

Farmstead cheese

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Farmstead cheese, less commonly known as **farmhouse cheese**, is produced from the milk collected on the same farm where the cheese is produced. Unlike artisan cheese, which may also include milk purchased and transported from off-farm sources, farmstead cheese makers only use milk from animals they raise.

^[1] According to the American Cheese Society, "milk used in the production of farmstead cheeses may not be obtained from any outside source".^[2] As a result, the cheeses produced often have unique flavors owing to the farm's local terroir.^[3] Most farmstead cheese is produced from cow, goat or sheep milk, although some farmstead cheeses are produced from water buffalo milk (mainly Buffalo mozzarella).^[4]



A farmstead goat's milk cheese

Farmstead cheeses are most often made on family farms in small batches and is often sold at local farmers' markets.^{[3][5]} While Europe has long had a very strong tradition of farmstead cheese-making,^[6] it is only in the last decades of the 20th century that farmstead cheese-making began to return to prominence in North America.^{[7][8]} In the United States, the top states for farmstead cheesemaking include Vermont, California, and Wisconsin,^{[9][10]} although farmstead cheese is growing rapidly in other states, like Georgia,^[11] as well. North Carolina is another state that has recently gained accolades for its farmstead cheeses, even creating the WNC Cheese Trail.^[12]

See also

- List of cheeses

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