



## STORE REQUEST LETTER

Dear Store Manager or Buyer,

We enjoy frequenting your establishment and would appreciate your consideration in carrying another product we enjoy. The product is an all natural, preservative and rBGH free cheese that is hand-made in small batches at Springside Cheese factory. Springside Cheese uses traditional cheese making techniques to produce the finest hand-crafted and natural cheese.

Springside Cheese is a family-owned cheese manufacturer of specialty Wisconsin cheese. Its first factory was founded in 1908 near a fresh spring amidst the rolling hills and valleys north of Green Bay.

Seventy years after its opening, Wayne Hintz and family purchased Springside Cheese in 1973. Hintz is the son of a dairy farmer. His father's homestead dairy is currently owned and operated by Hintz's brother and provides Springside Cheese with fresh, rGBh-free milk.

Now, forty years later, Hintz has won several cheese making awards, both nationally and internationally, for his semi-hard Bandaged Cheddar and White Cheddar cheeses. His "squeaky" cheese curds are famously craved throughout the country and he has crafted flavors like Morel & Leek White Cheddar, Jalapeno Pepper Monterey Jack, Beer Cheddar, Three Alarm Colby Jack and much more.

His cheese is rich in flavor and would be a popular addition to your selection. To request product samples and information, you can email [customerservice@springsidecheese.com](mailto:customerservice@springsidecheese.com) or call (920) 829-6395.

Thanks for your consideration.

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(Signature)

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(Phone)

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