



Nancy's Camembert

Farm/Company: Old Chatham Sheeperding Co.

Cheesemaker: Benoit Maillol & Brian Booth

Proprietor: Tom & Nancy Clark

City, State: Old Chatham, NY

Region: Northeast

Country: USA

Milk: Pasteurized Cow & Sheep

Rennet: Vegetarian

Rind: Bloomy

Texture: Soft

Aging: 3 - 4 weeks

Size: 2 pound wheel



A happy and furry flock of about 1200 sheep meander through the green and rolling hills of the upper Hudson River Valley, making Old Chatham Sheeperding the largest sheep dairy in the United States. The East Friesian crossbred sheep are raised on organic fields and pastures and their health is meticulously maintained to ensure the best quality of life. This care and quality of life results in some of the best sheep dairy products in the country.

This award-winning Camembert-style cheese is made with a blend of cow and sheep milk that tastes of the verdant Hudson Valley grazing pastures. Spreading silkily across the tongue, the cheese is mellow and buttery with a nice tanginess to highlight the lushness. Named for Old Chatham owner, Nancy Clark, this cheese is a larger version of the Hudson Valley Camembert.

Tomales Bay Foods
Wholesale
707.789.9433

Cowgirl Creamery
Mail Order
866.433.7834

Information from the Library of Cheese
www.cowgirlcreamery.com

