



We will be closed on Monday, September 5 for Labor Day.

Cheese Balls, Logs & Wedges

Order by September 9 for October Delivery

Thanksgiving and Christmas will be here before you know it, and



so will customers looking for the festive cheese balls, cheese logs, and cheese wedges they need for their holiday entertaining.

Phillips Lancaster County Cheese Company is proud to be carrying the Kaukauna line again this year, with **orders due by September 9.**

Two new flavors are being introduced in time for the holidays: **Blue Cheese Balls, and Buffalo Blue Cheese Balls.**

Kaukauna Cheese Balls and Logs have a long shelf life of



270 days. There are a dozen 10 ounce

Cheese Balls or Logs in every case. **Orders received by September 9 will receive a \$2.40 discount per case.**



In addition to the balls and logs, Kaukauna will be bringing back the popular Connoisseur 3 Layer Cheesecake Wedges. The wedges come in two varieties of three cheese flavors each, and have a shelf life of 210 days.

Telephone: 717-354-4424

Phillips Lancaster County White Longhorn Cheese

www.LancasterCountyCheese.com

COOPER, CLEARFIELD ON SALE!

Our July Clearfield promotion was very successful. Many of our customers benefited from the program. As you know, Clearfield and Cooper CV cheeses are REAL American cheeses, NOT just cheese products. The main competitor to Clearfield is not only priced higher, but is a cheese product!

Cooper CV SHARP is in a class of it's own. Consumers regularly request it by name, and frequently sing it's praises. We often hear from consumers and deli managers alike that



Clearfield and Cooper are the brands consumers prefer.

BOTH Cooper and Clearfield are offering a two week promotion of \$.10 OFF per pound. The promotion will begin on Wednesday September 21st and run through October 4th.

There were coupons running in the newspapers throughout your areas on August 21st and August 28th, so consumers are out there

with coupons in hand! In addition, we have in-store \$1 off coupons available for your use to increase sales. Consumers and deli managers prefer Cooper and Clearfield -- premium REAL American Cheeses.

**10 cents OFF
Sept. 21 thru
Oct. 4**



Welcome to September Farm Cheese

We are proud announce the addition of **September Farm Cheese** to our inventory.



From Honey Brook, PA, **September Farm's award-winning**



cheeses will make a great addition to your dairy or deli case. With **sixteen flavors** to choose from, they are pleasing to

both the connoisseur and the casual cheese eater. See reverse for more information or ask your sales rep.



Phillips Lancaster County
Cheese Company News

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Visit us on the web:

www.LancasterCountyCheese.com

“YES, we carry deli meats!”

Turn to *Phillips* for all your deli meat needs. We proudly carry:

- PennDutch Lebanon Bologna
- PennDutch Sweet Bologna
- Hormel Honey Baked Ham
- Hormel Cooked Ham 10%
- Farmland Chopped Ham
- Marvel Turkey Ham
- Marvel Oven Roasted Turkey Breast

- Marvel Honey Smoked Turkey Breast
- Seltzer's Beef Sticks
- Seltzer's Smoke N Honey
- Weaver's Beef Sticks
- Weaver's Sweet Bologna
- Weaver's Turkey Sweet Bologna
- Farmland Virginia Ham
- ... and the other fine deli meats you need.



September Farm Cheese

*Artisan-style cheese, aged cheddars, hand waxed.
Made from fresh pasteurized milk on our award-winning dairy farm.*



Mild Cheddar



Medium Cheddar



Sharp Cheddar



Smoked Cheddar



Horseradish Cheddar



Chili Pepper Cheddar



Honey Jack



Pepperoni August Jack



Joy's Tomato Basil Jack



Jumpin Jack Jalapeno



Chives and Dill Jack



Garlic and Basil Jack



Robertson's Select
Extra Sharp Cheddar



Three Year Extra
Sharp Cheddar (Yellow)



Apple Cinnamon
Cheddar



Muffaletta Cheddar

September Farm Cheese is made on an award-winning Pennsylvania dairy farm, where Dave and Roberta Rotelle and their family take cheese making very seriously. September Farm is unique because the Rotelle family controls every aspect of cheese making. From the fields to the cows, from the milk to the cheese vat, the family's personal commitment to producing the highest quality dairy products is evident. Each batch of award-winning cheese is made following time proven traditions for the hand crafting, hand waxing, and aging of artisan-style cheeses.