

NEW YORK STATE
Farmstead  *Artisan*
CHEESE MAKERS
GUILD

Farm name: **Sprout Creek Farm**

Owners: **Society of the Sacred Heart**

Cheesemaker: **Brent Wasser**

Address: **34 Lauer Road, Poughkeepsie, NY 12603**

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Website: **www.sproutcreekfarm.org**

Product list: **Three original-recipe mold-ripened firm cheeses made from the milk of our herd of mostly Jersey and Guernsey cows. Our cheeses are aged three months in climate-regulated ripening rooms.**

- **Ouray is buttery and grassy, highlighting the characteristics that make Jersey and Guernsey milk so renowned.**
- **Toussaint is piquant and powerful with hints of wet leaves in the sun.**
- **Barat is a small, 8-ounce wheel with a pronounced nuttiness.**
- **Tuscan-Style Ricotta is made with whey and has a firm texture and slightly sweet flavor.**

Animals: **about 30 cows, 20 currently milking: Jersey, Guernsey, Milking Shorthorn, Brown Swiss, and Holstein.**

Making product since: **2000**

Other information: **Sprout Creek Farm is a 200-acre working farm in the Hudson Valley with a mission of combining agriculture and education to achieve the objective of teaching the whole person by providing real experiences of the working countryside. Processing milk into cheese, whose quality depends on care given to the animals, soils and pastures, provides ample opportunity for education across many disciplines...and, of course, also for tasting pleasure!**

www.nycheese.org

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