**MONTEREY JACK CHEESE**

Our Monterey Jack cheese is exceptionally flavorful for such a young cheese. The experience and dedication of our cheesemaker combined with our Red Barn premium milk leads to a buttery and sweet Monterey Jack that is sure to add an exciting, yet approachable flavor to a great variety of dishes.

*Our Monterey Jack cheese is handcrafted using Red Barn milk by Master Cheesemaker Jon Metzig of Willow Creek Creamery in Berlin, WI.*

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**Product Attributes**
- Handcrafted in small batches
- Made from milk that is ethically and sustainably produced on Wisconsin small family farms
- American Humane Certified
- rBGH free*
- Gluten free
- Vegetarian
- All Natural
- Domestic Fair Trade
- Pasture-Raised

**Culinary Applications**
Because of its flavor and melting qualities Monterey Jack is appropriate for a wide array of uses. It is an essential ingredient for tacos, quesadillas, paninas and quiches.

**Ingredients**
Pasteurized cow milk, salt, enzymes, cultures

*No significant difference has been shown between milk derived from rBGH treated and non-rBGH treated cows*
Say Hello to one of our Red Barn Families

Bob & Mary Nett
Pulaski, Wisconsin

Born a city boy, Bob Nett had always dreamed of becoming a dairy farmer. At age 23, Bob and his wife Mary realized that dream and bought their farm. Their 375 acres are the perfect place to pasture their herd of 65 cows.