



# wholesale guide



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# ABOUT

## A Little Bit About the Creamery

We got our start way back in 2001 when we started making old-school Real Cream Cheese. A departure from mass-market varieties, its light texture and fresh, tangy flavor confused some people at first, but it soon caught on in a big way. It was even hailed by *Cook's Illustrated* as the “cream of the cream cheese crop.”

Since then, Zingerman's Creamery has earned national attention—and numerous awards from the American Cheese Society—for our handcrafted cow and goat milk cheeses and traditional gelato. We make all of our products in small batches with the highest quality milk from dedicated, small-scale regional farmers who share our passion for quality and tradition.

We preserve the incredible tastes of fresh milk and cream through the use of century-old tools and techniques. All of our cheeses are low-heat pasteurized to maintain the original flavor of the milk, we use uncommonly long sets to draw out a full, complex flavor and our cheeses are hand-ladled to preserve the delicate characteristics of the curd.



# ABOUT

## Our Dairy Farm Partners

### Calder Dairy - Carleton, MI (20 miles away)

Calder Dairy was our very first farm partner when we opened our doors back in the Fall of 2001. John Loomis, our founding partner, visited several dairy farms throughout Michigan when we were laying the groundwork for the Creamery, and knew immediately that Calder was going to be a strong partner when he noticed they were the only farm that called their animals by name instead of by their number. Calder treats their herd with great compassion and care, and we believe that the way they handle their animals directly translates into better milk. Their mixed herd comprises Holstein, Jersey, and Brown Swiss breeds, and the milk has exceptionally and consistently high butterfat and protein counts.

### HK/New Era Dairy - Onondaga, MI (45 miles away)

HK/New Era Dairy is a joint venture combining two herds: Rusty Plummer's Hickory Knoll Farms and Mike Metzger's New Era, both in Onondaga, Michigan. We began working directly with them in October of 2011, and over the years their herd has developed into a fairly even mix of Alpine, Saanen, and Nubian goats. They deliver their raw goat's milk to us in a small truck, preserving the delicate texture of the milk for a resulting curd that is hands down the best and richest we've ever worked with. We use kid rennet in all of our goat's milk cheeses, leading to a silky smooth texture that avoids the graininess present in quite a few soft-ripened and fresh goat cheeses currently on the market.



# ABOUT

## Training & Marketing Materials

One of the things that sets us apart here at Zingerman's Creamery is the wealth of knowledge and experience we've gained through our association with the entire Zingerman's Community of Businesses. Founded in 1982, Zingerman's Delicatessen quickly set the bar for customer service in the specialty food world, and over the years we've developed clear, concise, and effective training materials for our wholesale partners. We're passionate about sharing what we've learned over the decades, and take pride in watching our partners use that knowledge to give their customers a truly world-class service experience.

When you bring in our products, we offer hands on training as well as guidebooks and consultations to make sure that you and your crew have everything you need to effectively sell what we make. Whenever possible, we love to host groups of staff at our Creamery in Ann Arbor, Michigan, but we're also game to come to your neck of the woods to talk about what makes the way we do cheese and gelato unique. Give us a call for more info! (See page 20.)

Being a part of the Zingerman's Community of Businesses also gives us access to a truly world-class shared Creative Services department, and over the years we've created some beautiful and compelling marketing materials. Whether it's a case wrap for your gelato needs, signage and banners for cheese, or a wall-sized triptych about our cheesemaking processes, and anything in between, we're set up perfectly to craft supporting materials to help you sell our creations.



# ABOUT

## Aubrey Thomason, Managing Partner

Aubrey Thomason has worked in the Zingerman's Community of Businesses in some form or another for her entire adult life. An Ypsilanti native and the only locally grown partner, she got her start at Zingerman's Delicatessen when she was just 17 years old. Even though she'd already spent most of her teens working in restaurants and grocery stores, it was at the Deli that she discovered her true passion: cheese.

Guided by a desire to learn everything she could about the craft of cheesemaking, Aubrey travelled halfway around the world—she lived in Italy, studied in France, worked on farms, and raised animals, delving deeply into the various aspects of producing great cheese. In 2007, she began working at Zingerman's Creamery as a production assistant and by the time she was 26, she joined Creamery founder John Loomis as a Managing Partner. After John retired, Aubrey invested into the business to become a 90 percent owner, shepherding the Creamery through a facility renovation that finished April 2017 and included the launch of the Cream Top Shop, the retail showcase for Zingerman's Creamery.

In her free time Aubrey goes on adventures with her husband Ben, their son Shepherd and his twin sisters Andrea and Roberta. She is an avid cook, gardener, local food enthusiast, world traveler and cyclist.

Aubrey's daily work is grounded in a deep dedication to preserving, honoring and growing the tradition of American Dairy. Her ultimate vision for the Creamery is to sustain the Creamery and all of its people both spiritually and financially, to help sustain the farms that we work with, and to continue to demonstrate American artisan dairy as a viable industry.



# PRE-PACKED SPREADS *These fresh cheeses are also available in 5 and 10 pound sizes!*



**Cream Cheese**

## Cream Cheese

Hailed as the “cream of the cream cheese crop” by Cook’s Illustrated and the cheese “that stands alone” by the New York Times, our Cream Cheese owes its singular greatness to the past. We base it on a recipe from a 1930s Detroit dairy circular—the old world technique makes the most of the local milk we use for a slightly grassy tartness and smooth, soft texture. It may be the most flavorful cream cheese you’ll ever spread on a bagel!

Shelf life 3 weeks | 6 oz - Pasteurized Cow’s Milk | Animal Rennet



**Garlic and Herb Cream Cheese**

## Garlic and Herb Cream Cheese

We added fresh garlic, chives, dill, oregano, rosemary and thyme to our classic cream cheese, creating a delightful sandwiches spread and exceptional veggie dip. Throw it into cream-based dishes to add all the herbs and lots of flavor at once.

Shelf life 4 weeks | 6 oz - Pasteurized Cow’s Milk | Animal Rennet



**Pepper Bacon Scallion Cream Cheese**

## Pepper Bacon Scallion Cream Cheese

Love lox? Get your fix with our Smoked Salmon Cream Cheese. We blend our handmade cream cheese with finely chopped smoked salmon for a delicious take on this perfect pairing. Makes an easy breakfast with the wonderful bagels from Zingerman’s Bakehouse.

Shelf life 4 weeks | 6 oz - Pasteurized Cow’s Milk | Animal Rennet



**Smoked Salmon Cream Cheese**

## Smoked Salmon Cream Cheese

Hailed as the “cream of the cream cheese crop” by Cook’s Illustrated and the cheese “that stands alone” by the New York Times, our Cream Cheese owes its singular greatness to the past. We base it on a recipe from a 1930s Detroit dairy circular—the old world technique makes the most of the local milk we use for a slightly grassy tartness and smooth, soft texture. It may be the most flavorful cream cheese you’ll ever spread on a bagel!

Shelf life 3 weeks | 6 oz - Pasteurized Cow’s Milk | Animal Rennet

## PRE-PACKED SPREADS *These fresh cheeses are also available in 5 and 10 pound sizes!*



**Fresh Goat Cheese**

### Fresh Goat Cheese

From farm to container in less than 24 hours, our Fresh Goat Cheese has a crisp, clean flavor and a sumptuously creamy texture. Using long set and drain times allows bright, citrusy notes to develop while maintaining a velvety finish. Adds a great twist to recipes calling for ricotta, cream cheese, or even yogurt. Perfect with fresh fruit or roasted red peppers and a glass of Vouvray. Shelf life 7 weeks | 6 oz - Pasteurized Goat's Milk | Animal Rennet



**Liptauer Cheese**

### Liptauer Cheese

We discovered this traditional spreadable cheese found in taverns throughout Hungary in the early days of the Creamery. Its umami-packed favor comes from blending our fresh cream cheese with truly exceptional sweet and hot heirloom paprika from the Hodi family in Hungary. We then hand blend in garlic, sea salt, capers, toasted caraway, and a touch of anchovy paste. The result is a beautiful melding of flavors with a kick of hot paprika spice. Fantastic with a slice of rye or pumpernickel and a robust ale. Shelf life 14 weeks | 6 oz - Pasteurized Cow's Milk | Animal Rennet (contains anchovies)



**Bacon Pimento Cheese**

### Bacon Pimento Cheese

Our classic southern pimento cheese has been a hit in southeast Michigan for over 15 years. And now we've added Zingerman's favorite bacon! Nueske's Applewood Smoked Bacon is folded into the delicious mix, adding smokey meatiness to the already addictive cheesy, spicy blend that's earning rave reviews. In the Cream Top Shop at Zingerman's Creamery, we love to put Bacon Pimento Cheese on bread and grill it up! Shelf life 18 weeks | 6 oz - Pasteurized Cow's Milk | Animal Rennet



**Pimento Cheese**

### Pimento Cheese

Our version of this traditional Southern cheese spread features coarsely grated Cabot Cooperative 1 year aged cheddar, slow-roasted red peppers, Tellicherry black pepper, mayonnaise, and just enough cayenne to give it some heat. A fan favorite here in Ann Arbor, our Pimento Cheese is great on a pretzel or cracker—and even makes a game-changing addition to your macaroni and cheese recipe. For a quick appetizer, serve it with celery sticks—the crispness provides excellent contrast to the robust, richness of the cheese.

Shelf life 18 weeks | 6 oz - Pasteurized Cow's Milk | Animal Rennet

# FRESH GOAT'S MILK CHEESE



**City Goat**



## City Goat Cheese

We make this soft and creamy fresh goat cheese round from milk we source from small Michigan goat farmers. Low-temperature pasteurization ensures the preservation of as much flavor in the milk as possible, which we maximize by letting the curd set overnight. Each batch is hand-ladled, creating an evolving texture—from light and airy when very fresh to firm and perfectly crumbly the longer it ages. We love the City Goat's bright, clean, and slightly citrusy notes.

Shelf life 4 weeks | 4 oz | Pasteurized Goat's Milk | Animal Rennet



**Tribal Green Pepper**



## Spiced City Goat Cheese - Tribal Green Pepper

Made from early-harvested, fresh green berries. This freshly cracked peppercorn features a gentle heat and lively pepper flavor that complements the citrus notes of the City Goat it envelops for a clean, bright taste experience.

Shelf life 4 weeks | 4 oz | Pasteurized Goat's Milk | Animal Rennet



**8 Pepper Blend**



## Spiced City Goat Cheese - 8 Pepper Blend

A rich, balanced blend of peppercorns including Tribal Green, Tellicherry Black, fragrant Imperial Sichuan, and more. Our 8 Pepper Blend embodies the essence of these divergent peppers in a ratio that harmonizes their unique flavors.

Shelf life 4 weeks | 4 oz | Pasteurized Goat's Milk | Animal Rennet

# FRESH GOAT'S MILK CHEESE



**Shichimi Togarashi**

## Spiced City Goat Cheese - Shichimi Togarashi

A traditional cooking spice blend from Japan, this mix features chile, Quebec nori seaweed, and dried yuzu peel. Aside from being absolutely gorgeous, a City Goat rubbed with this spice blend highlights each flavor present.  
Shelf life 4 weeks | 4 oz | Pasteurized Goat's Milk | Animal Rennet



**Zaatar Blend**

## Spiced City Goat Cheese - Zaatar Blend

This star among traditional Middle Eastern spices is a savory mix of sesame seeds, zaatar, thyme, salt, and sumac. The creamy texture and clean, milky flavor of the City Goat heightens the complex interplay between these flavors.  
Shelf life 4 weeks | 4 oz | Pasteurized Goat's Milk | Animal Rennet

# FRESH GOAT'S MILK CHEESE



**Ethiopian Berbere**

## Spiced City Goat Cheese - Ethiopian Berbere

If you haven't had Berbere spice before, think of an aromatic paprika and you're on the right track. This Ethiopian blend combines three types of chile peppers with ginger, black and green cardamom, and more to create an altogether unique taste experience.

Shelf life - 4 weeks | 4 oz | Pasteurized Goat's Milk | Animal Rennet



**Wild Black Cumin**

## Spiced City Goat Cheese - Wild Black Cumin

We got pretty excited when we found this spice was available through Épices de Cru. Commercially available cumin bears only slight resemblance to this complex, delicate and herbal wild variety, which works perfectly with our City Goat.

Shelf life - 4 weeks | 4 oz | Pasteurized Goat's Milk | Animal Rennet

# SOFT-RIPENED GOAT'S MILK CHEESES



Chelsea

## Chelsea

Inspired by traditional French cheeses from the Loire River Valley, the Chelsea is a mold-ripened goat cheese log coated in edible vegetable ash. The ash is alkaline, reducing the acidity on the surface and causing it to ripen under the rind. It's buttery, brightly acidic, and surprisingly sweet while its texture is slightly crumbly, but smooth in flavor. Stunning on a cheese plate—serve with a minerally white wine or a bright, unoaked chardonnay.

Shelf life 6 weeks | 5 oz - Pasteurized Goat's Milk | Animal Rennet



Detroit Street Brick

## Detroit Street Brick *2006, 2007, 2012 American Cheese Society Winner*

Named for the famed historic brick street in front of Zingerman's Delicatessen in downtown Ann Arbor, this luscious goat cheese is encased in a soft, velvet coating of penicillium mold and aged for two to five weeks. The Detroit Street Brick begins as an extraordinarily dense cheese with a bright lemony tang, developing a savory and spicy quality over time. Studded with fresh-cracked green peppercorns and flecks of pepper, this earthy cheese is hands down our most popular for our restaurant and catering clients.

Shelf life - 10 weeks | 1.25 lb - Pasteurized Goat's Milk | Animal Rennet



Lincoln Log

## Lincoln Log

This dense, soft-ripened goat cheese is the Creamery's take on the classic French Bûcheron. Where we have the clear advantage on the original, though, is in age. While most French imports are typically past their prime by the time they reach the US, we're able to get this cheese to you at its peak, just after its developed a rind. When young, the log is creamy, mild, and delicate with a hint of citrus and a touch of mushroom flavor. As it ages, the paste firms to a fudge-like texture with deeper flavor. Four inches in diameter and covered in a thin, bloomy white rind, the Lincoln Log is one of our most pairable cheeses.

Shelf life - 10 weeks | 1.75 lb - Pasteurized Goat's Milk | Animal Rennet

## SOFT-RIPENED GOAT'S MILK CHEESES



**Napoleon**

### Napoleon

The little cheese with a big complex. The Napoleon is made by gently hand-ladling locally sourced goat's milk curd into perforated molds that allow for proper drainage and flavor development. Featuring a butter-colored mold rind, this small round has a soft, creamy texture and gently acidic flavor when very young (two weeks)—as it ages, it becomes even softer and creamier with a delicate, wrinkly rind. Its dynamite with a crusty baguette and a drizzle of your favorite olive oil.

Shelf life 6 weeks | 3 oz - Pasteurized Goat's Milk | Animal Rennet



**Chestnut Napoleon**

### Chestnut Napoleon

This lovely little package of goat's milk goodness starts off identical to our classic Little Napoleon, but as soon as the cheese starts to develop a rind, we wrap it in chestnut leaves that have been soaked in a mix of Michigan red wines. Aside from making a beautiful presentation, the leaves alter the taste and texture of the round, giving it an amazing complex density and a tangy finish. The Chestnut Napoleon makes an excellent table cheese and pairs wonderfully with all sorts of breads, flatbreads, and crackers. We like it with a subtle, less hoppy ale or any kind of sparkling wine.

Shelf life 6 weeks | 3 oz - Pasteurized Goat's Milk | Animal Rennet | Chestnut Leaves

# FRESH COW'S MILK CHEESES



**Burrata**



## Burrata

Our burrata is made in the style of Italy's Lazio region. We fill a mozzarella balloon with heavy whipping cream and chunks of mozzarella curd for an absolutely decadent cheese. Serve it on a salad with seasonal berries during the spring and summer.

Shelf life 10 days | 12 oz - Pasteurized Cow's Milk | Vegetable Rennet



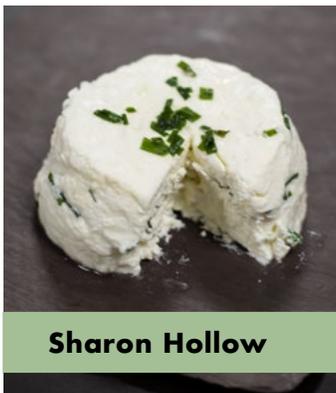
**Mozzarella**



## Mozzarella

Our fresh mozzarella is crafted from a cow's milk curd made by BelGioioso in Wisconsin. We hand stretch the curds into balls of beautiful mozzarella every day for a truly fresh and delicious experience. Perfect with a ripe, juicy tomato and great on sandwiches, pizza, and manicotti.

Shelf life 7 days | variable around 1/2 LB - Pasteurized Cow's Milk | Vegetable Rennet



**Sharon Hollow**



## Sharon Hollow - Garlic & Chive

This fresh, delicately flaky cheese is made by gently hand-laddling cow's milk curd into perforated molds, allowing the whey to drain slowly and impart balanced flavor to the finished round. We alternate layers of cow's milk curd with a mixture of garlic-infused fromage blanc and freshly chopped chives. This is a wonderful, delicate cheese that goes beautifully on roasted beets—or just eat the whole wheel with a box of crackers (we won't tell).

Shelf life 4 weeks | 4 oz - Pasteurized Cow's Milk | Vegetable Rennet

# SOFT-RIPENED COW'S MILK CHEESES



**Manchester**

## **Manchester** *2017 American Cheese Society Winner*

Gentle pasteurization and a slow-culturing process allow the sumptuous flavors of the Manchester to shine. Featuring a luscious creamline just beneath a thin, wrinkly *geotrichum candidum* rind, the dense and slightly earthy paste begins with a fudge-like texture that evolves into an ooey-gooney, decadent treat once aged beyond two months.

Shelf life 10 weeks | 8 oz - Pasteurized Cow's Milk | Animal Rennet



**Manistique**

## **Manistique**

The Manistique is our signature Manchester cow's milk cheese wrapped in cabbage leaves. A very traditional preparation for aging cheese, the cabbage enhances its floral and complex notes and helps break down the cheese to a luscious, dense texture as it ages. The end result is a ridiculously creamy, full-flavored cheese that will steal the spotlight on any table. This cheese is amazing left wrapped and thrown on the grill!

Shelf life 10 weeks | 8 oz - Pasteurized Cow's Milk | Animal Rennet | Savoy Cabbage Leaves



**Washtenaw**

## **Washtenaw**

Just after the rind begins to develop on this rich, dense cow's milk cheese, we begin gently brushing it by hand with saison ale. This "washing" lets the cheese develop a rich, almost beefy, quality—it's absolutely dynamite when it's a couple of weeks old. The Washtenaw is well balanced and a great place to start for those who don't think they like washed-rind cheeses (yet!).

Shelf life 10 weeks | 5 oz - Pasteurized Cow's Milk | Animal Rennet | Ale

## SOFT-RIPENED COW'S MILK CHEESES



**Pere Marquette**

### Pere Marquette

Our Pere Marquette is an homage to the classic French St. Felicien. We make it with the best cow's milk we can source and condition it inside a terracotta crock to develop a luscious texture that evolves over time—eventually becoming almost completely liquid and ridiculously rich. There are plenty of things you can do with this cheese, but our favorite is to dust with a bit of table sugar, hit it with a brulee torch, and serve it with baguette.

Shelf life 10 weeks | 4 oz - Pasteurized Cow's Milk | Animal Rennet



**Bridgewater**

### Bridgewater

The Bridgewater is one of our most robust cheeses. Made from fresh cow's milk, this luscious, creamy, soft-ripened orb is spiked with hand-cracked Telicherry Peppercorns. The full-flavored peppery zing perfectly complements slight citrus and gentle mushroom notes of the paste. Perfect with blueberry jam and a crisp Michigan hard cider.

Shelf life 6 weeks | 8 oz - Pasteurized Cow's Milk | Animal Rennet



**Bridgewater Log**

### Bridgewater Log

Our Bridgewater Log was created to meet the needs of our restaurant and catering clients. Made from the same recipe as our 8-ounce original and showcasing the same luscious flavor, this larger version is much easier to handle and also a bit more dense in texture for easy slicing and serving. We really love how this sliced log looks on a charcuterie plate.

Shelf life 8 weeks | 1.80 lb - Pasteurized Cow's Milk | Animal Rennet

# SOFT-RIPENED COW'S MILK CHEESES



**Grand Traverse**

## **Grand Traverse**

We pair our Manchester with some of our region's best ingredients to bring you the Grand Traverse. Michigan dried cherries are soaked in a semi-dry Michigan Riesling to coat the outside of the cheese, and the rich syrup created by macerating the fruit soaks into the rind. This decadent treat will be the star of your holiday table.

Shelf life 12 weeks | 12 oz - Pasteurized Cow's Milk | Animal Rennet

# GELATO *Year Round Flavors*



## **Buenos Aires Brownie**

Our milk chocolate gelato and Zingerman's Bakehouse Buenos Aires Brownie



## **Coffee Gelato**

This gelato is all coffee and cream, with no bitter aftertaste—we add an unprecedented amount of Zingerman's Coffee Company Cold Brew to bring out that true coffee flavor. It's the perfect pairing for a scoop of our Hazelnut Gelato, or add it to a hot cup of espresso for a classic affogato.



## **Burnt Sugar Gelato**

This flavor combines the best parts of a crème brûlée for a true balance of both bitter and sweet, bold and delicate. Our house-made caramelized pure cane sugar highlights the richness of this creamy and complex gelato. For a fantastic pairing, try drizzling a freshly made raspberry sauce. Also, this flavor makes for a really amazing affogato.



## **Dark Chocolate Gelato**

Voted the best in Michigan, our dark chocolate gelato uses the best cocoa we can source to create a deep chocolate flavor that can hold its own. Bold, rich, and ridiculously dense, it is best to savor a scoop all by itself, as it deserves your full attention. We use natural cocoa powder from Guittard in California 145 year old company. Guittard's cocoa beans are certified by Fair Trade USA and Rainforest Alliance.



## **Chocolate Hazelnut Gelato**

Gianduja, the mix of chocolate and 30% hazelnut, extends back to the reign of Napoléon—this gelato is our version of that quintessential combination. Toasted hazelnuts and rich dark Italian chocolate create a velvet texture for a smooth, creamy dessert that heightens the flavor of both ingredients. It's the perfect ending after a Caponata dinner.



## **Dulce de Leche Gelato**

First we infuse Argentinian-crafted dulce de leche—caramel made from sweetened milk boiled slow and low—into our cream gelato base, then we then add ribbons of the rich, sweet caramel throughout. The result is a thick and luxurious gelato with intense yet balanced flavor.

# GELATO *Year Round Flavors*



## Lemon Sorbet

This sweet and tart sorbet packs just enough zip to make it captivating. This is one of the most refreshing sorbets we've ever created! Its pleasantly tart and sweet flavor is the perfect palate cleanser after a summer BBQ dinner.



## Maple Pecan Gelato

Local Michigan maple syrup combined with butter-toasted Georgia pecans for our take on a classic flavor. This mouthwatering flavor celebrates fall and the subtle smokiness of the maple syrup.



## Mint Chocolate Chip Gelato

No green dye here—our mint flavor is made with real mint extract. Hand-made chocolate chips are folded into our rich cream gelato base for a minty fresh experience. Try serving this exceptional treat in a bowl drizzled with Coop's hot fudge.



## Peanut Butter Gelato

An American classic combined with an old world Italian gelato base, to create a deep and rich nutty flavor. Our all-natural peanut butter is ground locally in Michigan. This gelato is creamy and satisfying. Try it with our strawberry gelato for a classic PB&J combination. If, you're feeling crazy, top that off with Zingerman's Candy Company Peanut Brittle for an extra fun texture.



## Raspberry Sorbet

Locally grown sun-ripened red raspberries are macerated and folded into this refreshing sorbet. A summer favorite, it's the perfect combination of fruity sweetness and tang. Try it paired with our Cream Gelato!



## Salted Caramel Chocolate Chunk Gelato

Hand-salted Argentinian dulce de leche (caramel made from milk) is folded in with our housemade vanilla gelato and locally sourced chocolate chunks to round out this delicious flavor. Our local chocolate comes from Mindo 70% rustic dark chocolate, handmade in Dexter, Michigan. This flavor is a favorite for many, and is sure to satisfy your sweet tooth. Try a scoop of this between two freshly baked Funky Chunky Chocolate cookies from Zingerman's Bakehouse.

# GELATO *Year Round Flavors*



## **Sour Cream Coffee Cake**

In honor of Zingerman's Bakehouse's 25th anniversary



## **Vanilla Gelato**

We don't believe in boring vanilla. For our take on the classic, we source the best quality vanilla bean paste from Madagascar. The island's famous bourbon vanilla beans lend a bit of earthiness to the sweet simplicity of our Cream gelato. Pairs well with almost any dessert. Try it with a slice of pie from Zingerman's Bakehouse!

# GELATO *Seasonal Flavors* (Changes annually)

## April 1—August 31

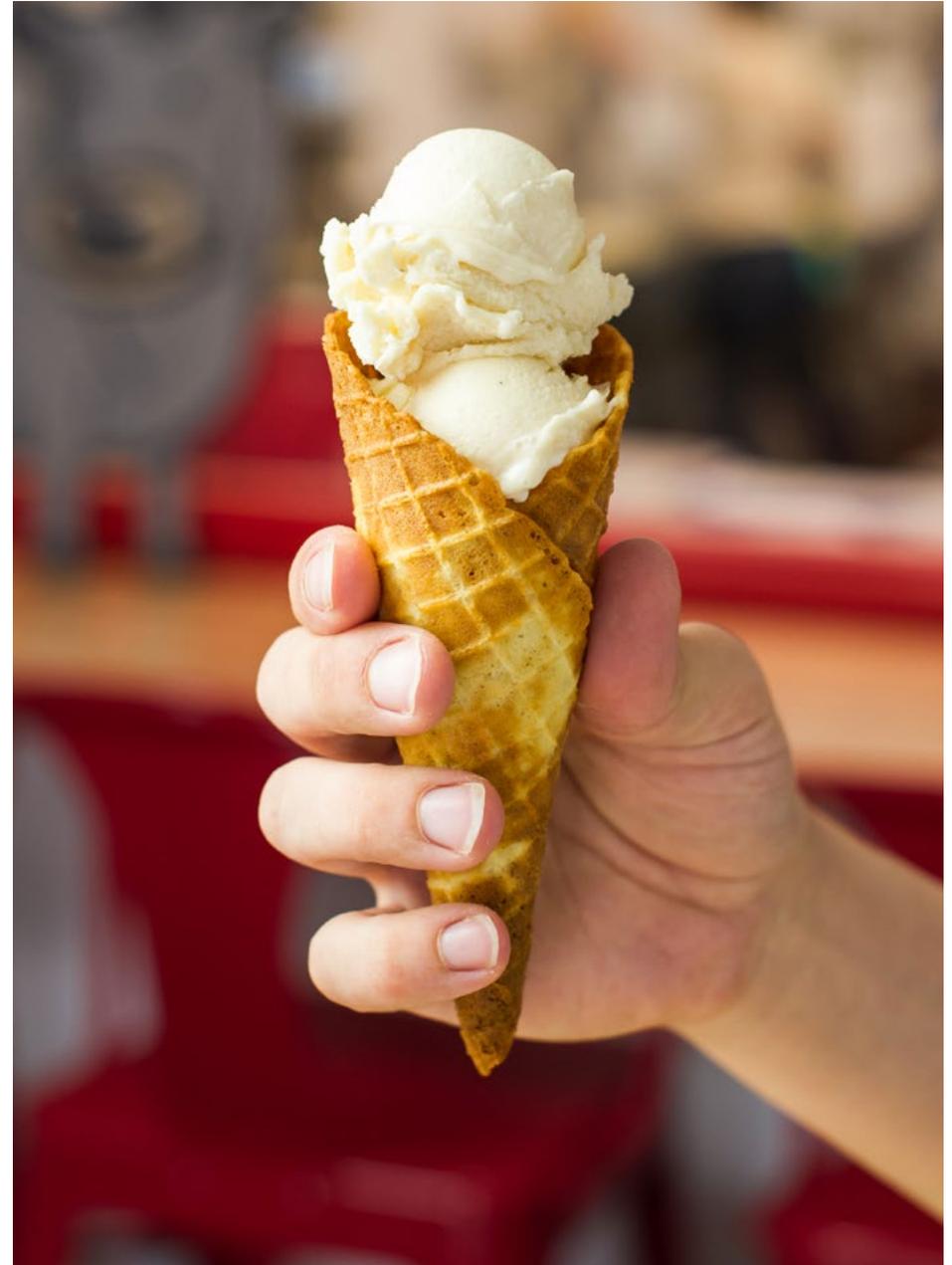
Cherry Cream Cheese Gelato  
German Chocolate Gelato  
Hibiscus Berry Sorbet  
Mixed Berry Sorbet  
Raspberries n' Cream Gelato  
Watermelon Sorbet (only available when watermelon is in season)

## September 1—December 31

Paw Paw Gelato  
Pumpkin n' Cream Gelato  
Cinnamon Cream Cheese Gelato  
Peppermint Bark Gelato  
Cardamom Gelato  
Cranberry Orange Sorbet

## January 1—March 31

Peppermint Bark Gelato  
Cardamom Gelato  
Cranberry Orange Sorbet  
Grapefruit Sorbet  
Peanut Butter Chocolate  
Satsuma Sorbet



# HOW TO ORDER

We wholesale our entire line of cheeses and Gelato, both directly to customers and through a network of distributors across the US. If you're interested in bringing in some of our products, please call our Wholesale Department at 734.929.6450 or drop us a line at [creameryorders@zingermans.com](mailto:creameryorders@zingermans.com). We'd love to hear from you!

*Aubrey*

**Aubrey Thomason**

*Creamery Managing Partner*



**Manchester Family**