

Silvery Moon Creamery
Jennifer Betancourt, Cheesemaker/Co-owner
781 County Rd.
Westbrook, ME 04092
207-775-4818 x55
www.silverymooncheese.com
Jennifer@silverymooncheese.com

Handcrafting award-winning cow's milk cheeses at Smiling Hill Farm.

State of Maine Cheese Company
Cathe Morrill, Owner
461 Commercial St
Rockport, ME 04856
207-236-8895/800-762-8895
www.cheese-me.com
admin@cheese-me.com

Hand crafted natural and organic cheeses - Cheddars, Monterey Jack (plain & spiced), Caerphilly, Colby and Derby

Sunset Acres Farm
Anne Bossi & Bob Bowen
769 Bagaduce Road, Brooksville, ME 04617
cheesewhiz@wildmoo.net
207 326-4741

Using the milk from our herd of 65 dairy goats, we make many different kinds of fresh and aged cheeses. We also sell raw and pasteurized bottled milk.

Tourmaline Hill Farm
21 Kennedy Lane
Greenwood, ME 04255
207-527-2527

Goat cheese, including untraditional feta

Townhouse Farm
Beth Whitman, Owner
35 Townhouse Rd.
Whitefield, ME 04353
207-549-5670
www.ewegurt.com
ewegurt@gmail.com

Udder View Farm and Farmstead Cheese
Christine and John Alexander, Owners
256 Sacarap Rd., Columbia, ME 04623
207-483-2611
www.udderviewfarm.com
uddervu@yahoo.com

Small Oberhasli goat farm, where goats are hand-milked and milk is processed daily for soft and aged bloomy-rind cheeses.

Winter Hill Farm
Jim Stampone & Kate LeRoy, Owners
35 Hill Farm Rd., Freeport, ME 04032
207-865-4813
tomnted@suscom-maine.net
We raise Randall Cattle, a very rare New England dairy breed, and sell the milk and use it to make soft and hard cheeses and yogurt.

York Hill Farm
John and Penny Duncan, Owners
254 York Hill Rd., New Sharon, ME 04955
207-778-9741
Farmstead goat cheese dairy

For more information, including where to get Maine cheese, please visit www.mainecheeseguild.org

MAINE



**CHEESE
GUILD**

**PRODUCING
MEMBERS
2007**

Appleton Creamery
Caitlin Hunter, Owner/Cheesemaker
780 Gurney Town Rd., Appleton, ME 04862
www.appletoncreamery.com
info@appletoncreamery.com
Appleton Creamery is a small-scale family farm. Several varieties of award-winning fresh and aged cheeses are made daily from the milk of our Alpine dairy goats and milk from Ells Farm sheep dairy, using traditional methods and in small batches.

Echo Ridge Farmstead Cheese
Barbara Skapa, Owner
P.O. Box 248, Mt. Vernon, ME 04352
207-293-2866
bskapa@hotmail.com
Organic cows' milk cheeses, fresh, mold ripened and aged

Fern Hill Farm
Robert and Amy Jensen, owners
150 Wiley Road Naples, ME 04055
(207)693-4320
www.fernhillfarm.com
info@fernhillfarm.com
Fresh goat's milk chevre, plain and with herbs

Garden Lore by Storin Acres
Lore Lipkvich, Owner/Farmer
40 Blueberry Ln.
Mariaville, ME 04605
207-537-5673
207-537-3365
garden_lore@prodigy.net chowderpatch@prodigy.net
Goats milk chevre, feta, ricotta made fresh daily raw and heat treated goats milk, goats milk yogurt and ice cream

Hahn's End
Debra Hahn, Cheesemaker
62 Captain Perry Dr
Phippsburg, ME 04562
207-442-0051
hahn@clinic.net
Fresh and aged cheeses from pasteurized and raw cow and goat milk

Harmony Farm Creamery
Wanda Thomas, owner
Wanda Thomas
253 Athens Road
Harmony, Maine 04942
207 683-6491
Cow's milk cheese spreads: Pepperspice, Dill and Onion,
Garden Herb and more!

Harmony Mill Farm
Deb Dik, Distribution
133 Mill Ln.
Waltham, ME 04605
207-584-2035
harmill@mymailstation.com
Organic practices, Jersey dairy selling milk bottled in glass (returnable) and farm-made cheese

Liberty Fields
Anne Tripp, Owner
238 Flag Pond Rd., Saco, ME 04072
207-282-0967
libertyfarm@zwi.net
Farmstead cheese made in small batches from our herd of Nubian milkers.

Little Falls Farm
John and Mary Belding, Cheesemakers
250 Walker Mills Rd., Harrison, ME 04040
207-583-6047
www.littlefallsfarm.org
lffarm@megalink.net
Artisanal, MOFGA certified organic, farmstead raw milk aged goat cheese, made from the milk of our hand milked herd.

Longfellow's Creamery at Second Chance Farm
Kathy Trodden, Owner/Cheesemaker
PO Box 431, Phillips, ME 04966
207-639-2074 and 207-639-2119
www.longfellowscreamery.com
kht@adelphia.net
We make farmstead cheeses from our MOFGA certified herd of grass-fed Jersey cows.

Monroe Cheese Studio
Eric Rector, Owner/Cheesemaker
544 Dickey Hill Rd., Monroe, ME
207-525-3104/207-323-2664
erector@tilth.com
Artisanal raw cow milk cheese and yogurt

Mystique Cheese
Marjorie Lupien
288 Friendship Street, Waldoboro ME 04572
207 832-5136

Oak Leaf Creamery
David Peterson, owner/cheese maker
P.O. Box 284, Kennebunkport, ME 04046
207-229-3216
petersondd@adelphia.net
Handmade, artisan cheese from cow, sheep and goat milks using traditional methods

Olde Oak Farm
Scott Belanger and Jennifer Macverde, Managing Partners
222 Forest Ave, Orono, ME 04473
207-866-7719
oldoakfarm@gmail.com
Goat, sheep and organic cow cheeses

Painted Pepper Farm
Lisa Reilich
55 Goods Point Road, PO Box 203, Steuben, ME 04680
207 546-9777
ppfarm@downeast.net
www.paintedpepperfarm.com
Organically Managed Nigerian Dairy Goats
A saltwater family farm nestled in a downeast coastal woodland, produces a delicious goat's milk yogurt year-round exclusively from our organically managed herd of Nigerian dairy goats. Other dairy delights -- fudge, ice cream & chevre -- are available seasonally.

Pineland Farms
Mark Whitney, Creamery Manager
92 Creamery Ln. New Gloucester, ME 04260
207-688-6400 and 207-688-6411
www.PinelandFarms.org
mwhitney@pinelandfarms.org

Seal Cove
Barbara Brooks, Owner/Cheesemaker
202 Partridge Cove Rd., Lamoine, ME 04605
207-667-7127
sealcovefarm@midmaine.com
www.maine-goat-cheese.com
Our high producing herd of 125 goats is our foundation. We have been making and selling cheese since 1980. Our commitment to producing the highest quality milk, an element in superior cheeses, continues.

Sherman Farm Dairy Goats
Angelo and Dawn Pirri, Owners
56 Sherman Farm Lane
Fairfield, ME 04937
207-453-2627
207-692-2559
ShermanFarmGoat@aol.com
Farmstead goat cheese.