

# SPRING BROOK FARM FARMS FOR CITY KIDS



## READING

**MILK TYPE:** Cow

**WHEEL SIZE:** 18 - 20 lbs.

**INGREDIENTS:** Raw Milk, Culture, Enzymes, Salt

**RENNET:** Animal (traditional & commercial)

**BUTTERFAT:** 30%

**MOISTURE:** 38%

**PROTEIN:** 7 mg/1oz. serving

**SODIUM:** 190 mg/1oz. serving

*In May of 2010, Spring Brook Farm produced its first make of **READING** an artisan Raclette style cheese.*

SPRING BROOK FARM



**READING**  
VERMONT ARTISAN CHEESE  
Ingredients: raw milk, rennet, culture, salt

- Made with natural raw Jersey cow milk supplied directly from our Vermont dairy partner farms
- Natural washed rind
- Aged at least three months
- Yields wheels with a random weight between 18 - 20 pounds
- Available in full wheels or quarters, for food service and retail applications
- A terroir-driven cheese with a unique creamy texture balanced by nutty, grassy undertones
- A versatile semi-soft cheese ideally suited for melting, yet able to stand alone on any cheese plate.

All profits from the sale of Spring Brook Farm **Reading** 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.

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



[www.farmsforcitykids.org](http://www.farmsforcitykids.org)

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## AWARDS

- 2015 1ST PLACE IN CATEGORY**  
American Cheese Society,  
Rhode Island, USA
- 2014 Best in Show GOLD MEDAL IN CATEGORY**  
Big E Gold Medal Cheese Competition,  
Massachusetts, USA
- 2013 1ST PLACE IN CATEGORY**  
US Cheese Championships,  
Wisconsin, USA
- 2012 SILVER MEDAL**  
World Jersey Cheese Awards,  
Wisconsin, USA