



MURRAY'S CHEESE Baldor is now partnered with Murray's to bring you their new exclusive line of house-aged cheeses as well as accompaniments such as dried figs, candied walnuts, membrillo paste, select crackers, honeys and jams. Murray's will custom-age cheese for Baldor's clientele as well.

Murray's is the ultimate name in expertly stored and aged cheeses. Founder Rob Kaufelt traveled extensively throughout Europe to learn the art of affinage firsthand. Affinage refers to the refinement of cheese – the way the cheese forms are cared for after they are made.

Murray's is so obsessed with affinage that they actually replicated stone aging caves here in New York using plaster and concrete building material. Wooden shelving and vaulted ceilings complete the natural cave-like environment needed to optimally maintain and/or age his collection of artisan hand-crafted cheese .

Baldor is proud to be the exclusive distributor for Murray's Cheeses, a company that combines great quality and great service with a healthy respect for tradition and innovation.

HOW TO PLACE YOUR ORDER:

Call 718-860-9100

Email murraysorders@baldorfood.com

Order by: 5pm Monday-Friday Receive: Next day

Deliveries are made 6 days a week via Baldor trucks per normal delivery times

CATERING PROGRAM

Need cheese for a party?

Let Murray's & Baldor do the legwork for you!



Baldor is pleased to deliver to you Murray's Cheese Banquet & Catering program – right from the Murray's cheese caves and delivered with your next Baldor delivery. A price-per-head program designed for easy customization to match any budget, menu or clients personal tastes. Call for more details.



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