



At Kindred Creamery<sup>®</sup>, family is what matters most. The farmers who supply our milk live just up the road and we support their commitment to traditional farming. In turn, they treat their cows like family, too.

It is this emphasis on family which also led us to focus our cheese production on the classic varieties everyone loves, like cheddar and jack. These cheeses are never far from reach in America's Dairyland.

We are also determined to produce cheese of the highest quality. It is that goal which led us to collaborate with our dairy farmers to create our unique Cows First® program. Because we believe the most surefire way to create the best cheeses is to do right by our farmers and their families (human and herds).

## NEW! Hickory Smoked Cheddar #11916 | 2/5 lb

Hickory Smoked Cheddar ranges in color from yellow to golden. Natural smoke imparts a nutty, smoky taste to this full-flavored, firm-bodied cheese.



## NEW! Sharp Cheddar #11915 | 2/5 lb

Sharp Cheddar is tangy and full-bodied, perfect for snacking or making rich mac & cheese at home.





## NEW! Natural Smoked Gouda #45053 | 2/6 lb

Natural Smoked Gouda is a smooth, firm-bodied cheese with a nutty, smoky flavor.

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