

Available at these fine establishments & restaurants:

Boston Post Dairy Country Store, Enosburg Falls

VERMONT

Inn at Shelburne Farms
City Market,
downtown Burlington
La Villa
Harrington's, Shelburne
Harrison's
Shelburne Super Market,
Shelburne
Chow! Bella
Natural Provisions, Williston
Jeff's Seafood
East Warren Market
Skinny Pancake
The Farm Store
VT Quality Meats
Sweet Clover Market
Sweetwaters
One Love Market
Sweet Pea
Hanover Coop
Sarducci's
Woodstock Farmer's Market
Cabot Annex Store, Waterbury
VT Hearth & Candle
Cabot Quechee Store
Lake View House Restaurant
Ye Olde England Inn
Three Mountain Lodge
Church & Main Restaurant
Jay Peak Resort
Cheese House, Arlington
Cloud 9 Caterers, S. Burlington
The Common Man Restaurant,
Warren

Farmer's Cupboard, Windsor
Fresh Tracks Farm Vineyard,
Berlin
Groundworks Farm, Florence
Harvest Market, Stowe
Hen of the Wood Restaurant,
Waterbury
Hunger Mountain Food Coop,
Montpelier
Killdeer Farm, Norwich
Occasions Catering, Rochester
River Valley Market, Washington
Simon Pearce Inc, Windsor
Three Penny Taproom,
Montpelier
Upper Valley Coop, WRJ
The Vermont Country Store,
Manchester Center
Wine & Cheese Depot, Ludlow
Woodstock Resort, Woodstock

NEW HAMPSHIRE

Market Table, Hanover
Black Trumpet, Portsmouth
Canoe Club, Hanover
Littleton Food Coop, Littleton
Mombo, Portsmouth
Nature's Green Grocer,
Peterborough

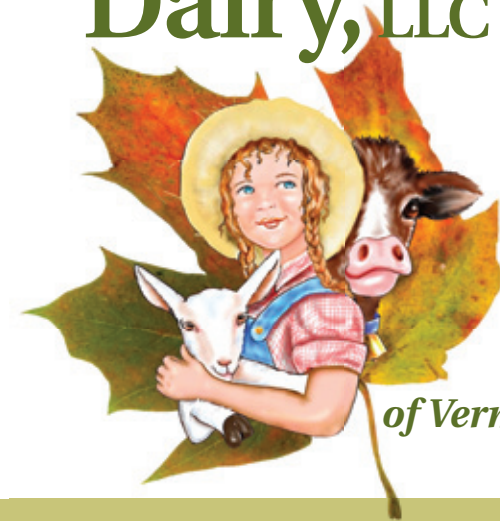
NEW YORK

Olde Hudson Antiques, Hudson
Putnam Street Market, Saratoga
Springs
Seventy Four State, Albany

MAINE

Local 188 LLC, Portland
White Barn Inn, Kennebunkport
MASSACHUSETTS
Bacco's Wine & cheese, Boston
Berkshire Co Op,
Great Barrington
Blue Heron, Sunderland
Boston Cheese Cellar, Boston
Canary Square, Jamaica Plain
Central Bottle Wine &
Provisions, Cambridge
Old Creamery, Cummington
Grand Trunk Imports,
Newburyport
Green Fields Market, Greenfield
Bistro Les Gras, Northampton
The Market Place, Sheffield
Menton Restaurant, Boston
Mezze Bistro & Bar,
Williamstown
Pal W. Marks Co., Everett
Red Lion Inn, Stockbridge
River Valley Market,
Northampton
The Salty Pig, Boston
Savonor's Supply Co.,
Cambridge
Side Street Cafe, Florence
Ten Center Restaurant & Pub,
Newburyport
Wild Oats Coop, Williamstown

Boston Post Dairy, LLC



of Vermont

Vermont Farmstead Cheese



Boston Post Dairy Country Store also offers:

Breads, Muffins & Desserts made
with Chèvre (*call to place your order*)

Goat Milk Soaps by Susan Blouin
Back To Nature Goat Milk Soap
www.naturalgoatsoap.etsy.com

Maple Products & Home Baked
Goods Made by Anne Doe
Top of the Hill Sugarbush
www.topofhillmaple.etsy.com

Farm Fresh Eggs & Grass Fed Meat

As well as many other quality products made in Vermont

Boston Post Dairy Country Store

2061 Sampsonville Road
Enosburg Falls, VT 05450

802-933-2749

www.BostonPostDairy.com
bostonpost@bpd.comcastbiz.net

Owners: Robert & Gisele Gervais, Anne Doe,
Theresa Lawyer, Susan Blouin & Annette Brown

Store Hours:

Monday – Friday: 9 am – 5 pm
Saturday: 9 am – 4 pm

 Find us on:
facebook®

Boston Post Dairy is a small family-run farm, owned and operated by Robert & Gisele Gervais and their four daughters, Anne, Theresa, Susan and Annette.

Chèvre

Chèvre is a fresh, light-textured goat cheese with buttery overtones, similar to cream cheese but softer and fluffier with only 1/3 of the fat and calories. Mild and fresh with complex flavor, fresh chèvre is versatile and can be used in both savory and sweet dishes. Try in a roasted beet salad, over pasta, in a cheesecake or simply spread on a bagel.



Eleven Brothers

Eleven Brothers is a washed rind semi-hard goat cheese with a buttery flavor and nutty undertones, aged around 5-8 months. This delicious cheese is a **2011 Gold Medal winner at the Eastern States Exposition**. And, yes we do have eleven brothers. We named the cheese after them because a washed rind cheese is labor intensive, just as the eleven boys were growing up.



Feta

Our goat milk Feta is semi-firm with a salty and distinct flavor, sold in 6 oz containers.

Très Bonne

Très Bonne (*French for 'very good'*), is a semi-hard mild goat cheese. This cheese is aged 2-5 months and has a fresh, mild, nutty flavor that makes it a favorite with kids. **Bronze Medal winner at the 2012 American Cheese Competition.**



Smoking Gouda NEW

Cob smoked Gouda style cheese, mild with a distinct cob smoked flavor.

Our Award-Winning Cheeses

Très Bonne

Bronze Medal 2012 American Cheese Competition

Eleven Brothers

Gold Medal 2011 Big E

Onion Dill Chèvre

Bronze Medal 2010 Big E

Fresh Cheeses

Plain Chèvre, Maple Cream Chèvre, Salsa Chèvre, Garlic & Herb Chèvre, Hot Nanny Chèvre and Onion Dill Chèvre
Feta

– SEASONAL CHEVRE –

Cranberry Harvest Chèvre (*Sept. – Jan.*)

Creamy Chocolate Sweetheart Chèvre (*Jan. – Feb.*)

Fresh Garlic Scapes Chèvre (*When in Season*)

Aged Cheeses

Eleven Brothers

Très Bonne

Smoking Goud

*All of our cheese is made with Goats Milk.
Ask about our full & 1/2 wheel pricing!*

Distributors:

Provisions, Black River Produce, Upper Valley Produce and Best of Vermont

Opened Fresh Cheese will last 7-10 days stored at 36-40°F in your refrigerator. Tightly wrapped chèvre freezes very well without changing flavor, texture or moisture content. For best flavor use frozen cheese within a couple of months.

For tasty recipe ideas visit www.BostonPostDairy.com