



Marin French Cheese Company

Established 1865

America's Oldest Operating Cheese Factory
Producing America's Most Decorated Hand-Made Cheeses

Please review our production schedule below so that you may better understand how we make cheese for you and your customers.

Our cheeses are all made to order for all of our customers. If we kept extra inventory, we could not offer a 45 day shelf life.

A) "Our cheeses" require a **21 to 30 day lead time prior to receiving** an order.
B) We order our milk by 3:00 pm Thursday and make Goat Cheese on Monday and Cow Cheese on Monday through Thursday. (This may decrease during the first 4 months of the year.)

For example: If you place an order from 3/2 through 3/6, the cheese will be made the following week. That cheese will then come up from the cellar during the first few days of March 23th.

C) The cheese then needs to be wrapped by HAND, boxed and organized for your shipment. This typically takes until Tuesday or Wednesday.

D) Wednesday through Friday Pick Ups are typical for our cheese.

E) If you place an order on Monday through Thursday that cheese will be made the following week.

Friday orders are TOO LATE for next week production.

F) Our soft-ripened cheeses age for 14 days in our 144 year old aging cellar in order to ripen properly.

G) We do not keep excess inventory for Distributors or direct chain stores because of the need for the longest possible shelf life.

H) We can organize shipping via Midwest & United Airlines for faster delivery and they charge approximately \$0.80 cents per pound. (LTL is approximately \$0.45 cents per pound.)

I) Shipments outside of California take longer. Typically trucks leave CA on Fridays and deliver on Mondays and Tuesdays. Some states take longer. If you place an order from 3/2 through 3/6, the cheese will reach the east coast around March 31.

Thank you for your business.

Best regards,

Team Marin French

Orders: (800) 292-6001 xt 13

Fax: 707-762-0430

National Sales & Marketing Manager

Cell-415-317-5609

Email: maxx@marinfrenchcheese.com

Brie
Camembert
Breakfast
Schloss

Triple Crème Brie
Jalapeno Brie
Tomato Basil Brie
Peppercorn Brie
Pesto Brie
Garlic Brie

La Petite Crème
Le Petit Déjeuner
Le Petit Camembert
Le Petit Bleu
Le Petit Chèvre
Le Petit Chèvre Bleu
Wine Cheese

Petite Assortment
Petite Grand Assortment
Party 4-Pack

Pave de Marin
Schlosskranz
Schlosskranz-Herz

Marin French Gold
Marin French Chèvre
Marin French Blue
Marin Chèvre Blue
Yellow Buck Camembert
Yellow Buck Chèvre

Quark Plain
Quark Wild Blackberry
Quark Sweet Red Pepper
Quark Jalapeno
Quark Triple Onion
Quark Herb
Quark Garlic