



The Story

We are a small, family-owned creamery sourcing local milk and crafting it into original, delicious cheeses right in the City of Staunton. Our cows milk comes from The Ambler Family who live less than 10 minutes outside of Staunton and are 6th generation dairy farmers. It doesn't make sense to be a dairy farmer anymore but when we approached them and asked if they would continue farming (with us paying over twice the market rate for milk), they said yes. "God put me on this earth to work with cows," says Farmer Ernie. When available, we source goat milk from the well-tended *La Manchans* at Clover Top Creamery south of Charlottesville. As far as us, the people, we are a fly biologist + cheesemaker team. If you ever see cockeyed labeling, that's one of our helpers (a.k.a our sons): Langston (age 11) and Abel (age 8).

The Place

Our creamery is small: about ~300 ft² and sits inside the old August Dairies building at the corner of Middlebrook and Bridge streets in Staunton. We haul the milk straight from the farm to the creamery several mornings a week. Our cheeses age inside a small cave built inside Augusta Dairy's old cork-lined refrigerator room.

The Cheese

We invite you to enjoy a weekly sampling of our cheeses through our "Cheese Club" offered only in conjunction with the Project Grows CSA. Your weekly share will showcase both familiar and unfamiliar cheeses. All cheeses are made with local, humanely produced milk that is guaranteed to be antibiotic and hormone-free. All milk comes from pastured animals. Cheeses are both raw and pasteurized.



Email ballerinocreamery@gmail.com if you have any questions. We thank you for joining us on this journey through the milky way!

www.ballerinocreamery.com