



# Hawthorne Valley Farm Creamery

# YOGURT

**At Hawthorne Valley Farm**, we have been producing high-quality, nutritious foods for more than 35 years. Our Biodynamic farming practices reflect our commitment to protecting the health of the earth and all who live on it. Our on-farm education programs strive to raise awareness of the social, ecological, and economic importance of agriculture in our daily lives and to connect both children and adults to the sources of their food.



*We are excited to present new, unified packaging for our 6 oz. and 32 oz. yogurts. While the package is new, you'll still find the same great yogurt inside!*

**In the Creamery**, we produce a range of certified-organic and Biodynamic dairy products including yogurts, farmstead cheeses, and cultured buttermilk.

We were one of the first creameries in the United States to be certified organic. Year round, we provide our cows with a natural, grass-based diet. During the growing season, the cows graze the pastures day and night, and in winter they eat a mix of stored forages harvested from the farm. This careful management and tending leads to happy cows, healthy soil, and delicious dairy products.

We supplement our milk with milk from select family farms in the area. Through these partnerships we are able to provide our customers with delicious, fresh dairy products while also supporting our regional foodshed and agricultural economy.

At Hawthorne Valley Farm, we are part of Hawthorne Valley Association, a diverse, educational not-for-profit dedicated to social and cultural renewal through the integration of education, agriculture, and the arts. Our 400-acre campus includes a working Biodynamic farm; a Waldorf school; on-farm education programs; a full-line natural foods store; social, ecological, and cultural research groups; teacher training programs; and more. Visitors welcome!



## Hawthorne Valley

**FARM | Creamery**

327 County Route 21C, Ghent, NY 12075 | 518-672-7500 | [www.hawthornevalleyfarm.org](http://www.hawthornevalleyfarm.org)

# Hawthorne Valley Farm Creamery YOGURT

This cup-set, European-style, organic yogurt has a light and refreshing taste. We make this yogurt in small batches on our farm with fresh, whole milk from our own herd and from select family farms in the area. We add no thickeners, solids, or

fillers, and because the milk isn't homogenized there is a layer of delicious cream on top. Many people remark that our plain yogurt reminds them of how their grandmothers' homemade yogurt tasted. We take this as the highest of compliments.

Our yogurt is available in four flavors — Plain, Maple Vanilla, Lemon, and Strawberry — and offered in two sizes — 6 oz. and 32 oz.

PRODUCT	UPC	Case Size	Case Weight Includes carton
<b>Plain Organic Whole Milk Yogurt</b>			
6 oz	0-36638 22212-5	12	5.61 lbs
32 oz	0-36638 22211-8	6	13.17 lbs

*Ingredients: Grade A pasteurized organic whole milk, living yogurt cultures: S. thermophilus, L. bulgaricus, L. acidophilus, bifidus.*

<b>Maple Vanilla Organic Whole Milk Yogurt</b>			
6 oz	0-36638 22216-3	12	5.61 lbs
32 oz	0-36638 22215-6	6	13.17 lbs

*Ingredients: Grade A pasteurized organic whole milk, organic maple syrup, organic vanilla, living yogurt cultures: S. thermophilus, L. bulgaricus, L. acidophilus, bifidus.*

<b>Lemon Organic Whole Milk Yogurt</b>			
6 oz	0-36638 22221-7	12	5.61 lbs
32 oz	0-36638 22220-0	6	13.17 lbs

*Ingredients: Grade A pasteurized organic whole milk, organic sugar, organic lemon extract, organic lemon juice, living yogurt cultures: S. thermophilus, L. bulgaricus, L. acidophilus, bifidus.*

<b>Strawberry Organic Whole Milk Yogurt</b>			
6 oz	0-36638 22226-2	12	5.61 lbs
32 oz	0-36638 22225-5	6	13.17 lbs

*Ingredients: Grade A pasteurized organic whole milk, organic sugar, organic strawberry concentrate, organic beet extract, living yogurt cultures: S. thermophilus, L. bulgaricus, L. acidophilus, bifidus.*

## Wholesale ordering information:

Artisan Foods Business Manager  
artisanfoods@hawthornevalleyfarm.org | 518-672-7500 x 240

Please note that separation of the whey may occur if yogurt cases or containers are dropped or mishandled.

\* Volume pricing minimum order \$1,000.00

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