

# The Process

From start to finish...

We ensure the quality of our products by controlling the process and ingredients from start to finish.



Our cows graze daily in the fresh air, feeding on clover and rye grasses.

The cows are milked twice a day and we use the fresh milk to make our all natural cheeses and yogurts.



Under the watchful eye of Holly, each product is made by hand in small batches.



Each variety of cheese is then turned and aged to perfection for your enjoyment.

Chapel Country Creamery's cheeses are available in fine restaurants and specialty stores as well as the following Farmer's Markets

**Lewes, DE**

**Saturdays, 8 am-12 noon • June – September**

**Easton, MD**

**Saturdays, 8 am – 1pm • April – December**

**Rehoboth, DE**

**Tuesdays, 12 noon – 4 pm • June – September**

**Washington, DC  
Columbia Heights**

**Saturdays, 9 am – 1pm • June – October**

**Washington, DC  
Penn Quarter**

**Thursdays, 3 pm – 7 pm • April – December**

**Bethany Beach, DE**

**Sundays, 8 am – 12 noon • June – August**

**We ship throughout the United States.**

**No orders are too large or too small.**

*Farm tours are available to small groups  
by appointment only.*

**Chapel's Country Creamery**

10380 Chapel Road • Easton, Maryland 21601

**(410) 820.6647**

info@chapelscreamery.com

http://www.chapelscreamery.com



*Welcome to our dairy farm*

Our family's dairy farm and creamery is nestled away in the countryside of Talbot County on Maryland's Eastern Shore. Home to Eric and Holly Foster, four kids and a small herd of Jersey dairy cows. Our dairy cows graze on clover and rye grass on our sprawling 116 acres of fertile pasture. Our milk is all natural and contains no synthetic hormones, antibiotics or chemical compounds. Chapel's Country Creamery Cheese was launched in the fall of 2005.

*From our farm to your family, we hope  
you enjoy our all natural, artisanal cheese.*

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# Chapel Country Creamery Cheeses

## Chapelle Cave-Aged Cheese

This unique cheese is placed in a cave for a minimum of two months. This helps the cheese to develop its bloomy rind and take on nice earthy tones such as slight mushroom and nutty flavors. As a young cheese, it has a moist creamy consistency, but as it ages, it develops much more complex flavors. This cheese goes well with fresh figs, Asian pears, or fruit spreads.  
**8 oz. block\* \$8.00**



## Talbot Reserve

This is a different kind of cheddar in that it has a bloomy white rind. It is cave aged for over a year which helps with the complexity of the flavor it holds. With its age, this cheddar is very creamy, with a nice sharpness to it.  
**8 oz. block\* \$8.00**



## Chapel Cheddar

Chapel's Country Creamery young cheddar has been aged sufficiently to develop its own tasty flavor, with a touch of sharpness, while remaining moist and creamy in its texture.  
**8 oz. block\* \$6.00**



## Garlic and Chive Cheddar

This cheese has the perfect garlic and chive blend in our regular cheddar cheese. It is great melted on sandwiches, twice-baked potatoes and macaroni and cheese.  
**8 oz. block\* \$6.00**



## Bay Blue

This is Maryland's first raw milk cheese! Our farmstead Bay Blue cheese is a stilton style. Enjoy this for snacking or use it in your favorite recipe. Share with family and friends.  
**6 oz. block\* \$8.00**



# Chapel Yogurts

## Chapel's Country Creamery Yogurt

Fresh cream top yogurt in four natural flavors.

- Purely Plain
- Vanilla Bean
- Local Honey
- Local Maple

**\$2.00 8 oz.**  
**\$4.00 16 oz.**



*Made with fresh, warm, morning milk.*

*Sorry, we do not ship yogurt.*

# Chapel Cheese Gift Baskets

## Medium Cheddar Gift Crate

Our medium gift crate comes with three 8 oz.\* blocks of cheese, one each of Chapel Cheddar, Talbot Reserve Cheddar and Garlic & Chive Cheddar, packed in a handmade wooden crate.  
**\$26.00**



## Large Sampler Gift Crate

Our large gift crate comes with five 8 oz.\* blocks of cheese, one of each Chapelle, Talbot Reserve, Chapel Cheddar, Bay Blue and Garlic & Chive Cheddar packed in a handmade wooden crate.  
**\$40.00**



## You Pick Three Gift Crate

Select your favorites. Choose any three from the following choices:

- Chapelle
- Talbot Reserve
- Chapel Cheddar
- Bay Blue
- Garlic & Chive Cheddar

Packed in a handmade wooden crate.  
**\$28.00**



*\*Cheese weight will vary slightly, depending on cut.  
 Note: Paper filler color may vary from photo.*