



## **Wholesale Pricing and Availability**

We are a seasonal, pasture-based goat creamery. This means our goats are bred in the fall and stop producing milk from late-December through February. We do freeze chevre for winter availability, and it is available first-come-first served. We usually freeze 25# and 3# tubs chevre so that we can supply our customers year-round in chevre. When our goats start having babies in early March, they resume milk production, and we resume goat cheese production. We purchase cow's milk from Kilgus Farmstead in Fairbury IL year-round. They milk Jersey cows, and their cows are grazed seasonally. We make several mixed milk cheeses as well as all-cow milk versions during the winter months.

### **Goat Milk Cheeses:**

#### **Fresh Goat Cheese (Chevre)**

<b>Chevre Frais - Bulk - 3 lb. tub</b>	<b>\$39/3# tub</b>
<b>Chevre Frais-25# bag</b>	<b>\$11/pound (\$275/bag)</b>
<b>Chevre Frais - Individual - 6 oz.</b>	<b>\$5.50/each unit</b>
Plain, Herb de Provence, Cracked Pepper	
Seasonal Chevre Flavor (changes by the season)	\$6.00/6 oz. or \$42/3#

Our chevre is made with traditional methods that involve slow fermentation, hand ladling and natural whey draining under gravity. We dry salt by hand as well, and pack to order each week. In season, our chevre is no more than five days old when it leaves our facility for wholesale. All sizes of chevre are available year-round; late fall and winter chevre is typically frozen to

maintain quality. Shelf life is 5-6 weeks: 4 weeks for retailers to sell; 1-2 weeks for customers to enjoy. Chevre can be frozen for up to nine months without compromising product quality.

Seasonal chevre flavors (spring is fresh chive & lemon zest) are available from time to time to our wholesale customers. **2022 American Cheese Society Gold Medal winner for plain fresh chevre!**

### **Bloomy Rind Cheeses (French-style mold-ripened cheeses)**

*All goat milk bloomies are available mid-April through end of October. Mixed milk bloomies are available late March-December. Cow milk bloomies are available January through March.*

#### **Little Bloom on the Prairie**

**\$22/lb.**

Pasteurized Goat and Cow milk, Camembert style, *Penicillium candidum* rind; small rounds (~6-7 oz.) Available April-November as mixed milk; December-March as 100% cow milk. Shelf life in retail setting is 5-6 weeks, depending on level of ripeness. Sold by the pound (approximately 3 rounds/lb.)

#### **Angel Food**

**\$22/lb.**

Pasteurized Goat and Cow milk, Crottin-style (French goat milk bloomy) round with *P. candidum* white mold rind. Retains firm paste for at least one month before developing a slight gooey-ness next to the rind. Two inches tall x two inches wide (~4 oz.) Available April- December as mixed milk and late December-March as all cow milk. Shelf life in retail setting is 8-9 weeks. Sold by the pound (approximately 4 rounds per pound)

#### **Black Goat**

**\$23/lb.**

Pasteurized Goat milk, *Geotrichum candidum* rind, ash ripened, small rounds (5 oz.). Available April-October. Shelf life in retail setting is 3-4 weeks, depending on ripeness. Available April-October. **2017 ACS Award Winner and 2021 Silver Medal in Inaugural NY International Cheese Competition!** Sold by the pound; approximately 3 rounds/lb.

### **Fleur de la Prairie**

**\$24/lb.**

Pasteurized Goat milk, bloomy rind cheese with a *Geotrichum candidum* rind, decorated with dried herbs & edible flowers from our herb garden (~7 oz. or 3 rounds/lb.). Available April-October. Shelf life in retail setting is 4-5 weeks, depending on ripeness. **2021 Good Food Award Winner and 2022 ACS gold medal winner!**

### **Other Cheeses**

#### **Feta in Whey Brine**

**\$5.80/pint container (\$17/lb.)**

Our feta is made “Greek” style and aged in a whey brine for at least one month. We offer retail pint containers with approx. 1/3 lb. block of feta submerged in whey brine. Available April-December as mixed milk; January-March as 100% cow milk. We also sell bulk feta (by the block; estimated at 1.3-1.4 lbs./ block) at \$17/lb.

Refrigerated shelf life is 2-3 months as long as cheese remains submerged in whey brine.

#### **Pelota Roja**

**\$24/lb.**

Raw goat milk cheese made in the style of “Majorero,” a Canary Islands hard goat-milk cheese. Recipe developed in collaboration with Chef Rick Bayless, Frontera Grill-Topolobampa-Xoco restaurants, Chicago. The wheels are aged for 2-4 months and the rind bathed in a guajillo chile-olive oil rub. Wheels weigh approximately 2 lb.; sold as whole or half wheels or pre-cut & wrapped wedges. Texture is firm and crumbly (grate-able and shave-able); flavor is sharp,

piquant and slightly nutty. Since Bayless' restaurants have an exclusive for restaurant use, this cheese is only offered to retailers (specialty food, grocery). **2021 Good Food Awards Winner! LIMITED OFFERING. NOT Always available.**

**Moonglo:** A raw goat milk "tomme" style cheese. **\$25/lb.**

Semi-hard with an edible rind. The rind is washed with a pear leaf tea-pear wine/liqueur-ripening culture & salt wash weekly for about 2-3 months. The cheese takes three months to develop its flavor—tropical fruit (pineapple) and toasted nut notes. Great for slicing, shaving and melting. Available as whole (3.5-4 lbs.) or half (~ 2lb.) wheels; *Limited availability (we only make 2-4 batches a year).*

We have other cheeses available seasonally, as well as new cheeses like our fresh mozzarella, Ukrainian Farmhouse cheese and Raclette-Alpine Style cheese, so please sign up for our wholesale newsletter to stay abreast of the latest offerings (click on link in paragraph below).

**To set up a wholesale account:**

We send out a weekly e-newsletter to our wholesale customers on Thursdays with availability and ordering deadlines. Ordering deadline is usually end of business Tuesday for same week delivery (Wed-Friday). We deliver to Chicago on Thursdays. You sign up for our weekly e-newsletter through our [wholesale page](#) on our website. Include your full name, your business affiliation, shipping/delivery address and phone number. **You can also just order directly through our [wholesale customers ordering](#) page.**

**Terms and Conditions:**

Volume discounts are available. If the total cost exceeds \$300, a 5% discount will be applied.

Our payment policy is based on Net 30 terms. Payment is due for each order, within 30 days of invoice being issued. **If payment is NOT received within 30 days, a 2% fee will be applied for each month that the payment is delinquent.** Please make all checks payable to **Prairie Fruits Farm & Creamery**.

Mail all payments to 4410 N. Lincoln Ave. Champaign, IL 61822. You can also pay for our order online.

A delivery fee (\$2.00) for local Champaign-Urbana is applied to orders. If you prefer, orders can be picked up at the farm, at no charge, by appointment. A delivery fee (\$10.00) is applied to Chicago orders to cover fuel and mileage charges.

All Chicago orders are either delivered (usually on Thursdays) or shipped via FedEx OR UPS Ground on Mondays-Wednesdays. Any changes in delivery options in Chicago will be addressed when the weekly availability is e-mailed out.

A handling fee of \$10.00 will be charged for all shipped orders **on top of the shipping cost**. The handling fee includes the cost of the insulated shipper, ice packs and packing. Typically shipping costs for UPS or FedEx ground are \$20-25/order. Second day air options are available as well (\$40/box).

If you have any questions, please contact Leslie Cooperband at: [prairiefruitswholesalecheese@gmail.com](mailto:prairiefruitswholesalecheese@gmail.com) or call her at 217-840-8645. Visit our website for more information about our farm and photos of our products [www.prairiefruits.com](http://www.prairiefruits.com)