



# LOCAL CHEESE GUIDE

*A selection of our regions most  
innovative, and award-winning cheeses.*

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## *Contents*

Birchrun Hills Farm .....	Page 3-4
Cherry Grove Farm .....	Page 5-7
Goat Rodeo Farm .....	Page 8-10
Yellow Springs Farm .....	Page 11-12

***\*Seasonal***



# BIRCHRUN HILLS FARM

*Chester Springs, PA*

Birchrún Hills Farm is a family-owned dairy farm located in Chester Springs, PA. Ken and Sue Miller, along with their sons Randy and Jesse, offer handmade farmstead cheese from their beautiful herd of Holstein cows.

We are featuring Birchrún Blue, one of the best blue cheeses produced in the US, along with their superb Fat Cat and Red Cat.





**BIRCHRUN HILLS FARM  
BIRCHRUN BLUE**

*Cow, Raw*

A SEMI-SOFT BLUE CHEESE THAT IS MILD, SWEET, PEPPERY AND CREAMY WITH DELICATE BLUE FLAVORS.  
**6 LB AVG/8 OZ AVG**

**BIRCHRUN HILLS FARM  
FAT CAT**

*Cow, Raw*

A RAW MILK NATURAL RIND SEMI-SOFT CHEESE THAT IS EARTHY, TANGY WITH A GRASSY FINISH.  
**5 LB AVG/8 OZ AVG**

**BIRCHRUN HILLS FARM  
RED CAT\***

*Cow, Raw*

A MILD WASHED-RIND CHEESE THAT IS ASSERTIVE AND RICH WITH A VELVETY TEXTURE.  
**5 LB AVG**



# CHERRY GROVE FARM

*Lawrenceville, NJ*

## WORDS FROM THE CHEESEMAKER:

"We are a dairy farm and creamery situated on 480 acres in Lawrenceville, New Jersey, making farmstead cheeses from our grass-fed raw cows' milk. Our cheeses are made in small batches and aged on the farm, with attention paid to the craft of cheesemaking from seasonal milk. Each piece reflects the distinct flavors, aromas and seasonal variations of our land. We practice rotational grazing on organically certified pastures, and harvest our own hay in the summer, feeding our cows during the winter months. Farm milk is crafted into a variety of cheeses striving to harness the best flavor possible from our pastures."





**CHERRY GROVE  
BUTTERCUP BRIE**

*Cow, Raw*

A LUSCIOUS BLOOMY-RIND CHEESE EMULATING A CLASSIC FRENCH BRIE, BUT MADE FROM OUR RICH GRASS-FED COWS' MILK. MILD AND PLEASING WHEN YOUNG, THE PASTE SOFTENS AND DEVELOPS EARTHY MUSHROOM NOTES AS IT CONTINUES TO RIPEN. PASTEURIZED, SOLD AT 3-6 WEEKS OLD. WONDERFUL ON A CHUNK OF CRUSTY BREAD AND DRIZZLED WITH HONEY OR A DOLLOP OF A DELICATE WINE JELLY!

**1.25 LB WHEEL**

**CHERRY GROVE  
TOMA\***

*Cow, Raw*

A SEMISOFT WASHED-RIND CHEESE, TOMA IS A BEAUTIFUL RACLETTE-LIKE MELTER. SUBTLE FLAVOR VARIATIONS OCCUR ACCORDING TO SEASONAL CHANGES IN OUR COWS' FORAGE, ADDING NOTES OF PEANUT, GRASS, AND COOKED CREAM. A GREAT MAC N' CHEESE OR GRILLED CHEESE CHOICE, TOMA'S CREAMY TEXTURE, AND SUPERIOR MELTABILITY MAKE IT HARD TO RESIST. DELICIOUS ON A CHEESE BOARD WITH FRESH FRUIT AND TOASTED NUTS. RAW MILK, SOLD AT 2-4 MONTHS OLD.

**6-8 LB HALF**

**CHERRY GROVE  
RAREBIRD\***

*Cow, Raw*

SILVER MEDAL WINNER FROM THE 2018 ACS CONFERENCE. A WASHED RIND, RAW MILK CHEESE AGED BETWEEN 60 AND 90 DAYS, RAREBIRD'S DEFINING CHARACTERISTIC IS THAT IT IS MADE WITH THE MILK OF ONLY ONE SINGLE MILKING. THIS ENSURES NOT ONLY THAT THE MILK IS AS FRESH AS POSSIBLE, BUT ALSO THAT THE UNIQUE TASTES AND SEASONALITY OF THE TERROIR OF OUR LAWRENCEVILLE PASTURES STANDS OUT. WHEN MATURE, THE PASTE HAS A SILKY, CUSTARDY FEEL, GIVING OFF A WHIFF OF MINERALLY SEA CAVE AND A BIT OF THE BARNYARD.

**3.5 LB WHEEL**



**CHERRY GROVE  
HAVILAH**

*Cow, Raw*

HAVILAH IS THE CHEESEMAKERS' PRIDE AND JOY! THIS ALPINE-STYLE CHEESE IS ONLY MADE WHEN THE COWS ARE IN PASTURE ON FRESH GREEN GRASS, WHICH GIVES HAVILAH ITS RICH, GOLDEN COLOR. EXTENDED AFFINAGE HAS PRODUCED A FULL-FLAVOR AND RICH MOUTH-FEEL, WITH SAVORY NOTES OF PINEAPPLE, CITRUS AND CARAMEL. A STAR ON THE CHEESE PLATE WITH MEMBRILLO OR HONEYED WALNUTS! TRY AFTER DINNER WITH AN ITALIAN PASSITO OR VIN SANTO. RAW MILK, SOLD AT 18-24 MONTHS OLD.

**4-5 LB QTR/ 8 OZ AVG**

**CHERRY GROVE  
HERDSMAN\***

*Cow, Raw*

AT HOME ON A CHEESEBOARD, HERDSMAN'S FLAVOR PROFILE HITS LOTS OF CLASSIC CHEDDAR NOTES. BASED ON A TOMME-STYLE RECIPE, THIS CHEESE IS A GREAT PARTNER IN THE KITCHEN FOR GRATING, GRILLED CHEESE, MAC N' CHEESE, OR ATOP A BURGER. A FIRM, SLIGHTLY OPEN TEXTURE WITH A SHARP, AT TIMES PINEAPPLE-LIKE, HOOK ON THE FINISH. RAW MILK, SOLD AT 3-8 MONTHS OLD.

**3.5-4.5 LB HALF**



# GOAT RODEO FARM

*Allison park, PA*

WORDS FROM THE RODEO:

"Goat Rodeo Farm & Dairy is a 130 acre family owned farm located near Pittsburgh Pa in northern Allegheny County. We have a herd of more than 100 alpine and nubian dairy goats and bring in cow's milk from le-ara farms to make a variety of fresh and aged cheeses using traditional techniques for artisan cheese production. Owner India Loevner has achieved national recognition already, winning multiple top awards from the American Cheese Society as well as first-place finishes in the Pennsylvania Farm Show."







**GOAT RODEO  
BAMBOOZLE**

*Goat, Pasteurized*

SEMI-SOFT TEXTURE WITH NOTES OF PROSCUITTO AND PEARS. THIS WASHED RIND GOAT'S MILK CHEESE IS AGED FOR AT LEAST FOUR MONTHS AND WASHED WITH BEER FROM ROUNDABOUT BREWERY. EQUALLY AT HOME ON A CHEESE BOARD OR MELTED ON A BURGER.  
**3.5-4 POUND LOAF/ 4 OZ AVG**

**GOAT RODEO  
COWBOY COFFEE**

*Cow, Pasturized*

A SEMI- FIRM CAVE AGED MOUNTAIN STYLE CHEESE MADE FROM LE-ARA FARM'S COW'S MILK IN A UNIQUE BLACK CREAM WAX RIND. THE COMPLEX HERBAL FLAVOR PAIRS WELL WITH MILD YOUNGER RED WINES LIKE BEAUJOLAIS OR DRIER WHITE WINES LIKE SANCERRE.  
**6 POUND WHEEL/ 4 OZ AVG**

**GOAT RODEO  
HOOTENANNY**

*Goat, Pasturized*

A GOAT'S MILK GOUDA CHEESE MADE FROM SPRING AND SUMMER MILK. SUPPLE WITH NOTES OF HICKORY NUTS AND WILD FLOWERS WITHIN A BEAUTIFUL CREAM WAX RIND. PAIRS WELL WITH CRISP WHITE WINE OR AN AMBER ALE.  
**6 POUND WHEEL/ 4 OZ AVG**

**GOAT RODEO  
WILD ROSEMARY**

*Cow/Goat, Pasturized*

THE NEWEST MEMBER OF THE GOAT RODEO CORRAL. WILD ROSEMARY IS A SOFT, SUPPLE BEAUTY WITH AN ADVENTUROUS SPIRIT. THIS ARTISANAL MIXED MILK CHEESE IS MADE FROM RICH FARM FRESH MILK AND HAND PRESSED WITH FRESHLY DRIED ROSEMARY AND EXTRA VIRGIN OLIVE OIL. AROMATIC, SMOOTH, AND BRIMMING WITH HERBAL FLAVOR, WILD ROSEMARY IS AS NATURAL A FIT ON YOUR FINEST CHEESE PLATE AS IN YOUR TUESDAY QUICHE.  
**6 POUND WHEEL/ 4 OZ AVG**

**GOAT RODEO  
MORE COWBELL**

*Cow, Pasturized*

A SEMI- FIRM CAVE AGED MOUNTAIN STYLE CHEESE MADE FROM LE-ARA FARM'S COW'S MILK IN A UNIQUE BLACK CREAM WAX RIND. THE COMPLEX HERBAL FLAVOR PAIRS WELL WITH MILD YOUNGER RED WINES LIKE BEAUJOLAIS OR DRIER WHITE WINES LIKE SANCERRE.

**6 POUND WHEELS/ 4 OZ AVG**



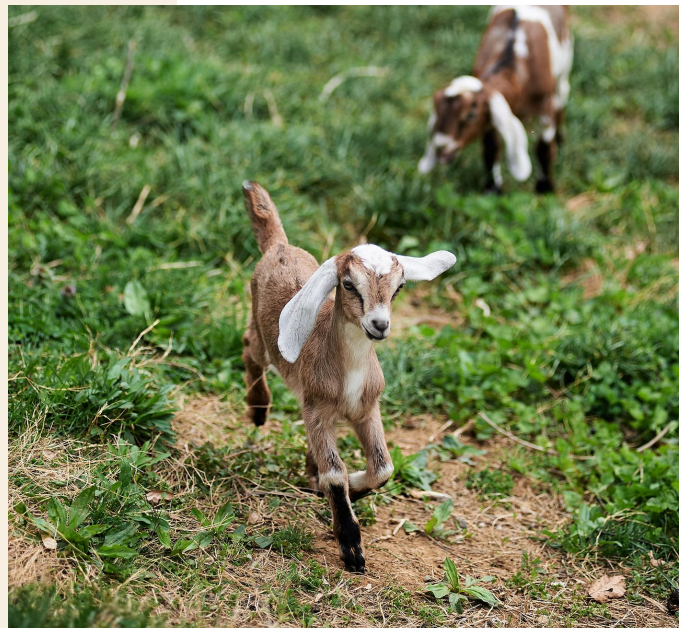


# YELLOW SPRINGS FARMS

*Chester Springs, PA*

WORDS FROM THE CHEESEMAKER:

"Yellow Springs Farm proudly offers both fresh and aged Artisanal Goat Cheeses. The most important part of our cheeses is the exceptionally good milk our goats produce. We breed and raise Nubian goats, with occasional genetic crosses, carefully selected for their naturally nutrient rich milk. Our herd browses pasture, cleans up invasive plant species in the woodland, and basks in the sun. Our goats also eat local hay, and organic grains. Al and Catherine Renzi make Yellow Springs Farm cheeses using age-old processes borrowed from both French and Italian traditions. Our original interpretation of these recipes, and inclusion of farm-raised herbs, nuts, and honey make many unique Yellow Springs Farm Goat Cheeses. Each small batch is handmade, and never includes preservatives or anything artificial. We offer both fresh, pasteurized milk cheeses, and exclusive raw milk cheeses aged 60 days or more. We love to select palette-pleasing trends to pair with local, fresh foods. There is always a new cheese to try."





**YELLOW SPRINGS  
CLOUD 9**

*Goat, Pasteurized*

THIS IS A FRENCH-STYLE, SURFACE RIPENED CHEESE. IT IS HANDMADE TO LOOK LIKE A SNOWBALL OR COTTON PUFF. IF YOU LIKE CREAMY LOIRE VALLEY STYLE FRENCH CHEESE, AND A BIT OF A BITE ON THE BACK OF YOUR TONGUE, THIS IS RIGHT FOR YOU. LIKE PEACHES OR TOMATOES, CLOUD NINE CAN BE ENJOYED RIGHT AWAY WHILE IT'S FIRM, OR RIPENED LONGER FOR A DIFFERENT TEXTURE AND FLAVOR.

**12/4 OZ SPHERE CS/ 4 OZ AVG**

**YELLOW SPRINGS  
BLACK DIAMOND**

*Goat, Pasturized*

BLACK DIAMOND WON FIRST PLACE AMONG AGED GOAT CHEESES AT 2014 AND 2017 AMERICAN CHEESE SOCIETY COMPETITION THIS IS A RIPE CHEESE COATED IN VEGETABLE ASH AS IT AGES. IT IS CREAMY, WITH LAYERS OF COMPLEX FLAVORS. THIS CHEESE IS INSPIRED BY THE FRENCH VALENCAY CHEESE FROM THE LOIRE VALLEY.

**12/6 OZ PYRAMID CS/ 6 OZ AVG**



