



Hawthorne Valley Farm Creamery

AGED CHEESES

At Hawthorne Valley Farm, we have been producing high-quality, nutritious foods for more than 35 years. Our Biodynamic farming practices reflect our commitment to protecting the health of the earth and all who live on it. We were one of the first creameries in the United States to be certified organic. Year round, we provide our cows with a natural, grass-based diet. During the growing season, the

cows graze the pastures day and night, and in winter they eat a mix of stored forages harvested from the farm, resulting in contented cows, healthy soil, and delicious dairy products.

All of our aged cheeses are made with certified Biodynamic and organic raw milk from our own cows. These cheeses are aged a minimum of 60 days as required by New York State law.



Our English-inspired Clothbound Cheddar has a complex, sophisticated flavor, thanks to its interaction with the air around it during the aging process. Delicious with a fruity red wine, Scotch, or a hoppy Pale Ale.



Aged for 4–6 months, our Farmstead Cheddar is a versatile everyday cheese, equally at home on a cheese board or in a sandwich.



One of our signature cheeses, Alpine is a hard, nutty, vibrant cheese with an edible rind. An 8–12 month aging process results in stronger flavors and a denser texture, with caramel and butterscotch flavor notes. Alpine grates well and is delicious on salads or used in place of Italian hard cheeses such as Reggiano.



Made seasonally when our pastures are most lush, the milk used in our Farmstead Alpine is rich and golden, creating a mellow, mild cheese with a meltable texture. Try our Alpine with a mild, younger red wine or a dry white wine.



Wholesale ordering information:
Hawthorne Valley Farm
518-672-7500 ext 240
orders@hawthornevalleyfarm.org

Hawthorne Valley

FARM | Creamery

327 County Route 21C, Ghent, NY 12075 | 518-672-7500 | www.hawthornevalleyfarm.org



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FRESH CHEESES

At **Hawthorne Valley Farm**, we are part of the Hawthorne Valley Association, a diverse educational not-for-profit dedicated to social and cultural renewal through the integration of education, agriculture, and the arts. Our on-farm education programs strive to raise awareness of the social, ecological, and economic importance of agriculture in our daily lives and to connect both

children and adults to the sources of their food.

We supplement our own milk with milk from three other local, certified organic dairy farms to make our soft cow's milk cheeses. Hawthorne Valley is proud to support other local dairy farms that share our commitment to organics and raising healthy, contented cows.



Bianca is a soft, fresh cow's milk cheese with a delicate mild flavor that can be described as young, tangy, and lemony. Bianca is a smooth, creamy, spreadable cheese packaged in a 6 oz. tub.



Our Herbed Bianca features the flavors of Herbs de Provence—thyme, rosemary, savory, basil, tarragon, and lavender. This is a delicious cheese to spread on a toasted baguette. Packaged in a 6 oz. tub.



Our Smoked Bianca Cheese has a subtle fruity, smoky flavor. The cheese is cold smoked in our creamery using cherry wood harvested from our farm. Packaged in a 6 oz. tub.



Kalamata Olive lovers will adore our Olive Bianca Cheese. We use only organic olives, resulting in a salty, tangy cheese that is delicious when used as a spread. Packaged in a 6 oz. tub.



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