

NEW YORK STATE
Farmstead  *Artisan*
CHEESE MAKERS
GUILD

Farm name: **Sprout Creek Farm**

Owners: **Society of the Sacred Heart**

Cheesemaker: **Brett Wasser**

Address: **34 Lauer Road, Poughkeepsie, NY 12603**

Phone: **845 485 9885**

Fax: **845 454 6158**

Email: **cheese@sproutcreekfarm.org**

Website: **www.sproutcreekfarm.org**

Product list: **Three varieties of farmstead, aged, grass-fed, antibiotic and hormone-free cow's milk cheese: Ouray, Toussaint, and Barat. All are aged three months and mold-ripened. Fresh ricotta also available.**

Animals: **about 60 cows, 32 currently milking: Jersey, Guernsey, Holstein, Milking Shorthorn, Brown Swiss.**

Making product since: **2000**

Other information: **Sprout Creek Farm is a 200 acre working farm in Dutchess County, New York that provides an integrated context for educational and spiritual development programs for young people and adults.**

Our Tuscan Style Ricotta was awarded 3rd place in it's category by the American Cheese Society in 2004, and voted Best in the Hudson Valley by Hudson Valley Magazine. The farm was recently awarded the Business Excellence Award-Agriculture by the Dutchess County Economic Development Corporation.

www.nycheese.org

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