

## Deep in the heart of Allamakee

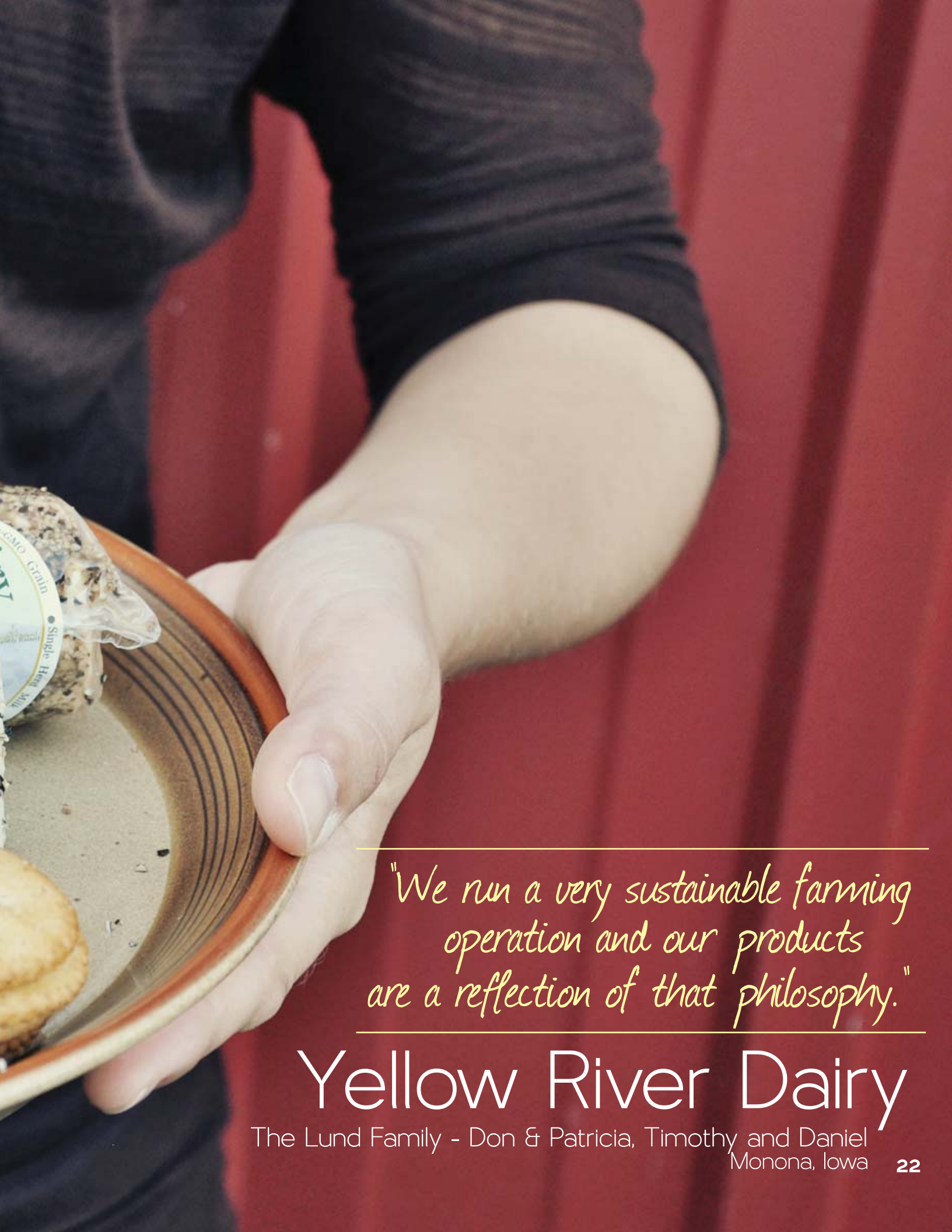
County and less than a mile from the river which inspired its name, is the Yellow River Dairy. This family-owned and operated goat farm and creamery has been making cheese for more than five years. Their cracker-cut logs, cheese curds and spreadable chèvre are made with fresh goat milk, handcrafted with care, and packaged by family members on-site.

Each member of the Lund family brings valuable skills to the table. Don and Patricia Lund manage the 60-acre farm, regular pasture rotation, animal care and the twice daily milking of over a 120 goats. Timothy Lund is the cheesemaker (completing about 40 batches each season), marketer and website designer. Daniel Lund coordinates packaging, assists with the many farm chores and provides support during cheese production. For all these reasons, Tim says their cheese is absolutely "an extension of both the family and the farm."

Yellow River Dairy is a single-herd dairy so the family knows the goats individually (their names, personalities, and how much milk they produce). They are also able to watch carefully for illness or infection and have close control of quality. The three breeds which make up the herd are Saanen, Toggenburg, and Alpine. These breeds were selected to provide a final milk product that is balanced in butterfat content, sweetness, and flavor. Every batch of the Lund's cheese is handmade using this fresh, seasonal milk.

The milking parlor is literally across the driveway from the creamery which means the milk on the Lunds' farm barely has to travel 50 yards before it is pasteurized. This short distance greatly reduces the opportunity for contamination. Goat milk that has to travel a long distance, as is typically the case for large commercial operations, is at greater risk for unwanted bacteria and an undesirable structural breakdown. Goat milk is more fragile than cow milk, so distance really





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*"We run a very sustainable farming operation and our products are a reflection of that philosophy."*

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# Yellow River Dairy

The Lund Family - Don & Patricia, Timothy and Daniel  
Monona, Iowa

does matter. To further ensure the best outcome, the Lunds use a process called Low-Temperature Vat Pasteurization which preserves a majority of the milk's enzymes, makes digestion easier, and ensures superior cheese flavor.

Timothy makes three styles of cheese: cracker-cut logs, chèvre, and cheese curds. Cracker-cut logs are a semi-soft cheese perfect for slicing. Flavors currently available are plain, smoked, peppercorn, dill, lemon pepper and lavender. Chèvre, a soft spreadable cheese, can be used for snacking but is also a rich and versatile addition to many recipes. Try it in salad dressings, potato casserole, creamy sauces, quiche, or as an addition to roasted vegetables. Flavors available include chive, cranberry spice, Dijon dill, garlic & herb, onion & caraway, and the new tomato basil. The cheese curds - a real crowd pleaser - come in plain, dill and red pepper flavor. Occasionally Timothy will experiment with a new seasoning or flavor. Look for him at the Decora Farmers Market to try cheese from these small, trial runs.





The Lunds are proud of their farm, their process and their quality farmstead goat cheese.

You can purchase Yellow River Dairy cheeses at the Decorah Farmers Market, Cedar Rapids Farmers Market, Oneota Co-op and the New Pioneer Co-op in Iowa City. Their best sellers are the peppercorn cracker-cut logs, the garlic & herb chèvre, and the onion & caraway chèvre. To learn more visit the website [www.yellowriverdairy.net](http://www.yellowriverdairy.net) or like Yellow River Dairy on Facebook.

