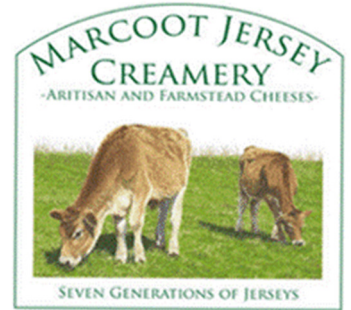


Marcoot Jersey Creamery

The Marcoot Family, Greenville, Ill., has a deep tradition in the Jersey dairy industry. Their history traces back to the mid-1800s when the first generation of Marcoots set out to raise the sustainable brown cow, the cow that is now helping the seventh generation of the family with their newest venture.



“We have been making cheese two years now,” said Amy Marcoot. “We decided to pursue a value added venture because we wanted to allow ourselves to be sustainable and hopefully allow the eighth generation of Marcoot’s to continue the dairy.”

And what better cow than the Jersey to help the Marcoots continue dairying into future generations. As they have only ever had brown cows, it was a natural progression to start making cheese from their Jersey milk. They started by building a 3,300 square foot creamery near the farm. The facility has an on-site farm store and viewing windows into the cheese-making rooms so customers can see the process. The Marcoot Creamery is now producing farm-fresh and cave aged cheeses, all of which bear the Queen of Quality® label.

“The advantages for using the label are that people know we are all Jersey, and we have been able to educate the public about the benefits of Jersey milk,” said Amy.

They sell a variety of cheeses and dairy products available, with the specialty raw milk cheeses being aged in the aging cave. The aging cave is modeled after the man-made cheese caves in Switzerland, where the first generation of Marcoot dairy farmers lived before coming to America. Marcoot Creamery sells three different kinds of cheese curds: plain, garlic herb and taco; six farm fresh cheeses: Gouda, Havarti, just jack, pepper jack, tomato basil jack and smoked Gouda; and four kinds of cave aged cheeses: tome, alpine, cheddar and heritage. These

products are sold mainly in the St. Louis and Chicago farmers markets, with some cheese hitting the shelves in Texas and New York.

They are currently milking 65 head of Jerseys, which produce about 40 pounds of milk a day, all of which goes to the production of the cheeses. Marcoot Creamery will produce approximately 65,000 pounds of cheese in 2012. The cows are mostly grass-fed and are given homeopathic remedies as the first line of defense when necessary, and do not use any hormones or feed additives, which is important to their customers. Also important to consumers, the nutritional value of each product sold at the creamery, which is why product nutritional labels can be found on their webpage, www.marcootjerseycreamery.com.

“We are very involved with the public, as we do the sales and marketing for our products,” said Amy. “We go the three farmers markets, have an on-site farm store and do many tours with interested consumers.”

Another place cheese enthusiasts can find Marcoot Jersey Creamery products is at the North American Regional Jersey Cheese Competition, where they previously won silver medals for their mozzarella and Creamy Havarti. They have continued building upon that success and look forward to not only developing more award winning cheese products, but products their customers will continue to return for.

