

THE TOUR'S RICH AND TASTY OFFERINGS...



// free samples

Sample cheeses, ranging from fresh, soft chèvre to hard, aged Alpine.



// free tours

Meet the farmers and the animals and learn how together they craft delicious dairy products.

// cheesy lunch fare



Enjoy wood fired pizza, gourmet sandwiches, and local cheesy lunch fare from:

THE CLAY HEARTH
at Sugar House Creamery

PAUL SMITH'S
COLLEGE
at Asgaard Farm & Dairy

CLOVER MEAD CAFE
at North Country Creamery



// retail -- Farm stores will be open all day, allowing you to stock up on your favorite cheeses, t-shirts, and local farm and artisanal products.

DIRECTIONS & QUESTIONS

navigation

Plug the creamery addresses (inside this brochure) into a GPS and enjoy the ride, or bring an atlas and note the cozy hamlets, lazy autumn river, and scenic hillsides. Look for signs nearing the creameries!

contact & information

Ask questions, share the event with friends, and find details, addresses, maps, photos, and more at:

 [FACEBOOK.COM/ESSEXCOUNTYCHEESETOUR](https://www.facebook.com/essexcountycheesetour)

WITH SPECIAL THANKS
TO OUR SPONSORS...



Sunday
OCTOBER 11TH
10 AM TO 4 PM

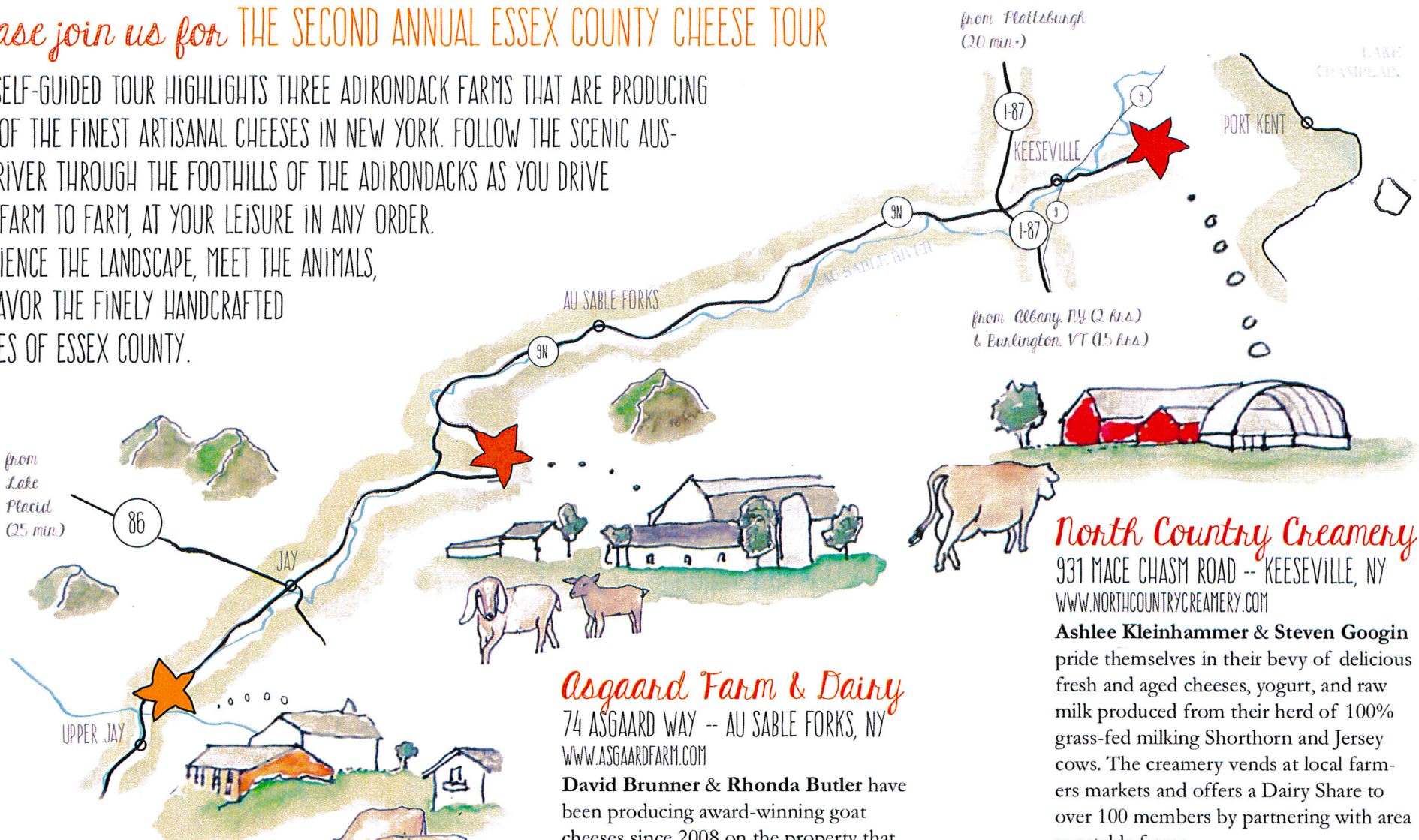


ASGAARD FARM & DAIRY
NORTH COUNTRY CREAMERY
SUGAR HOUSE CREAMERY

THREE ADIRONDACK CREAMERIES...
one delicious tour!

please join us for THE SECOND ANNUAL ESSEX COUNTY CHEESE TOUR

THIS SELF-GUIDED TOUR HIGHLIGHTS THREE ADIRONDACK FARMS THAT ARE PRODUCING SOME OF THE FINEST ARTISANAL CHEESES IN NEW YORK. FOLLOW THE SCENIC AUS-ABLE RIVER THROUGH THE FOOTHILLS OF THE ADIRONDACKS AS YOU DRIVE FROM FARM TO FARM, AT YOUR LEISURE IN ANY ORDER. EXPERIENCE THE LANDSCAPE, MEET THE ANIMALS, AND SAVOR THE FINELY HANDCRAFTED CHEESES OF ESSEX COUNTY.



from Lake Placid (25 min.)

from Plattsburgh (20 min.)

from Albany, NY (2 hrs.) & Burlington, VT (15 hrs.)

Sugar House Creamery

18 SUGARHOUSE WAY -- UPPER JAY, NY
WWW.SUGARHOUSECREAMERY.COM

Alex Eaton & Margot Brooks craft the milk from their small herd of eight Brown Swiss and one Jersey cow into a variety of handmade, small batch cheeses that are aged in an underground cave on the farm. In only their second season, Sugar House Creamery has made a name for itself as a small mountain dairy turning out tantalizing original cheeses like Dutch Knuckle and Pound Cake.

Asgaard Farm & Dairy

74 ASGAARD WAY -- AU SABLE FORKS, NY
WWW.ASGAARDFARM.COM

David Brunner & Rhonda Butler have been producing award-winning goat cheeses since 2008 on the property that once belonged to noted artist, writer, adventurer, and political activist Rockwell Kent. The milk from their herd of Alpine and Nubian goats is used to create an array of farmstead cheese -- from traditional fresh chèvre to semi-hard cheeses caved-aged to perfection. Scrumptious goat milk caramels and beautiful goat milk soaps are also produced alongside a diversity of other farm-fresh products, including grass-fed beef, pastured pork, poultry and eggs, and seasoned firewood.

North Country Creamery

931 MACE CHASM ROAD -- KEESVILLE, NY
WWW.NORTHCOUNTRYCREAMERY.COM

Ashlee Kleinhammer & Steven Googin pride themselves in their bevy of delicious fresh and aged cheeses, yogurt, and raw milk produced from their herd of 100% grass-fed milking Shorthorn and Jersey cows. The creamery vends at local farmers markets and offers a Dairy Share to over 100 members by partnering with area vegetable farms.

SAVE THE DATE and find yourself enjoying colorful leaves, warm smiles, fresh air, and yummy cheese...

