

FOR IMMEDIATE RELEASE

The **Maine Cheese Guild Presents Open Creamery Day 2012 on Sunday, October 7th from 11am to 3pm** (unless ***otherwise noted*** below).

Monroe, Maine – September 4th, 2012 - As the hardwood foliage bursts in a blaze of colors on Columbus Day weekend, take in the spectacular sights and taste some award-winning cheese during the Maine Cheese Guild's annual Open Creamery Day. Visit many of Maine's cheese makers in their creameries, meet the animals, and learn the stories behind Maine's more than 150 artisan cheeses. Along the way you can also visit a farmers' market, stop at an orchard, explore one of Maine's premier breweries or wineries, pick fruit at Maine's legendary orchards, and drop-in on one of the many artisan bread makers our state has to offer. You'll love the views, and the taste of Maine cheese, straight from the source, will be the best memory of all!

For maps and an updated list of participating cheese makers, visit www.mainecheeseguild.org

Participating Cheesemakers

Appleton Creamery

Caitlin Hunter, Owner
780 Gurney Town Road, **Appleton**, ME 04862
info@appletoncreamery.com / www.appletoncreamery.com
Visit the goats and sample the award-winning cheese at Appleton Creamery in Appleton. Cheese is handcrafted daily using traditional methods with milk from our herd of Alpine goats, and a nearby sheep dairy.

Balfour Farm

461 Webb Road, **Pittsfield**, ME 04967
207-213-3159
www.balfourfarmdairy.com
Balfour Farm joined the Maine Cheese Guild in 2011. We are a MOFGA certified organic dairy farm. Our Normande and Jersey herd produces award winning quality milk that is bottled right on the farm. In 2011 we began offering fresh cheeses and dairy products: Bevre (our cows' milk version of chevre), ricotta, mozzarella, cultured butter and buttermilk, greek style yogurt, traditional yogurt, and a variety of hard cheeses: Tomme, Gouda, Cotswold and others. As a diversified farm, we have a laying flock producing fresh eggs, and have beef and pork available from time to time.

Flying Goat Farm

Cara Sammons & Devin Shepard
413 Mann Road, **Acton**, ME 04001
207-636-7321 / 207-776-1846
[facebook.com/flyinggoatfarm](https://www.facebook.com/flyinggoatfarm) / www.flyinggoatfarmmaine.com
Flying Goat Farm produces small hand-crafted batches of fresh chevre in several varieties, as well as feta. We strive to manage our small herd of (spoiled) Nubian dairy goats with a primarily natural and holistic approach and it is important to us to know each animal as an individual. Simply put, we believe that tasty cheese comes from happy and healthy animals!

Fuzzy Udder Creamery

557 Town Farm Road, **Unity**, ME 04988
207-948-5268
fuzzyudder@gmail.com
We make a variety of fresh and aged cheeses and yogurt from sheep and cow's milk and will be phasing in goat's milk next year as our herd grows. Right now we buy in sheep's milk from Northern Exposure Farm, organic cow's milk from Grassland Farm and North Branch Farm. Next year we will be milking our own cows, sheep and goats in addition to using these other milk sources. We are committed to humane and sustainable agricultural practices and rotationally graze our herd on pasture with lots of love for our animals.

Harmony Mill Farm ***hours 12 noon - 4 pm***

133 Fitchburg Road, **Waltham**, ME 04605
207-584-2035
harmill@mymailstation.com
Come see our new calf and try our new Provolone and smoked ricotta salata cheese along with old favorites Jersey Gold Cheddar and Ricotta Salata. We have five pasture raised Jersey cows to provide the hormone and antibiotic free milk that is made into delicious cheeses. There are also sheep, chickens and horses to see. Hope to see you in October!

The Kennebec Cheesery

Jean and Peter Koons
795 Pond Road, **Sidney**, ME 04330
207-547-4171
kennebeccheesery@gmail.com / www.kennebec.cheesery.com
Kennebec cheeses reflect the mix of cheese makers, Kiwi and Yank, bringing pastoral skills and recipes from New Zealand back to the family farm in Sidney, Maine. We handcraft small batches of cheese and yoghurt from Alpine goat and organic Jersey cows' milk. The goats are raised on pasture and GMO-free grain here on Koons Farm and Willie raises his cows on nearby Woodside Farm.

Lakin's Gorges Cheese

Allison Lakin, Owner/Cheesemaker
inside the Rockport Marketplace
461 Commercial Street, **Rockport** ME 04856
207-230-4318
gorgescheese@gmail.com / www.lakinsgorgescheese.com
I make fresh and aged cheeses using organic cow's milk from a single source. Try the fresh, basket molded ricotta which is unsalted to highlight the full-fat flavor of the milk. Prix de Diane is a soft ripened cheese that is creamy and buttery. Medallion is a small cheese with a big flavor of citrus and fresh mushrooms. Opus 42 is an aged, mold ripened semi-firm cheese that is sharp and nutty. Morgan is a hard cheese that is salty and grassy with a long finish. Come in and try them all and receive ricotta recipes.

Longfellow's Creamery at Second Chance Farm

Kathy Trodden, Owner/Cheesemaker
20 Maple Lane, **Avon**, ME 04966
207-639-2074 or 207-639-2119
khtrodden@gmail.com / www.longfellowscreamery.com
We make farmstead raw milk gouda, cheddar, and camembert, plus fresh mozz, feta, and yogurts. Come taste some cheese and visit the cows and calves.

Olde Oak Farm

276 Bunker Hill Road, **Maxfield**, ME. 04453
207-732-7719
oldeoakfarm@gmail.com

Olde Oak Farm invites you to be a part of team cheese on Open Creamery Day. Sit down and enjoy brunch made with our own cheeses and all fresh, local ingredients from the farmers' markets we attend, take tours of the cheese making facility, the barn and the fields continuously throughout the day, participate in cheese making demonstrations as well. The goats really love visitors and give it up for the camera.

Pineland Farms Creamery ***open at 9am***

Mark Whitney, Creamery Manager
92 Creamery Lane, **New Gloucester**, ME 04260
207-688-6400 / 207-688-6411
creamery@pinelandfarms.org / www.PinelandFarms.org

Tours will be available from 9am-2pm so that you may watch and learn as we craft a batch of our award-winning farm fresh cheese. Sampling opportunities will be plentiful, so mark your calendars and come on down to Pineland Farms for a day of food and festivities

Seal Cove Farm ***open at 9am***

Barbara Brooks
202 Partridge Cove Road, **Lamoine**, ME 04605
207-667-7127
sales@mainegoatcheese.com / www.mainegoatcheese.com

Fresh and aged goat cheese

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. Come and sample our gelato and our own pizza made in a wood fired oven.

Silvery Moon Creamery at Smiling Hill Farm

781 County Rd (Rte 22), **Westbrook**, ME 04092
207-699-3170

info@silverymooncheese.com / www.silverymooncheese.com
Silvery Moon Creamery has been making award winning cows' milk cheeses since 2003. Meet the Smiling Hill Farm's cows, whose milk we use for our cheeses. Sample our variety of fresh and aged cheeses. Talk to the cheesemakers. Cheesemaking demonstrations.

Spring Day Creamery

Sarah Spring, Owner
42 Day Road, **Durham**, ME 04222
207-353-8289
springdaycreamery@me.com

Fresh, mold-ripened, and aged national award-winning cheeses from locally-produced goat and cow's milk; hand-crafted in a tiny cheese room.

State of Maine Cheese Co.

Cathe Morrill, Owner
461 Commercial Street, **Rockport**, ME 04556
207-236-8895/800-762-8895
admin@cheese-me.com / www.cheese-me.com

Handcrafted natural and certified organic cheeses - Cheddars, Monterey Jack (plain & spiced), Caerphilly, Gouda and Fresh Mozzarella Maine. Our conventional cows' milk comes from Springdale Farm in Waldo Maine and our certified organic cow's milk comes from Haskell Farm in Palermo Maine. We will do tours of the creamery every half hour and there will be samples galore.

Sunflower Farm Creamery

Hope Hall
12 Harmon Way, **Cumberland**, Maine 04021
207-829-8347
http://www.facebook.com/sunflowerfarmcreamery
www.sunflowerfarm.info

Chris and Hope Hall are high school teachers and small farmers. Their teen daughters led them towards Nigerian Dwarf goats years ago and since then the passion for these mini dairy goats has become a family affair. They process a small volume of milk each day into delicious chevre, feta and cajeta and spend a lot of each day spoiling their herd of 19 goats. They welcome visitors who will enjoy snuggling this year's kids, collecting eggs, and touring the newly constructed cheese kitchen.

Sunset Acres Farm

Anne Bossi & Bob Bowen
769 Bagaduce Road, **Brooksville**, ME 04617
cheesewhiz41@gmail.com
207 326-4741

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

Turner Center Creamery & Nezinscot Farm

Gloria & Gregg Varney, Owner
284 Turner Center Road, **Turner**, ME 04282
www.nezinscotfarm.com

All day cheese making demonstrations and tastings at our farms Fromagerie and store. Try your hand at making fresh mozzarella and Buratta. Depending on the weather, either our outdoor Cobb oven or our new indoor wood fired oven will be in production mode with fresh pizza and rustic breads for all to enjoy. Farm tours of our facilities will be given by the Varney children throughout the day as well. Bring the family by to visit the goats, sheep, horses, donkeys, cows, pigs, chickens, and angora rabbits.

Winter Hill Farm

Steve Burger and Sarah Wiederkehr
35 Hill Farm Road, **Freeport**, ME 04032
207-869-5122
winterhillfarmer@gmail.com / www.winterhillfarm.com

Set atop a hill surrounded by woods and rolling pasture in the beautiful midcoast region of Maine, Winter Hill Farm is a small, family run farm in Freeport. We manage a herd of very rare Randall cattle and operate a small farmstead creamery producing raw milk, yogurt, kefir and cheese. We also have pigs, a flock of laying hens, and produce seasonal vegetables and flowers for a small CSA.

York Hill Farm

John & Penny Duncan
257 York Hill Road, **New Sharon**, ME 04955
(207) 778-9741

yorkhillfarmmaine@gmail.com / www.yorkhillfarmmaine.com
Come visit our farmstead, established in 1984, and view the animals, sample our award winning Fresh Chevre Rolls, our aged Capriano or our Ripened Chevre Roll. See where the cheese is made and how the animals spend their days. Bring your kids & bring your camera!

Contact: <http://www.mainecheeseguild.org>

Press Contact: Eric Rector, Guild President, rector@tilth.com (207) 323-2664

Made possible in part by our Sponsoring Partners: Five Island Farm in Georgetown, ME; Turner Farm, North Haven, ME ###