



# EVALON™



LaClare Farm Specialities upholds Larry and Clara Hedrich's dream to enable their children-- Anna, Greg, Katie, Jessica and Heather to stay on their farm for another generation. They know that quality cheese starts with quality milk! So, LaClare Farm's exceptional farm-fresh goat milk is crafted into the award winning Evalon™... a supple, sweet, unique raw milk cheese, cellar-aged a minimum of 70 days or as 18 months...

Diameter: 11 in (29.5cm)

Height: 3in (7.62cm)

Weight: 11 lbs (4.98kg)



ORDER BY PHONE TO (920) 418 2302.

Family: Pressed, natural rind cheese made from whole raw goat's milk.

Ripened: 70 days. At its peak at: 150 days. Shelf life: 365 days.

Type: Farm.

Culture: Proprietary blend. Coagulant: Microbial (Vegetarian).

Flavor: Healthy does with room to exercise and graze on lush green fields, fed whole grains and other foods goats love make a surprisingly sweet, supple cheese.

Food Pairing: Great with well-flavored foods, even softens hot peppers.

Wine Pairing: Fruity whites and dessert.

Cooking Tips: An excellent cooking cheese. Melt on meats, veggies or bread with fresh sage leaf to add a gourmet touch. Slices, grates and shreds for toppings.

**Warehouse and Retail Storage.** Store in original wrap and box until ready to cut. Cut in half across center so each half has the name showing: they make great displays. Cover the cut face only with a small piece of cling film or sulphurized paper and place face down on a shelf or in a bin. Do not oil or cover the rind so the cheese can continue to breathe. If mold forms on rind, wipe with distilled vinegar, if on face, wipe with a damp cloth and reapply oil. Mold will only consume the olive oil, so it will rub off easily.

**Home and Food Service Storage.** If but for a day, wrap in a clean damp cloth only. Store whole and half wheels as above, but place inside a food bin or an oversized ZipLoc® style bag with a dry paper towel or two crumpled up inside to absorb excess moisture; the same for smaller pieces, using smaller bins or bags. If you forget to wipe right away and mold takes hold, consult our web site for further instructions under Keeping our Cheese. Bring to room temperature before serving.

## DISTRIBUTOR BENEFITS

- Award Winning
- Good useable shelf life in top condition.
- Aged goat milk cheese
- Special wrap to preserve the integrity of the cheese, in a octagonal crush resistant box.
- Versatile for food service and retail.

## RETAILER BENEFITS

- Award Winning Cheese
- Attention grabbing shelf impact with unique wheel design and modern repack labels.
- Adds a distinctive looking world class cheese to your product mix, and a great "LaClare Farm" story to tell.
- Complete Story at [www.laclarefarm.com](http://www.laclarefarm.com)

## CONSUMER BENEFITS

- 2011 United States Champion Cheese Contest "Best of Show"
- Delicious, nutritious, aged goat cheese mild enough for kids, sophisticated for more developed palates.
- Evalon adds diversification to LaClare Farm, founded in 1978, so Larry and Clara Hedrich's kids, the human ones, could grow up on a farm.
- In 2005, they helped form the Quality Dairy Goat Cooperative in Wisconsin.

INGREDIENTS: Whole raw goat's milk, culture, salt, enzymes. Aged over 60 days.

NUTRITIONAL: Serving Size 28g. Calories 100, Fat Cal 70, Total Fat 8g (12% DV), Sat Fat 5g (25% DV), Trans Fat 0g, Cholesterol 25mg (8% DV), Sodium 180mg (7% DV), Total Carb, 1g (0% DV), Fiber 0g, Sugars 0g, Protein 6 g. Vitamin A (4% DV) Calcium (15% DV), Iron (2% DV). Percent Daily Values (DV) are based on a 2,000 calorie diet.

Pack	Item #	UPC	Case Size	Case Weight	Cube	TI-HI	Pallet Weight



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