



**THOMASVILLE TOMME
SWEET GRASS DAIRY
THOMASVILLE , GA**



DESCRIPTION:

Thomasville Tomme has a natural greyish rind that resembles a stone, a bright yellowish paste and small dotted eyes throughout. This is an extremely attractive and tasty cheese. Thomasville Tomme is Sweet Grass Dairy homage to their hometown of Thomasville, and was inspired by the Tomme cheese of the French Pyenees. They use the freshest Jersey cow's milk, which contributes to complex flavors of salted butter with savory undertones and a tangy finish.

ABOUT:

The Sweet Grass Dairy mantra is simple, they start from the ground up. Sweet Grass Dairy is a sustainable farm that blends old-world traditions with new-world technology to develop the best environment for their animals. They practice the New Zealand model of rotational grazing. This is when the animals are moved from pasture to pasture every 12-24 hours depending on the needs of the farm and animals. This practice ensures that the land is not over grazed and that its not saturated with animal waste.

Sweet Grass's animals are treated like family. They are never given hormones and antibiotics are only administered on a case-by-case basis. The average life expectancy of their animals is 12 years compared to conventional dairy animals that only live a couple of years.

SOLD AS:

6 lb. Wheel



STYLE
RUSTIC RIND
RAW COW'S MILK
BUTTERY AND TANGY NOTES
AGED 60 DAYS

HANDLING
KEEP REFRIGERATED
SERVE ROOM TEMPERATURE

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