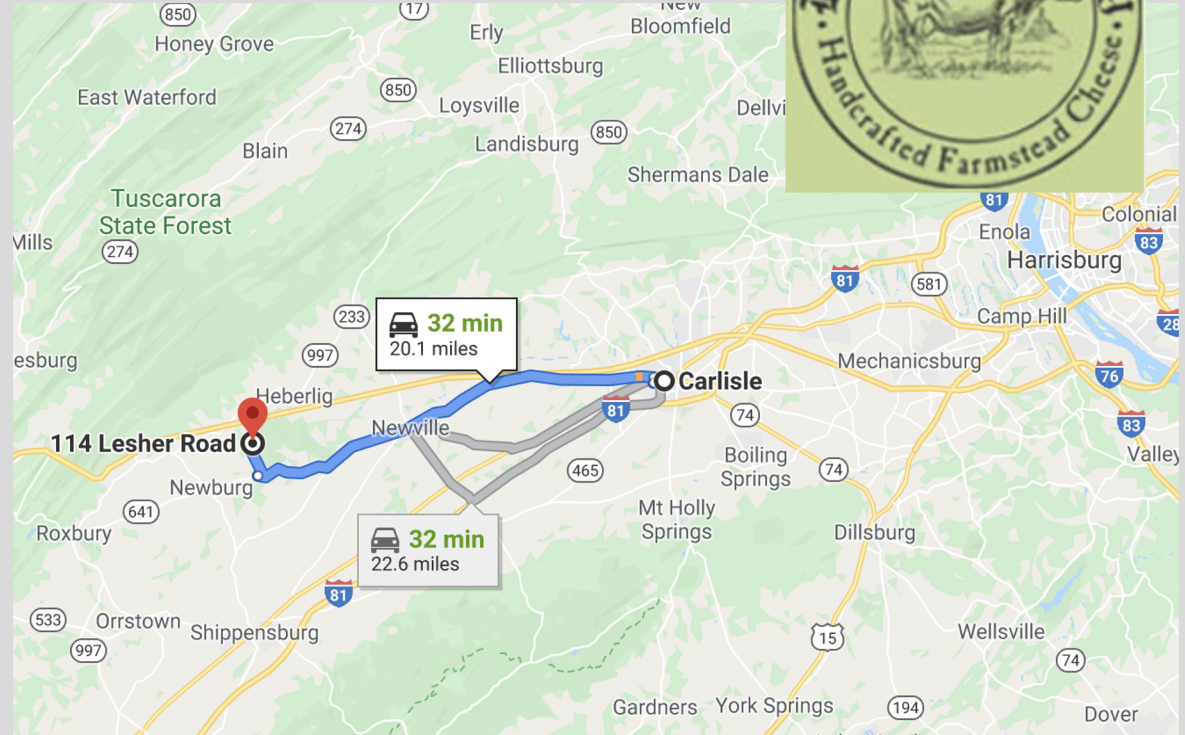


Keswick Creamery

Keswick Creamery

- 40 registered Jersey cows
- Use their dairy for raw milk, aged and fresh cheeses, and yogurt
- Began dairy farming in 1974; Mel and Mark took over the family farm in 2001 and began the cheese making process
- Since 2001, their cheese production has grown due to the addition of a pasteurizer in 2006
- Their products have become very popular and have customers in PA, MD and DC



Dairy Farming in Central PA



- PA produces more than 10.7 billions pounds of milk every year
- 6,200 dairy farms in the state with an average herd size of 80 cows
- 99% of all PA dairy farms are family owned
- The total number of dairy farms are declining but milk production is increasing
 - A demand for raw milk and specialty cheese increasing, too

Keswick Creamery Practices



- Mel and Mark strive to raise their cows in a healthy and humane way; they do not follow common industrial dairy practices
- They use rotational grazing techniques
- Their cows are given free range to graze on pastures and are not contained to a barn or small space
- There are no chemicals, herbicides, or pesticides on the pastures
- Do not dock cows tails and no hormones or antibiotics are used on the cows
 - No rBST
- Use organic practices but are not certified organic because they use some local feed
- Their cows eat fresh grass and hay; no fermented seed

Keswick Creamery Cheese

- On-site cheese production – “Farmstead” cheese
 - Cheese made from the farmer’s own herd on the farm where the animals were raised
- Different techniques for different types of cheeses – includes how long the cheese is aged, the type of milk (cow, goat, or even a combination), etc.
- Recently partnered with a couple of local breweries and a winery to make specialty cheeses that are unique to Keswick – they “wash” the cheese with the wine or beer to give it a hint of flavor and color



Where to find their products?

- Farmer's on the Square -- every Wednesday from 3:00pm - 6:00pm

