## Cato Corner Farm knot - photo ready - PNG Cato Corner Farm

You have selected a unique farmstead cheese, hand crafted in small batches and aged in our cave. We make our cheese with raw milk from our 40 Jersey cows. We do NOT use growth hormones, herbicides, sub-therapeutic antibiotics, or animal-based feeds. Our happy cows all have names, and they graze freely from May to November on rich pasture grasses. The rest of the year they eat primarily local hay. We complement the grass-based diet with a small amount of grain to balance their nutritional needs. Grass-based milk contains higher levels of Omega-3 fatty acids and
Conjugated Linoleic Acid. We breed our cows to produce A2:A2 proteins that many people find easier to digest,
although some of the older cows still produce A1 milk.
The rinds of the cheese are edible but earthy-tasting. Occasional molds are normal in a natural rind, cave-aged cheese and may be eaten or trimmed.

178 Cato Corner Rd., Colchester CT 06415 \* (860) 537-3884
Fax (860) 537-9470 \* [www.catocornerfarm.com](http://www.catocornerfarm.com) \* Mail order available

*Farm Shop Hours*: Fri & Sat 10-4, Sun 11-4

*NY Greenmarkets*: Saturdays at Union Sq., Grand Army Plaza, Ft. Greene

Aged Bloomsday – A complex aged cheese, sharp & balanced, aged 10-12 mos. Enjoy with stout, full-bodied reds, honey, or spicy jam. Melt on burgers.

Black Ledge Blue – Medium strong, buttery. Enjoy with fruit, wine, steaks, salad.

Bloomsday – A “mistake” one June 16th led to our most popular cheese – medium sharp & perfect with a range of beers, wine, apples, burgers. Aged 5-6 mos.

Bridgid’s Abbey – Seasonal specialty! Belgian style with flaky texture and lemony acidity, medium mild. Aged 3-5 months.

Celeste\* – A French-style lactic cheese, soft & spreadable with a funky yeasty rind.

Eclipse\* - Ash-ripened French-style lactic cheese. Similar to Celeste with a striking black lined aesthetic.

Cornerstone – Made with farm-grown native cultures. Medium sharp, touches of fruit.

Dairyere – Three time ACS Award Winner! A firm Alpine-style cheese inspired by cave-aged Gruyere & Comte. Aged 6-7 months.

 Dairyere Reserve – Aged one year – nutty, sweet, granular, medium bite.

Dutch Farmstead – Super creamy and rich, medium mild. Enjoy with plum or apricot jelly or pair with NEIPA, sauvignon blanc, or inky cabernet.

Fromage d’O’Cow – Hooligan’s bigger brother, for stinky cheese heads only!

Gossamer\* – A pasteurized bloomy rind cheese with a delicate creamline, cheesecakey center, and hints of lemon and mushrooms.

Hooligan – National Award Winner! Medium pungency, soft around the rind and a bit firmer in the center. One of our signature cheeses.

 Drunken Hooligan – Hooligan rubbed with grape lees from Priam Vineyards.

 Drunk Monk – Hooligan washed with beer from a local brewery (rotating).

Myfanwy – Welsh-style miner’s cheese, smooth and supple with a mild cheddar-like flavor.

Jeremy River Cheddar – A classic English-style muslin-wrapped cheddar, earthy and medium sharp with a balanced bite.

Sofia\* – Fresh pasteurized cheese in the style of Bulgarian feta, creamy & rich.

Vivace – Supple & medium mild with flavors of Emmental and Provolone.

 Vivace Bambino – Young, mild & sweet for the whole family. Aged 2-3 mos.

 Molto Vivace – Extra aged Vivace, sharp and distinct.

Womanchego – ACS Award Winner 2018 & 2017. Supple texture & fruity finish. Versatile for pairings & super popular for both kids and adults. Aged 2-3 mos.

 Mrs. Robinson – Middle aged Womanchego, sassy, sharp, and earthy.

 Wise Womanchego – Extra aged Womanchego, even more sharp and strong.

\* Starred cheeses made with pasteurized Jersey cows’ milk from Cato Corner Farm or Sweet Grass Creamery.