

# BOGGY MEADOW FARM



Boggy Meadow is on the banks of the Connecticut River in New Hampshire. It has been a farm for centuries, and a dairy farm for as long as anyone can remember, but in the last few years we have started to make our own farmstead cheeses here too.

“Farmstead” means handmade cheese. Our cheeses are based on old Alpine recipes, and we use raw milk from our own herd of cows. The cheeses are made by hand twice a week in a barn across from the dairy parlor. The cheeses are all natural; we only use vegetarian rennet and the milk could not be fresher. The Baby Swiss Cheeses reflect the grass fed lifestyles of the cows and the nuances of the seasons. The smoked Baby Swiss is slowly smoked over local maple wood, and the buttery soft texture and flavor are complimented by a rich and sweet maple smoke profile. Both Baby Swiss cheeses will change the way you look at Swiss cheese forever!

For existing customers who have known our cheeses as “Fanny Mason Farmstead”, we have decided this year to retire the name of our great, great, great Aunt Fanny Mason from our label. The cheeses are now labeled “Boggy Meadow Farm” - after the farm itself.

## Baby Swiss Cheese

2/6 lb avg

SUPC 0022210

Handmade Raw Milk



## Baby Swiss Maple Smoked

2/6 lb avg

SUPC 0022202

Handmade Raw Milk



**Boggy Meadow ships via FedEx Standard Overnight Mon-Thurs**  
**NO REFUSALS / NO RETURNS**  
**DAMAGE CLAIMS MUST BE FILED WITHIN 48 HOURS**

