



April's Featured Cheese: Siletz River Stones

These small crottins, studded with green peppercorns, are dense and packed with flavor. We use pre-drained curd and hand-pack them into molds, then let them dry for several days to develop their distinctive mottled rind. *Siletz River Stones* are a unique addition to a cheese plate and their clear packaging makes them an attractive part of any display, wrapped or unwrapped.



Average weight: 3 ounces*

April

* Note: Because we hand-ladle and hand-pack our cheeses, the individual weights will vary.

Rivers Edge Chèvre, Logsdon OR • (541) 444-1362 • threering@newportnet.com