



BLUE CHEESE & GORGONZOLA

NATURAL CHEESE

Made with Local Milk

NO ARTIFICIAL Growth Hormones*



Passionate Cheesemakers

Since 1938

Our premium handcrafted Danish-style Blue cheese is aged over 60 days. It displays a rich and buttery, yet piquant flavor. Its counterpart, Gorgonzola, has a creamier and milder flavor profile and is aged over 90 days. They do not contain artificial colors, flavors, or preservatives.

To meet our customers' expectations, our award-winning Blue and Gorgonzola go through strict quality controls before shipping. They are proudly made in Mindoro, Wisconsin.

Prairie Farms cheesemakers are the best in the industry and our reputation for quality is recognized at state, national and regional contests year after year.



BLUE CHEESE *Mindoro Collection* & GORGONZOLA

- A perfect addition to any salad, burger or steak
- Great for dressings, dips, sauces
- Pairs well with bacon, mushrooms, apples, figs, pears

Variations	Pack	Size
Blue Wheel	6,2,1	6 lb
Blue Crumbles	8,4,2	2.5 lb
Blue Crumbles	4,2,1	5 lb
Blue Crumble Cup	12	5 oz
Gorg Wheel	2,1	6 lb
Gorg Crumbles	8,4,2	2.5 lb
Gorg Crumbles	4,2,1	5 lb
Gorg Crumble Cup	12	5 oz

*The FDA has determined that no significant difference has been shown between milk derived from artificial growth hormone treated and non-artificial growth hormone treated cows.

Since our founding in 1938, Prairie Farms has always been owned by dairy farmers. The high-quality milk produced on our farms is sent to our farmer-owned facilities for production and packaging.

We are 100% in control of the farm-to-table cycle.

Locally Owned • Locally Produced • Since 1938

Contact us at: 563.468.6600