

NEW YORK STATE
Farmstead  *Artisan*
CHEESE MAKERS
GUILD

Farm Name: **Mecox Bay Dairy**

Owner(s): **Art & Stacy Ludlow**

Cheesemaker(s): **Art Ludlow**

Address: **855 Mecox Road, PO Box 411, Bridgehampton, NY 11932**

Phone: **631-537-0335**

Fax:

Email: **Sapjl@Juno.com**

Website:

Product list :

Shawondasee - a mold ripened tomme aged 3-5 months - has a mild "nutty/fruity" flavor - 8 inch diameter wheels, 4 inches thick, weighing approx. 7.5 lbs.

Mecox Sunrise - a washed rind tomme aged 2-4 months - 7 inch diameter wheels, 2.5 inches thick, weighing approx. 3 lbs.

Atlantic Mist - a soft ripened white rind cheese - 4 inch diameter discs, about 2 inches thick.

Animals: **Jersey cows, currently milking 5**

Making products since: **April 2003**

A family farm since the 1870's, Mecox Bay Dairy began its transformation from a potato farm to a dairy farm in 2002. Mecox Sunrise won second place in the Washed Rind category in the American Cheese Society competition in 2004.

www.nycheese.org

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