



have a merry pastured salami & goat cheese holiday

all products are produced by pastured-based small family farms in loudoun county, VA

thank you for supporting local agriculture this holiday season

longstonefarmva.com / georgesmillcheese.com

about Georges Mill Farm

Georges Mill Farm is an eighth generation family farm in Lovettsville, VA. We rotationally graze our herd of dairy goats on fifty acres of pasture and browse and make a wide variety of fresh and aged farmstead goat cheeses, goats milk soaps, and goats milk caramel. In addition to our cheesemaking operation the farm is currently home to a handful of pigs and chickens, a bed & breakfast in the Civil War-era stone house (built by Samuel George, John's grandson in the late 1860s), and four generations of our family.

11873 GEORGES MILL ROAD, LOVETTSVILLE, VA, 20180

about Long Stone Farm

Long Stone Farm was established in 2012 and is located in Lovettsville, VA at the foothills of Short Hill Mountain. We are a pasture-based operation producing pastured pork, beef and chicken and duck eggs. We manage about 130 acres of land in Loudoun County and focus on soil health and forage production. Rotational grazing, multi-species grazing, pasture management and long-term sustainability are all areas of high importance.

38212 LONG LANE, LOVETTSVILLE, VA, 20180



product descriptions

artisanal goat soap

goats milk soap: Made using Georges Mill farmstead, pasture and browse fed goat's milk, coconut, olive, and sustainably harvested palm oil, and pure essential oils for fragrance. The added fat from the goat's milk makes their soaps gentle on the skin and extra moisturizing, great for all skin types!

soap in a sweater: Georges Mill's moisturizing goat's milk soap with a built in washcloth! Locally raised wool roving around the soap in beautiful colors and patterns makes these soaps a fun decorative addition to your shower or soap dish. The wool serves as a mildly exfoliating scrub, and enhances the rich lathering of the soap.

pasture & browse fed goat cheese

catoctin: a bloomy rind, semi soft cheese

notes: our original bloomy rind cheese, Catocotin has a delicate white rind and a rich paste that ranges from firm and mild to gooey and funky as it ages. The flavor varies from sweet and grassy to rich and earthy, depending on the season.

herb chevre: a fresh, creamy soft cheese

notes: The combination of dried herb de provence and garlic mixed in this cheese make it delicious for snacking, crumbled on a salad, or in scrambled eggs. It has a fresh, tangy flavor and is especially rich in the fall due to the seasonal changes in the milk.

grey ghost tomme: a raw milk aged cheese

notes: Made in the style of the aged cheeses of the French Alps. This cheese is made from June until the end of the milking season in December and age it for 3-4 months in our underground cheese cave. It has a rustic rind, a sweet, nutty flavor and a dense, creamy, paste.

pastured pork & beef salami

one wild fennel (July 2018): a light peppery salami seasoned with fennel pollen

notes: Our first fennel salami made from our summer grazed Berkshire hogs. These pigs were started on peas and oats and finished on a variety of summer forages, including millet, sorghum-sudan, radish, turnip and beans. We recommend pairing it with a summer white wine in your favorite place to watch the sunset.

chajari (September 2018): a unique sweet and spicy argentinian style salami

notes: Our first pork and beef blend! This salami is made with our summer finished pasture raised pork and beef. The salami is crafted with garlic, nutmeg, clove cinnamon and whole peppercorns. We recommend pairing with an fine Virginia earthy red wine, like a cab franc, to enjoy this salami!

cacciatore (September 2018): a creamy, earthy garlic style salami

notes: Our best selling salami. Our third batch of this salami is made from our spring started, summer finished Berkshire hogs. These pigs were grazed on a variety of summer forages. We enjoy the simple and traditional style of this salami. It's a blend of salt, pepper and garlic salami that allows the quality Berkshire meat to shine through.

basket options & delivery

2018 BASKETS

<i>price</i>	<i>item</i>	<i>contents</i>
\$20	Goat's Milk Soap Basket	2 soaps, 1 soap in a sweater
\$35	Farmstead Cheese & Jam Box	1 catocotin, 1 chevre, jam, small crostini
\$35	Goat Lover's Box	1 caramel, 1 tomme, 1 goats milk soap, goat tattoos
\$95	Short Hill Mountain Box	3 salami (cacciatore, chajari, fennel), 3 cheese (catocotin, tomme & herb chevre), large crostini
\$68	Irish Corner Box	2 salami (chajari, fennel), 2 cheese (catocotin, tomme), small crostini
\$39	John George Box	1 salami (cacciatore), 2 cheese (catocotin, tomme), small crostini
\$33	Long Stone Sausage Sampler	3 ground sausage (country breakfast, sage breakfast, chorizo)

PICK UP LOCATIONS & DATES

<i>date</i>	<i>time</i>	<i>location</i>
Every weekend	7am - 9pm	Georges Mill Farm Stand Lovettsville, VA (orders filled Friday)
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11/17/18	8am-12pm	Falls Church Farmers Market (Georges Mill Market Tent) Falls Church, VA
11/18/18	10am-1pm	Tacoma Park Farmers Market (Georges Mill Market Tent) Tacoma Park, MD
12/15/18	8am-12pm	Falls Church Farmers Market (Georges Mill Market Tent) Falls Church, VA
12/15/18	1pm-3pm	Crooked Run Brewing Sterling, VA
12/16/18	10am-1pm	Tacoma Park Farmers Market (Georges Mill Market Tent) Tacoma Park, MD
12/16/18	2-5pm	Fleetwood Farm Winery Leesburg, VA
12/23/18	1-4pm	Harpers Ferry Brewing Company Harpers Ferry, WV

ORDER BY VISITING <https://squareup.com/store/georges-mill-farm-artisan-cheese>

contact

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