



## Locally Made in Bellefontaine, Ohio

Jim & Angel King are the faces behind Blue Jacket Dairy. By literally marrying their backgrounds, Jim's love for farming with Angel's culinary skills, the Kings are continuing to build on the foundation laid for them by past generations. By extending their family farm operation to include cheese production in 2008, they took a major step toward sustaining Ohio's agricultural economy and promoting farming as a way of life for future generations.

|                                |           |  |
|--------------------------------|-----------|--|
| #60151 Cheddar Hull's Trace    | 1-5 lb.   | semi-hard, aged 4 months                       |
| #61080 Feta                    | 1-5 lb.   | brined for a tangy, milky flavor               |
| #61090 Gretna Grillin'         | 12-.5 lb. | signature cheese, semi-hard, salty, buttery    |
| #61070 Cheddar Curds           | 1-4 lb.   | fresh, no aging, salty & buttery               |
| #61050 Dill Cheddar Curds      | 1-4 lb.   | fresh, no aging, salty & buttery               |
| #61060 Firelands Cheddar Curds | 1-4 lb.   | fresh, no aging, salty & buttery               |
| #61100 Lemon Jewel Quark       | 3-1 lb.   | breakfast cheese, made with lemon zest & sugar |
| #61110 Mountain Mist Quark     | 3-1 lb.   | natural flavor, used in pastries               |
| #61120 Sure Shot Garlic Quark  | 3-1 lb.   | savory, garlic flavored                        |
| #61020 Chevre                  | 4-1 lb.   | savory, garlic flavored                        |

Contact your sales rep for product availability.

