Harbison is a Jasper Hill original. The cheese gets its name from Anne Harbison, affectionately known as the grandmother of Greensboro. She’s active in our community, runs a bed and breakfast, works in the public library, and is delighted that we’re honoring her with a namesake cheese.

Harbison’s thick but spoonable paste balances rich, sweet-cream flavors with vegetal complexity. Each wheel is cinched with a strip of spruce cambium, or interior bark layer, harvested from Jasper Hill’s woodlot. This technique adds woodsly nuance to the ripening cheese, while providing structure as the interior softens to a gooey texture when fully ripe. When a bit younger, the bark can be peeled away for sliced portioning. If the bark has fused with a more loosened paste, then its best to leave the bark intact and spoon out portions from the top.

Pair with sparkling wine, apple cider, or a fresh IPA and serve, perhaps, with fruit mostarda and crusty bread.

**FAST FACTS:**
- Wrapped in locally-harvested Spruce bark
- Pasteurized cow milk
- Ripe at 7-13 weeks
- Traditional rennet

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

**FORMAT** 9 OZ. WHEEL

**SHELF LIFE** 85 DAYS

**CASE PACK** 9 x 9 OZ.

**CASE ITEM #** HRB205

**CASE GTIN** 20814836020019

**UNIT GTIN** 814836020015

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