

THE HISTORIC SANDSTONE CAVES OF FARIBAULT

THE STUFF OF LEGENDS

Legend holds that the first blue cheese was born in the natural caves of France where ideal humidity and temperature conditions allowed native blue-green molds to flourish. Since 1936, that tradition has lived on at the historic sandstone Caves of Faribault, home of America's First Blue Cheese.

The Caves of Faribault are located on a tall sandstone bluff overlooking the Straight River in the small town of Faribault, MN. The natural sandstone caves were carved in the 1850's into the St. Peter's sandstone that formed in the last glacial age. This sandstone allows water to travel both horizontally and vertically and has a natural capacity for absorbing ammonia, making it ideal for affinage - the ancient art of maturing and aging cheese. Every handmade batch of our award winning Amablu® line of blue cheeses is cured and aged exclusively in these sandstone caves. You can also taste the subtle nuances in the Cave Aged Fini™ Cheddar, St. Mary's® Grass Fed Gouda, Jeffs' Select Gouda, Verdant® Grass Fed Blue cheese and St. Helga's European Swiss.



HANDMADE • CAVE AGED

CAVES OF
FARIBAULT®

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www.cavesoffaribault.com

222 3rd St. NE • Faribault, MN 55021 • 507.334.5260

THE AMABLU® FAMILY OF BLUE-VEINED CHEESE

AMABLU® BLUE CHEESE: America's First Blue Cheese! Cave aged a minimum of 75 days, our AmaBlu blue cheese is creamy and delicious. This blue's pleasant, tangy flavor pairs perfectly with steak and hamburgers. Chairman's Plaque at the 2015 National Milk Producers Federation Championship Cheese Contest. Smoked variety available.

AMAGORG® GORGONZOLA: Cave aging a minimum of 90 days gives our Gorgonzola a sweet flavor profile that pairs well with chicken, or on a cheese board with dried fruit and nuts. Gold prize winner at the 2010 World Championship Cheese Contest®.

ST. PETE'S SELECT® BLUE CHEESE: Cave aged for 100+ days, St Pete's Select has a creamy white background with pronounced blue-green veining and a sweet, tangy, slightly peppery taste. Best of Class at the 2013 U.S. Championship Cheese Contest®.



	ITEM#	PACK/SIZE	DESCRIPTION	NET/GROSS CASE WEIGHT
AMABLU® Blue Cheese 	000005	16/4.5 oz	Waxed Exact Weight Wedges	4.5 lb/5 lb
	028106	8/4.5 oz	Waxed Exact Weight Wedges	2.25lb/2.5lb
	075125	16/4 oz	Exact Weight Wedges in Trays	4 lb/4.5 lb
	028135	8/4 oz	Exact Weight Wedges in Trays	2lb/2.25lb
	075055	12/5 oz	Crumbled Cup	3.75 lb/4.25 lb
	075050	16/5 oz	Crumbled Pouch	5 lb/5.5 lb
	028052	8/5 oz	Crumbled Pouch	2.5lb/2.75lb
	075045	4/5 lb	Crumbled Bag	20 lb/21 lb
	073016	2/6 lb	Foiled Whole Wheels	12 lb/13 lb
	028027	2/6 lb	Smoked Foiled Whole Wheels	12 lb/13 lb
AMAGORG® Gorgonzola 	028173	120/1oz	Wedge	7.5 lb/ 8.0lb
	081045	16/4.5 oz	Waxed Exact Weight Wedges	4.5 lb/5 lb
	028105	8/4.5 oz	Waxed Exact Weight Wedges	2.25lb/2.5lb
	081125	16/4 oz	Exact Weight Wedges in Trays	4 lb/4.5 lb
	028136	8/4 oz	Exact Weight Wedges in Trays	2lb/2.25lb
	081055	12/5 oz	Crumbled Cup	3.75 lb/4.25 lb
	081050	16/5 oz	Crumbled Pouch	5 lb/5.5 lb
	028059	8/5 oz	Crumbled Pouch	2.5lb/2.75lb
	081020	4/5 lb	Crumbled Bag	20 lb/21 lb
081016	2/6 lb	Foiled Whole Wheels	12 lb/13 lb	
ST. PETE'S SELECT® Blue Cheese 	090916	16/9 oz	Waxed Exact Weight Wedges	9 lb/10 lb
	093045	16/4.5 oz	Waxed Exact Weight Wedges	4.5 lb/5 lb
	093026	2/6 lb	Foiled Whole Wheels	12 lb/13 lb
	093549	4/5 lb	Crumbled Bag	20 lb/21 lb

AFFINAGE - THE ANCIENT ART OF MATURING AND AGING CHEESE

FINI™ CAVE FINISHED CHEDDAR: Cave finishing gives this 2-year-old Wisconsin cheddar a floral, smooth finish with an earthy sharpness.

ST. MARY'S® GRASS FED GOUDA: This grass fed Wisconsin Gouda responds beautifully to cave curing, developing a smooth, buttery sharpness with a definite hint of caramel. Smoked variety available.

JEFFS' SELECT: This Wisconsin Gouda is full bodied with a classic European nuttiness and caramel notes. Initially sharp, it melts in your mouth and finishes creamy.

VERDANT® GRASS FED BLUE (Available seasonally): Verdant owes its unique flavor to lush pasture grazing. Handmade and aged for 100+ days, this blue is deliciously sharp and creamy.

BLUES AND BREWS™ SERIES (Available seasonally): Our award-winning St. Pete's Select blue cheese bathed in various styles of Summit Brewing's craft beer. Weeks of this beer "bath" amp up the natural blue flavors and give this cheese an earthy, clean finish.

ST. HELGA'S EUROPEAN SWISS: This Wisconsin Swiss is crafted in a European style to achieve a complex, full-bodied flavor with pronounced nutty tones.



FINI™
Cave Finished Cheddar



JEFFS' SELECT
Gouda



ST. MARY'S®
Grass Fed Gouda



ST. HELGA'S
European Style Swiss

ITEM#	PACK/SIZE	DESCRIPTION	NET/GROSS CASE WEIGHT
040034	8/5 lb	Fini Cave Finished Cheddar Loaf	40 lb/41 lb
040032	2/5 lb	Fini Cave Finished Cheddar Loaf	10 lb/10.5 lb
028081	16/8oz	Fini Wedge	8.00 lb/9.00lb
043120	1/11 lb	St. Mary's Grass Fed Gouda Wheel	11 lb/13.5 lb
028084	12/8oz	St. Mary's Wedge	5.25 lb/ 5.75 lb
028149	1/10 lb	Smoked St. Mary's Grass Fed Gouda Wheel	10 lb/11 lb
028138	12/8 oz	Smoked St. Mary's Grass Fed Gouda Wedges	5.25 lb/ 5.75 lb
063016	2/6 lb	Verdant Grass Fed Blue Cheese	12 lb/13 lb
044120	1/10 lb	Jeffs' Select Gouda Wheel	11 lb/13.5 lb
028109	12/8oz	Jeffs' Select Wedge	5.25 lb/ 5.75 lb
028167	2/5lb	St. Helga's European Style Swiss	10 lb/11 lb
061902	4/3 lb	Blues & Brews - SummerTime	12 lb/13 lb
061903	4/3 lb	Blues & Brews - OktoberFest	12 lb/13 lb
061901	4/3 lb	Blues & Brews - WinterFest	12 lb/13 lb