

Please Note Price Change Below.

For the past 5 years, the price of **Monastery Country Cheese** has remained unchanged. But the rising costs of ingredients, packaging and shipping have now made an increase necessary.

2 lb. wheel - \$48.00 by mail ~ \$38.00 at the door

- ✓ Price includes shipping
- ✓ No shipping surcharge
- ✓ No international shipping

ONLINE ORDERING!

- In addition to continuing to receive cheese orders through the mail, we also offer on-line ordering, with payment by credit card.
- Online ordering facilitates data entry for the Sisters.
- It eliminates mail delays.
- It is also safe – our system does not store your credit card information.

- 1- To access the online ordering site, please visit our website at www.olamonastery.org
- 2- Select **Cheese-Making** in the menu
- 3- Select **Purchasing**
- 4- Select the **Order online** link
- 5- Follow the instructions to complete your order.

P.S. The site is interactive. So, it is very important that you indicate if you are sending a donation, ordering for yourself, sending only a gift, or both. This determines what screen comes up for your order.

Important notes for returning customers (all those who have ordered before):

1. Processing your order(s) is facilitated if your customer # is entered. Enter this number **exactly** as provided on the paper order form enclosed with this brochure. Locate your number from the paper order form to the right of your name.
2. In addition to entering the customer #, please enter your first and last names **exactly** as shown on the paper order form. This helps data to go immediately into your existing record.
3. A receipt is sent to anyone who enters an email address. Or you may print the order's summary page from your browser.

Monastery Country Cheese

SINCE 1990



PHOTO BY SERA PETRAS

Our Lady of the Angels Monastery

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Crozet, Virginia 22932-2116
(434) 823-1452

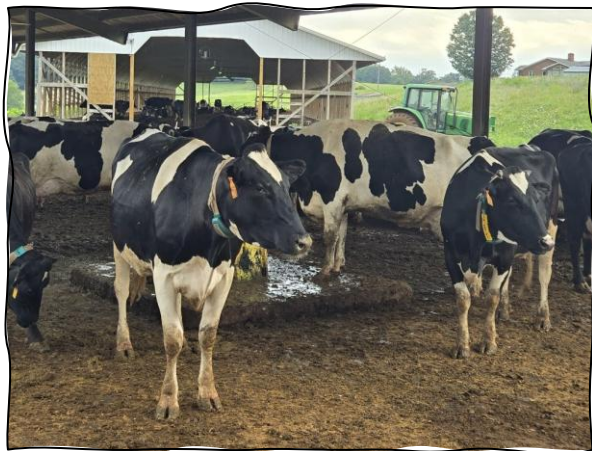
cheese@olamonastery.org
www.olamonastery.org



PHOTO BY SERA PETRAS

Monastery Country Cheese is a semi-soft, mild and mellow Dutch-style Gouda available in 2-pound wheels. With its red wax coating and black-and-gold foil label, this wholesome cheese is an attractive holiday or hostess gift – and a healthy treat for your own table!

Each batch starts with fresh Grade A milk purchased through **DAIRY FARMERS OF AMERICA** and picked up by our Sisters from a farm of contented grass-fed cows. In return for fresh air and green grass, the dairy cow produces milk with extra nutrition and well-documented health benefits. Add Old World techniques developed in the Netherlands, and the goodness of this natural health beverage is captured in our handmade Gouda cheese.



We make our Gouda with a native Dutch recipe and cheese culture shipped fresh from Wisconsin. The milk is pasteurized and the culture is added to produce curds, which are cut by hand, packed in forms (called hoops), and pressed.



The finished cheeses are immersed in salt brine, then cured in a refrigeration room. During the first four days of production, a special rind is hand-painted on each cheese. This allows the cheese to breathe while it ages. During the natural process of aging, the cheese takes on a richer flavor and color, ranging from soft yellow to a deep gold. Prior to shipment, we dip each cheese in a protective red wax coating.



All this work: cheese-making, packaging and shipping, as well as mail-order marketing is done by the Sisters and some wonderful friends.



PHOTO BY SERA PETRAS

Nestled in the foothills of the Blue Ridge Mountains, Our Lady of the Angels Monastery is the youngest house of the Cistercian (Trappist) Order in America. Having inherited the Benedictine tradition of combining work of prayer with daily work, we began making cheese in 1990.

Your purchase of **Monastery Country Cheese** helps support the life of prayer, work and worship at Our Lady of the Angels Monastery. It is a life that reaches beyond the cloister to embrace the joys and sorrows, needs and intentions of all the human family.

