



Painted Goat Farm – CSA Program

371 Mittedorf Road, Garrattsville, NY 13342 • (607) 321-3191 • www.paintedgoat.com
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Farmstead Artisan Goat Cheese and Goat Milk Products

Thank you for your interest in a **goat cheese share** and your dedication to supporting small farmers by buying direct from the source!! You'll receive some of the best local goat cheese that money can buy. Our cheese has been featured at notable venues such as Telepan, The Modern, Mas Farmhouse, Murray's Cheese, the US Open, and on Swiss Air. By buying our cheese, you are also supporting environmentally responsible farming practices and good animal husbandry practices. We greatly appreciate your support and partnership with us.

Goat Cheese CSA Shares for 2018: Bi-Weekly, June thru November

You will receive your cheese delivery every other week for a total of 12 deliveries. You may add products to your bi-weekly delivery by calling or emailing us directly.

SINGLE SHARE: 13 cheeses, approximately 6 lbs. of cheese, for a total price of \$129.00

FETA ONLY SHARE: 12 cheeses, 6lbs. of cheese, \$110.00

Cheeses include a variety of styles and flavors that we make. This enables you to try something new every two weeks. Cheeses range from 4.5 oz to 9 oz, with most weighing 8 oz. Take a look at some of the varieties you will receive as part of your cheese share:



Plain



Savory fig



Marinated chevre



Garlic and Chive



Strawberries & Cream



Herbed Buttons



Feta



Aged goat cheeses: Cabrita, Cinderella, and Fighting Goat



Contact: Ted@PaintedGoat.com for more information



EXAMPLE of cheese share. You may receive some other varieties depending on availability or to accommodate food allergies.

Class	Product Name	Flavors	Description	Unit Net Wt (Ounces)
FRESH	Creamy Chevre	Plain	Fresh, moist, soft, spreadable, with a light, creamy mouth feel, surprisingly rich, buttery taste and a hint of sourness	8
		Savory Fig	Our fresh creamy cheese with a touch of natural sweetness and savoriness; breakfast spread, dessert cheese, or flip out on a plate as a presentation for guests	8
		Garden Garlic and Chive	Our fresh creamy cheese blended with our own, home grown organic garlic and chives spread for bagels and lox, raw veggies, mashed potatoes, or sauce for fish	8
		Strawberries and Cream	Our plain fresh creamy chevre paired with our own fresh, organic strawberry preserve; tastes like strawberry shortcake; pair with ginger snaps for a real treat	8
	Chevre 6 oz wheels	Dill and Onion, Cracked Pepper, Herbs de Provence, or Everything Bagel	Fresh moulded individual cheeses, more concentrated flavor and denser texture than the creamy chevre, fresh lemony taste, lightly rolled with aromatic organic herbs to complement our cheese; great for table cheese and food dishes	6.5
	Chevre 9 oz wheels	Sun Dried Tomato or Fines Herbes	Larger format fresh moulded cheese, generously rolled in either Sundried Tomato herb mixture or Fines Herbes. Both Blue Ribbon winners at NYS Fair.	9
	Marinated bells	Thyme, rosemary, savory, peppercorns	Tiny, bell-shaped goat cheeses packed in olive oil and herbs; use for salads, pasta, or toasted bruchetta, drizzle with the herbed olive oil	8
	Ricotta		Traditional ricotta made from part whey and part milk; great for cooking all those Italian dishes and desserts	8
AGED	Brine-Aged Feta		Milky and less salty than most feta, naturally tangy and flavorful, aged in large blocks then cut into slices and packaged in the brine	8
	Cabrita		Mold-ripened, French-style, buttons (mini-wheel); rind of white molds, firm paste, milky and aromatic, slightly fruity and mushroomy	4.5
	Cinderella		Mold-ripened, log shape, 7"x2" with a thin layer of wood ash under the rind giving the cheese a grey appearance, dense, similar to bucheron	8
	Fighting Goat		Semi-hard, washed rind produced in 4 to 7 pound wheels; nutty, mild, with a robust meaty complexity due to the natural rind treatment; Made with unpasteurized milk and aged 2-4 months	6
TOTAL CHEESES				13

Our Farm Story and Practices



Painted Goat Farm is a small, family owned and operated artisan cheese maker in the hills of central New York. We produce a variety of goat's milk cheeses, by hand, with fresh milk from our own farm. The goats are milked by machine in the morning, taken to pasture on our 110 acres, and then brought back in the evening to be milked again. In between, we transform our milk into silky curds and several of the potentially endless varieties of fresh and aged cheeses.



My husband and I began the business in 2006 in our mid-30s with limited capital and lots of sweat-equity. He grew up a farmer in a remote, rural agricultural community in South America and I was an environmental anthropologist with the desire to apply my knowledge and do something valuable for society. We combined our talents and interests toward starting a goat farm to produce natural, organic, pasture-raised goat cheese. We purchased undeveloped land with no water or electricity. Within a 10-month period, we literally hand-built a small barn, our cheese facility, and living quarters and began our first cheese production and sales. Since then, we've grown our farm to about 65 milking goats producing 10,000 pounds of cheese and yogurt annually – all by ourselves. Our cheese has won 1st place 2 years in a row for goat/sheep cheese at the New York State Fair.



Our business philosophy and mission is to utilize environmentally sound, humane, and cost effective production practices to produce high quality, healthful food and to increase public awareness of sustainable farming and food issues. On a personal level, we love the challenge and independence of running our own farm business and the opportunity it gives us to work together as a family and connect with our community. In 2015, we had our first baby boy, our second in 2017, and we look forward to watching them grow up on the farm!



Our animal husbandry practices are certified by the strict standards of Animal Welfare Approved, which include year-round access to the outdoors, on pasture, and an obligation to the physical and psychological well-being of our animals from birth to death. We intensively graze our animals on fresh pastures throughout the growing season. We feed our animals hay from no-chemical fields and *certified organic* grain and minerals. We do not use chemical substances on our fields, but use *certified organic* fertilizer, our own compost, or minerals approved by NOFA. We do not feed antibiotics or use routine antibiotics or hormones. We do not use organophosphates. We treat animals with medications judiciously when medically necessary and determined to be for the health and comfort of the animal. If an animal is undergoing treatment, their milk or meat is never used for food or fed to other animals.



Additional Farm Products We Make or Raise



	<p>CHOCOLATE GOAT CHEESE TRUFFLES</p> <p>6oz box of fudgy, chocolaty cheese. Packaged to make a perfect gift to someone you care for...or yourself! 6-7 truffles to a box</p>	<p>\$10</p>
	<p>CAJETA (GOAT MILK CARMEL)</p> <p>8oz jar, traditional Mexican treat, dulce de leche but with goat's milk, can be eaten with a spoon, drizzled on ice cream, cake, apples, fresh fruit, or added to your coffee</p>	<p>\$10</p>
	<p>PASTEURIZED GOAT MILK SHARES</p> <p>In addition to the cheese shares, we are also offering Milk Shares that can be delivered bi-weekly, on the same day as the cheese. Each share consists of a Half-Gallon jug of fresh goat milk from the farm to you. Our goat milk is low temperature pasteurized.</p> <p>Order the number of half-gallons you wish delivered every other week.</p>	<p>\$9</p>

We accept special orders for extra cheeses or additional farm products for large orders or events. Contact farm by phone (607-321-3191) or email (ted@paintedgoat.com). We can deliver on your pick-up day or, if it's a large order, ship directly to your address.