



Cheese Fundraiser Fromagerie Fritz Kaiser



Dear Parents,

The Parent Participation Organization (P.P.O.) is pleased to announce that the annual cheese fundraiser is back this year to finance various activities at St. Johns school, including the end of year Fun Day.

For the cheese supplier, the P.P.O. chose to support a local business and former St. Johns school student, Fromagerie Fritz Kaiser, located in Noyan.

Mr. Fritz Kaiser began making his cheeses in 1981 according to the traditions of his country of origin, Switzerland. Over the years, he has developed a wide assortment of handmade cheeses using 100% high-quality Canadian milk.

You will find on the back of this sheet a description of the various cheeses that are for sale.

The sale will take place from February 21st until March 15th inclusively. All orders and payments must be returned to school no later than March 15th.

Delivery will take place on Thursday March 28th, from 3 p.m. to 8 p.m. directly at the school. Any orders that are not picked-up will be considered a donation to a local food bank.

Please send the exact amount in cash along with the order sheet. No change will be returned, and no cheques will be accepted.

For any questions or inquiries, please write to stjohnsppo@gmail.com

The P.P.O. committee

ST-PAULIN FRITZ

Semi-soft interior ripened cheese. Covered with an orangey film



Rind: surface is covered in an orangey film

Interior: cream to pale with smooth and elastic texture

Flavor: buttery nutty flavor that is slightly tangy

DOUANIER (Le)

Cheese with an edible ash layer that runs through the center



Rind: orange brown

Interior: slightly yellow, creamy and smooth with an edible layer of vegetable ashes in the center

Flavor: soft to sharp, creamy and fresh nut slightly spicy

RACLETTE FRITZ

Semi-soft surface ripened cheese



Rind: dark straw

Interior: creamy yellow, smooth and elastic texture

Flavor: sharp, nutty and mushroom

SŒUR ANGÈLE (le)

Double cream. Soft bloomed rind cheese, made of cow's and goat's milk and a dash of cream



Rind: bloomed rind

Interior: creamy color, soft and unctuous

Flavor: cream, butter and mushroom

ROUBINE DE NOYAN

Soft mixed rind cheese



Rind: thin white rind over a coppery layer

Interior: melt-in-your-mouth to runny with a very soft core

Flavor: subtle nutty taste of butter.

NOYAN

Soft mixed rind cheese



Rind: light pink to copper orange

Interior: creamy yellow, smooth and elastic texture

Flavor: mild to sharp, salted butter note

CHEVROCHON

Soft surface ripened mad of 100% goat's milk cheese



Rind: Yellow orange to red orange

Interior: creamy white and soft

Flavor: mild to sharp, lactic to acid

L'EMPEREUR

Soft mixed rind cheese



Rind: orangey and humid

Interior: creamy white, soft and unctuous

Flavor: mild to sharp, salted butter notes

