



**DIRT LOVER  
GREEN DIRT FARM  
WESTON , MO**



**DESCRIPTION:**

Dirt Lover is styled after a classic ash-dusted French farmhouse cheeses. It has an edible white bloomy rind that reveals an underlying layer of vegetable ash. When cut, it shows a lovely black border created by the ash just under the white rind. This ring, and the cheesemakers love of the soil, is the inspiration behind the name.

In spring, Dirt Lover has a firm and dense consistency with a nuttiness balanced by the savory notes of the ash. In summer, this cheese is firmer when young and develops a creamy ring just under the ash which expands as the cheese ages.

As it ages, flavors deepen and become earthy and buttery with a hint of citrusy tang. It is aged for at least two weeks and reaches its peak at six to eight weeks.

**ABOUT:**

Set in the bluffs above the Missouri River Valley about 40 miles northwest of Kansas City, Missouri, owners Sarah Hofmann and Jacqueline Smith share a commitment to bring the best farmstead sheep's milk cheeses to the marketplace. Synthetic chemicals, hormones unnecessary antibiotics, pesticides and herbicides are never used on their pastures.

The sheep are moved to new pasture every 24 hours, which ensures the animals receive the best nutrition possible.

**SOLD AS:**

5.5 oz. wheel

**STYLE**  
**SHEEP'S MILK**  
**BLOOMY RIND**  
**PASTEURIZED**  
**FARMSTEAD**

**HANDLING**  
**KEEP REFRIGERATED**  
**SERVE ROOM TEMPERATURE**



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