

HAPPY CRITTERS



GREAT CHEESE



# NETTLE MEADOW FARM AND CHEESE COMPANY



A CULTURE OF CARING... FROM THE HERD TO THE CURD

# TABLE OF CONTENTS



NETTLE MEADOW FARM BACKGROUND	3		
VALUES IN ACTION	4		
BLOOMY RIND CHEESES	5	FRESH CHEESES	17
KUNIK	6	CHÈVRE	18
TRUFFLE KUNIK	7	FROMAGE BLANC	19
BRIAR SUMMIT	8	FROMAGE FRAIS	20
SAPPY EWE	9	WASHED RIND CHEESES	21
ADIRONJACK	10	AMBER KUNIK	22
SUGAR LOAF	11	WASHED RIND COLLECTION	23
THREE SISTERS	12	THE HITCHING POST	24
NETTLE PEAKS	13	KEMP ANIMAL SANCTUARY	25
SIMPLY SHEEP	14	AWARDS	26
CRANE MOUNTAIN	15	VISIT US!	27
POTASH	16		

# NETTLE MEADOW FARM



**Nettle Meadow Farm** is an animal sanctuary and cheese company in New York's Adirondack foothills. Home to over 150 farm sanctuary animals from pigs to goats to peacocks, Nettle Meadow is committed to the principles of natural and organic ingredients, well cared-for animals and carefully hand-crafted artisan cheese. Since our humble beginnings we have grown dramatically with now more than 700 goats 300 sheep and more than 30 jersey cows. We have expanded by partnering with local small scale farmers who care for our animals and return them to the sanctuary for retirement after their productive years. We have grown from making 30,000 pounds of cheese, lots of it award-winning, a year to almost 500,000 pounds per year...and we are still growing!

Nettle Meadow was founded in 1990 at the site of an historic Adirondack dairy farm dating back to the 1700s. The farm is well-known for the extra care it gives its animals and for producing numerous award winning varieties of bloomy rind, washed rind, and fresh cheeses.

Owners Lorraine Lambiase and Sheila Flanagan began as the farm's only animal caregivers and cheesemakers and have grown it to include a dedicated team of artisan cheesemakers and experienced sanctuary and dairy caregivers. All have an amazing love of animals, hand-crafted cheese, and local history.





## Nettle Meadow Values in Action

Customers can feel good about supporting and eating Nettle Meadow because we:

- Make each batch of cheese by hand
- Put profits back into the care for old and infirmed farm animals
- Source natural and organic feed for the animals and use natural, organic, and local ingredients for our cheese
- Pay a living wage and benefits to farm and creamery workers
- Find homes for male offspring
- Invite the public to tour our farm and meet the animals behind delicious Nettle Meadow cheeses
- Host community-building events for families to enjoy Nettle Meadow land and critters.





BLOOMY  
RIND CHEESES



# KUNIK

A buttery triple crème with a delicious goat-y kick! Mushroom and earthy notes. Sublime as our best seller.

**ABOUT:**

**Aged:** 2-6 weeks

**Best By:** 12 weeks

**Available:** year-round

**Pairs Well With:** figs, pears, apricot / chutney, or clover honey and earthy stouts or a meaty Cabernet Franc

**Sizes:** 1 lb wheels, 10 oz. buttons and 3.5 oz. minis!

**Ingredients:** Pasteurized Goat's Milk, cow cream, sea salt, lactic cultures, enzymes, penicillium candidum

**AWARDS:**

**2022** - Named one of the World's Top 20 Cheeses at the World Cheese Championships | Winner, Good Food Awards | Gold Medal, World Cheese Championships | Double Gold Winner at International New York Cheese Contest

**2021** - Finalist, Good Food Awards | Silver Award, New York International Cheese Competition

**2020** - Winner, Good Food Awards

**2019** - 2nd Place, US Cheese Championships, Finalist, Good Food Awards | Award of Excellence, New York State Fair

**2018** - Good Food Award | Silver Medal, New York State Fair





# TRUFFLE KUNIK

A union of our most beloved cheese with a gorgeous line of truffle that provides a wonderful visual effect and amazing, yet balanced, flavor.

**ABOUT:**

**Aged:** 2-6 weeks

**Best By:** 12 weeks

**Available:** year-round

**Pairs Well With:** brown ale, riesling, or cabernet and any dried fruit or honey

**Sizes:** 8 oz. buttons

**Ingredients:** goat's milk, cow's milk and cream, meadow mushrooms, sunflower oil, EVOO, summer truffle, black olives, sea salt, lactic cultures, enzymes, penicillium candidum

**AWARDS:**

**2022:** Gold Medal, World Cheese Championships | Finalist, Good Food Awards





# BRIAR SUMMIT

A bloomy, white mold-ripened Double Crème handcrafted from sheep's, goat's and cow's milk and cream, infused with raspberry leaf tea for a delightful, earthy flavor.

## ABOUT:

**Aged:** 2-6 weeks

**Best By:** 10 weeks

**Available:** year-round, but more scarce in winter

**Pairs Well With:** tart fruits and spreads, like a grapefruit compote

**Sizes:** 8 oz. pyramid

**Ingredients:** goat milk, cow milk, sheep milk, raspberry tea leaf infusion, sea salt, lactic cultures, enzymes, penicillium candidum

## AWARDS:

**2022** - Bronze, World Cheese Awards

**2019** - 2nd Place, American Cheese Society | 2nd Place, New York State Fair

**2018:** 3rd Place, World Cheese Championship | 2nd Place, American Cheese Society

**2017:** 1st Place, US Cheese Championship Bloomy Rind, Mixed Milk







# SAPPY EWE

A crotin wheel of sheep's and cow's milk, infused with local Adirondack maple and patted with organic vegetable black ash after it is aged to perfection.

**ABOUT:**

**Aged:** 2-6 weeks

**Best By:** 17 weeks

**Available:** year-round

**Pairs Well With:** fig preserves and cured meats

**Sizes:** 5-7 oz. crotin wheel

**Ingredients:** sheep's milk, cow's milk, maple syrup reduction, sea salt, vegetable black ash, lactic cultures, enzymes, penicillium candidum

**AWARDS:**

**2022:** Bronze Medal, American Cheese Society

**2019:** 1st Place, US Cheese Championships

**2018:** 2nd Place, American Cheese Society Winner

**2017:** 2nd Place, US Cheese Championship Mixed Milk Bloomy Rind





# ADIRONJACK

A true taste of place: we use pure Jersey cow's milk and cream and soak the curd with local apple jack brandy which develops the elegant cream line. Able to be enjoyed by all members of the family.

**ABOUT:**

**Aged:** 2-6 weeks

**Best By:** 12 weeks

**Available:** year-round

**Pairs Well With:** dried fruit, honey, and on a crackers that compliment the fresh flavor

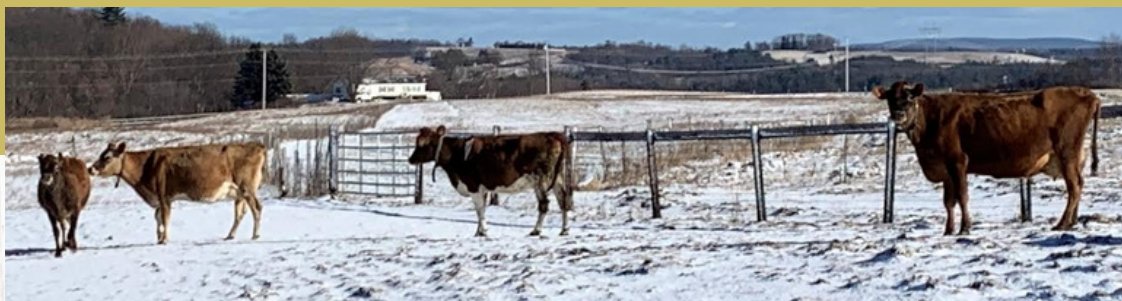
**Sizes:** 5-7 oz. crotin wheel

**Ingredients:** Pasteurized Cow's Milk, Cow Cream, New York State Apple Jack Brandy, sea salt, lactic cultures, enzymes, penicillium candidum

**AWARDS:**

**2022:** Gold, World Cheese Awards | Finalist, Good Food Awards | Silver Medal, New York International Cheese Competition

**2021:** Gold Medal, New York State Fair | Bronze Medal, ICDA Awards, UK





# SUGAR LOAF

Made with the milk and cream from our pasture-raised Jersey cows for a decadent balance of creamy, tangy, and herbaceous flavor.

**ABOUT:**

**Aged:** 2-6 weeks

**Best By:** 17 weeks

**Available:** year-round

**Pairs Well With:** fruit including pears and peaches and drinks like champagne, cabernet, and IPAs

**Sizes:** 3 lb tomme and 10 oz. buttons

**Ingredients:** Pasteurized cow's milk, cow's cream, sea salt, lactic cultures, enzymes, penicillium candidum

**AWARDS:**

**2022** - Gold Medal, New York International Cheese Competition | Silver Medal, New York State Fair





# THREE SISTERS

An artful combination of sheep's, goat's and cow's milk with a complex flavor, a velvety yet firm texture, and a bloomy rind.

**ABOUT:**

**Aged:** 2-6 weeks

**Best By:** 16 weeks

**Available:** year-round

**Pairs Well With:** earthy IPAs, brown ale or Pinot Noir and lovely with cranberry chutney, maple balsamic reduction, or a berry compote

**Sizes:** 8 oz. crotin wheel

**Ingredients:** Pasteurized Goat's Milk, Sheep Milk, Cow milk, sea salt, lactic cultures, enzymes, penicillium candidium

**AWARDS:**

**2017** - 4th Place, U.S. Cheese Championships

**2012** - 2nd Place, American Cheese Society





# NETTLE PEAKS

An all goat's milk pyramid infused with nettle tea and dusted with vegetable black ash as it ages, resulting in a delightful earthy, herbal note.

**ABOUT:**

**Aged:** 3-4 weeks

**Best By:** 15 weeks

**Available:** year-round

**Pairs Well With:** Chardonnay, Riesling or Albarino, and with fresh berries, mustards, grilled peppers and onions

**Sizes:** 9 oz. pyramid

**Ingredients:** goat milk, nettle tea, sea salt, vegetable black ash, lactic cultures, thistle rennet, penicillium candidum





# SIMPLY SHEEP

An all sheep's milk wheel of semi-aged cheese with a delicate bloomy rind that becomes more tangy and complex as it ages.

**ABOUT:**

**Aged:** 3-4 weeks

**Best By:** 14 weeks

**Available:** Spring, Summer, Fall

**Pairs Well With:** Merlot or Amber ale, cured meats, apples and dried fruits

**Sizes:** 8 oz. button, 3.5 oz. mini

**Ingredients:** sheep milk, sea salt, lactic cultures, thistle rennet, penicillium candidum

**AWARDS:**

**2022** - Bronze Medal, World Cheese Championship

**2021** - Silver Award, New York International Cheese Competition

**2019** - 2nd place, US Cheese Championships | Award of Excellence, New York State Fair





# CRANE MOUNTAIN

A semi-aged block of goat's milk, excellent at every stage of development from a dense beginning to an oozy piquant cheese.

**ABOUT:**

**Aged:** 2-6 weeks

**Best By:** 17 weeks

**Available:** year-round

**Pairs Well With:** a delightful spiced port wine syrup, and similar flavors

**Sizes:** 6-8 oz. block

**Ingredients:** goat's milk, sea salt, lactic cultures, enzymes, penicillium candidum

**AWARDS:**

**2022** - 1st Place, American Dairy Goat Awards





# POTASH MOUNTAIN

A lovely blend of goat and creamy cow's milk in a pyramid shape, dusted with vegetable black ash. This cheese gets better and better as it ages.

**ABOUT:**

**Aged:** 2-6 weeks

**Best By:** 17 weeks

**Available:** year-round

**Pairs Well With:** apricot jam, salted crackers, salami

**Sizes:** 6-8 oz. pyramid

**Ingredients:** goat's milk, cow's milk, sea salt, lactic cultures, enzymes, penicillium candidum





# FRESH CHEESES



# CHÈVRE

Spreadable, fresh-tasting, lightly salted goat's cheese. Each cup is hand-mixed and packed.

Sweet Flavors: Pumpkin Spice, Meyer Lemon and Cardamom, Hibiscus Ginger, and more

Savory Flavors: Caramelized Onion, Garlic & Olive Oil, Mixed Herb, Lightly Salted, and more

## **ABOUT:**

**Aged:** fresh

**Best By:** 80 days

**Available:** year-round

**Pairs Well With:** wide variety, depending on flavor

**Sizes:** 10 lb. tubs, 1 lb. tubs, 5 oz. cups

**Ingredients:** Pasteurized Goat's Milk, sea salt, lactic cultures, vegetarian enzymes + natural flavoring

## **AWARDS:**

**2022** - (Maple) 3rd Place, American Dairy Goat Awards





# FROMAGE BLANC

A delightful unsalted, fresh goat's milk cheese.

Sweet Flavors: Honey Lavender

Savory Flavors: Blanc, Rosemary

**ABOUT:**

**Aged:** fresh

**Best By:** 80 days

**Available:** year-round

**Pairs Well With:** wide variety, depending on flavor

**Sizes:** 10 lb. tubs, 1 lb. tubs, 5 oz. cups

**Ingredients:** Pasteurized Goat's Milk, infusion of lavender flowers, honey, lactic cultures, vegetarian enzymes.

**RECENT AWARDS:**

**2018** - (Honey Lavender) Award of Excellence, NY State Fair

**2008** - (Honey Lavender) Silver Sofi, Specialty Food Association





# FROMAGE FRAIS

Spreadable, fresh-tasting, lightly salted goat's and cow's milk cheese. Each cup is hand-mixed and packed.

Sweet Flavors: Apple Cider Syrup, Fig & Honey, Habanero Peach, Blueberry Lemon, Cranberry, and more

Savory Flavors: Plain, Roasted Red Pepper, Truffle, and Pineapple Cilantro, and more

## ABOUT:

**Aged:** fresh

**Best By:** 80 days

**Available:** year-round

**Pairs Well With:** wide variety, depending on flavor

**Sizes:** 10 lb. tubs, 1 lb. tubs, 5 oz. cups

**Ingredients:** Pasteurized cow and goat milk, Sea Salt, Lactic Cultures, vegetarian enzymes + flavoring

## AWARDS:

**2017** - (Habanero Peach) 4th Place, Mixed Milk Fresh Cheeses, U.S. Cheese Championships

**2016** - (Apple Cider) 1st Place, World Cheese Championships | 2nd Place, American Cheese Society



# WASHED RIND CHEESES



# AMBER KUNIK

Kunik with a kick! Our stinky fudgy rendition of our best-selling Kunik washed and infused with local beer and bourbon. This cheese has a lovely orange color.

**ABOUT:**

**Aged:** 3-6 weeks

**Best By:** 12 weeks

**Available:** year-round

**Pairs Well With:** bourbons, scotch, espresso, and earthy stouts and lovely with figs, berries and spicy chutneys

**Sizes:** 3 lb wheels (by request) and 8 oz. buttons

**Ingredients:** Pasteurized Goat's Milk, cow cream, sea salt, lactic cultures, enzymes, Adirondack ale, Adirondack whiskey.

**AWARDS:**

**2019** - Silver Award, Sofi Winner





# WASHED RINDS

**Partridge Mountain** is a washed rind triple creme infused and washed with juniper and sage to give it a taste of place firmly in the Adirondack foothills.

**Number 26** is a simple cheese named after one of the mountains behind the farm. This cheese is made from Jersey cow milk and is washed in hard apple cider and apple whiskey. A mild cheese, Number 26 is often eaten around 30 days after cellaring.

**Cheesemaker's Folly** is a Jersey cow milk cheese infused with Irish Whiskey and washed in stout and Irish Whiskey. It is a lovely tomme and cellars nicely from 60 to 360 days.

**Stinky Ewe** is a wonderful all sheep tomme with truffle added. It has notes of manchego and earthy tangy notes. One of our favorites!

**Pasco's Ration** is a cheese with a story - it was inspired by an outlaw who hid at the farm in the late 1800s. It is a goat's milk cheese washed in Rye whiskey and infused with sage and made in the shape of an old loaf of bread. Packed with flavor, this is a fun cheese to serve with crusty breads and Pilsner.

## AWARDS:

**2022** - (Cheesemakers Folly) Silver Medal, New York State Fair | (Pascos Ration) 1st Place, American Dairy Goat Awards

**2016** - (Peppered Ewe) Gold Medal, New York State Fair



# THE HITCHING POST



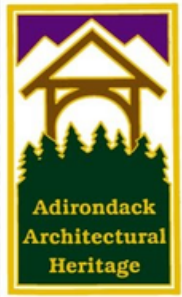
**The Old Hitching Post** sits proudly on the left side of the road, five miles off of Exit 21 on Lake Avenue toward Lake Luzerne. Home to generations of memories grounded in good food, dance contests and live music, this building has been transformed to become our new state-of-the-art cheese plant, tavern and tasting room where visitors enjoy a great cheese-focused meal paired with fantastic American beers and wines. We took home the 'AARCH ARCHITECTURAL HERITAGE PRESERVATION AWARD' in 2022 for our work to renovating and revitalizing the space.

**Our menu** offers our award-winning cheeses with several cheese boards and small plates that center on our favorite subject – CHEESE. Try our decadent spin on macaroni and cheese that features our best-selling Kunik and Peppered Ewe cheeses. Or, participate in a tasting and sample the wide-variety of pure and mixed-milk cheeses we have to offer.

**Our shop** offers all varieties of our cheeses along with gourmet goodies, pottery, cheese boards, knives, jams, jellies, maple products, honey, charcuterie, pickles, olive oils, vinegars, artisan chocolates, goat milk soaps as well as local artisan jewelry, gift items, and anything else we can think of that might go well with our award-winning cheese.

Our Hitching Post building is one of the most unique structure in the Southern Adirondacks with 14,000 square feet of space for cheese plant, viewing room, aging rooms, retail space, and Tasting Room Tavern. The gigantic log structure was built in the late 1930's, originally as a dining hall for the many Lake Luzerne Dude Ranches. It has served as a bar, hotel and general store, a dining hall, a dance hall and music venue, and restaurant space. It boasts one of the largest support beams and one of the largest fireplaces in the Adirondacks – a truly unique structure filled with history and architectural beauty.

We are so happy to welcome visitors new and old to enjoy a wide-variety of special events and to make new memories within the walls.





# KEMP ANIMAL SANCTUARY

## OUR COMMITMENT TO CARE

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.





# NETTLE MEADOW AWARDS

## 2022

**KUNIK** – Good Food Award Winner, Gold Medal at World Cheese Championships, Named Top 20 cheeses of the world at World Cheese Championships, Double Gold at the New York International Cheese Competition, Silver Medal New York State Fair, 2nd Place American Dairy Goat Awards

**TRUFFLE KUNIK** – Gold Medal, World Cheese Championships | Finalist, Good Food Awards

**SIMPLY SHEEP** – Bronze Medal at World Cheese Championships

**SUGAR LOAF**– Gold Medal Winner New York International Cheese Competition, Silver Medal New York State Fair

**SAPPY EWE** – Bronze at the American Cheese Society Competition

**ADIRONJACK** – Gold Medal, New York State Fair | Finalist, Good Food Awards

**CHEESEMAKERS FOLLY** – Silver Medal, New York State Fair

**MAPLE CHEVRE** – 3rd Place, American Dairy Goat Awards

**PASCOS RATION** – 1st Place, American Dairy Goat Awards

**CRANE MOUNTAIN** – 1st Place, American Dairy Goat Awards

**NEW YORK CREAMERY OF THE YEAR** – New York International Cheese Competition

**AARCH ARCHITECTURAL HERITAGE PRESERVATION AWARD** – for our work to renovate and revitalize the Iconic Hitching Post building

## 2021

**ADIRONJACK** - International Cheese & Dairy Awards, UK, Bronze Medal and New York International Cheese Competition Silver Award Winner

**KUNIK** - Good Food Award Finalist, New York International Cheese Competition Silver Award Winner

**SIMPLY SHEEP** - New York International Cheese Competition Silver Award Winner

**NETTLE MEADOW** - New York's Sheep Milk Dairy of the Year

## 2020

**KUNIK** - Good Food Award Winner

## 2019

**SAPPY EWE** - 1st Place, U.S. Cheese Championships

**KUNIK** - Good Food Award Finalist, 2nd Place U.S. Cheese Championships, New York State Fair Award of Excellence

**SIMPLY SHEEP** - 2nd Place, U.S. Cheese Championships, New York State Fair Award of Excellence

**AMBER KUNIK** - Silver Sofi for non-cow mixed milk cheese, Specialty Food Association

**BRIAR SUMMIT** - 2nd Place, American Cheese Society, and 2nd Place New York State Fair

## 2018

**KUNIK** - Good Food Award & Silver Medal, New York State Fair

**SIMPLY SHEEP** - 3rd Place, World Cheese Championships

**BRIAR SUMMIT** - 3rd Place, World Cheese Championships & 2nd Place American Cheese Society

**SAPPY EWE** - 2nd Place American Cheese Society

**SLATE RIDGE** - 3rd Place, World Cheese Championships

**HONEY LAVENDER FROMAGE BLANC** - Award of Excellence, NY State Fair

**NETTLE MEADOW** - People's Choice Award, The Great Northeast Cheese Fest

## 2017

**KUNIK** - 2nd Place, American Cheese Society

**BRIAR SUMMIT** - 1st Place, U.S. Cheese Championship

**SAPPY EWE** - 2nd Place, U.S. Cheese Championships

**THREE SISTERS** - 4th Place, U.S. Cheese Championships

**HABANERO PEACH FROMAGE FRAIS** - 4th for Mixed Milk Fresh Cheeses at the U.S. Cheese Championships

## 2016

**KUNIK** - 1st Place, World Cheese Championships & Silver Medal, New York State Fair

**APPLE CIDER FROMAGE FRAIS** - 1st Place, World Cheese Championships & 2nd Place, American Cheese Society

**PEPPERED EWE** - Gold Medal, New York State Fair

## 2012

**THREE SISTERS** - 2nd Place, American Cheese Society

## 2010

**KUNIK** - 1st Place, American Cheese Society

## 2008

**HONEY LAVENDER FROMAGE BLANC** - Silver Sofi, Specialty Food Association

# VISIT US!



## NETTLE MEADOW FARM & KEMP SANCTUARY AT NETTLE MEADOW

484 S Johnsburg Road, Warrensburg, NY  
12885  
518/623-3372

## NETTLE MEADOW CHEESE PLANT, RESTAURANT, AND RETAIL SHOP

1256 Lake Avenue, Lake Luzerne NY 12846  
518/696-6184

## GET IN TOUCH!

Visit us on Instagram @NettleMeadowFarm or  
search for us on Facebook!  
[nettlemeadow.com](http://nettlemeadow.com)

[cheese@nettlemeadow.com](mailto:cheese@nettlemeadow.com)