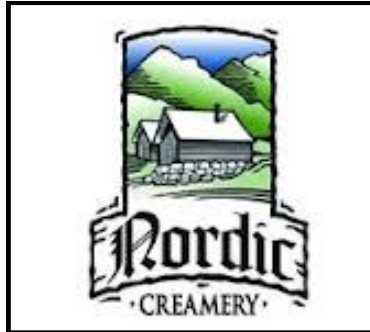


**HARVEST BUTTER
NORDIC CREAMERY
WESTBY, WISCONSIN**



DESCRIPTION:

Nordic Creamery produces small batches of butters in a traditional European-style. They use milk from a small farmstead herd of cows living on a prairie in the Coulee region of Wisconsin. Harvest Butter is crafted with sweet cream, harvested from the herd of cows that are nourished from fall to spring on Wisconsin native grasses and grains. This butter is a distinctive yellowish color, robust flavor, and should be smothered on anything edible.

ABOUT:

Award-winning Cheesemaker and Buttermaker Al Bekkum and his family live on the Bekkum-Langaard Farmstead. It has been owned and operated by their family since immigration from Norway in 1917. The farm is located among other Norwegian settlers in Westby, Wisconsin within the lush green hills and valleys known as the Coulee Region. This un-glaciated land is recognized for its fertile soil and exceptional grazing land making their cheese and butter second to none. Bekkum-Langard family members are not only involved in daily farming and the cheese making.

SOLD AS:

5 lb. Food Service
8 oz. Retail

STYLE
ARTISANAL BUTTER
SEASONAL
GRASS-FED COWS
EUROPEAN STYLE BUTTER

HANDLING
KEEP REFRIGERATED
SERVE ROOM TEMPERATURE



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