

FOOD STUFF

Lacking Alps, Goats Settle in Westchester



Alan Zale for The New York Times

By FLORENCE FABRICANT
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Few farms remain within an hour's drive of New York City, and to have one added instead of subtracted is an achievement. In Bedford Hills, N.Y., a Westchester County playground for moguls, Lisa and Mark Schwartz gradually accumulated 35 acres that they turned into Rainbeau Ridge, where they have 24 Alpine goats and make cheese.

Ms. Schwartz, above, a former management consultant who studied the craft in France, makes several delicately tangy cheeses, including an ash-coated pyramid, a soft herb-flecked one and another with a tender, bloomy rind. The cheeses (\$16 to \$22 a pound) are sold at Bedford Gourmet in Bedford Village, N.Y.; Darien Cheese & Fine Foods in Darien, Conn.; and in the cafe at Blue Hill at Stone Barns in Pocantico Hills, N.Y.

The farm, at 49 David's Way, is open to visitors for special events (rainbeauridge.com) and is a resource for fresh eggs, lettuces, herbs and other produce for those who join a membership plan. It also has activities for children: (914) 234-2197.