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Dairy Tales

Sweet Grass Dairy Thomasville, Georgia

A few enlightened folks are turning back to the farm. They have brave new ideas, courage and conviction! While the trend may be for young people to turn away from Agriculture and toward Technology Careers, there are still some 'pioneers'!

Jessica Wehner was raised on a dairy farm in Southwest Georgia and left to pursue her education. In the meantime, her parents, Al and Desiree, began to re-think their entire approach to dairying. The New Zealand Style of rotational pasture grazing was very much in keeping with their climate. So, they sold off their whole herd of Holsteins, bought some Jersey cows and got going with 365-day barn-free farming! Times they were a'changin'!

When things had been moving in a positive direction for a few years, they asked Jessica and her partner, Jeremy Little, if they would be interested in an opportunity to buy the farm. The Littles decided to do something themselves with milk from their families' farms. The science and economics of formulating and making quality, hand-crafter small batch cheese got their attention! Jeremy headed out to learn how to make cheese. Their Sweet Grass Dairy has made a name for itself with a bevy of different, impressive award-winning cheeses – and they are NOT done yet!

The newest addition to the "family" is "Griffin" A 'french farmhouse' style cheese made from raw milk bathed in Gate City Brewing Terminus Porter for finishing. The superior milk quality, richness and aroma make this and their other fabulous cheeses very much in demand! In keeping with the legacy, they are building, Griffin (named after their 3rd son who is artistic and adventuresome) won an award at the 9th Annual Good Food Festival in San Francisco this year!

Jeremy uses the LactiCheck[™] MINI Milk Composition Analyzer to assess incoming milk. Jeremy observes, "*So much of making anything great is understanding as much as you can about the materials you are working with, to make educated decisions for a desired outcome. The LactiCheck[™] Mini does exactly that for us. It's helped us better understand each and every vat of milk we start with to make correlative decisions based on differences in milk composition. I don't know what I would do without it.*"

A big shout out to the SGR family and team who are successfully bringing another generation up on-farm in the traditions of sustainability, innovative creativity and community awareness!

If you have a story you would like to share, please contact us! To see products that could help improve your dairy click below!

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