

Pine Stump Farms
Farmstead Goat Cheeses
Pine Stump Farms
is pleased to offer their Cheese Club



Our available cheeses are:

Yogurt – probiotic and tangy, can do Greek upon request

Chèvre – either garlic, cracked black pepper, chili pepper, dill or plain

Asiago – nutty, raw milk aged

Black Ash – amazingly smooth with a lovely black line in the middle

Mozzarella – mild & light flavored

Farmhouse– creamy which might just turn to brie (if it lasts long enough)

Feta – the classic salty & firm

Camembert – luscious, full bodied flavor and incredible texture

Cheese Club is for 24 weeks, beginning in November

Deliveries alternate amongst our selections unless otherwise specified
(every week a 4-6 oz piece or equivalent)

Paid in full - \$138 for mailing, add \$50 for shipping

Name: _____ Address: _____

Phone: _____ Email: _____

Location for deliveries: _____

Cheese preferences: _____

Fill out & return with payment to: Pine Stump Farms, 288 Haley Cr Rd., Omak, Wa 98841