

BAETJE FARMS

World Renowned Artisan Goat Cheese

Aged Cheese Options



Bloomsdale



Bloomsdale is our flagship cheese named after the area where our farm and creamery resides. This cheese has won some prestigious awards including: 2011, 2012, 2013 and 2018 super gold World Cheese Awards. 1st American Cheese Society 2012 and 2018.

This cheese is inspired by the very old French cheese "Valencay". Originally the Valencay cheese was shaped like a perfect pyramid with a pointed top. However, upon Napoleon's return from his disastrous campaign in Egypt, he stopped at the castle of Valencay and seeing the cheese that so reminded him of the pyramids, in a rage he drew his sword and chopped off the top. This cheese has been made with a flattened top ever since that day. We decided to choose the name "Bloomsdale" because its shape reminds us to the hills surrounding us where our farm resides.

*The question is often raised.
"Do we eat the rind?"*

The answer is YES!

Considered a mold ripened cheese, our Bloomsdale cheese is rolled in a mixture of pine ash and salt and aged until it forms a beautiful bloom of white mold. The rind is edible and it is delicious and has the scent of earthy mushrooms. As this 100% goat milk cheese ages over time, it becomes progressively softer to the point of runniness beginning from just under the rind and working towards the center. The cheese will deepen in flavors and develops some blue cheese flavor notes, though it is not a true blue cheese. Some of our customers prefer to let it age until it is completely liquidified and use it as a savory sauce for grilled steaks.



Coeur du Clos



Coeur du Clos is a cambembert type cheese made from a blend of goat and sheep milk making this a true rare artisan cheese treat. Aromas of mushrooms, combine with woodsy earthy notes. This cheese is covered with a velvety rind reminiscent of soft wool. The cheese is best enjoyed at room temperature and has a balance of a soft creamy paste yet a firm chewy rind. The flavor notes vary from sweet custard, roasted walnuts and clean fresh cream in the paste to the hint of mushrooms towards the rind. This cheese is excellent served baked in a puff pastry topped with raspberry sauce or maple syrup and toasted walnuts. 2nd place winner American Cheese Society 2013.



Miette



Miette is our newest bloomy rind sheep and goat milk cheese here at Baetje Farms. This cheese has the flavor of sweet, very yeasty bread dough waiting to be baked. It has the aroma of fermented grapes and the creamy consistency much like that of a baked cheesecake as it melts in your mouth. Images of pure rich cream drawn from the top of fresh milk fill your mind as you enjoy. This cheese is truly a delight and is a special treat to enjoy anytime!



Beer Washed Vallée



A wonderful new cheese we call "Beer Washed Vallée" a reblochon style. It is made with 100% goat milk washed in a whiskey stout brewed by Boulevard in Kansas City, Missouri. Semi-soft paste with flavor notes of sweet cream, bacon and toasted onion, aromas of hops with a beautiful velvety rind of amber color.



Feta



Our traditional Marinated Aged Feta made from goat milk, and aged for 1 year. We steep herbs, peppercorns & garlic in a blend of imported Greek grape seed and extra virgin olive oil. Comes in 5 ounce jars. It's won several awards.



Fresh Cheese Options



Coeur de la Crème Plain

5 ounce heart shaped fresh goat cheese, plain nothing added. First place winner American Cheese Society 2011 and 2012. Purists will enjoy this cheese in which nothing is added except quality goat milk, culture, rennet and salt. The base for all our Coeur de la Creme cheeses.



Cranberry & Orange

5 ounce heart shaped fresh goat cheese blended with cranberries and orange. American Cheese Society 3rd place winner 2009. This one is so good we have it year round. Use this to spread on morning bagels, muffins, in beet salads, fruit pizzas or to complement roast chicken or pork.



Three Pepper

5 ounce heart shaped fresh goat cheese seasoned with fresh cracked organic peppercorns. 2009 World Cheese Award Gold winner. Our favorite way to serve it is in salads or egg dishes or just snacking with crackers.



Pumpkin Walnut

Nothing says delicious like our pumpkin walnut! Our traditionally made chevre blended with real pumpkin puree, spices and brown sugar, topped with crushed walnuts. This one is delicious topped with whipped cream on a graham cracker; it's like mini bites of pumpkin cheesecake.



Garlic & Chives

5 ounce heart shaped fresh goat cheese seasoned with organic garlic and chives. Winner of many awards, a sure winner for all tastes, men love this one. A staple with pastas, potatoes, meats and breads. Try melting with a little butter and milk to serve over cooked pasta for a quick lower fat Alfredo sauce.



Dark Chocolate Raspberry

Our traditional made chevre blended with delicious dark chocolate and raspberry. Get the best of both worlds with this Coeur de la Creme. Delicious!



Herb de Provence

5 ounce heart shaped fresh goat cheese with organic Herbs de Provence. First place winner American Cheese Society 2013. The perfect compliment to pork, chicken, lamb, eggs, potatoes, mushroom caps and more.

AT BAETJE FARMS WE HOLD OURSELVES TO VERY HIGH STANDARDS. WE BELIEVE THE BEST CHEESE COMES FROM THE BEST MILK THAT COMES FROM ANIMALS IN THE BEST PHYSICAL CONDITION. IN EVERY BITE YOU CAN TASTE THE PASSION AND DEDICATION THAT GOES INTO EACH PRODUCT.



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BLOOMSDALE, MO

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