

Snow Farm Cheese

Hey cheese fans! For over 10 years we have been making raw milk cheeses for the greater Ithaca community. We make a variety of flavors of Gouda, Cheddar, Asiago, Feta, and Swiss. We use raw milk from our neighbors Jersey cows and turn it into delicious cheese one day a week. We hope you sign up for our CSA to get cheese weekly to go along with your veggies from the Full Plate Collective.



Please fill out the following [Google Doc](#) to sign up for your share. We will deliver over the 23 weeks that Full Plate offers their veggies.

Check out our website at: <https://www.snowfarmcreamery.com/>

Questions? Please reach out to Aaron at sfcreamery@gmail.com

*Thanks,
Aaron and Calvin Snow*

