Custom gift orders made easy!

Let us assist you or your company with your gift lists. Our knowledgeable and friendly staff in our Farm Barn will take care of all the details, and help with suggestions for delicious, Vermont-made items to please everyone on your gift list! (Orders over $750 receive special pricing and custom package options.)

For details, shipping options, and pricing, call us at 802-985-0333 (9–5 EST Mon–Fri) or visit store.shelburnefarms.org. You may also email us your gift list (excel, word, or .pdf file) to customorders@shelburnefarms.org and we will call you to work out all the details.

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Shelburne Farms Cheddar
Farmstead cheddar handmade from the raw milk of our Brown Swiss cows.

SIX-MONTH
Our youngest, most versatile cheddar has a supple texture and delicate flavor — like fresh cream and buttered toast. Perfect for breakfast with jam, or melted in your favorite dish.

ONE-YEAR
After aging a year, our cheddar develops a subtle sharpness. Tastes of lush pasture and freshly cut hay give way to a delightful freshness. Pair with apples and honey or cured meats.

TWO-YEAR
This extra sharp cheddar will melt in your mouth. Its flavor is classically Vermont — savory with a rich, creamy texture. Great with cider, beer, or with chocolate for dessert.

THREE-YEAR RESERVE
Only a small percentage of our cheddar can meet the taste and texture criteria demanded for three-year. The result is a crumbly cheddar bursting with bright and fruity flavors. Enjoy with roasted nuts or a full-bodied red wine.

SMOKED
Our award-winning young cheddar is hickory wood-smoked for six hours to give it a subtly sweet, bacon-like flavor. Delicious with cured meats and dried fruit.

CLOTHBOUND
This time-honored process of binding curds in cheesecloth, sealing the wheel with lard, and cave aging gives you a cheese with a flaky texture and an earthy flavor. Pair perfectly with English ale, pickles, and strong mustard.

TRACTOR
A strong-flavored cheddar that is never the same twice. Enjoy it any way you like for any occasion.

Our cheddar has consistently earned recognition from the American Cheese Society for the past 25 years, honoring our cheese and dairy teams’ commitment to excellence.

Shelburne Sampler
› 6 Month Cheddar
› 1 Year Cheddar
› 2 Year Cheddar
› Smoked Cheddar
Four ½ lb blocks, 307……….$46

Cheesemaker’s Choice
› 1 Year Cheddar
› 2 Year Cheddar
› 3 Year Cheddar
Four 1 lb blocks, 308……….$79

Uniquely Shelburne
› Tractor Cheddar (½ lb block)
› Smoked Cheddar (1 lb block)
› Clothbound Cheddar (1 lb wedge)
300…………………………..$59

Cheddar Extravaganza | NEW
› 6 Month Cheddar (1 lb block)
› 1 Year Cheddar (1 lb block)
› 2 Year Cheddar (1 lb block)
› 3 Year Cheddar (1 lb block)
Three 1 lb blocks, 309……….$65

Triple Play
› 2 Year Cheddar
› 3 Year Cheddar
› Smoked Cheddar
Three ½ lb blocks, 309……….$65

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**Six-Month**

- Waxed block
  - 1 lb, 31606 ..............................$22

**One-Year**

- Waxed block
  - 1 lb, 31612 ..............................$23

**Two-Year**

- Waxed block
  - 1 lb, 31624 ..............................$26
  - 2 lbs, 33224 ..............................$44

**Three-Year Reserve**

- Vacuum-sealed block
  - 1 lb, 11636 ..............................$28
  - 2 lbs, 13336 ..............................$48

**Smoked**

- Our award-winning young cheddar is hickory wood-smoked for six hours to give it a subtly sweet, bacon-like flavor. Delicious with cured meats and dried fruit.

- Vacuum-sealed block
  - 1 lb, 10636 ..............................$15
  - 2 lbs, 13366 ..............................$28

**Clothbound**

- This time-honored process of binding curds in cheesecloth, sealing the wheel with lard, and cave aging gives you a cheese with a flaky texture and an earthy flavor. Pairs perfectly with English ale, pickles, and strong mustard.

- Vacuum-sealed wedge
  - 1 lb, 11660 ..............................$34

**Tractor**

- A strong-flavored cheddar that is never the same twice. Enjoy it any way you like for any occasion.

- Vacuum-sealed block
  - 1 lb, 10670 ..............................$12

Our cheddar has consistently earned recognition from the American Cheese Society for the past 25 years, honoring our cheese and dairy teams’ commitment to excellence.

Served over pancakes, drizzled over ice cream, or enlivening a marinade, dressing, or baked good, our maple syrup makes any recipe better!
Four 1 lb blocks, 308 ..........$79

- 3-Year Cheddar
- 2-Year Cheddar
- 1-Year Cheddar

Cheesemaker’s Choice

Four ½ lb blocks, 307..........$46

- Smoked Cheddar
- 1-Year Cheddar
- 6-Month Cheddar

Shelburne Sampler

Your purchase supports our work: learning for a sustainable future.

Three 1 lb blocks, 309 ........$65

- Smoked Cheddar
- 2-Year Cheddar
- 6-Month Cheddar

Shelburne Farms Cheddar

Our youngest, most versatile cheddar has a supple texture and delicate flavor — like fresh cream and buttered toast. Perfect for breakfast with jam, or melted in your favorite dish.

Our youngest cheddar is hickory smoked for six hours to give it a subtly sweet, dried fruit. Delicious with cured meats and bacon-like flavor.

After aging a year, our cheddar develops a subtle sharpness. Tastes of lush pasture and freshly cut hay give way to a delightful finish. Pair with apples and honey or cured meats.

This extra sharp cheddar will melt in your mouth. Its flavor is classically Vermont — savoury with a rich, creamy texture. Great with cider, beer, or with chocolate for dessert.

Vacuum sealed block

Our award-winning young cheddar is hickory wood smoked for six hours to give it a subtly sweet, bacon-like flavor. Delicious with roasted nuts or bright and fruity flavors.

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Maple Syrup

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Uniquely Shelburne

Cheddar Extravaganza

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Cheesemaker’s Choice

Tractor Cheddar

Brunch Beyond the Barn

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Vacuum sealed block
Our Ploughman’s Lunch includes our saucisson, a dry-cured salami with embedded bits of our two-year cheddar, made by Babette’s Table in Waitsfield.

<table>
<thead>
<tr>
<th>Natural Rind Collection</th>
<th>Carolyn’s Country Store Collection</th>
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<tr>
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<tr>
<td>Sauçisson Au Fromage (1/3 lb)</td>
<td>1-Year Cheddar (1 lb block)</td>
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<tr>
<td>Tangy Maple Mustard (8 oz)</td>
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<td>Multi-Seed Rye Crackers (323)</td>
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A Taste of Vermont
- 1-Year Cheddar (1 lb block)
- 2-Year Cheddar (1 lb block)
- Strawberry Rhubarb Jam (8 oz)
- Maple Horseradish Mustard (8 oz)
- Summer Sausage (6 oz)
- Multi-Seed Rye Crackers (331)

Simple Pleasures
- 2-Year Cheddar (1 lb block)
- Liquid Vermont Honey (8 oz)
- Salted Maple Crackers (313)

Cheddar & Chocolate
- 2-Year Cheddar (1 lb block)
- Raw Vermont Honey (8 oz)
- Madame Great Bark (2.8 oz)
- Toffee Almond Bark (2.8 oz)

Kate’s Combo
- 2-Year Cheddar (1 lb block)
- 3-Year Cheddar (1 lb block)
- Raw Vermont Honey (8 oz)
- Cherry & Ruby Port Conserve (9 oz)

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Shelburne Farms

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**Natural Rind Collection**

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- Saucisson Au Fromage (½ lb)
- Tangy Maple Mustard (8 oz jar)
- Multi-Seed Rye Crackers

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Catalog | 2021–22

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