

Keswick Creamery Dairy CSA

Large Share \$16/week

1 quart yogurt
1 pound (2 pieces) raw milk cheese
1 unit fresh cheese or chocolate pudding

Small Share \$10/week

1 pint yogurt
½ lb (1 piece) raw milk cheese
1 unit fresh cheese or chocolate pudding

If you want to choose which fresh and raw milk cheeses you get you must email us by Saturday at noon. Keswick@pa.net

Raw Milk Cheeses:

Made with raw Jersey milk and naturally aged a minimum of sixty days.

Cheddar- hand crafted in the traditional English way, which gives a creamy texture and excellent flavor. Aged 3 to 4 months in black wax.

Leshier- a British-style cheese. Tangy and flakier than cheddar. Aged 4 months in yellow wax.

Wallaby- a cheese unique to our creamery. A Monterey jack-style cheese that we allow to develop a wild-mold rind in our aging room. It retains the creaminess of jack but has a stronger flavor.

Dragon's Breath- a blend of jalapeno, habanero, and birdseye peppers make this a Pepper Jack to remember!

Vermeer- a semi-soft Dutch style cheese. A brined cheese with a natural rind. Slightly nutty with small eyes and creamy texture.

Feta- a brined cheese originally from Greece and the Mediterranean. Ours has a firm texture for slicing or grating.

Italian Herb Feta-like our regular feta but we add our own blend of Italian herbs before putting it in the molds. Basil, Oregano, Parsley, and Thyme make a very flavorful feta.

Tomato & Basil Feta-our regular feta with dried tomatoes and basil mixed in. Great for crumbling on pasta

Feta de Provence- a blend of French Herbs (winter savory, thyme, rosemary, basil, tarragon and lavender flowers) makes an excellent feta for cooking with, or enjoying with crackers.

Blue Suede Moo- our raw milk blue cheese. Creamy and tangy with a hint of salt. We allow it to develop a beautiful blue and white mold rind in our aging room. Enjoy with crackers and bread or make your own dressing with it.

These products are made with fresh, pasteurized Jersey milk;

Bovre- a fresh soft cheese. Clean and smooth, excellent with fresh herbs.

These are made without rennet:

Quark- German -style cream cheese. Smooth and tangy.

Vachino Bianca- a semi-soft Italian style cheese. Mild and a little bit sweet, try it as a substitute for fresh mozzarella.

Whole milk ricotta- a lovely fresh ricotta hand-made each week. Slightly sweet, excellent for cooking.

Chocolate Pudding- made fresh each week with natural ingredients. Delicious.

Keswick Yogurt

a traditional style probiotic yogurt with over 6 live and active cultures. Made fresh each week. We don't add any milk powder, sugar or emulsifiers so our yogurt is clean, smooth and tangy.

Keswick Creamery is licensed by the Pennsylvania Department of Agriculture.

Please fill out bottom sheet, circle share size and season length, detach and mail with your check to

Keswick Creamery, 114 Leshier Road, Newburg, PA 17240

Name: _____ CSA belong to _____

Phone: _____ Email _____

Full Season (24 weeks) Large Share - \$ 384 or Small Share - \$ 240

Half Season (12 weeks) June-Aug or Aug- Oct Large Share- \$192 or Small Share - \$120