

Working Cows Dairy



Farmstead

Farm: Working Cows Dairy

Location: Slocomb, AL

Region: Southeast USA

Milk: Organic Cow

Milk Treatment: Pasteurized

Rennet: Non-GMO Vegetable

Rind: Natural

Texture: Semi-Firm

Aging: 60 days minimum

Size(s): 1 lb. wedge

Our Farm:

Since 2009 we have been USDA certified organic and shortly after we changed to being grass fed only, no grains at all. Our fields are planted with select grasses that thrive naturally in this area and are blended to provide the best nutritional value for the cows.

Plus they love it! We call this our grass buffet.

Description:

Aged for over 60 days, this award-winning farmstead cheese is made from the milk of cows whose entire lives are spent outdoors grazing our certified organic pastures in southeastern Alabama. Farmstead cheese is a versatile ingredient that will keep for months when properly stored, as the flavors continue to develop.

Pairings:

Sours, IPAs & Ciders

Sauvignon Blanc

Off-dry white wines like Viognier & Riesling

Awards & Certifications:

2020 Good Food Awards Winner

USDA Organic

Certified Grassfed

Non-GMO Verified

Animal Welfare Approved

ORDER ONLINE
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