



Appleton Creamery
Bradley & Caitlin Hunter
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appletoncreamery@gmail.com

February 2015

Dear Friends of Hope's Edge Farm,

We are happy to announce that this season we will again be offering a cheese CSA available for pickup weekly at Hope's Edge Farm during their CSA pickup hours, the third week of June to the third week of October. We create cheeses primarily from the milk from our goat herd, but we also make a limited series of cow milk cheeses with milk from local dairies.

For \$180 (\$10/week for 18 weeks), our CSA subscribers will receive approximately 10 to 14 oz of artisan cheese a week, depending on variety and piece size. Some of our award-winning cheeses include: chevre in olive oil, chevre spreads, mixed milk tomme, Camdenbert in both goat and cow milk, bloomy-rind aged chevre, halloumi, havarti, feta, gouda, yogurt, ricotta, mozzarella, and new varieties that we are testing out. We try to mix up offerings each week to avoid repetition, and if there is a week when we are short on our cheese, we will fill in with another artisan Maine cheese.

We use insulated lunch bags to deliver your cheese, as we are aware that many of our customers would like us to reduce our use of plastic. The bags are intended to be returned to us (clean!) and reused. You will also receive weekly cheese notes via email, describing the week's cheese, along with storage and serving tips. We look forward to sharing our cheese with you! (CSA share can be pro-rated for late signups) As always, we welcome your feedback.

Caitlin Hunter, owner & cheesemaker

Please tear off, fill out and return! Email is our preferred form of communication, so please provide an email address.

Name

Address

Phone

Email

Pick up day (please circle):

Tuesday

Friday

Please return with your check for \$180 to: Appleton Creamery, 780 Gurney Town Road, Appleton, ME 04862