

NEW in 2007

24 ACORN HILL FARMSTEAD CHEESE

Owner and Cheesemaker: Joyce Henion

65 Red Barn Rd.

Pine Bush, NY 12566

845.800.4239

acornhill@hvc.rr.com

Producing cheese commercially since 2007. Cheese products: Variety of aged raw milk cheeses including washed curd and washed rind cheeses, from farm's Nubian goats, and some purchased rbgh-free cow milk: Tomme aged in wine must/pomace, cheddar style goat milk cheese, goat milk feta, Italian pasta filata. Whole goat milk ricotta, Purple Moon(semi-soft goat milk cheese soaked in red wine).

25 KIPP HILL FARM

Owner/ cheese maker: Suzann Kipp

199 Shenendoah Dr.

Sloansville, NY 12160

518.868.9737; 518.461.6157

www.kipphillfarm.com

Suzann@kipphillfarm.com

Producing cheese commercially since June 2007. Cheese products: Variety of chevre type cheeses, including plain, garlic scape, apple cranberry walnut, maple strawberry, made from pasteurized goat milk.

26 KORTRIGHT CREEK CREAMERY

Owners: Tom and Denise Warren

1211 Kelso Rd.

East Meredith, NY 13757

607.278.5800

www.stoneandthistlefarm.com

warren@stoneandthistlefarm.com

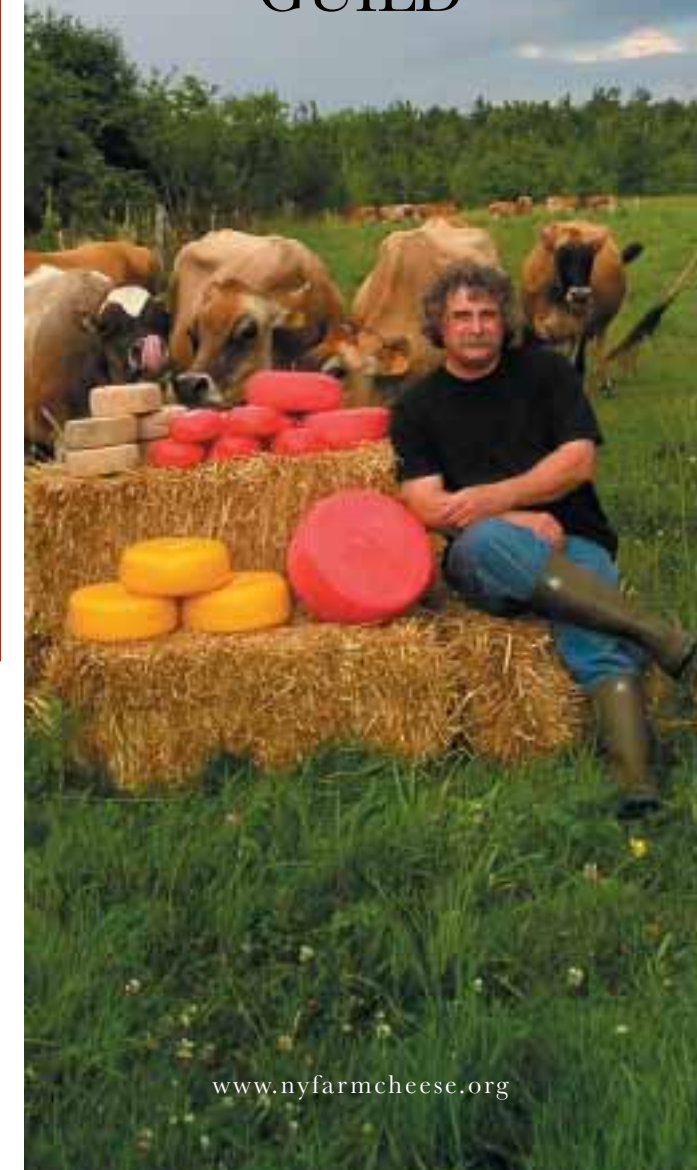
Producing commercially since 2005.

Dairy products: Certified organic grass-fed pasteurized goat's milk yogurt.

Certified organic raw goat's milk.

NEW YORK STATE

Farmstead & Artisan CHEESE MAKERS GUILD



www.nyfarmcheese.org

NEW YORK STATE

The Purpose of the Guild

The New York State Farmstead & Artisan Cheese Makers Guild, Inc., was organized in 2003 to foster a strong and vibrant farmstead cheese making sector in the state, and to support its growth. The Guild was incorporated in 2007. Our goals include:

- Encouraging excellence in farmstead cheeses resulting from appropriate continuing education and technical assistance to cheese makers at all levels of competence.
- Assisting in the development and adoption of procedures that will ensure public health safety with regard to production and processing of milk.
- Seeking out and using farm management practices that nourish and sustain the soil and the soul of the surrounding landscape and community.
- Advocating the continuation and preservation of family farms while promoting farmstead-scale cheese making as a craft and livelihood in the State.

www.nyfarmcheese.org

SHARING THE GOOD STUFF

- We see our Guild as not only a kind of support group for cheese makers – who often have technical questions about the cheese making process – but also as a face to the rest of the world: here we can come together across the miles that separate our NY farms and share our pride in our products.
- Please visit the Guild web site for expanded cheese maker profiles, state map locating NY cheese makers, news, opportunities, and other connections with instructors, suppliers of equipment, and related organizations of interest.
- We welcome your support – at farmers' markets around the state, at retail outlets, and as cheese lovers who join the Guild as Friends.



Most cheeses are available at the farm, area farmers' markets and retailers. Check individual web site listings, www.nyfarmcheese.org, for open hours, tours, and please call ahead.

1 BROVETTO DAIRY AND CHEESE HOUSE

Ronald, Corinne and Russell Brovetto

1677 County 29
Jefferson, NY 12093
607.278.6622

ronrinfar@aol.com

Producing cheese commercially since 2001. Cheese products: Variety of pasteurized or raw milk hormone-free cow's milk cheeses, as: natural, or with Ommegang beer, Hops, Basil & Tomato, Jalapeno, Caraway, Dill; seasonal specials.

2 CATAPANO DAIRY FARM

Owners: Karen and Michael Catapano

Cheese Maker: Michael Catapano

33705 CR 48
Peconic, NY 11958
631.765.8042

www.catapanodairyfarm.com
catapanodairy@aol.com

In operation since 2003. Cheese products: Fresh chevre, herbed chevre, feta, ricotta, aged cheese. Additional dairy products: yogurts, goat milk skin care products.

3 CLOVER MEAD FARM

Owners/Cheese Makers: Sam and Denise Hendren

938 Mace Chasm Rd.,
Keeseville, NY 12944
518.834.7306

clovermeadfarm@hughes.net

Producing cheese commercially since 2001. Cheese products: Variety of Certified Organic cheeses from the milk of grass-fed Jersey cows, including farmstead cheddar, Gouda, smoked Gouda, feta and High Peaks Herdmaster.

4 COUNTY MEADOWS

Don and Shirley Hitchman

6384 CR 27
Canton, NY 13617
315.386.8912

dshitch@northnet.org

Producing cheese commercially since 2002. Cheese products: Goat's milk cheeses, hormone-free, from the milk of Nubian dairy goats. Cheeses include fresh cheese curd, farmstead cheese (cheddar), feta and plain and herb-flavored chevre.



5 COWLICK FARM AND MICRODAIRY

Owner/Cheese Maker: Andrew Cabot

P.O. Box 236
Lodi, NY 14860
607.582.6611

cowlick@empacc.net

Producing cheese commercially since 2004. Cheese products: Variety of aged cheeses: Gouda with chives, herbes de Provence, chiles, onion and garlic; Cheddar with wasabe, Italian herbs, chiles; Brick; Colby, Camembert, blue cheese and feta.

6 DANCING LAMB FARM AND ICELANDIC SHEEP DAIRY

Owners: Mike Kelley and Ron Kittel

Cheese Maker: Mike Kelley
212 Harold Meyer Road
Earlton, NY 12058
518.634.2196

www.dancinglambfarm.com
truemike@surferz.net

Producing cheese commercially since 2005. Cheese products: Catskill Mountain Tomme, a raw milk cheese made from our own grass-fed sheep's milk. An aged feta and a blue cheese are in development.

7 FINGER LAKES DEXTER CREAMERY

Owners: Rose Marie Belforti and Timothy Wallbridge

1853 Black Rock Road
King Ferry, NY 13081
315.364.3581

www.kefircheese.com
info@kefircheese.com

Producing cheese commercially since 2006. Cheese product: An artisanal farmstead raw milk cheese, Kefir Cheese is made with a mother culture of authentic kefir grains and rich milk from grass fed Irish Dexter house cows, and aged for 60 days or more.

8 FINGER LAKES FARMSTEAD CHEESE COMPANY

Bronson Hill Cheesery

Owners/Cheese Makers: Nancy Taber Richards and Jan Beuzekom

5491 Bergen Rd.
Trumansburg, NY 14886
607.387.3108; Fax: 775.320.8895

www.fingerlakes-cheese.com
nancy@bhcheese.com

Producing cheese commercially since 2006. Cheese products: aged raw milk cheese based on traditional Dutch farmhouse Gouda style: Schuyler, traditional Gouda style; and Red Meck, with a natural red bacteria washed rind. Also: cheese aged in brine made with Ithaca Beer Company's Nut Brown Ale.

9 HAWTHORNE VALLEY FARM

Dairy Manager/Cheese Maker: Abe Madey

327 Route 221C
Ghent, NY 12075
518.672.7500, ext. 120

www.hawthornevalleyfarm.com
dairy@hawthornevalleyfarm.org

Farm producing a variety of organic cow's milk products since 1972. Raw milk aged cheeses: Cheddar, Edamer, Havarti, and certified Biodynamic® Alpine. Additional dairy products: European style yogurt, raw milk, Quark (a fresh spreadable cheese), and Bianca (a soft unripened cheese).

10 HOMESTEAD ARTISANS ENTERPRISES

Owner/Cheese Maker: Liza Porter,

Longview Farm
177 County Route 43 (Town of Argyle)
Fort Edward, NY 12828
518.638.8530

dport@spa.net

Producing cheese commercially since 2004. Cheese products: Fresh artisanal cow's milk products include quark, feta and crème fraiche. Raw cow's milk cheeses aged at least 60 days include aged feta, Casino Jack, Saratoga Sunflower and High Rock cheese. Fresh farmstead goat's milk cheeses include chevre and feta. Aged farmstead goat's milk Parmesan-style cheese seasonally.

11 LYNNHAVEN NUBIANS

Owner/Cheese Maker: Lynn Fleming

414 Church Rd.
Pine Bush, NY 12566
845.744.6089

www.lynnhavennubians.com
lynnhaven@hvc.rr.com

Producing cheese commercially since 2006. Milk from healthy, happy pastured goats, no hormones or unnecessary antibiotics. Cheese products: Pasteurized fresh soft cheeses: chevre (9 varieties), Chevre Balls in extra virgin olive oil, herbs and sun dried tomatoes. Feta, ricotta, Extravaganza's Fantasy. Pasteurized aged: several white mold ripened cheeses; Caerphilly; Gouda. Additional dairy products: Yogurt; goat milk soap seasonally.



12 MECOX BAY DAIRY

Owners: Art and Stacy Ludlow,

Cheese Maker: Art Ludlow
P.O. Box 411
855 Mecox Road
Bridgehampton, NY 11932
631.537.0335

sapjl@juno.com

Producing cheese commercially since 2003. Cheese products: Aged raw-milk cow's milk cheeses including mold-ripened Shawondasee, washed rind, semi-hard Mecox Sunrise, soft-ripened white rind Atlantic Mist, gruyere-style Sigit, and cheddar. All are aged a minimum of 61 days.

13 NETTLE MEADOW FARM

Owners/CheeseMakers: Sheila Flanagan and Lorraine Lambiasi

484 S. Johnsbury Rd.
Warrensburg, NY 12885
518.623.3372

www.nettlemeadow.com
cheese@nettlemeadow.com

Farm producing cheese commercially since 1992. Cheese products: Semi-aged cheeses, Kunik (triple crème with goat's milk and Jersey cow cream), and Crane Mountain (100% goat's milk); variety of soft goat cheeses (chevre), as well as fromage blanc including plain, Rosemary infusion and Honey Lavender.

14 NORTHLAND SHEEP DAIRY

Owners: Donn Hewes and Maryrose Livingston

Cheese Maker: Maryrose Livingston
3501 Hoxie Gorge-Freetown Rd.,
Marathon, NY 13803
607.849.4442

triptree@frontiernet.net

Farm producing cheese commercially since 1989. Cheese products: Raw-milk hard and blue cheeses made from the milk of our 100% grass-fed sheep. These cave-aged cheeses include Bergere bleue, Tomme bergere, Folie bergere, Bergerino and others.



15 OLD CHATHAM SHEEPHERDING COMPANY

Owners: Tom and Nancy Clark

Cheese Makers: Jason Lippman and Nancy Clark

155 Shaker-Museum Rd.
Old Chatham, NY 12136
518.794.7733

www.blacksheepcheese.com
shaleena@blacksheepcheese.com

Producing cheese commercially since 1993. Cheese products: Variety of cheeses from pure sheep's milk produced on the farm, including blue cheese and fresh cheese; Hudson Valley Camembert cheese, a blend of farm sheep milk and local cow milk. Additional dairy products: Pure sheep's milk Yogurt – plain, maple and ginger. Widely distributed throughout the USA.

16 RAINBEAU RIDGE

Owners: Lisa and Mark Schwartz

Cheese Maker: Lisa Schwartz
49 David's Way
Bedford Hills, NY 10507
914.234.2197

www.rainbeauridge.com
Lisa@rainbeauridge.com

Producing cheese commercially since Sept. 2005. Cheese products: Chevre --- fresh, pasteurized cheeses; Plain, ash-coated and bloomy-rind varieties.

17 SHERMAN HILL FARMSTEAD

Owners: Linda Smith and Morgan George

Cheese Maker: Linda Smith,
9626 Co. Hwy 21
Franklin, NY 13775
607.829.8852

www.sherman-hill.net
Linda@sherman-hill.net

Producing cheese commercially since 1993. Cheese products: Pasteurized goat's milk cheese including chevre, feta, Caerphilly, semi-soft basket cheese and aged cheese.

18 SIDE HILL ACRES

Owners: Rita and Russell Kellogg

Cheese Maker: Rita Kellogg
79 Spencer Rd.
Candor, NY 13743
607.659.4121

www.sidehillacres.bizland.com
rkellogg@aol.com

Producing commercially since 1989. Cheese products: Grass fed, hormone-free fresh cheese/ aged cheese: plain and with assorted herbs; feta logs, crumbled feta. Additional dairy products: Yogurt. Fudge. Goat milk soaps, hand creams, face creams.

19 SPROUT CREEK FARM

Cheese Maker: Colin McGrath

34 Lauer Rd.
Poughkeepsie, NY 12603
845.485.9885

www.sproutcreekfarm.org
colin@sproutcreekfarm.org

Farm producing cheese since 2000. Cheese products: 4 varieties of aged, grass-fed, antibiotic- and hormone-free cow's milk cheese, all aged 90 days or more: Ouray, Toussaint, and Barat are mold ripened; Eden is washed -rind. Fresh ricotta also available. Two varieties of aged, grass-fed, antibiotic- and hormone-free goat's milk cheese.



20 SUNSET VIEW CREAMERY

Owners: Ron and Carmella Hoffman

Cheese Makers: Carmella and family

4970 County Rd. 14
Odessa, NY 14869
607.594.2095

www.sunsetviewcreamery.com
farmerswife@htva.net

Producing cheese commercially since 2004. Cheese products: Variety of aged cheeses from pasteurized, antibiotic-free, hormone-free cow's milk, including Cheddar, Cheddar curd (plain and 6 flavors) and Monterey Jacks (plain and 12 flavors).

21 SWEET SPRING FARM

Owners: Jeffrey Bowers and Milton Llaro

Cheese Maker: Jeffrey Bowers
240 Saunders Rd.
Argyle, NY 12809
518.692.7445

www.sweetspringfarm.com
info@sweetspringfarm.com

Producing cheese commercially since 2006. Cheese products: Fresh chevre in several flavors, and White Lily, a ripened white-rind cheese, all made from our own farmstead Nubian goat's milk. Carriage House, a raw milk, 6-month aged cheese available seasonally.

22 3-CORNERS FIELD FARM

Owners: Karen Weinburg & Paul Borghard and family

Cheese Maker: Karen Weinburg

1311 County Route 64
Shushan, NY 12973
518.854.9695

www.dairysheepfarm.com
dairysheepfarm@aol.com

Producing cheese commercially since 2005. Cheese products: a variety of fresh-pasteurized sheep milk cheeses: Shushan Snow (camembert), Brebis Blanche, ricotta; aged raw sheep milk cheeses: Frere Fumant, Battenkill Brebis, Bulgarian-style feta. Mixed raw sheep and cow milk, aged cheese: Frere Fumant, feta. Additional dairy products: Sheep's milk yogurt.

23 TONJES FARM DAIRY

Owners: Tim and Mary Tonjes

Cheese maker: Tim Tonjes
188 Tonjes Road
Callicoon, NY 12723
845.482.5971

cowhill@warwick.net

Producing commercially since 2003. Cave aged, farmstead raw milk cheese, aged in our new underground cave! Rambler, Cowhill, Caerphilly, Beechwood Blue. Fresh mozzarella, ricotta, fromage blanc. Additional dairy products: yogurt, kefir, buttermilk. Farm currently not open to the public.

NEW in 2009

27 ASGAARD FARM AND DAIRY

Owners: David Brunner and Rhonda Butler
Cheese Makers: Kristen Sandler and Rhonda Butler
 74 Asgaard Way, P.O.Box 605
 Au Sable Forks, NY 12912
 518-647-5754

www.asgaardfarm.com
rhonda@asgaardfarm.com
 Producing commercially since 2008.
 Cheese products: Pasteurized fresh chevre (herb flavorings grown on farm). Pasteurized soft ripened cheeses in the tradition of France's Loire Valley. Aged raw-milk feta. Aged raw-milk tomme inspired by goat's milk cheeses of the French Pyrenees.



28 BYEBROOK FARM

Owners and Cheese Makers: Paul Deysenroth and Family
 7531 County Hwy. 18
 Bloomville, NY 13739
 607-538-9796
 Producing for sale since 2008. Cheese products: hormone-free raw milk Gouda: plain, cumin seed, washed rind with hard cider.

29 COOPERSTOWN CHEESE COMPANY

Owners and Cheese Makers: Sharon Tomaselli and Bob Sweitzer
 107 Oxbow Road at Route 28
 Milford, NY 13807
 978-257-4635
www.CooperstownCheeseCompany.com
sharon.tomaselli@CooperstownCheeseCompany.com
 Producing cheese since 2007.
 Products: a northern Italian alpine style cheese of our own design called Toma Celena; rich bloomy rind cheese called Toma con Brio; a raw milk cheese from 100% grass fed Jersey cows called Jersey Girl; and fresh products such as curds, ricotta, and farmer's cheese.

30 KRUGERRAND FARM

Owner and Cheese Makers: James and Lisa Andela
 776 County Hwy. 24
 Richfield Springs, NY 13439
 315-858-6045
andela60@gmail.com
 Producing cheese commercially since 2009. Products: variety of aged raw milk cheeses including natural rind cheeses, from farm's Alpine and Saanen goats, and some purchased all-natural cow milk. Gouda and cheddar type cheeses using goat only and mixed goat and cow milk.

31 PAINTED GOAT FARM

Owners: Ilyssa Berg and Javier Flores
Cheese Maker: Ilyssa Berg
 371 Mittedorf Rd.
 Garrattsville, NY 13342
 607-321-3191
www.paintedgoat.com
ilyssa@paintedgoat.com
 Producing commercially since 2007. Products produced from farmstead, pastured goat's milk: fresh, rich, and tangy Creamy Chevres, and dense, smooth, fine-textured Fresh Chevre Logs, herbed or natural. Aged cheeses include pasteurized and raw milk feta; cave-aged French-style, soft-ripened cheeses, such as our ash-coated "Cinderella" logs; and raw-milk, semi-hard, washed rind cheeses.



www.nyfarmcheese.org

NEW YORK STATE *Farmstead & Artisan* CHEESE MAKERS GUILD



32 PAMPERED COW CREAMERY AT TWIN MAPLE FARM

Owners: Matthew Scott, Dan Berman, and Douglas Ginn
Cheese Maker: Douglas Ginn
 416 Schnackenberg Rd.
 Ghent, NY 12075
 201-370-2301
www.pamperedcow.com
matt@pamperedcow.com
 Producing cheese for sale since 2009. Products: variety of aged, raw milk cheeses made with milk from local family farms. Aged raw milk goat cheese and pasteurized goat cheeses made with milk from a new goat dairy, Bench 8, in Hudson, NY. All products made at Twin Maple Farm.

33 RAINDANCE FARM

Owners and Cheese Makers: Siobhan Griffin and Rob Grassi and family
 2454 County Hwy. 35
 Schenevus, NY 12155
 607-286-9362
raindance@baka.com
 Grass-based dairy since 1989, certified organic since 1997. "Sun Cheese", made seasonally only during the grazing season and aged 4-18 months, is an organic Asiago made with quality award-winning raw organic cows' milk.

34 WAKE ROBIN FARM

Owners: Bruce and Meg Schader
Cheese Maker: Bruce Schader
 125 Brutus Rd.
 Jordan, NY 13080
 315-689-0034
www.wakerobinfarm.org
meg@wakerobinfarm.org
 Producing for public sale since 2006. Products: handmade cheeses, cream on top milk, yogurt. All products made start to finish on the farm.

www.nyfarmcheese.org