



Accessible agriculture in Bedford, New York

49 David's Way, Bedford Hills, NY 10507 | www.rainbeauridge.com | 914.234.2197

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Contact: press@rainbeauridge.com

Lisa Schwartz: 914-234-2197

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You may never have thought of cheese as a seasonal item, but at Rainbeau Ridge it is. Like the best tomatoes, or the freshest peas, Rainbeau Ridge cheese is here only for a short while. And the 2007 season is about to begin!

Bedford Hills, NY—March 29, 2007 Early in March, Jewel had a baby. Then Fiona. Then Whitney.

But it wasn't tabloid-fodder. And it didn't happen in Hollywood or Nashville. It happened in the goat barn at Rainbeau Ridge, in Bedford Hills.

You see, all the Alpine dairy goats here are named for music stars. Ebullient, friendly, and just a bit goofy, the Alpine females (does) have babies each spring—before they can start to be milked for the season. Only then, when the does are lactating, do they produce the milk that Lisa Schwartz, the owner of Rainbeau Ridge and its cheese maker, uses to produce **local, delicious goat-milk cheese**.

The milking season lasts from late March until about the end of November, and after that, the cheese season at Rainbeau Ridge ends—until next year.

For the season, customers of the farm, and shoppers at restaurants and gourmet shops, including Crabtree's Kittle House, in Chappaqua, and the Iron Horse Grill, in Pleasantville, get to enjoy a different kind of goat cheese. **"I love offering Rainbeau Ridge cheese to my customers,"** says Joe DiMauro, of Mt. Kisco Seafood. "It is consistent with the high-quality products I offer and even better, it's local!"

Lisa's *chevre* is tangy and creamy—as well as lighter than much of the goat cheese "logs" available at supermarkets. Normally shaped in rounds, and sometimes in pyramids, the fresh cheese, made from pasteurized milk from the farm's goats (who are milked twice daily), is a rich white color.

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Lisa learned her cheese making techniques during an apprenticeship in France in 2003. Since then, she's honed her techniques; has renovated a small cottage into a bright, clean cheese house; and has gotten licensed by New York State to market her cheese widely.

The goat herd has also expanded at Rainbeau Ridge. Where the farm started with two does, it now counts two dozen. In addition, three male bucks, named McGraw, Donovan, and Artie, live at the farm.

For more information on the countdown to the 2007 season of Rainbeau Ridge cheese—as local as local gets—look for updates at our website, www.rainbeauridge.com.

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Since its inception in 2002, Rainbeau Ridge has been committed to the principle that farming can be an important part of the social, cultural, educational and commercial activity that ties a local community together. In all of its endeavors, Rainbeau Ridge is committed to proving that local farming and appreciation for nature can once again be an important cornerstone of community life. Rainbeau Ridge is a source locally for sustainable living and accessible agriculture, offering a wide range of activities, programs and products for families and individuals to incrementally integrate nature into their lives. We believe we help people make choices that lead to a healthier and nature-enriched lifestyle. New adult and children's programs are being added all the time, including In Lisa's Kitchen cooking classes, wetlands walks, and Accessible Agriculture workshops. www.rainbeauridge.com.