



BLUE JACKET DAIRY

Great tasting, Ohio cheese

Family
Owned

Blue Jacket is a family
owned, licensed
creamery in Logan
County, Ohio.



Jim and Angel King

Delicious Ohio Cheese

Blue Jacket cheeses include
Gretna Grillin', fresh cheddar
curds, quark, chevre, feta,
mozzarella; and delicious aged
cheeses.

We transform local milk into
great-tasting, high quality
cheese that will delight your
taste buds.

Stop in for a visit and sample
some yummy cheese.



Artisan Cheese

HULL'S TRACE - Flavor packed aged cheddar-style cheese made from pasteurized cow's milk and aged 2 months. Named after the trail which went through Logan County over which General Hull's army marched to Detroit in 1812.

FRESH CHEDDAR CURD is a cheese that hasn't been aged. Easy-to-love nutritious bite-sized treats. This artisan cheese is positively scrumptious and addictive. To enhance the natural squeak, pop the container in the microwave for 10 seconds. Curds are great for snacking and in salads. Flavors: *Plain, dill, chipotle, ranch, horseradish or garlic.*

GRETNA GRILLIN' is a delicious halloumi-style, easy-to-love cheese. It is a semi-soft, buttery flavored, non-melting artisan cheese made from pasteurized whole cow's milk. When browned in a sizzling hot skillet it forms a beautiful golden crust. Serve it grilled, baked, grated on pasta, or with fruit. This cheese was named after a hamlet in Logan County.

LEMON JEWEL QUARK is our most popular breakfast cheese. Enjoy this artisan cheese with berries and a bagel or with jam on toast. Blue Jacket's lemon quark is a mild, creamy and versatile cheese made from pasteurized whole cow's milk, fresh lemon zest and a touch of sugar. Named after a monument on the grounds of the Ohio Statehouse.

BOKENGEHALAS is a skimmed-milk, Tomme-style cheese with a mild flavor and a natural rind. Pairs well with crackers as a table cheese. Named after a small creek in Logan County.

MOUNTAIN MIST QUARK is a mild, creamy and versatile artisan cheese made from pasteurized whole cow's milk. Quark is also used as a substitute for sour cream, cottage cheese, cream cheese, yogurt and ricotta.

SURE SHOT GARLIC QUARK is named after Annie Oakley because this savory garlic flavored artisan cheese "hits the spot", too. Blue Jacket quark is a mild, creamy and versatile cheese made from pasteurized whole cow's milk. Named after Annie Oakley's "Sure Shot."

Goat Cheese

SILVER LAKE CHEVRE - Chevre is delicate, soft and creamy with a mild tangy flavor. A popular eating and cooking cheese with a distinctive tangy flavor. Silver Lake is a short distance from our cheese facility.

ARROWHEAD HERB CHEVRE - Savory chevre graced with herbs and touch of garlic. Our most popular savory cheese. Wonderful with crackers, bread, and with vegetables, especially cherry tomatoes topped with a wisp of mint.

FETA made from goat's milk is a very popular cheese that is often used in salads, in pastries and in baking. Feta can be rinsed with water to reduce its natural saltiness. As aging progresses, the flavor will become more pronounced.



Visit Our Retail Store

1434 County Road 11
Bellefontaine, Ohio 43311
937-292-7327

Store Hours

Sunday and Monday - Closed
Tues thru Fri - Noon-5
Saturday - 10-2
But *sometimes* earlier,
and *sometimes* later, too!

Please call if driving a great
distance to visit us.

www.bluejacketdairy.com

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