



Classic Blue Log



Farm/Company: Westfield Farms

Cheesemaker: Debbie & Bob Stetson

Proprietor: Debbie & Bob Stetson

City, State: Hubbardston, MA

Region: Northeast

Country: USA

Milk: Pasteurized Goat

Rennet: Vegetarian

Rind: Mold-ripened

Texture: Semi-soft

Aging: 2 weeks

Size: 4 - 5 ounces

Twenty-some miles north of Worcester, rests Westfield Farm. Among rolling the green hills, clear blue skies, and fresh air of western Massachusetts, the Westfield goats and cows graze and frolic. Debbie and Bob Stetson left their previous careers as shipping professionals and took over the already working Westfield Farm from Letty and Bob Kilmoyer. After one month of rigorous training, the Stetsons stepped into the Kilmoyers' shoes and proceeded to carry on the Kilmoyers' tradition of producing artisanal, hand-made cheeses.

Coated in a cashmere shawl of soft grey Roquefort mold, the Classic Blue Log is a tangy cylinder of semi-soft goat cheese. Under the intense rind, the cheese is fresh, clean, and creamy.

1st Place Ribbon, American Cheese Society Competition in Burlington, Vermont, 2007.

Tomales Bay Foods
Wholesale
707.789.9433

Cowgirl Creamery
Mail Order
866.433.7834

Information from the Library of Cheese
www.cowgirlcreamery.com

