

The Milk Can

A quarterly newsletter from Calkins Creamery

Preserving The Farm



Bill & Debra Bryant, fifth generation owners of Highland Farm, accept a sign designating the farm a preserved property, from the Wayne County Ag Preservation Board on December 29. Bill is a lifelong proponent of Farmland Preservation, first promoting a preservation model at Cornell in the 1970's.

Highland Farm was officially accepted into the Wayne County Agricultural Land Preservation Program on Monday, December 29. On that date, the Commonwealth of PA and Wayne County jointly purchased the development rights on the farm's land. The farm cannot be subdivided for house lots or other purposes and will remain as farmland or open space for perpetuity.

Cheese Takes the Cake!



A first—a Calkins Creamery wedding cake! The unique three layered cake included wheels of Cowtipper, Daisy & Old Man Highlander, from bottom to top.

The happy couple—Joe & Kim Reynolds—cut the cheese cake and then shared a first bite. Joe and Kim are Calkins Creamery customers from Hartford, CT.



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Calkins Creamery Store Hours

Tuesday—Saturday:
11 a.m. – 3 p.m.

288 Calkins Road
Honesdale, PA 18431
Jay & Emily Montgomery
Proprietors

Phone: 570/729-8103

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Snowshoe Calkins Creek January 31

Snowshoe over the river and through the woods to Calkins Creamery on Saturday, January 31. Coordinated by Northeast Wilderness Experience (NEWE), the snowshoe adventure will take participants to Calkins Creamery and Calkins Creek Vineyard, with time for a tour of both facilities. The day concludes with a sampling of Calkins Creamery artisan cheeses and Calkins Creek wines.

The adventure begins at 10:00 a.m. and wraps up by 4:00 p.m. Price is \$35 per person; \$49.50 with snow shoe rental. Reservations are required by calling NEWE at 570-729-1700. Learn more at newildernessexperience.com.



Vino Daisy Returns...For A Limited Time!



It's back! Vino Daisy, a limited edition cheese, consists of fresh wheels of Tomme soaked in pressed grapeskins from [Calkins Creek Vineyard](http://CalkinsCreekVineyard.com) (calkinscreekvineyard.com). After 60 days of aging in the vineyard caves, Vino Daisy is born! Expect a wine-stained rind with embedded grapeskins and a milky white inside bursting with the flavor of locally-grown French/American hybrid grapes. Cheesemaker Emily made two batches this year, and when it's gone, it's gone. Look for Vino Daisy at local retailers, farm-direct and on-line (until April 1).

Creamery Notes

- We're happy to announce that Calkins Creamery cheese is now sold at the Rileyville Country Market & The Pumpkin Market, Philadelphia.
- We welcome Whole Foods Pittsburgh & Princeton to the Calkins Creamery family.
- On-line cheese ordering and shipping will continue through April 1. Visit calkinscreamery.com and click on "online shopping." Cheese will ship UPS Ground.
- Thank you to everyone who chose Calkins Creamery for their holiday gift giving needs. We hope your recipients were pleased with the cheese.
- 2008 Smoke Signal cheese sales contributed \$500 to the Michael J. Bryant Memorial Fund. As of December 31, the fund reached the \$10,000 endowment level with the first grants to be awarded in fall of 2009. The Bryant Family & Calkins Creamery will work to annually grow the Fund to help those with disabilities, and also community organizations, in Mike's memory.
- Riverfolk Concert at Calkins Creek Vineyard on February 6, featuring David Roth. Doors open @ 6:00 p.m.; show at 7:00 p.m. More details at calkinscreekvineyard.com.



Keeping an eye on the cheese this Thanksgiving was customer Jane Jansen Seymour's dog, Leia.