



Upcycled, plant-based snacks

Veggie Spreads

Harvest Maine takes imperfect-but-awesome veggies from local farms and give them a tasty second life as smooth, flavor-packed spreads. They're great on chips, crackers, sandwiches — honestly, just about anything. **Upcycling never tasted so good.**



Robust beet flavor, balanced with the sweetness of carrot



Refreshingly unique celery root flavor with a little red pepper kick



All the flavors of guacamole, but with Maine broccoli

Fruit Bites

Maine blueberries & strawberries with upcycled apple pomace



These fruity little bites are fun, flavorful, and seriously snackable. When fruit gets juiced, the leftover “pomace” is usually tossed — even though it’s packed with fiber and nutrients. Harvest Maine gives it new life by turning it into these first-of-its-kind fruit bites. Healthy snacking made simple



Nostalgic apple pie flavors of cinnamon & nutmeg



SHADOW BLOSSOM

Germany | black pepper-coated, small-wheel Alpine



CHALLERHOCKER

Switzerland | A slightly tacky rind that smells of peanuts. The paste is smooth and fudgy, with an aroma of brown butter and cashews and lingering flavors of malt.



Barista

GROENDAL X VAN TRICHT



BARISTA

Trappist style with coffee-rubbed rind and a thin stripe of coffee through the center

ABBAY STYLE WASHED RIND
PASTERIZED COW'S MILK
VIVA SARA COFFEE



KNOCKOUT

Switzerland | whole-milk small format Alpine



OLD FARM DAL

Belgium | traditionally-made, 9-month Gouda from the makers of OG Kristal.



MONTI PORCINI

Switzerland | silky young Alpine wheel with Italian porcini mushrooms.



STOUT VILHO

A bold alpine-style washed rind bathed in local stout beer, with a rustic bronze rind and smooth pliable paste. Rich in bone broth and caramel, finishing slightly funky and savory.



MARMORI

Finland | A marbled black-and-white tomme with a distinctly black rind. Toothy and pliable, with flavors of dark chocolate, condensed milk and raw almonds..



Maker
EUR to USA
Monger



SCHLOSSBERGER ALT

Switzerland | Traditional large-wheel Alpine. Fudgy, hints of crystals, with a flavor like buttered hazelnuts



NEW!

**VORARLBERGER
BERKASE** Austria | a mountain cheese marrying the sweet nutty profile of Emmentaler with a savory, brothy finish.



NEW!

SMUGGLER
Belgium | 10+ month aged goats' milk tomme. Fluffy and sweet..



GRUYERE LE CRET 1655

Switzerland | Complex and full-bodied with nutty, salted and spicy notes. Averaged over 19/20 at monthly taxation for five consecutive years. It's probably the best Gruyère you can have.



NEW!

HERBAL TREASURE
Austria | Young and lactic washed rind with a crust of 8 native Alpine herbs



Moses Sleeper



Cabot Clothbound



Alpha Tolman



Bayley Hazen
Blue



Harbison



Willoughby



Withersbrook Blue



Burrata: handmade burrata is a luxurious cheese that boasts a delicate, creamy interior encased in a soft mozzarella shell. Its fresh, artisanal quality enhances any dish, offering a rich, buttery flavor and velvety texture that elevates even the simplest of meals



Cherrywood smoked scamorza cheese is a fusion of rich, smoky flavors with the creamy, slightly tangy notes characteristic of traditional scamorza. Perfect for indulging in both on its own or melted over savory dishes.



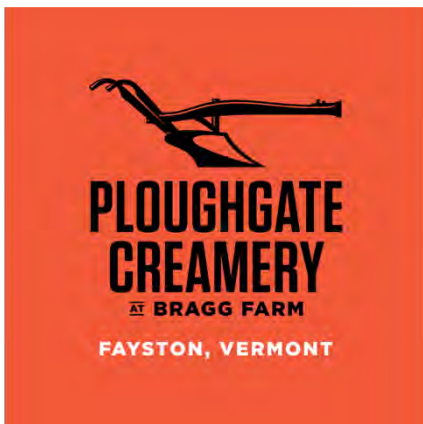
Hand-dipped in small batches, this **whole milk ricotta** boasts a creamy texture and smooth flavor that you won't find in other commercial ricottas.



Fresh mozzarella offers a soft and delicate texture and a mild, creamy flavor that pairs beautifully with tomatoes and basil in a classic Caprese salad. Perfect for adding to Italian dishes, melting on pizzas, or adding richness to sandwiches and pastas.



Handcrafted with care, this **whole milk handmade feta** offers a delicate balance of tangy and savory notes, offering a truly indulgent experience for cheese aficionados



Ploughgate's flagship **Salted Butter** is made in the old European tradition with fresh local cream.

The flavor is sweet, slightly tangy, and unbelievably creamy, with flakes of coarse sea salt that burst with flavor when the butter hits your palate.



Maple Butter is a subtly decadent variation of Ploughgate's cultured butter—whose creamy and slightly tangy flavors are accented by a splash of pure Vermont maple syrup and large flake sea salt to impart sweet and nutty flavors.



6 Seed Crackers



NEW FLAVOR!
Black Pepper & Turmeric Crackers



Cumin Crackers



Rosemary Crackers



Sea Salt Crackers

TOP SEEDZ



Maple Magic Roasted Seeds



Sweet Heat Roasted Seeds



Pumpkin Roasted Seeds



Sea Salt Roasted Seeds



'Roni Chub



Poblano Chub



Hard Cider Chub



Piccante Chub



7 Spice Bacon



Maple Bacon



Siciliano Salami



Classic Salami





Tucker Hill CROSSROADS

A nod to Reblochon in the Alpine tradition. Semi-soft, pasteurized cow's milk with bold washed rind flavor and creamy texture.



mini



Tucker Hill MILESTONE

Vermont made Alpine style
cheese



SOUTHWIND: Milk: Raw Cows Milk Style: Raclette-Style Vermont Aged: 2-6 months Flavor Profile: Mild and Milky Best Enjoyed: Melted



PAWLET: Milk: Raw Cows Milk Style: Italian-Style Toma, Washed Rind Aged: 3-6 months Flavor Profile: Mild, Buttery, Grassy, Nutty



OXBOW: Milk: Raw Cows Milk Style: Apple-wood Smoked Aged: 2+ months Flavor Profile: Mild and Milky with just a Hint of Smoke



RUPERT: Raw Cows Milk Style: Alpine-Style Vermont Cheese Washed Rind Aged: 6-12 months Flavor Profile: Fruity, Butterscotchy, Complex



EMERSON: Pasteurized Cows Milk Style: Farmer's Cheese Aged: Fresh Flavor Profile: Mild and Milky

NEW!

To be debuted at show: a **NEW** ashline cheese called **BRIMSTONE!**



Landjager



Sliced Black Forest Ham

Schaller & Weber



Sweet & Spicy Mustard



Horseradish Mustard

Hot Honey Summer Sausage



Herbs de Provence sliced packs



Jalapeno Cheddar Summer Sausage

Snack Sticks: Crown Maple, Rye Whiskey, Hot Honey

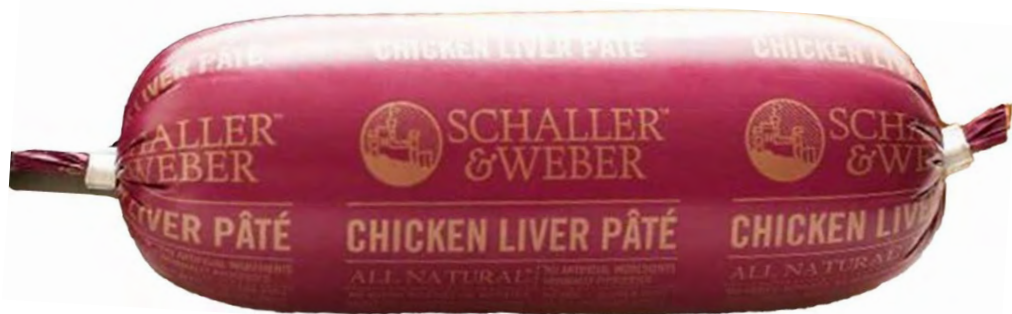




Gold Medal Pate



Goose Pate



Chicken Liver Pate

Schaller & Weber



VEGAN Gold Medal Pate



Bell Pepper Pate



Mushroom Pate

{EST. 2013}

ONESTO™

EAT HONEST FOOD



Gluten Free Crackers



PLUS MANY FRENCH
CHEESES FROM MONS
FROMAGER AFFINEUR!



A HUGE ASSORTMENT OF DELECTABLE ITALIAN CHEESES FROM THE RENOWNED **LA CASERA**, with expert cheese affineur and owner, Eros Burrati, in attendance!



LA
CA
SE
RA



A WIDE ARRAY OF FRENCH CHEESE & BUTTER FROM CHEESE PRODUCER AND AFFINEUR, **BEILLEVAIRE**





VERMONT SALUMI



the cure for the common meat



High Lawn FARM

Pure Jersey Milk Since 1923

