



**ST. MALACHI  
DOE RUN FARM  
CHESTER COUNTY, PA**



**DESCRIPTION:**

A pasteurized, washed curd and washed rind Alpine style cheese, St. Malachi is a hard cheese with a parmesan like texture. Aged over 90 days, one will find the beginning of tasty, crunchy crystals forming in this cow's milk beauty that pairs well with rose, a big white wine or a dry cider.

**ABOUT:**

Doe Run Dairy operates as a grass-based dairy, practicing rotational grazing for all animals living on the farm. Kristian and Haesel Holbrook look to build a history at Doe Run Farm based on the philosophies of sustainable agriculture and basic food preservation practices borrowed from our ancestors and tied closely to its source.

Formerly owned by Sir John Thouron, founder of the Thouron Foundation, Kristian oversees the Doe Run dairy herds and leads the farm's cheese making. Haesel manages the farm's fruit and vegetable gardening, also the food preservation practices and fermentation practices.

**SOLD AS:**

4 lb. quarter wheel



**STYLE**  
**COW'S MILK**  
**AGED 90+ DAYS**  
**WASHED RIND**  
**ALPINE STYLE**

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

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