lake Constance at the Swiss, German, and Austrian border centuries ago. The long aging process of a minimum of ten months develops complex flavors with definitely some spice.



64216 Vaccarinus Petit Vacherin 6/12 oz.

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. The fir band also contributes wood and tannin flavors.



64115 Raclette White Wine (Weisswein) 1/14 lb.

The addition of white wine to the paste is quite evident in this semi-hard, cows' milk cheese. It adds a strong, aromatic quality and a hint of sweetness.



64282 Red Witch (Rote Hexe) 1/13 lb.

This semi-hard nutty and milky cheese is made from whole raw cows' milk. Exclusively for Quality Cheese, 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.

Swiss Cheeses

Caroline Hostettler Collection



64758 Sbrinz Rolls 8/150 g.

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.



64783 Scharfer Maxx 1/13 lb.

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. The cheese is from the Northeast corner of Switzerland.



64227 Sumpter (Säumerkäse) 1/10 lb.

Sumpter is a hard, thermized cows' milk cheese that has been ripened for a minimum of six months. It distinguishes itself from other cheeses from the Bernese Alps, is fruitier, with a refreshing acidity. The cheese is made when the fresh morning milk comes in and is mixed with the evening milk that has been cooled overnight.



64124 Seeländer 1/14 lb.

Seeländer is a semi-hard cheese made from thermized cows' milk and then aged for 3 to 4 months. The cheese is generally on the milder, milkier side, nevertheless it has a hint of spice and a quite surprisingly long finish. It is made in the Seeland (lake land), a region known for vegetable growing located in the Northwest where Caroline grew up.



64233 Hauser Cabochon 10/12 oz.

Patrick Hauser is the cheesemaker of the Cabochon. Made from thermized cow milk it is a creamy-crows pleaser that also packs a good acidity. The rind has a crunch. The name "Cabochon" comes from the watch industry which is important in this area of the Jura mountains. It is the crown (or dial) of a watch, usually a sapphire or diamond. The name is also a nod to Reblochon, which the cheese was made to resemble.

Swiss Cheeses

Caroline Hostettler Collection



64188 Spring Ramp 1/4.5 lb.

A semi-hard, cows' milk cheese, Spring Ramp has a smooth paste, flecked with minced ramp leaves. The addition of the ramp gives the cheese a garlicky flavor with a kick at the end.



64165 Sufner Goat Cheese 2/3 lb.

This semi-hard cheese has been aged twelve months after sitting in a salt brine for twelve hours. Made of thermized goats' milk, it has typical goat flavors that grow stronger with age. It matures in a natural mountain cave on the southern slopes of the Swiss Alps.



64287 Swiss Gold 1/15 lb.

Swiss Gold, named for the vibrant color of its rind, is a hard aged cheese. Made from raw cows' milk, it ripens in an aging cellar for a minimum of 10 months, which gives the cheese spicy notes. It is full flavored and hearty, with a hint of nutty sweetness.



64214 Tête-de-Moine Roses 8/150 g.

This is the same Tête-de-Moine mentioned above, but shaved into rosettes or roses and prepackaged. This convenience pack of the hard, cows' milk cheese is floral and slightly salty. Like with the Sbrinz Rolls: put them on a plate, add some olives and cured sausage, and you will have an apéro that will impress your guests.

Swiss Cheeses

Caroline Hostettler Collection



64912 The Kiss (Berner Müntschi) 6/5 oz.

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.



64870 ToggenburgerChueli [pronounced: Khoo-elee] 1/15 lb.

Made of raw cows' milk, this semi-hard cheese is washed in a herb brine. Aged in a cool cave for at least 5 months, the taste is distinctive, with a hint of the spices from aging. It is also visually appealing due to its "cows imprint".



64340 Tomme des Reussilles 2/3.5 lb.

The Tomme des Reussilles is made of raw whole milk that is less than twelve hours old. A soft cheese, it has flavors of resin, pine wood, and fresh grass; simply the flavors of the Jura mountain range. The maker uses Gruyère cultures for this Reblochon-style cheese, but slightly presses the paste which leads to more density and flavors.



64215 Urchrüter [oor-krüütr] Bio (Organic) 1/4 kg.

This semi-hard cheese is made with unpasteurized milk from organic farming with wild grown herbs. Due to the relatively small wheel size, the cheese develops a "good kick" in the finish quite soon. Still, the paste is rich and complex on the palate.

Swiss Cheeses

Caroline Hostettler Collection



64140 Urner Alpkäse Musenalp 1/12 lb.

This cheese is made from raw cows' milk during transhumance in the summer on the "Musenalp", 4900 feet above sea level on the foot of the famous Alp peak "Uri Rotstock".



64284 Wilde Hilde 1/15 lb.

A milky and mild semi-hard cheese, Wilde Hilde is made from raw cows' milk that becomes aromatic with age of at least six months. It is made by Gody Thönen in the dairy of Wängi, about 30 miles east of Zurich. The village actively supports biodiversity.



64123 Wildspitz Bio 1/10 lb.

This semi-hard cheese is made from two milks, 95% cows' and 5% goat's milk. The milk comes exclusively from organic farming in the two communities of Steinerberg (SZ) and Oberaegeri (ZG), therefore "Wildspitz" is named after a mountain at the border of the Cantons Zug (ZG) and Schwyz (SZ). Aged for a minimum of six months, it is not only aromatic, but also reveals a nice acidity due to the goat's milk.

64224 Winkelried Sheep 1/16 lb.

Award winning cheesemaker Sepp Barmettler in Stans created this "Pecorino-style" cheese. The raw milk comes from the Keiser farm on the slopes of Alp Bleiki where 120 "Ostfriesland" sheep are bred. Using a French culture, the curd loses a lot of water, therefore the cheese is hard after 6 to 7 months. It is named after Arnold Winkelried, a Swiss war hero who died in the "Battle of Sempach" in 1386.

Swiss Cheeses

Rolf Beeler Collection



64120 Alp Dräckloch 1/11 lb.

“If you really want to see how cheese was made centuries ago, then visit Ruedi Föhn on Alp Dräckloch”, said a sort of emotional Rolf Beeler. A fifth generation cheesemaker, Ruedi Föhn creates this outstanding Alpage on an Alp above the Moutathal during the summer in a cabin with absolutely no amenities. It’s a hard, raw cows’ milk cheese that starts to reach its peak after six months. It is aromatic with flavors of meat broth.



64110 Beeler Appenzeller 1/14 lb.

One of the most well known Swiss cheeses, Appenzeller is a semi-hard cheese made from thermized cows’ milk. Bathed in a brine of herbs, liquor, and wine, it is aromatic, strong, and spicy.



64313 Bergfichte 8/2 lb.

With a creamy-to-runny paste, Bergfichte is contained in a spruce bark band. Made using raw Jersey cows’ milk, this soft cheese is barnyardy and tastes of cream with added tannins from the wooden band. This product is proof of Willi Schmid’s wizardry, an outstanding cheese that many have tried to copy, without even coming close to the original.



64206 Bierdeckel (Beer mat) 1/1 lb.

As the name suggests, this cheese is washed in unfermented wheat beer. This semi-hard cheese has a tender ivory paste and a crunchy edible rind. Made from thermized cows’ milk, it has intense, strong flavors that develop with age.



64185 Buffalo Camembert 8/7 oz.

Franz Koster, from the sheep milk dairy Faltigberg outside Zurich, started to work with Buffalo milk to satisfy his urge for innovation. He gets the milk from an organic buffalo farm and Koster uses only pure acid and lactic acid to start the cheese making process. This pasteurized soft cheese, visually similar to a Camembert, is mild and rich, with an extremely long finish.

Swiss Cheeses

Rolf Beeler Collection



64212 Stanser Fladae Cow's Pat (Chuefladae) 1/11 oz.

The Stanser Fladae was one of the first products where Rolf Beeler not only had the idea for it, but also helped developing it together with master cheesemaker Sepp Barmettler. It is a year round version of a Vacherin Mont d'Or (which is produced with winter milk only). Extremely creamy and runny, this soft cheese is made from raw cows' milk and has flavors of cream, fresh grass, and barnyard.



64181 Cru de Rougemont 4/1 lb.

"This is exactly how a Brie should be," says Rolf Beeler about this cheese. And it is no wonder that cheesemaker Michel Beroud has come out on top in several cheese competitions against French products. It is made from raw cows' milk and is aged for at least two months. One can smell the hint of penicillin and taste the richness of the paste. The flavor is unctuous and slightly acidic with fruity notes.



64240 Beeler Emmentaler 1/200 lb.

Probably the most classic Swiss and best known cheese in the world, Emmentaler is a hard cheese made from raw cows' milk. It is aged sixteen to eighteen months and is very aromatic, with lingering nutty flavors. The liquid that oozes out when you cut the cheese is called "tears of joy".



64147 Beeler Fondue 1/600 g.

This mix of essential fondue ingredients (Vacherin Fribourgeois, Gruyère, mountain cheese, white wine, Kirsch (a spirit made of cherries), and cornstarch) is easy to prepare and serves two to three people. It is creamy, aromatic, and quite spicy.



64410 Gruyère 1/70 lb.

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

Swiss Cheeses

Rolf Beeler Collection



64630 Hoch Ybrig 1/15 lb.

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.



64179 Jersey Camembert 6/7 oz.

This soft Camembert is made from thermized Jersey cows' milk that has been aged three to four weeks. It is mild and creamy, with the floral earthiness of Camembert.



64204 Küntener 1/1.5 lb.

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



64145 Millstone 1/16 lb.

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.



64247 Napf 1/16 lb.

This semi-hard cheese is made using raw cows' milk. Aged for six months, it is very nutty with the balancing flavors of grass and milk.

Swiss Cheeses

Rolf Beeler Collection



64670 Raclette Beeler 1/12 lb.

Mild and balanced, this semi-hard Swiss cheese is made from pasteurized cows' milk and aged for a minimum of three months.



64643 Stanser Röteli 8/1.5 lb.

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.



64230 Rosehip (Hagebutten) 1/9 lb.

Another "baby" of Rolf Beeler made in cooperation with cheesemaker Stephan Bühler, minced dried rosehip is added to the cheese's paste and rind. Actually, a white mold had to be created to keep the rosehip dust together. It is a very healthy cheese with a lot of Vitamin C and lycopene, a strong antioxidant. Made of raw cows' milk, it is aged for a minimum of seven to eight months and develops a fresh and fruity flavor.



64645 Seebodenkäse 1/15 lb.

This is essentially a longer aged version of the Hoch Ybrig. It is also washed with a brine that contains apple wine, but it stays in the aging cellars for up to 14 months. Made of raw cows' milk, it is quite aromatic and salty, but with a hint of sweetness.



64754 Sbrinz 1/80 lb.

Sbrinz is one of the oldest documented cheeses and is indigenous to Switzerland. It is also called "the grandfather of cheeses" going along with the saga that over time the Italians got tired to transport the 80 pound wheels over the Alps to Italy and therefore started to make their own version, the Parmigiano. However, the Parmigiano is made of skimmed milk and saltier than the Sbrinz. Beeler's Sbrinz beat all the Parmigianos in a blind tasting during the Slow Food Show in Bra a few years ago. At the same occasion it was awarded "the cheese that goes with the most variety of beverages". You don't cut but break this raw cows' milk cheese that is aged for 3 years. The bits are called "Golden Nuggets".

Swiss Cheeses

Rolf Beeler Collection



64286 Stanser Schafkäse (Sheep) 1/4 lb.

Made of raw sheep's milk, this semi-hard cheese has subtle meaty and intense sheep milk flavors with a creamy finish. Again, cheesemaker Sepp Barmettler gets the milk from the Keiser farm and their breed of Ostfriesland sheep.



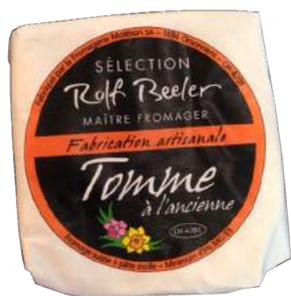
64860 Thurbrau (Blue Star) 1/7 lb.

This semi-hard blue is made from raw cows' milk. It is piquant with a strong mold flavor. It is reminiscent of a Roquefort.



64870 Toggenburger 1/15 lb.

Toggenburger is Rolf Beeler's "new" Appenzeller. He never agreed with the Appenzeller AOP decision to produce the cheese "with raw milk" instead of "from raw milk". This simply means that only a part of raw milk is used. Therefore, he teamed up with Stefan Bühler (Rosehip) again and had him made a cheese in the tradition of the Appenzeller, but really made from raw milk. Of course, he cannot call it an Appenzeller. One taste this spice and aromatic cheese, aged for eight to ten months, and you'll understand his decision.



64853 Tomme Vaudoise 12/5 oz.

A soft cheese made of thermized cows' milk, Tomme Vaudoise is slightly sour with floral notes and hints of fresh grass.



64910 Vacherin Fribourgeois 1/15 lb.

Another classic Swiss cheese, Vacherin Fribourgeois is mostly known for its role in fondues. A semi-hard cheese made of raw cows' milk, it is aged four months and has a rich mouthfeel with well balanced aromas of fresh grass and milk. Rolf Beeler's version is made the traditional, and nowadays rarely used, way: the wheel is put in a cheesecloth which results in a bumpy rind.

Swiss Cheeses

Willi Schmid



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. He refers to himself as a farmer at heart.



64208 Blaue Geiss (Blue Goat) 1/1.2 lb.

This soft blue is made from raw goat's milk. The blue mold veining is intense and the acidity of the goat's milk is strong and sharp. Make no mistake, this is a power pack of flavors, not for the faint ones.



64109 Buffalo Blue 1/6 lb.

Willi Schmid uses only thermized buffalo milk for this soft cheese. This is a "free range blue": unlike traditional blues, Willi does not pierce the rind -- the blue cultures are simply smeared on the cheese and left to roam at their own pace, producing some of the most beautiful marbling we have ever seen! Willi uses 100% Buffalo milk, this is in stark contrast to most Buffalo milk cheeses - especially Italian ones - where only 15% of the milk comes from buffalos.

64170 Buffel Truffle By Willi Schmid 1/5 lb.

This soft cheese's buffalo milk paste is 4% shaved black truffles. This splurge is absolutely worth it with greatly balanced truffle aromas and the feel of butter on the palate.

Swiss Cheeses Willi Schmid



64156 Goat Soft 1/400 g.

This soft cheese is made of raw goat's milk and in a reblochon-style with a slight white mold rind. Well balanced, you get a hint of goat and some acidity when it's young, a few weeks later you have a pungent pack.



64635 Hölzerne Geiss (Wooden Goat) 1/1 lb.

The Wooden Goat (Hölzerne Geiss, also Hölzige Geiss) is 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.



64155 Jersey Blue 1/2 lb.

Jersey Blue is an appealing cut because you can see the fine light blue to dark green veins that grow into the core from the outside. 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.

64160 Jersey Soft 1/11 oz.

Rich Jersey cow milk is what makes the Jersey Soft so wonderful -- mild, yet tasty, and sort of buttery. This soft, thermized cows' milk cheese is made in the reblochon style.

Swiss Cheeses

Willi Schmid



64219 Nicola Sheep 1/8 oz.

Made of thermized sheep's milk, Nicola is a soft cheese with a very sheepy, but balanced taste and a velvety mouthfeel. The cheese is named after Willi's son Nicola.



64157 Quadretto 1/3 lb.

Quadretto is a soft, raw cows' milk cheese with a smooth, yellow, slightly runny paste. Its taste is earthy, yeasty, and just a bit salty. Not only its shape refers to the Italian "Taleggio", it has other similarities. However, the rind and the paste are smoother, the flavors better balanced, and the rind is less crunchy than a Taleggio's.



64154 Tuma 10/8 oz.

Made from the rich raw milk of Jersey cows, this soft cheese is creamy and yeasty, with a good acidity and a hint of salt. It is just another example what milk from Jersey cows can achieve. Jersey milk has the biggest fat globules and fat is an excellent flavor carrier. Just taste the Tuma and you'll know what we mean.



64119 Vivienne 1/14 oz.

Vivienne is named after one of Willi Schmid's daughters. It is similar to the Nicola, but runnier and more flavorful. "Kräftig" (strong) is how Willi assesses its flavors and aromas, but don't forget: the smell of a cheese is different than its taste. The Vivienne is suitable for vegetarians since a thistle rennet is used.

Swiss Cheeses

Ueli Moser



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 Weichchäsli. He also created a line of organic cheeses for which he combines organic milk, wines, and nuts. Moser's latest success is Screamer, an intriguing little triple cream cheese.



64198 Moser Alpenchili Bio 6/5 oz.

From Ueli Moser comes the Alpenchili. A soft, pasteurized, organic cows' milk cheese inspired by the alpine peppers found in the Bernese Alps. These peppers are dried, minced, and cover the top of the cheese and are mixed with a pepper garlic mix to fill the core.



64273 Bio-Nusskäse (Walnut Cheese) 1/13 lb.

This soft cheese is made from organic pasteurized cows' milk. It has walnut halves, which are hand harvested from the wild in Bulgaria and then dried, mixed into the paste adding some crunch. It is mild and slightly sour, with a pleasant aroma of nuts.



61492 Block Brie 1/3.3 lb.

Brie is one of the most popular cheeses in the world, not the least due to the fact that you can pair it with countless other foods. Mild with good acidity and creaminess, this soft, pasteurized cows' milk cheese is a sure crowd-pleaser. Ueli Moser formed it into a brick (or block). Thus, it is easier to handle and cut than a round wheel.

Swiss Cheeses

Ueli Moser



64205 Buure Weichchäsli 8/1.5 oz.

These soft, one ounce “buttons” may look like they are mild and unassuming, but they are packed with flavor. Made with pasteurized cows’ milk, these little bites of cheese are quite bold, with the flavor of cream and a slight sourness. The nickname “Camembert buttons” is misleading since it is more a Brie-style cheese.



64200 Moser Chardonnay with Truffle 4/5 oz.

This soft-ripened pasteurized cow’s milk cheese is bathed in organic chardonnay wine during its final stages of maturation, which comes through on the finish. There is a mascarpone core, enriched with shaved truffles, adding a gentle truffle flavor without overpowering the cheese.



64183 Moser Charmant Bio 6/4 oz.

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



64207 Cru Blanc 4/4 oz.

This is the only unpasteurized cheese Ueli Moser produces. It’s made a classic Camembert-style unpasteurized - where can you get this these days? Once you bite through the classic white mold, rind a soft core meets you, coats your palate, and offers the flavors of fresh cream and mushroom.



64202 Dotziger Chardonnay 4/4 oz.

With a rich mouthfeel, flavors of milk and cream, and, of course, a hint of white wine, this soft-ripened cow’s milk cheese is bathed in organic chardonnay wine during its final stages of maturation. The pasteurized cows’ milk cheese is aged for eight to ten days before being bathed in chardonnay wine for about 12 hours in its final stage of maturation.

Swiss Cheeses

Ueli Moser



64222 Duetto Bio 6/3.9 oz.

Duetto is a mild soft cheese made of organic pasteurized milk and covered with organic sesame seeds. This convenience food is ready to be warmed in the microwave or oven and served. Nowadays this could be called a snack, centuries ago it was exactly that for the hardworking farmers and their helpers in the field. It was welcomed to help grow bones and reinforce muscles and, enriched with sesame seeds, it also delivered vital minerals for a stressed body.



64102 Mostardo 6/1.8 oz.

A piece of bread, cheese, mustard - that used to be a picnic snack back in Switzerland where Caroline grew up. That's why we call the "Mostardo" a picnic cheese. It is simply a Buure-Weichchäsli cut in half and filled with a mixture of Mascarpone, mustard seeds, and a French mustard powder, but it releases the memories of those picnic days.



64209 Riesling x Sylvaner 6/4 oz.

This cheese was one of the first creations of Ueli Moser. 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.



64103 Screamer 4/5.3 oz.

Technically, Switzerland doesn't have a triple cream cheese, because if the fat content is over 65% it is simply called "double cream". However, Ueli Moser's "Screamer" has a minimum of 75% fat content which makes it a triple cream according to the regulations in France (or other countries for that matter). The Screamer is made of thermized cows' milk, pasteurized cream with a delicate thin bloomy rind and a very rich buttery center. It is more flavorful than most of its French counterparts.



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