

To the manager of my favorite store:

I love shopping at your store, because I usually find everything my family and guests and I like. Recently, however, after looking for La Chaudière cheeses in your dairy section, I realized you didn't have any. What a shame!

But perhaps you're not familiar with them?

Fromagerie La Chaudière has been around since 1976. At that time, Vianney Choquette was already known in the region for the great taste and superior quality of his fresh made cheese. A few decades later, the Choquette family is still hard at work, and the 125 employees at the plant now produce over a dozen cheese products, including a number made with organic milk from local farms.

Here is a list of its various products. I've checked off the ones I would really like to buy at your store. Could you do me a favor and get some?

Firm unripened cheese curds and blocks	EKONK!	Mozzarella cheese slices and blocks and grated mozzarella	Mamamia!
Mild cheddar sliced cheese and mild, medium, old, and extra-old cheddar blocks	Tiquidou!	Brick cheese blocks	ATOYE!
Firm unripened cheese twists	Déguédine!	Gouda cheese blocks and wedges	MENOUM!
Skim milk cheese	beh d'adoni	Firm unripened cheese sticks	Fou Raide!
Processed cheese spread	Youpelaii!	Whey butter	Tabarouette!
Swiss cheese slices and blocks	Richtroul	Organic cheeses : cheddar (mild, medium, old and extra-old), mozzarella, swiss, gouda, parmesan and judicieux (skim milk) cheeses.	Bingo!

You can contact Fromagerie La Chaudière by email at info@fromagerielachaudiere.com or by phone at 1-800-667-4330. The Choquette family is at your service and will be delighted to respond to your request.

THANK YOU in advance, because I know you won't be able to resist offering customers such great cheeses with real Quebec flavor.

See you soon at the dairy counter!

