FEBRUARY, 2020





5 SPOKE CREAMERY

Goshen, NY Handmade Farmstead Cheese

About 5 Spoke Creamery

The cheesemakers at 5 Spoke have a philosophy of balance; their cow's milk cheese offers the flavor of fine cheese and the health benefits of raw milk. Production takes place on-site in a restored barn and farmhouse in Goshen, NY, only 57 miles out of NYC. Because of seasonal changes and availability of grasses and wildflowers, their pasture-fed cows' diets are fresh and diverse, resulting in flavor profiles that cannot be manufactured or duplicated.



Featured Items

PACHEESE16	PACHEESE16A	PACHEESE16B

PACHEESE16	Welsh Cheddar	5 LB
PACHEESE16A	Porter	5 LB
PACHEESE16B	Redmond Cheddar	5 LB
PACHEESE16C	Tumbleweed	10 LB
PACHEESE16D	Herbal Jack	5 LB
PACHEESE16G	Redmond Cheddar Precuts 6-8 oz	5 LB
PACHEESE16J	Crawford Cheddar	10 LB
PACHEESE16K	Harvest Moon	8 LB

WANT MORE?

For any questions, please email our Merchandising team at **merchandising@baldorfood.com** Visit our website for a full availability list and more information about 5 Spoke creamery!