

NEW YORK STATE
Farmstead  *Artisan*
CHEESE MAKERS
GUILD

Farm name: **Berle Farm**

Owners: **Beatrice Berle**

Cheesemaker: **Beatrice Berle**

Address: **PO Box 1, Beechwood Road, Hoosick, NY 12089**

Phone: **518 686 3249**

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Email: **berlefarm@aol.com**

Website:

Product list: **English Tradition:** hard goat cheese made in the English tradition

St. Paullin: Washed rind cheese with b. linens

Crowdie: very rare soft, spreadable Highland Scottish cheese

Soft Ripened cheese

Farmers' cheese with herbs, made in summer only for local consumption

Animals: **Saanen goats, 40 currently milking**

Making product since: **1996**

Artisan farmstead goat cheeses. All cheeses are Aurora Certified Organic. All grains and grasses for the goats and all the milk for pasteurized and raw milk cheese are produced at Berle Farm.

www.nycheese.org

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