



WHY NETTLE MEADOW?



In 2018, Nettle Meadow won a **Good Food Award** for Kunik and a 2nd Place finish at the **American Cheese Society** for Briar Summit and Sappy Ewe. Our cheeses have earned over 40 National and International awards over the past 10 years.

OUR MISSION

NETTLE MEADOW is a farm animal sanctuary, dairy and cheesemaking company in the Southern Adirondacks. The farm is home base to over one hundred retired goats, sheep and rescued farm animals. Nettle Meadow's mission is to make superior handcrafted small-batch cheeses and provide our hard-working animals the highest standard of care and attention they so truly deserve.

Nettle Meadow's main varieties of cheese include highly awarded bloomy rind semi-aged cheeses, fresh flavored cheeses, and washed rind cheeses. We combine milks and natural ingredients to create true original cheese flavors. Each piece of our aged cheese is cared for by hand every day and takes on the subtle terroir of our centuries old aging cellars.

OUR ACCOMPLISHMENTS

Our hard work and commitment continue to be recognized with highly acclaimed awards. In March 2022, **Kunik was voted "one of the top 20 cheeses in the world" at the 34th biennial World Championship Cheese Contest.** Nettle Meadow also received best in class wins for Kunik, Truffle Kunik, and a 3rd place finish for Simply Sheep. These wins came on the heels of Nettle Meadow's **2022 Good Food Award** for Kunik. Also in 2021 we received an **International Cheese & Dairy Awards (UK) Bronze Medal** and **New York International Cheese Competition Silver Award Winner** for Adiron-Jack, and we were a **Good Food Award Finalist** and **New York International Cheese Competition Silver Award Winner** for Kunik, a **New York International Cheese Competition Silver Award Winner** for Simply Sheep, and **New York's Sheep Milk Dairy of the Year** for our creamery as a whole! In we received the **2020 Good Food Award for Kunik.** In **2019 Amber Kunik was awarded a Silver Sofi**, Sappy Ewe placed 1st at the **U.S. Cheese Championships**, and Kunik and Simply Sheep placed 2nd. Also in 2019, Briar Summit took 2nd place at the **American Cheese Society**, among other awards and commendations.

OUR COMMITMENT

As demand for our cheese has grown we have expanded our herd through a partnership with fourteen local families who raise and milk goats, sheep and jersey cows for Nettle Meadow. Most of these animals were born on the original farm and return to the farm for their retirement years, rejoining their mothers, fathers, grandmothers and grandfathers. There are retirement barns, special needs barns, and assisted living barns.

While so many cheese companies are moving away from farming, Nettle Meadow has doubled down by investing not just in our production animals, but in those in their post-production years, as well as the differently-abled. We visit and monitor the production critters who work off the main farm at least four times per week, and offer assistance in medical care and upkeep to ensure that all animals in our extended care program live the healthiest, happiest lives possible on almost 300 combined acres of pasture and more than 20 barns.

Our commitment to all of our animals continues to be one of the central focuses of Nettle Meadow. We have maintained our commitment to happy and healthy animals, natural and organic ingredients, carefully handcrafted artisan cheese, and family farming.

