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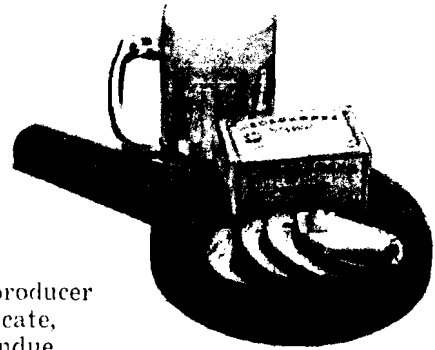
Camembert (KAM-em-bear). Origin: France. Largest U.S. producer: Borden's. A soft cheese that ripens to a rich, creamy consistency and develops a light, fragrant crust. Light...tangy...superb on crackers or slices of raw meat. Elegant on a cheese board for dessert. Serve at room temperature.



Borden's says cheese in any language and says it better than anyone else.



Gruyere (grew-YARE). Origin: Switzerland. Largest domestic producer: Borden's. A semihard cheese with a delicate, nutty flavor. Excellent for Swiss fondue or for dessert.



Liederkranz (LEE-der-crahns). Origin: United States. When the cheese ripens, it softens to a creamy consistency, and a robust, "baritone" flavor develops. Liederkranz Brand—an international delicacy made only by Borden's. Serve with crackers and beer, as canapés or for dessert.

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