

CONNECTING COMMUNITY WITH THE LAND

THE CREAMERY promotes sustainable agriculture while educating the public about the cultural importance of small-scale farming and authentic food production.

It's just a stone's throw from our dairy barn and features an observation lobby where visitors can watch the entire process of turning farm-fresh milk into award-winning cheeses.

Our head cheese-maker has an artisan cheese-making background and applies his unique knowledge and skill to the handcrafting of every batch of Pineland Farms cheese.



CHEESE



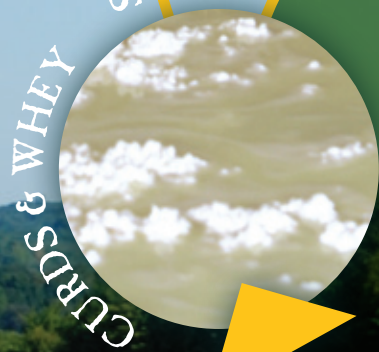
COWS



GRASS & HAY

OUR CYCLE OF SUSTAINABILITY

Our cows feed on grass and hay, which they turn into milk. We turn the milk into curds and whey. The curds become cheese, and the whey gets sprayed on our pastures and hayfields to make more nutritious grass and hay to feed the cows.



CURDS & WHEY



MILK



1

Adding cultures to the warm milk



2

Cutting the forming curds with a wire "harp"



3

Curds and whey starting to separate



4

Draining the curds



5

Packing the curds into molds for overnight pressing



6

Pressed cheese ready for aging

View of Valley Farm from The Creamery

The CREAMERY at
PINELAND FARMS®
NEW GLOUCESTER • MAINE