



ST PAT



Farm/Company: Cowgirl Creamery

Cheesemaker: Maureen Cunnie

Proprietor(s): Sue Conley & Peggy Smith

City/State: Point Reyes Station, CA

Region: West

Country: USA

Milk: Pasteurized Cow

Rennet: Vegetarian, microbial

Rind: Bloomy, wrapped in nettle leaf

Texture: Soft

Aging: 4 weeks

Size: 10 ounce round

ST PAT is our seasonal springtime cheese. These rounds are made with whole organic milk and are wrapped with stinging nettle leaves. Do not fear the nettles, since they are washed and then frozen to remove the sting before they are wrapped around the cheese. ST PAT, with its distinctive, green wrapping, commemorates the arrival of spring in Marin County. After three weeks of aging, ST PAT is mellow, soft, and full of flavor. The nettle leaves impart a smoky, artichoke flavor.

All Cowgirl Creamery-produced cheeses are Marin Organic Certified Agricultural (MOCA) Products.

Tomales Bay Foods | Cowgirl Creamery
Wholesale | Mail Order
707.789.9433 | 866.433.7834

Information from the Library of Cheese
www.cowgirlcreamery.com

