

Aged cheeses from the cool dark Cheese Cave.

Our cheese starts with vat-pasteurized cold fresh goat milk. Cultures are carefully selected and cheeses are placed in an environmentally controlled aging room.

AMBER MOON™

Creamy, tangy and nutty with a smooth texture. This is a washed-rind goat cheese that becomes more complex with age. Sold as young as 3 months. This cheese won a Silver Metal at the NC State Fair—aged to 11 months.



FARMHOUSE CHEESE

Fresh and aged young curd & wax-rind cheese. Whole wheels, slices and crumbles. Age determines the price. Also available as “Crumbles.” Perfect for recipes, packaged in vacuumed zip-lock bags.



CAROLINA BLOOM™

A bloomy rind goat cheese that bring the notes of green pasture and of creamy goat's milk together to harmonizes with your favorite wine.

CHEESE TRAIL TREASURES

Ask about our hand-crafted red wine soaked and natural washed rind logs & rounds. These small batches of one-of-a-kind aged goat cheeses are often available and are a cheese lover's treasure! They're just some of the great discoveries found along the WNC Cheese Trail. Visit:



www.wnccheesetrail.com



Come visit our goats!

Take our Fun Farmstead & Creamery Tour

We're proud of our farm and we are glad to spend time showing you how delicious dairy products are made.

With 240 plus goats, you can understand that tours take us away from the continual flow of work and that's why we charge a fee of \$8 per person for tours. (Free for kids 3 yrs. and under.) Organization tours are \$10 per person. Tours include a cheese tasting and are *by appointment only please!*

The tour money helps sustain our farmstead and helps us care for our goats. We and the goats appreciate your business. They'll tell you, just ask them!



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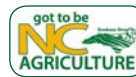
RoundMountainCreamery.com



An Appalachian Grown Farm



Get a Taste of Southern Culture on the Trail!



Got to be NC Ag is a symbol of Outstanding Quality

Round Mountain Creamery

Whole Goat Milk & Farmstead Cheeses

Enjoy Lady Caroline's Grade "A" Whole Goat Milk & Farmstead Cheeses



From North Carolina's First Grade "A" Goat Dairy

RoundMountainCreamery.com



Lady Caroline says ...

“It’s all about the milk!”

- **Grade “A”** Vat-Pasteurized
- The same great taste you’re used to
- Can be used to make yogurt & cheese!
- Available in Half Gallon or Quart in Refundable glass bottles!

➡ Find local stores on our website:

www.RoundMountainCreamery.com

About Round Mountain Creamery

We are the first Grade “A” goat dairy in NC. Our creamery is a small, yet sophisticated, milk processing plant on our farm. We’re committed to producing the highest quality dairy available. The creamery and farm are regulated by the *North Carolina Dept. of Agriculture & Consumer Services Food & Drug Protection Division* monthly to maintain the highest quality!

Tracking A Gallon Of Milk Through RMC

Our goats are milked twice a day. Their milk travels through stainless steel piping into a refrigerated holding tank and is chilled to 35 degrees. The milk is tested in our lab, vat-pasteurized, fast chilled to 35 degrees, bottled, capped and then shipped to your store ready for you to enjoy.

To assure freshness, we sell our milk at local outlets or directly at our farm. Come see us!

12 Flavorful Soft Fresh Goat Cheeses

 Each made with our Vat-Pasteurized milk.

You can buy our fresh cheese at many local stores or you can order by phone, email or fax. Please visit our website for pricing and more information about our cheeses.

Mild & Creamy

The Basic Ingredients in All our goat cheeses: Grade “A” Vat Pasteurized Whole Goat’s Milk, Cultures, Calcium Chloride, Vegetable Rennet and Salt. That’s it! Fresh hand-crafted goat cheese logs—available as a special order. Available in: 1.6 Mini-tubs, 8 oz. Easy-seal tubs, 16 oz. Easy-seal tubs.



Jazzed Goat

The RMC Original! A soft spreadable feta-like goat cheese. This cheese is great for salads to sauces to omelets! Available in: 1.6 Mini-tubs, 8 oz. Easy-seal tubs, 16 oz. Easy-seal tubs.

Mild & Creamy & Jazzed Goat - Economy Sizes

For family gatherings, recipes or special events— Fresh frozen in vacuum sealed bags for longer shelf life. Saves \$ Available in 2.5 lb. and/or 5 lb. Vac-Seal bags.

Delicious Dill

Dill, Chives, Lemon, Ginger and Garlic. The Dill comes through nicely. A subtle favorite. Available in: 1.6 Mini-tubs, 8 oz. Easy-seal tubs.

Italian Green Zest

Thyme, Rosemary, Oregano, Basil, Onion and Garlic. Add Tuscan flavor to your recipes. Available in: 1.6 Mini-tubs, 8 oz. Easy-seal tubs.

From the Garden

Summer’s veggie goodness available year-round. Tomato, Chives, Carrot, Green & Red Bell Peppers, Basil & Olive Oil. In: 1.6 Mini-tubs, 8 oz. Easy-seal tubs.

Smakin’ Garlic

Garlic takes the lead with a nice addition of bright flavorful Parsley. If you love Garlic, this will be one of your all time favorites! Available in: 1.6 Mini-tubs, 8 oz. Easy-seal tubs.

Goat With a Kick - Hot & Creamy

Chipotle, Garlic, Onion, Lemon & Chives. Hot but just a kick. Lemon adds a zing too. Available in: 1.6 Mini-tubs, 8 oz. Easy-seal tubs.

Campfire Jalapeño – Mildly Hot

Jalapeño & Garlic. Perfect proportion to taste the peppers! In: 1.6 Mini-tubs & 8 oz. Easy-seal tubs.

Jalapeño Fire Bomb – Oowee Hot!

Chipotle, Garlic, Onion, Lemon Chives, Jalapeños. Come-on’ baby light my fire! In: 1.6 Mini-tubs, 8 oz.

Cran-nut Zest

Cranberries, Walnuts, Garlic. Terrific combo! One of our favorites! In: 1.6 Mini-tubs, 8 oz. Easy-seal tubs.

Nutty Blueberry

(State Fair Bronze Medal Winner!)

Blueberries, Pecans and a touch of Lemon.

Turns a toasted bagel into a work of art!

Available in: 1.6 Mini-tubs, 8 oz. Easy-seal tubs.



Provincial Olive

Kalamata Olives Pine Nuts and zest of Lemon. Very Mediterranean. Like a visit to sunny Greece! Available in: 1.6 Mini-tubs, 8 oz. Easy-seal tubs.

12 Pack Specials – Something for everyone!

All 12 Flavors in 1.6 oz. Mini-tubs

All 12 Flavors in 8 oz. Easy-seal tubs

Wholesale pricing available for Specialty Shops, Restaurants, Bakeries and Caterers. Deliveries are FREE to businesses within 50 miles of the farm.