

NEW YORK STATE
Farmstead  *Artisan*
CHEESE MAKERS
GUILD

Farm name: **Tonjes Farm Dairy**

Owners: **Tim and Mary Tonjes**

Cheesemaker: **Tim Tonjes**

Address: **188 Tonjes Road, Callicoon, NY 12723**

Phone: **845 482 5971**

Fax: **845 482 5971**

Email: **cowhill@warwick.net**

Website:

Product list: **3 farmstead aged raw cow's milk, grass-fed cheeses: Caerphilly, Rambler: semi-firm heavy pressed Gloucester style cheese, Cow Hill is a light pressed hand-salted semi-firm tome. Fresh pasteurized yogurts, cultured buttermilk, fromage blanc, whole milk ricotta and mozzarella.**

Animals: **Closed herd of 90-100 Holsteins, 40-50 currently milking.**

Making product since **June, 2003**

Other information: **No antibiotics, no hormones are used. The farm has been a family farm since 1950. Mary Tonjes also runs a perennial nursery called Catskill Perennials.**

www.nycheese.org

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