

SPRING BROOK FARM FARMS FOR CITY KIDS



MILK TYPE: Cow

WHEEL SIZE: 18 - 20 lbs.

INGREDIENTS: Raw Milk, Vegetable Ash, Culture, Enzymes, Salt

RENNET: Animal (traditional & commercial)

BUTTERFAT: 30%

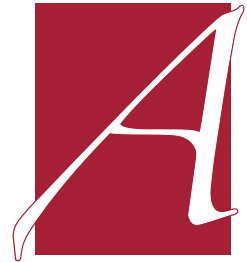
MOISTURE: 38%

PROTEIN: 7 mg/1oz. serving

SODIUM: 190 mg/1oz. serving

*In July of 2014, Spring Brook Farm produced its first make of **ASHBROOK** an artisan cheese inspired by French Morbier.*

SPRING BROOK FARM



ASHBROOK

VERMONT ARTISAN CHEESE

Ingredients: raw cow's milk, vegetable ash, rennet, culture, salt

- Made with natural raw Jersey cow milk supplied directly from our Vermont dairy partner farms
- Natural washed rind with a distinctive layer of vegetable ash running through the center
- Aged at least three months
- Yields wheels with a random weight between 18 - 20 pounds
- Available in full wheels only
- Damp, dark cellar notes with a mild funkiness on the rind gives way to a paste that is lactic, milky and sweet
- This semi-soft cheese is a visual stunner for a great addition to any cheese board

All profits from the sale of Spring Brook Farm **Ashbrook** will be used to support the mission of the Farms for City Kids Foundation. In operation since 1993, we have been bringing groups of children for week long stays at the farm to experience and help in the care of farm animals, make maple syrup, and aid in the aging of the cheeses.

AWARDS

2016 GOOD FOOD AWARDS
California, USA

2015 1ST PLACE IN CATEGORY
US Cheese Championships,
Wisconsin, USA

2015 CULTURE MAGAZINE
75 Best Cheeses of the Year



For more information, please visit our website or contact us:

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