Little Hosmer is our pocket-sized take on a new-world-style Brie. This cheese is named for a small pond in the neighboring town of Craftsbury, Vermont. Little Hosmer Pond is adjacent to Great Hosmer Pond, both favorite destinations for rowing, swimming, fishing, and con-country skiing after a long day of cheese making. Naming this little cheese after a Northeast Kingdom gem ties our quest for meaningful work to this place that we love.

Little Hosmer is an approachable and nuanced soft ripened cheese. Beneath its thin, bloomy rind lies a gooey, milky core showing a complex array of flavors at peak ripeness: cauliflower, crème fraîche, and toasted nuts. A bright, clean finish with a hint of white mushroom aroma follows the rich flavors of the paste.

This cheese is perfectly picnic-sized and can nestle into the corner of a cheese board. At room temperature, this cheese is pliable and decadent without being runny. Seek out fruited wheat beer, cured duck breast, and freshly baked focaccia for an elegant spread.

**FAST FACTS:**
- Traditional Rennet
- Ripe at 7-9 Weeks
- Bloomy Rind
- 4 oz. Wheel

**INGREDIENTS:**
- Pasteurized Cow Milk, Salt, Rennet, Cultures

**FORMAT**
- WHEEL

**SHELF LIFE**
- 85 DAYS

**CASE PACK**
- 12 x 4 OZ WHEEL

**CASE ITEM #**
- LHB212

**CASE GTIN**
- 20814836020699

**UNIT GTIN**
- 814836020695

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