

At SHEPHERD'S WAY FARMS, we believe there is a way to live that combines

hard work creativity respect for the land & animals focus on family and friends

We believe the small family-based farm still has a place in society. Everything we do, everything we make, is in pursuit of this goal.

-Steven Read & Jodi Ohlsen Read



The dairy sheep at Shepherd's Way Farms are almost entirely Friesian crosses and are rotationally grazed on home pasture. The sheep's milk renders the cheeses creamier and richer than cow's milk cheese, and gives the cheeses a distinctive taste and texture.





FRIESAGO

Item #6047 8# wheel

Semi-Aged award-winning sheep's milk cheese.
Friesago is a natural rind, brine washed cheese with a mild, slightly nutty flavor and a round subtle finish. It has a firm, slightly granular texture and is comparable to Spanish Manchego.





BIG WOODS BLUE

tem #6011 6# wheel

A multiple first place ACS winner, Big Woods Blue is a full-flavored sheep's milk blue cheese.

With recognizably sharp blue notes balanced with the creaminess of sheeps milk it has been praised by food writers nationwide.







A devastating arson fire in January 2005 destroyed more than 500 sheep and lambs and all of the animal housing at Shepherd's Farm. A firefighter helping to extinguish the flames rescued a tiny sheep from one of the burning barns (on the left in this picture). In appreciation, they named this little yearling "Hope" and dedicated their popular Shepherd's Hope cheese to her. With enormous community support, Shepherd's Way has persevered, slowly rebuilding and has since resumed full production of their award winning cheeses.







SHEPHERD'S HOPE

Item #6173 3.5-4# wheel

A fresh sheep milk cheese, mild and creamy with a slight citrus note at the finish. Very unique and very popular with chefs as it is quite versatile for food service. Shepherd's Hope has won multiple awards at the ACS.

HIDDEN FALLS

Item #6172 2.5# wheel

A blended milk cheese made with sheep and cow milk. Hidden Falls has a soft, delicate bloomy rind that ripens the cheese inward. With a lactic creamy interior, qualities of citrus and wildflower present initially with a lingering woodsy note.