



A Milky Collaboration

Two creameries--Ballerino Creamery in Staunton and Mountain Branch Creamery in Briery Branch, VA--are working together this season to offer a weekly cheese share through Project Grows. Each week you'll enjoy a wedge of aged or semi-aged cheese, a mold-ripened puck of flavor OR a fresh cheese delight. The creameries will alternate weeks. This Cheese Share will be a smaller amount of cheese each week compared to last year's offering. Share price: \$8.50 / week or \$170 / 20-week season.

NOTE: In order to offer this cheese share, a minimum of 20 sign-ups are needed. Folks are welcome to reserve more than one share or to purchase additional shares on behalf of neighbors and friends.

Mountain Branch Creamery

Mountain Branch Creamery uses Grade A raw milk from their certified organic herd of cows. These cows graze on multi-species pastures consisting of grasses, forbes, and legumes. The pastures are mineralized with an array of nutrients. This is important as the cows eat a 100% grain-free diet. Cheeses from Mt. Branch Creamery will rotate between Colby, Cheddar, Alpine and Gouda styles, including a smoked Gouda. Units will be vacuum sealed 8 oz wedges.

Ballerino Creamery

Ballerino Creamery focuses on small-batches of natural rinded cheese. They use local, certified organic milk and do minimal processing. Only the touch of time and help from some lovely microbes creates a complex array of flavors and textures. Ballerino Creamery minimizes the use of plastics to the best of their ability and most of their packaging is compostable. Cheeses from Ballerino Creamery will rotate between plain and flavored Pot Cheeses, Patty Cake, Etta, Gonna (a new one!) and other limited editions. Visit: www.ballerinocreamery.com for more info.

*Thank you for
supporting small-scale dairy
production in the
Shenandoah Valley!*

