

NEW YORK STATE
Farmstead  *Artisan*
CHEESE MAKERS
GUILD

Farm Name: **Vandeburg Farm LLC**

Owner(s): **Ron Vandeburg & Mike Decker**

Cheesemaker(s): **Mike Decker, John Hasenjaeger**

Address: **4123 NY Route 26, Whitney Point, NY 13862**

Phone: **607-692-2491**

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Email: **eradecker@msn.com**

Website: **koshergoatcheese.com**

Product list : **Fresh Natural Goat Cheese, also available with Roasted Garlic and Parsley; Dill; and Lemon**

Animals: **250 Alpine goats**

Making products since: **1997**

We are certified Kosher through the OU (Orthodox Union). We produce cheese under a special arrangement with Miller's Cheese, the largest Kosher cheese distributor in the world. The cheese is produced under the strictest guidelines of Kosher certification, Rabbi Aaron Slonim is our rabbinic supervisor and special friend.

All our goat milk is pasteurized, not homogenized and gently handled with delicate mesophilic cultures and vegetable enzyme rennet. This cheese is perfect for our vegetarian friends. Our cheeses are farmstead cheeses.

www.nycheese.org

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