

Support Our Sponsors

One Caroline Bistro

1 Caroline Street—Saratoga Springs, NY 518-587-2026
Our multi-cultural cuisine features high-quality organic and naturally grown vegetables and meats from local farms. We are proud to present some of the finest area musicians.

Battenkill Valley Creamery

691 County Route 30—Salem, NY
Our on-the-farm bottling and processing plant will begin bottling milk and making ice cream and butter this fall. All our milk is produced by our own herd of Holstein and Holstein/Jersey cows.

Bunker Hill Inn

412 Bunker Hill Road—Salem, NY 518-854-9339
A charming country B&B surrounded by woods and meadows. Featuring gourmet breakfasts and gracious hospitality. www.bunkerhillinn.com

Cargill, Inc.

State Route 29—Salem, NY 518-854-7417
Producer and distributor of crop nutrients and feed ingredients to farmers, beef, dairy, pork and poultry producers and animal feeders.

First Pioneer Farm Credit

394 State Route 29—Greenwich, NY
Offering a broad range of competitively priced loans. We also offer equipment leases, record-keeping, tax planning and preparation, appraisals, business consulting, and much more. www.firstpioneer.com

Gardenworks

1055 County Route 30—Salem, NY 518-854-3250
Specializing in u-pick berries, flowers, and specialty crops. Our barn marketplace features floral designs, gifts, art gallery, a farm bakery and local cheeses, meats and organic produce. www.gardenworksfarm.com

Greenwich Local Market

88 Main Street—Greenwich, NY 518-692-2103
The name says it all: a unique environment focusing on local products and a commitment to community and customer service. We proudly carry local food products including a variety of cheeses featured on the Cheese Tour.

The Mouzon House

1 York Street—Saratoga Springs, NY 518-226-0014
A Creole-inspired menu featuring fresh, local products served in the beautiful setting of a historic Saratoga Springs mansion. We support our local farms and sustainable agriculture.

Salem Farm Supply

5109 State Route 22—Salem, NY 518-854-7424
Farm equipment for every size farm.

Sheldon Farms Market

4363 Route 22—Salem, NY 518-854-7847
Open 9-6 May-Oct. Famous Sheldon corn, maple syrup, varietal potatoes, chef-quality fresh veggies, organic milk, grass-fed beef. Tour special: sample traditional and innovative cheese pairings. Sixth generation farm.

NY State Farmstead & Artisan Cheese Makers Guild

An organization fostering a strong and vibrant farmstead artisan cheese-making sector.

Towns & Villages of the Battenkill Valley

An association of tourist-related business people promoting tourism in our region.

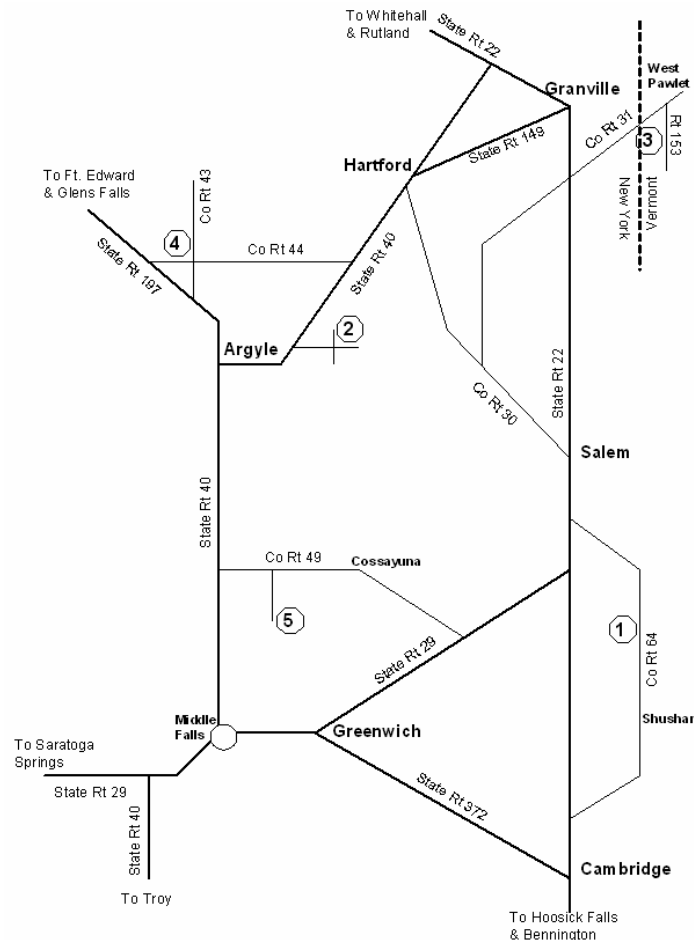
Additional Sponsors:

Cornell Cooperative Extension

North Ridge Guest House

Washington County Dairy Princess Committee

How to Find Us



The Cheese Tour

September 15-16 2007

Presented by Upper Hudson
Farmstead & Artisan
Cheesemakers

A drive-yourself tour of local
cheesemakers centered in bucolic
Washington County, NY

A scenic hour's drive north of Albany

Washington County

Where life is the journey

Washington County Tourism Association

383 Broadway, Fort Edward, NY 12828

Call toll-free 888.203.8622 www.washingtoncounty.org

About the Cheese Tour

Explore the world of farmstead and artisan cheese in this drive-yourself tour of five cheesemakers in the Washington County area. Each farm will be open for tour and will display their facilities, their animals, and best of all, their cheeses. You'll get to know why Washington County has become the regional center of excellence in the world of farmstead and artisan cheese.

Use the map in this brochure to plan your itinerary. All the farms are conveniently within a 20-mile radius. (Each farm listed has a reference number also marked on the map.)

Additional activities described to the right will help to make the cheese tour a memorable and informative weekend.

The Cheesemakers

3-Corner Field Farm ①

Nestled in the hamlet of Shushan, in the rolling hills between the Vermont's Green Mountains and the Battenkill River, is 3-Corner Field Farm. This family-run sheep dairy uses sustainable agricultural practices to produce sheeps' milk cheeses such as *Shushan Snow* (a camembert-style cheese), *Brebis Blanche* (a soft cheese), sheep's milk ricotta as well as aged, raw-milk cheeses such as *Frere Fumant* (a smoked, Basque-style cheese), a feta, and *Shushan Shepherd* (a natural-rind tomme). Farm tour includes tour of facilities on the hour, cheese-tasting, milking at 5 pm. 1311 County Rt. 64, Shushan, NY. (3 miles north of Shushan hamlet, 1.5 miles south of State Rt. 22 in Salem.) www.dairysheepfarm.com



Photo by Rob Barendse

Schedule of Events and Activities

Friday, September 14

4:00—8:00 pm **Wine and Cheese Tasting** at Olde Saratoga Wine & Spirits. 33 Ferry Street, Schuylerville, NY. Free of charge.

Saturday, September 15

All farms open for tour 10:00 am—6:00 pm.

1:00—3:00 pm **Book-signing and Talk** by Liz Thorpe, managing director of Murray's Cheese Shop in NYC, and contributor to *Murray's Cheese Handbook* at Gardenworks, Route 30, Salem, NY. Free of charge.

Saturday, September 15 (cont'd)

5:30pm **5 Cheeses, 5 Makers, 5 Courses:** Five-course cheese tasting menu paired with food (and wine optional) at JT Baker's New Cuisine, 27 Main Street, Greenwich, NY. Reservations required by Sept. 14. 518-531-2000.

Sunday, September 16

All farms open for tour 10:00 am—6:00 pm.

Ask about our drawing for valuable cheese-related prizes at your first stop on the tour.

Argyle Cheese Factory ②

Located on Fairview Farm, a 225-acre family farm producing award-winning Holstein cows' milk since the 1860's, Argyle Cheese Factory is the region's newest farmstead cheesemaker. In addition to cream-topped milk and yogurt, the creamery produces a variety of fresh and aged cows' milk cheeses. Farm tour includes a tour of the creamery, tasting, and a chance to meet the Washington County Dairy Princess. 990 Coach Road, Argyle, NY. (1 mile from State Rt. 40 on McEachron Hill Rd. First left on Coach Rd.)

Consider Bardwell Farm ③

Straddling the New York and Vermont state line, Consider Bardwell made cheese a century ago, shipping on the railroad that once bisected the 300-acre farm. Today, cheesemakers are revitalizing the tradition with goats' milk from their herd of Oberhaslis and local Jersey cows' milk. Goats' milk cheeses are *Mettowee*, a fresh chevre, *Danby*, a feta, *Manchester*, a raw-milk aged tomme. *Experience*, a bloomy-rind, is available seasonally. Cows' milk cheeses are *Dorset*, raw-milk washed rind, and *Rupert*, an Italian Alpine 4-month old. Farm tour includes baby goat petting, a tour of the barn and cheese rooms, goat games, and cheese tasting. 1333 Vt. Route 153, W. Pawlet, VT. (just south of W. Pawlet hamlet.) www.considerbardwellfarm.com

Longview Farm ④

Longview Farm is a sustainable dairy providing all-natural cheeses to our customers while sustaining and improving the land. Our own French Alpine goats provide milk for seasonally produced farmstead goat cheeses, such as fresh chevre, fresh feta, aged feta, and *Longview Parm*, a year-old Parmesan-style cheese. Our year-round artisanal cows' milk cheeses include fresh cheeses and aged cheeses, such as *Saratoga Sunflower* (a cheddar-type), *Casino Jack* (a natural-rind Monterey Jack), *High Rock* (a Gruyere-type) and aged feta. Farm tour includes tour of the barn and pastures on the hour and cheese tasting. 177 County Rt. 43, Argyle, NY. (1/4 mile north of County Rt. 44.)



Sweet Spring Farm ⑤

Sweet Spring Farm is a small goat dairy nestled in a secluded valley on the site of a 18th century homestead. Our "Cossayuna" herd of purebred Nubian dairy goats provides milk for three varieties of fresh goat cheese, *White Lily*, a white mold-ripened variety, and *Carriage House*, an aged raw-milk cheese. Farm tour includes tour of facilities, cheese tasting, and a chance to pet the goats. 240 Saunders Road, Argyle, NY. (1 mile from State Rt. 40 on County Rt. 49. Then 3/4 mile on Saunders Rd.) www.sweetspringfarm.com

For more information contact:
Sandy Buxton 518-746-2560 or 1-800-548-0881
www.cheesetour.blogspot.com