



Artisan Cheeses of Central Oregon

Pondhopper™



Pondhopper is a semi-hard cheese delicately spiced with an echo of Cascade hops from a local microbrew. This is a firm, farmstead goats' milk cheese with a tangy, mild to sharp flavor. It is a very popular cheese in our collection. Anything made with beer turns heads and perhaps tastes a bit better!

Ingredients:	Pasteurized farmstead goats' milk, cultures, rennet, beer and salt.
Type & Texture:	Cave aged; semi-hard; cooked; pressed. Natural white pate.
Affinage:	Farm cave aged – optimized at 58F and 85% RH 2-3 months, wiped and turned daily
Facts:	Size: 10 lbs wheel (approximately) Wholesale: Packaged in boxes of 4 wheels – available all year Shelf Life: 3 months UPC: 895149000048 (10 lbs wheel)
Awards:	2 nd Place: 2009, American Cheese Society 3 rd Place: 2008, American Cheese Society 1 st Place: 2006, American Cheese Society
Wine Pairings:	Pinot Gris, Full-body beer
Suggestions & Recipes:	Pairing with wine, cured meats For specific recipes please see www.tumalofarms.com/recipes
General Handling:	To maintain original condition refrigerate at 34°-38° F. Bring cheeses to room temperature before serving.

Nutritional Facts:	Serving Size: 1 oz (30g)	Calories: 120	Calories from Fat: 90	Amounts Per Serving		%DV*
				Total Fat	10g	15%
	Saturated Fat	6g	32%			
	Trans Fat	0g	0%			
	Cholesterol	30mg	10%			
	Sodium	170mg	7%			
	Total Carbohydrate	1g	0%			
	Dietary Fiber	0g	0%			
	Sugars	0g	0%			
	Protein	9g				
	Vitamin A	4%	* Vitamin C	0%		
	Calcium	35%	* Iron	0%		

* Percent Daily Values (%DV) are based on 2,000 calorie diet.