

NEW YORK STATE
Farmstead  *Artisan*
CHEESE MAKERS
GUILD

Farm name: **Catapano Dairy**

Owners: **Karen & Michael Catapano**

Cheesemakers: **Michael Catapano**

Address: **3985 Sound Avenue, Mattituck, NY 11952**

Phone: **631 298 0043**

Fax: **631 298 0043**

Email: **catapanodairy@aol.com**

Website: **www.catapanodairyfarm.com**

Product list: **Farmstead Cheeses:**

Farm Fresh Chevre - a delicate, soft creamy cheese

Herbed Cherve Roll - Chevre rolled in herbs (several varieties)

Feta Alfresco - a delicious semi-soft cheese (brick or cubes in brine)

North Fork Rustic - a firm, gently aged cheese

Summer Cloud - a delightful "pillow" of white mole-ripened cheese

Peconic Mist - a blue mold-ripened cheese (available August 1st)

Goat Milk Yogurt - plain or fruit

Goat Milk Fudge - plain or walnut

Animals: **44 milking goats : Alpine, Nubian, LaMancha, Saanen, Toggenburg**

Making product since: **Spring, 2003**

Other information: **Catapano Dairy also offers a line of goat milk soaps, including Goat Milk Hand & Body Cream ,Goat Milk Bath Powder ,Goat Milk Bath Teas.**

www.nycheese.org

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