

EST. 1962

Murray's

CHEESE
WHOLESALE

MURRAYSCHEESE.COM | @MURRAYSCHEESE

CHARLITO'S COCINA



Charlito's mission is to make the world a more human, more loving, more kind, and more empowering place. They do this by creating cured meats and foods that are sustainably made, transparent, and delicious. Their food is a vehicle that exists to bring people closer, to foster nourishment, and to cultivate longevity in gastronomic tradition.

Charlito's began in 2011, inspired by a desire to preserve the tradition of curing, and to make high quality cured foods more accessible.

While influenced by the curing traditions of Southern Europe, Charlito's prides themselves on being part of the diverse landscape of American food producers, with their identity rooted in their hometown of Queens, NYC.



SELECTIONS



MC6213

Campo Seco Bulk

New York, Mid-Atlantic, USA



MCK65

Campo Seco Sliced 3oz

New York, Mid-Atlantic, USA



MCK64

Cerveza Seca Sliced 3oz

New York, Mid-Atlantic, USA



MC30005

Dry Cured Chorizo

New York, USA



MC6212

Salami Picante Bulk

New York, Mid-Atlantic, USA



MC100615

Sobrasada 5oz

New York, USA



MC6272

Trufa Seca Bulk

New York, Mid-Atlantic, USA



MC95322

Trufa Seca Sliced

New York, USA

FIREFLY FARMS



Founded in 2000 by partners Mike Koch & Pablo Solanet, FireFly Farms is dedicated to making excellent cheese, creating value for the regional farming community and the rural economy of western Maryland's Garrett County, and ensuring that its operations are sustainable and protect our natural environment for future generations. Maryland's premier and most-awarded cheese maker, FireFly Farms enthusiastically support the growth of sustainable farming, food production, and artisan cheese making in their region. State, and across the nation.



SELECTIONS



Cave Aged Reserve Carpenter's Wheel

Goat | Natural Rind | Past. | Maryland, USA



Merry Goat Round

Goat | Bloomy | Past. | Maryland, USA



Mountain Top

Goat | Bloomy | Past. | Maryland, USA

FOREVER CHEESE



Forever Cheese imports exceptional cheeses and specialty foods from Italy, Spain, Portugal, Croatia, and Switzerland. They offer a wide selection of artisan cheeses, charcuterie, nuts, crackers, preserves, and more. For over 25 years, they have imported the best specialty foods and remain committed to setting the highest standard in the industry when it comes to product quality and taking care of their producers, customers, and employees. Forever Cheese is proud to offer a wide variety of products they love from people they believe in.



SELECTIONS



MC6522

Alisios®

Cow | Goat | Semi-Firm | Past. | Castilla y Leon Spain



MC3880

Amanteigado Grande

Sheep | Semi-Soft | Raw | Portugal



MC1278

Bianco Sardo

Sheep | Firm | Past. | Sardegna, Italy



MC101216

BirbaBlu

Cow | Blue | Pasteurized | Piedmont, Italy



MC197

Buonatavola® Provolone

Cow | Semi-Firm | Raw | Lombardia, Italy



MC5790

Ca' de Ambros Rusticapra

Goat | Semi-Firm | Raw | Italy



MC3711

Cabra Romero

Goat | Semi-Firm | Past. | Murcia, Spain



MC194

Caciocavallo

Cow | Semi-Firm | Thermalized | Molise, Italy



MC134520

Capriolina

Goat | Washed Rind | Past. | Italy



MC4781

Casatica® di Bufala

Buffalo | Bloomy | Past. | Lombardy, Italy



MC246

Castellosso

Cow | Semi-Firm | Past. | Piedmont, Italy



MC697

ChocoHigos® Chocolate Covered Figs 140g
Valencia, Spain

FOREVER CHEESE



MC189

Fulvi® Pecorino Romano

Sheep | Firm | Raw | Lazio, Italy



MC1405

Garrotxa

Goat | Semi-Firm | Past. | Catalonia, Spain



MCD2

Herdade Do Esporao Extra Virgin Olive Oil 500 ml

Moura, Portugal



MC137522

Hoch Ybrig

Cow | Alpine | Raw | Switzerland



MC261

Idiazábal

Sheep | Firm | Raw | Spain



MC3707

Malvarosa®

Sheep | Semi-Firm | Past. | Valencia, Spain



MCB204

Mitica® Acacia Honey 4.23oz

Emilia Romagna, Italy



Mitica® Andazul

Goat | Blue | Past. | Andalusia, Spain



MCA33

Mitica® Date Almond Cake 225g

Balearic Islands, Spain



MC257

Mitica® Drunken Goat®

Goat | Semi-Firm | Past. | Murcia, Spain



MCA32

Mitica® Fig Almond Cake 225g

Spain



MCD96

Mitica® Fig Jam 7.76oz

Spain



MC134423

Mitica® KM 39

Cow | Grating | Past. | Spain



MC101315

Mitica® Leonora® a Fuego

Goat | Bloomy | Past. | Castilla Y León, Spain



MC101215

Mitica® Moka Pecans Minitub 5oz

Spain



MC130081

Mitica® Nieve de Cabra 13.05oz

Goat | Bloomy | Past. | Extremadura, Spain

FOREVER CHEESE



Mitica® Pane Di Musica
Italy



Mitica® Piedras De Chocolate® Minitub 5.6oz
Valencia, Spain



Mitica® Taralli Classic 8.8oz
Italy



Mitica Toma Piemontese Riserva
Cow | Semi-Firm | Past. | Piedmont, Italy



Mitica® Toketti Rosemary
Sardegna, Italy



Montealva
Goat | Semi-Firm | Past. | Andaluca, Spain



Pecorino Foglie Di Noce
Sheep | Firm | Raw | Emilia-Romagna, Italy



Pecorino Fresco
Sheep | Semi-Firm | Past. | Italy



Quattro Portoni Quadrello
Buffalo | Washed Rind | Past. | Lombardia, Italy



Queserias Del Tietar Monte Enebro
Goat | Bloomy | Past. | Castilla Y León, Spain



Ricotta Salata
Sheep | Semi-Firm | Past. | Sardegna, Italy



Roncal
Sheep | Firm | Raw | Navarra, Spain



Rustico® Black Pepper
Sheep | Semi-Firm | Past. | Italy



Solo Di Bruna Parmigiano Reggiano
Cow | Firm | Raw | Emilia Romagna, Italy



Sottocenere®
Cow | Semi-Firm | Past. | Veneto, Italy



Torta Del Casar
Sheep | Semi-Firm | Raw | Extremadura, Spain

FOREVER CHEESE



MC279

Valdeon

Cow, Goat | Blue | Past. | Castilla y Leon, Spain



MC5868

Zimbro

Sheep | Semi-Soft | Raw | Serra da Estrela, Portugal

GOURMINO



Gourmino belongs to the cheesemakers. Their skills lie in the affinage of long ripened cheeses made from raw milk. They use only the best quality cheeses selected from their own dairies, which are family businesses using fresh milk supplied daily by local farmers. The cheese makers not only care passionately about their craft, they also have the necessary experience spanning years of excellent work and life in cheese. The sale of Gourmino's products provides an inspiration for the future of their cheese makers and their families. All their work together embodies the highest representation of Swiss cheesemaking.



SELECTIONS



MC4187

18 Month Emmentaler

Cow | Alpine | Raw | Emmental, Switzerland



MC114781

Bleu De Combremont

Cow | Blue | Therm. | Vaud, Switzerland



MC25787

Hornbacher

Cow | Alpine | Raw | Bernese Oberland, Switzerland



MC4060

L'Etivaz

Cow | Alpine | Raw | Chateau- d'Oex, Switzerland



MC4176

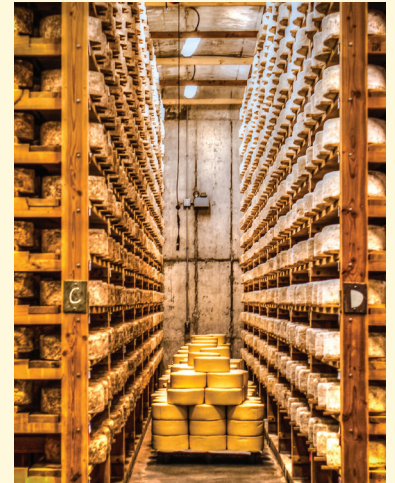
Sbrinz

Cow | Grating | Raw | Nidwalden, Switzerland

JASPER HILL FARM



Brothers Andy and Mateo Kehler founded Jasper Hill Farm in 1998. From the start, the brothers realized their farm would have to be different. They set out to create a model for small-scale dairy farming that could offer more opportunities for Vermont's working landscape. Always innovating, they've added an impressive underground aging facility that maximizes the potential of cheeses made by the creamery, as well as those made by other local producers.



SELECTIONS



Alpha Tolman

Cow | Alpine | Raw | Vermont, USA



Bayley Hazen

Cow | Blue | Raw | Vermont, USA



Cabot Clothbound

Cow | Cheddar | Past. | Vermont, USA



Greensward

Cow | Washed Rind | Past. | Vermont, USA



Chef Shreds

Cow | Raw | Vermont, USA



Harbison

Cow | Bloomy | Past. | Vermont, USA



Moses Sleeper

Cow | Bloomy | Past. | Vermont, USA



Sherry Gray

Cow | Bloomy | Past. | Vermont, USA



Vault 5 Cheddar

Cow | Cheddar | Past. | Vermont, USA



von Trapp Oma

Cow | Washed Rind | Past. | Vermont, USA



Whitney

Cow | Washed Rind | Raw | Vermont, USA



Willoughby

Cow | Washed Rind | Past. | Vermont, USA

MURRAY'S CAVES

CAVE AGED
CHEESE EST. 2004
Murray's

The Caves at Murray's Cheese were built to enhance the quality of our products, as well as to honor the craft of each cheesemaker. We've designed each cave to ensure that every wheel of cheese matures in its ideal environment, and specifically calibrated each to be a chamber in which temperature, humidity and microbial activity can all be controlled and monitored with the greatest precision.



SELECTIONS



MC6572

80:10:10

Cow, Goat, Sheep | Washed Rind | Past.
New York, USA



MC4199

Annelies

Cow | Alpine | Raw | Thurgau, Switzerland



MC102619

Buttermilk Basque

Cow, Goat | Semi-Firm | Past. | Castilla y Leon Spain



MC8828

Hudson Flower

Sheep | Bloomy | Past. | New York, USA



MC400

Hudson Valley Camembert

Cow, Sheep | Bloomy | Past. | New York, USA



MC6598

Mistoa

Sheep | Semi-Firm | Past. | Basque, France



MC109

Selles sur Cher

Goat | Bloomy | Past. | Indre et Loire, France



MC105

St Maure

Goat | Bloomy | Past. | Indre et Loire, France



MC5731

Stockinghall

Cow | Cheddar | Past. | New York, USA



MC2308

Tarentaise

Cow | Alpine | Raw | Vermont, USA



MC107

Valencay

Goat | Bloomy | Past. | Indre et Loire, France