

NEW YORK STATE
Farmstead  *Artisan*
CHEESE MAKERS
GUILD

Farm Name: **Homestead Artisans Enterprises**

Owner(s): **Liza Porter**

Cheesemaker(s): **Liza and David Porter**

Address: **122 Edie Road, Saratoga Springs, NY 12866**

Phone: **518-583-1564**

Fax:

Email: **dport@spa.net**

Website:

Product list :

Fresh Pasteurized Cow's Milk Cheeses include **Fromage Blanc** (mild creamy taste, good for dips and spreads), **Quark** (tangy, rich sour cream taste, free of salt and made from skimmed milk, excellent in cooking replacing sour cream anywhere), and **Fresh Feta** (creamy, silky cubes of cheese flavored with a light brine)

Aged Raw Cows' Milk Cheeses include **Saratoga Sunflower** (complex taste starts with cheddar flavor and finishes with Swiss), **Casino Jack** (taste similar to Monterey Jack but sharper and with more character) , **Aged Feta** (robust, salty, crumbly cheese) and **High Rock Blue** (smooth, creamy blue cheese)

Sheeps' Milk Cheeses include **Sheeps' Milk Quark** and **Roquefort-style Blue Cheese**

Goats' milk Cheeses include **Fresh Chevre** and **Fresh Goats' Milk Feta**

Animals : **purchased milk includes local, grass-based Jersey cows' milk, Alpine goats' milk, and grass-fed sheeps' milk**

Making products since: **2003**

Continued on other side....

www.nycheese.org

Executive Director, Tracy Frisch • farmfood@capital.net • (518) 271 0744

Director, Marketing & Development, Susan Sturman • epicurean@sturman.com • (516) 883 7892

Working with local grass-based dairy farmers has been inspiring! We add value to their milk and they add value to our life and to yours! We take home their animals' milk, warm and fresh in the morning. By afternoon it either has become fresh cheese or is well along on the journey to become an aged cheese. Our customers at the Farmers' Market love the freshness and flavor that result.