

NEW YORK STATE
Farmstead  *Artisan*
CHEESE MAKERS
GUILD

Farm name: **Lively Run Goat Dairy**

Owners: **Suzanne and Steve Messmer**

Cheesemaker: **Suzanne Messmer**

Address: **8978 County Road 142, Interlaken, NY 14847**

Phone: **607 532 4647**

Fax:

Email: **contact@livelyrun.com**

Website: **www.livelyrun.com**

Product list: **French-style fresh goat cheese logs, plain or with a variety of herbs and flavorings; Cayuga Blue, a goat's milk blue; Lively Run Feta.**

Animals: **about 100 goats including, Alpine, Nubian, Saanen, and South African Boer breeds, as well as cross breeds.**

Making product since: **1995**

Other information: **Our cheeses contain no preservatives, food colors, or artificial additives of any kind. Our rennet is of vegetable origin.**

We at Lively Run Goat Dairy are thankful for your support and are committed to maintaining a family farm and producing high quality farmstead cheeses, as an alternative to industrialized, mass-produced, chemically altered food.

www.nycheese.org

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