



SPROUT CREEK | Encompassing 200 acres in Dutchess County, NY, Sprout Creek Farm is really three different entities, distinct yet dynamically intertwined. It is a working farm, raising free-ranging cows, sheep, goats, wild turkeys, guinea fowl, chickens, and pigs. It is a market, selling their internationally award-winning cheeses and farm-produced meats, as well as local Hudson Valley milk, eggs, vegetables, crafts, and gifts and it's also an educational center, offering day, weekend, and summer programs that help connect young people to the land, plants, and animals that co-exist at the farm in harmonious rhythm.

PACHEESE15A TOUSSANT 9 LB WHEEL

A local cousin to the alpine style, the robust flavors intensive becomes peppery with age - truly distinctive. Raw cows' milk cheese mold-ripened for 7-8 months.

PACHEESE15B MARGIE 1 LB WHEEL

A white bloomy rind, and smooth, creamy paste. This buttery little wheel has clean and delicate flavor that showcases the natural flora our farmstead milk. Aged 2-6 weeks; made from pasteurized cows' milk.

PACHEESE15C BOGART 12 LB WHEEL

Identified best by a supple texture and tangy grassy finish. Mold-ripened raw cows' milk cheese aged 4-6 months.

PACHEESE15D BATCH 35 10 LB WHEEL

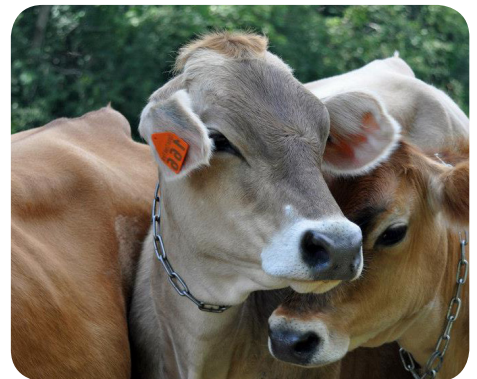
A crisp coppery rind sheaths the straw colored interior of this smear - ripened cheese. Smooth, meaty, pungent, earthy...everything a cheese should be. Raw Cows' milk washed -rind cheese aged for 2-4 months.

PACHEESE15F EDEN 5 LB WHEEL

Smear-ripened with an elastic texture and a golden interior, Eden has a pungent nose but a sweet apple butterscotch finish. Raw cows' milk washed-rind cheese aged 3-5 months.

PACHEESE15E MADELEINE 7 LB WHEEL

This raw goats' milk cheese, though slightly goaty and salty and reminiscent of a pecorino in texture, is both delicate and herbaceous, unlike its brawny sheep's' milk cousin. Aged 6-9 months.



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