

NEW YORK STATE  
*Farmstead*  *Artisan*  
CHEESE MAKERS  
GUILD

Farm name: **Hawthorne Valley Farm**

Owners: **Hawthorne Valley Association**

Cheesemaker: **Abe Mady**

Address: **327 Route 21C, Ghent NY 12075**

Phone: **518 672 7500 x 5 (dairy) or 518 672 4465**

Fax: **518 672 4887**

Email:

Website: **[www.hawthornevalleyfarm.com](http://www.hawthornevalleyfarm.com)**

Product list: **a variety of hard, raw milk, farmstead cheeses, including cheddar, Alpine, and Edamberg; unripened Quark cheese; bianca, a soft fresh cheese. Also european-style yogurt.**

Animals: **closed herd of 60 dairy cows**

Making product since: **1979**

Other information: **Hawthorne Valley Farm is a 400-acre, diversified Biodynamic® farm. It is part of the Hawthorne Valley Association, a not-for-profit organization dedicated to agriculture, education, and the arts.**

**The Farm is virtually self-sufficient, relying on its own feeds, manure, and compost. In keeping with the tenets of Biodynamic® farming, which treats the land as a living organism, no fertilizers, pesticides, or herbicides are used.**

---

***[www.nycheese.org](http://www.nycheese.org)***

Executive Director, Tracy Frisch • [farmfood@capital.net](mailto:farmfood@capital.net) • (518) 271 0744  
Director, Marketing & Development, Susan Sturman • [epicurean@sturman.com](mailto:epicurean@sturman.com) • (516) 883 7892

