

WHAT'S UP WITH MY HARBISON?



Blue-Green is Beautiful.



NERD ALERT! We frequently see this harmless, blue-green mold, *Penicillium Commune* growing on the strip and edges of our bark-wrapped cheeses. Harbison is host to a number of *Penicillium* molds; *P. Candidum* and *P. Camemberti* make up the bloomy white rind. This cheese-loving family also includes the classic, blue, *P. Roqueforti*. None of these friendly microflora poses any food safety or shelf-life concerns. The bark strip is a unique, natural medium upon which microbes can flourish and contribute complexity.

CHECK OUT OUR NEW WEBSITE: Especially the monger resources page, which provides detailed information about our line, designed for professionals. One of the most useful tools found here is the set of shelf life guides, which are included in cases of our soft cheese. They encourage traceability at the retail level by clarifying our date codes, describing cheese trajectory during ripening, and providing a paper trail for the delivery of each case. The Harbison guide specifically mentions that there may be mold growing on the bark strip. Included tasting notes can help mongers highlight Harbison's other notable attributes! jasperhillfarm.com/mongers



In order to help pass this messaging along to the end customer, we are affixing a reassuring label, which calls-out blue-green flora, to the edge of each wheel. We realize that this issue can be difficult to explain to new customers of Harbison, so we THANK YOU for your advocacy and support. Email questions and feedback to molly@jasperhillfarm.com.