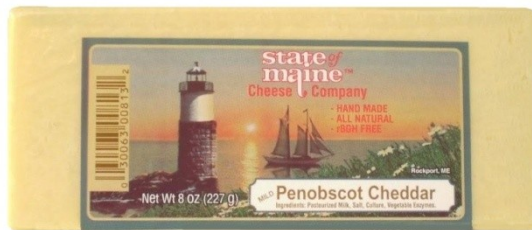


- Hand Crafted Cow's Milk Cheese
- No Artificial Growth Hormones
- No Preservatives or Additives
- Vegetable Rennet
- Great Cheese - Pure and Simple

461 COMMERCIAL ST.
 ROCKPORT, ME 04856
 PHONE - 207-236-8895 OR 800-762-8895
 FAX - 207-236-9591
WWW.CHEESE-ME.COM

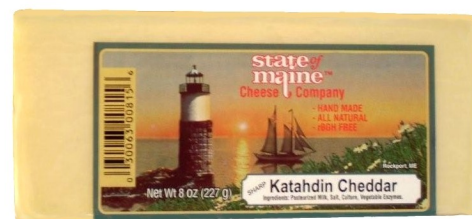
State of Maine Cheese Company was founded in 1983 with the sole purpose to produce a pure and simple cheese without extra additives and preservatives. We make Jack, Cheddar and Caerphilly, and more cheeses at our plant in Rockport, Maine using the finest milk available from local farms that have pledged not to use Synthetic Bovine Growth Hormones. We only use vegetable rennet in our cheeses. The final product is a healthy food produced from milk with exceptional flavor from healthy cows.

OUR CHEESES



PENOBSCOT CHEDDAR is a delicate cheese made in the tradition of English cheddars and aged at least 2 months. It's pleasing to your palate with no harsh aftertaste.

KATAHDIN CHEDDAR - is the cheddar lover's cheese. This superb product is aged at least six months to produce a hearty flavor and sharp taste that lives up to its namesake, the highest mountain in Maine.



MT. KINEO CAERPHILLY - A traditionally Welsh cheese, we make this cheese (like all our cheese) by hand. We take great pride in producing a cheese with a smooth texture and a tangy finish.

OLD ORCHARD BLACK OLIVE -

Our Jack cheese with black olives.

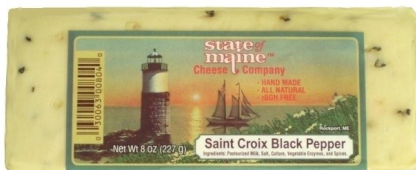
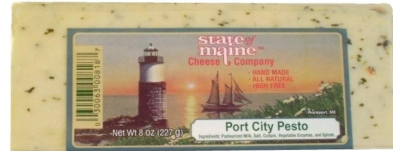


TEEL COVE CHIVE & TARRAGON -

Our Jack cheese with dried chives and tarragon leaves

KENNEBEC DILL - Our most popular flavored Jack cheese. We combine the refined flavor of our natural Jack with the zest of the ever popular dill.

PORT CITY PESTO - Our Italian flavored Jack cheese is a delightful blend of granulated garlic, sun-dried tomato, and basil.



SAINT CROIX BLACK PEPPER - is named for the refreshing whitewater of the adventuresome Saint Croix River and provides a delightful twist to the popular black pepper spice.

AROOSTOOK JACK - is a versatile cheese. Our natural version of the famous California cheese of Monterey County, Aroostook Jack's creamy texture will make it a popular snack or ingredient in many cheese dishes.

CASCO BAY GARLIC is a must for garlic lovers. We put lots of garlic and a bit of parsley into our Jack cheese to make it a taste sensation. Try it alone or melted on top of buttered French bread.

SACO JALAPEÑO is a unique, lively blend of our natural jack cheese and Mexico's most famous hot pepper, the Jalapeño. It is both delicate and spicy at the same time.

ROARING BROOK SAGE - is made in the in the tradition of one of the very first spiced cheeses. The peaceful but hearty taste of this Jack cheese is flavored with all natural sage.

GLEN COVE GOUDA is our flavorful version of this famous Dutch cheese. We make this deliciously creamy cheese in small batches. The wheels average around 2 pounds each.



Our **COCOA RUBBED DRY JACK** is inspired by the famous cheese from Vella Cheese Company. This cheese is also made in small batches. The wheels average between 4 and 5 pounds each.

BACON DRY JACK is our Dry Jack flavored with crisp bacon. These wheels average between 4 and 5 pounds each.



PRICE SHEET
Manufacturer UPC #030063

PRICE SHEET

NATURAL CHEESES

**SOLD BY THE CASE – 6 LB
 (12- 8OZ. BARS)**

| CODE | PRODUCT | PACK | CASE PRICE |
|-------------|--|-------------|-------------------|
| AJ8 | Aroostook Monterey Jack | 12/8 oz | \$38.40 |
| CBG8 | Casco Bay Garlic Monterey Jack | 12/8 oz | \$38.40 |
| KC8 | Katahdin Cheddar | 12/8 oz | \$38.40 |
| KD8 | Kennebec Dill Monterey Jack | 12/8 oz | \$38.40 |
| MKC8 | Mt. Kineo Caerphilly | 12/8 oz | \$38.40 |
| PC8 | Penobscot Cheddar | 12/8 oz | \$38.40 |
| PCP8 | Port City Pesto Monterey Jack | 12/8 oz | \$38.40 |
| RBS8 | Roaring Brook Sage Monterey Jack | 12/8 oz. | \$38.40 |
| SJ8 | Saco Jalapeno Monterey Jack | 12/8 oz. | \$38.40 |
| BP8 | Saint Croix Black Pepper Monterey Jack | 12/8 oz. | \$38.40 |
| OOBO8 | Old Orchard Black Olive Monterey Jack | 12/8 oz. | \$38.40 |

SEVEN POUND BLOCK PRICES

| CODE | PRODUCT | PACK | PRICE | UNIT |
|-------------|--------------------------|-------------|--------------|-------------|
| AJ7 | Aroostook Jack | 1/7 LB | \$6.10 | Pound |
| CBG7 | Casco Bay Garlic | 1/7 LB | \$6.10 | Pound |
| KC7 | Katahdin Cheddar | 1/7 LB | \$6.10 | Pound |
| KD7 | Kennebec Dill | 1/7 LB | \$6.10 | Pound |
| MKC7 | Mt. Kineo Caerphilly | 1/7 LB | \$6.10 | Pound |
| PC7 | Penobscot Cheddar | 1/7 LB | \$6.10 | Pound |
| PCP7 | Port City Pesto | 1/7 LB | \$6.10 | Pound |
| RBS7 | Roaring Brook Sage | 1/7 LB | \$6.10 | Pound |
| SJ7 | Saco Jalapeno | 1/7 LB | \$6.10 | Pound |
| BP7 | Saint Croix Black Pepper | 1/7 LB | \$6.10 | Pound |
| OOBO7 | Old Orchard Black Olive | 1/7 LB | \$6.10 | Pound |

Block Size Dimensions: L – 14.25” W – 5.375” H – 7”

FORTY POUND BLOCK PRICES

| CODE | PRODUCT | PACK | PRICE | UNIT |
|-------------|--------------------------|-------------|--------------|-------------|
| AJ40 | Aroostook Jack | 1/40 LB | \$6.00 | Pound |
| CBG40 | Casco Bay Garlic | 1/40 LB | \$6.00 | Pound |
| KC40 | Katahdin Cheddar | 1/40 LB | \$6.00 | Pound |
| KD40 | Kennebec Dill | 1/40 LB | \$6.00 | Pound |
| MKC40 | Mt. Kineo Caerphilly | 1/40 LB | \$6.00 | Pound |
| PC40 | Penobscot Cheddar | 1/40 LB | \$6.00 | Pound |
| PCP40 | Port City Pesto | 1/40 LB | \$6.00 | Pound |
| RBS40 | Roaring Brook Sage | 1/40 LB | \$6.00 | Pound |
| SJ40 | Saco Jalapeno | 1/40 LB | \$6.00 | Pound |
| BP40 | Saint Croix Black Pepper | 1/40 LB | \$6.00 | Pound |
| OOBO40 | Old Orchard Black Olive | 1/40 LB | \$6.00 | Pound |

Block Size Dimensions: L – 14.25” W – 11.125” H – 7.25”

SPECIALTY CHEESES

SOLD BY THE PIECE – RANDOM WEIGHT WEDGES or WHEELS
(Please contact us regarding availability at 1-800-762-8895 or 207-236-8895)

| CODE | PRODUCT | WEDGE PRICE PER POUND |
|-------------|-----------------------|------------------------------|
| CRJR | Cocoa Rubbed Dry Jack | \$11.50 |
| GCCR | Glen Cove Gouda | \$11.00 |
| BDJ | Bacon Dry Jack | \$11.00 |

| CODE | PRODUCT | WHEEL PRICE PER POUND |
|-------------|-----------------------|------------------------------|
| CRJR | Cocoa Rubbed Dry Jack | \$11.15 |
| GCCR | Glen Cove Gouda | \$10.65 |
| BDJ | Bacon Dry Jack | \$10.65 |

PRICES INCLUDE DELIVERY CHARGES TO ME, VT, NH, MA, RI & CT
ORDERS OUTSIDE NEW ENGLAND WILL INCUR A FUEL SURCHARGE
TERMS: NET 15 DAYS. PRICES SUBJECT TO CHANGE.
MINIMUM ORDER: 4 CASES
WE DO SPLIT CASES



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BUSINESS NAME _____ **PHONE:** _____

SHIPPING ADDRESS: _____

CITY: _____ **STATE:** _____ **ZIP:** _____

E-MAIL: _____

BILLING ADDRESS: _____
(If Different)

CITY: _____ **STATE:** _____ **ZIP:** _____

ORDER

| QUANTITY | PRODUCT | ITEM CODE | PRICE | TOTAL |
|----------|----------------------------|-----------|-------|-------|
| | Aroostook Jack | | | |
| | Casco Bay Garlic | | | |
| | Katahdin Cheddar | | | |
| | Kennebec Dill | | | |
| | Mt. Kineo Caerphilly | | | |
| | Penobscot Cheddar | | | |
| | Port City Pesto | | | |
| | Roaring Brook Sage | | | |
| | Saco Jalapeño | | | |
| | Saint Croix Black Pepper | | | |
| | Old Orchard Black Olive | | | |
| | Teel Cove Chive & Tarragon | | | |

CREDIT CARD INFO: MC VISA DISCOVER AMEX **V Code** _____

ACCOUNT # _____ - _____ - _____ **EXP. DATE** _____

CREDIT CARD NAME: _____

COD or Credit Card is required for first order. Subsequent orders are Net 15 with approved credit.