

Our Goat Herd

The health and welfare of our goats determines the quality of our goat's milk.

We manage our goats as naturally as possible. All our goat milk products come from our own pampered Alpine, LaMancha and Nubian goat herd. Our pasture is managed with organic fertilizers and lime. The grain that is fed to our goats is free of animal by-product.



Our Goats provide Round Mountain Creamery with an excellent quality goat's milk for our Farmstead Grade "A" Vat Pasteurized Goat's Milk Products.



Our milk is regulated by North Carolina Department of Environment and Natural Resources. Our vat pasteurized goat's milk is tested regularly under strict PMO (Pasteurized Milk Ordinance) guidelines.

Come Visit Our Farm

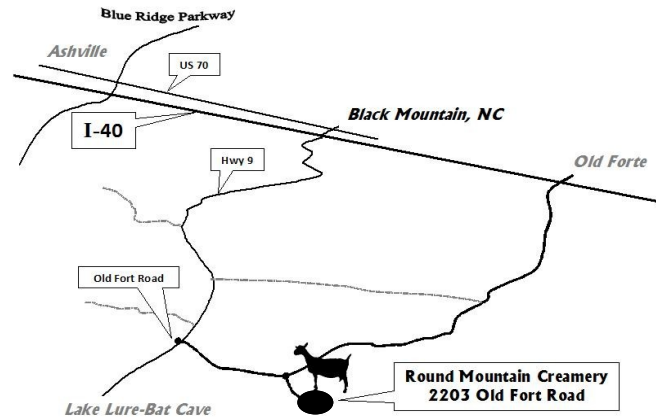
Seligman E.G.G. Farm, Inc. is proud to be doing business as Round Mountain Creamery.

Seligman Eggs, Goats, and Garden Farm is located in the Blue Ridge Mountains on a 28 acre strip of land surrounded by streams on all sides. Our farmstead is nestled just below Round Mountain about 25 miles south of Asheville, North Carolina.

Our Round Mountain Creamery is the first combined Dairy Goat Farm and Grade "A" Goat Milk and Goat Cheese Processing Plant in North Carolina.

Tours of Round Mountain Creamery,

a farm for all seasons, take advantage of the beautiful weather and come see first-hand how Round Mountain Creamery goat cheese is made from milking to finish.



Farm Fresh Directly to You!

Visit our Farm Store.

Round Mountain Creamery is our center of business and public outreach from our farm to you.

Round Mountain Creamery
2203 Old Fort Road
Black Mountain, NC 28711



Phone: 828.669.0718

Farm Tours and Cheese Testing by Appointment Only.
\$5.00 / person

Round Mountain Creamery



Whole Goat Milk in Glass Bottles...

...Grade "A" Vat Pasteurized...



...from our Goat Herd.

Come Visit Our Farm

The First Grade "A" Goat Dairy in North Carolina

Round Mountain Creamery Goat's Milk Products

Whole Goat's Milk

Goat's milk is the only milk that any mammal on the planet can drink. The fat globules in goat's milk are easy to digest and many people that cannot drink cow's milk can drink goat's milk.

Grade "A" Vat Pasteurization

Our method and facility for bottling our goat milk is regulated by the North Carolina Department of Environment and Natural Resources. Our bottled goat's milk is tested regularly under strict PMO (Pasteurized Milk Ordinance) guidelines.

We have chosen a manufacturing process that delivers a fresh sweet high quality Whole Goat's Milk. We are confident that vat pasteurization and bottling in glass bottles will protect the integrity of our Fresh Whole Goat's Milk.

Pasteurization Methods, Temperatures and Times

Vat Pasteurization: 145°F for 30 minutes

High temperature short time Pasteurization (HTST):
161°F for 15 seconds

Ultra Pasteurization (UP): 191~212 °F for 1.0 ~0.01 seconds

Ultra-high Pasteurization (UHP): 280°F for 2.0 seconds

Extend the Life of Your Goat Milk

Goat Milk can be frozen for up to six months in glass canning jars. Remember to leave a 1 1/2 to 2 inch air space for expansion.

Shelf Life of Round Mountain Creamery Goat Milk Products:

Goat Milk must be kept at or below 38°F for maximum shelf life.

USE-BY dates are determined at 14 days from bottling date.

Any time the milk is left above 42°F, the fat globules will weaken and the milk will become sour tasting in a short time. If the bottle is at or below 38°F and is not opened, it will hold its integrity for 14-21 days.

Herbed and/or Spiced Goat Cheeses The Mild and Creamy will keep its integrity for about 3 to 4 weeks if kept around 38°F and age slowly. The Cheeses with Herbed/Spice and Fruit/Nuts are shorter in shelf life about 2 to 3 weeks. All our cheeses freezes well for up to six months. **USE-BY dates are determined at 14-28 days from defrosting date.**

Soft Goat Cheese / Chèvre

Our cheeses are made from the same grade "A" vat pasteurized goat's milk that is produced and bottled on our farm. Our method and facility for making our cheese is regulated by the North Carolina Department of Agriculture and Consumer Services/Food and Drug Protection Division.

Our Goat/Chèvre Cheese is a mild and creamy canvas for a culinary pallet of certified organic dehydrated herbs, spices, vegetables and naturally dehydrated fruits and nuts.

Our Herbed and/or Spiced Goat Cheeses freezes well for up to six months and we have a year round supply.

Semi-soft and Hard Aged Cheeses

We are working on developing our aged cheeses in our aging room. In the fall of 2010 we hope to have aged cheeses available.

RMC Farm Store

Our vat pasteurized Grade "A" Whole Goat's Milk and our Goat/Chèvre Cheeses are sold here on the farm.

Our Chèvre Cheese is packaged and frozen daily. Fresh never been frozen cheeses are available upon request.

We Have a Year Round Supply!

Goat Cheese Flavors

Chèvre ~ Mild and Creamy

Made with Grade "A" Vat Pasteurized Goat's Milk from Our Herd

Basic ingredients in all our goat cheeses:
Goat's Milk, Cultures, Calcium Chloride, Vegetable Rennet, Salt

Delicious Dill

With Added: Chives, Dill, Lemon Peel Powder, Ginger, Fresh Garlic

Italian Green Zest

With Added: Thyme, Rosemary, Oregano, Basil,
Onion Powder, Fresh Garlic

Ashlee's Smackin' Garlic

With Added: Fresh Garlic, Dehydrated Parsley Flakes

From the Garden

With Added: Sun-dried Tomato in Olive Oil, Chives,
Carrot Flakes, Green and Red Pepper Pieces, Basil

Goat with a Kick ~ "HOT" and Creamy

With Added: Chipotle Powder, Garlic Powder, Onion Powder,
Lemon Peel Powder, Chives

Jalapeño Campfire ~ Mildly Hot

With Added: Fresh and canned Jalapeño, Vinegar, Fresh Garlic Cloves

Jalapeño Fire Bomb ~ Very Hot

Outside with Added: Chipotle Powder, Garlic Powder, Onion Powder,
Lemon Peel Powder, Chives

Inside with Added: Fresh and canned Jalapeño, Vinegar,
Fresh Garlic Cloves

Provincial Olive

With Added: Kalamata Olives, Lemon Peel Powder, Roasted Pine Nuts

Hannah's Cran-nut Zest

With Added: Dehydrated Cranberries, Walnuts, Fresh Garlic

Very Nutty Blueberry

With Added: Dehydrated Blueberries, Pecans, Lemon Peel Powder

Jazzed Goat

With Added Lipase for that Feta Kick

Bon Appétit/Good Appetite Y'all

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