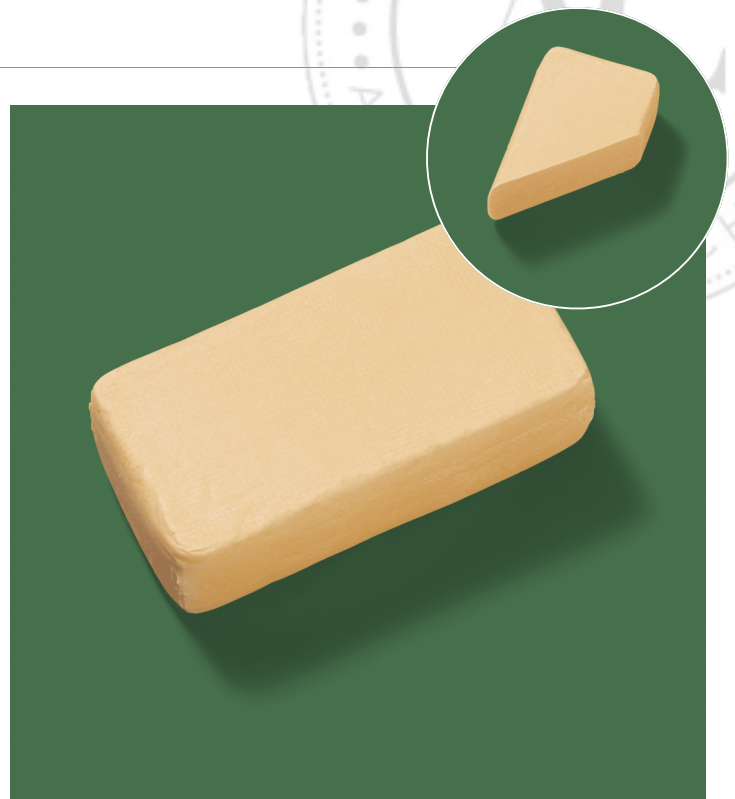


SARK

THE BASICS

MAKE:	Crumbly
SUB MAKE:	Curd from a single day
TYPICAL AGE PROFILE:	1 month
APPROXIMATE WEIGHT(S):	2.26kg / 5 lb loaf; pre-cuts
WEIGHT(S):	
DIMENSIONS:	N/A, N/A
GEOGRAPHICAL ORIGIN:	Wisconsin; United States
PROTECTED STATUS:	No
SPECIES OF MILKING ANIMAL:	Cow
BREED OF COW:	Guernsey
RAW/PASTEURISED MILK:	Pasteurised
VEGETARIAN/ANIMAL RENNET:	Microbial
COMMONLY ENCOUNTERED VARIATIONS:	N/A



THE STORY

Butterkäse literally translate to “butter cheese,” an apt description for this soft, mild award-winner by Hoard’s Dairyman Farm Creamery. Its subtle golden paste is an ideal melter and is a perfect match for the milk from the oldest registered herd of Guernseys in the U.S.

Inspired by Bel Paese, a similarly approachable Italian cheese, the first butterkäse was made by a German producer in 1928. It quickly became a hit alternative to the pungent styles usually preferred by consumers.

Hoard’s Dairyman Farm Creamery is an offshoot of Hoard’s Dairyman, a dairy farming-focused newspaper. The first issue was published on January 23, 1885, by William D. Hoard, the first editor (and Wisconsin’s 16th governor) to help the state’s then-fledgling dairy farmers become industry leaders. Four years later, Hoard started dairy farming to better understand the challenges of the new industry his readers faced. Making cheese was always an idea at Hoard’s, but it wasn’t until now that the dairy stars aligned.

THE CHARACTER

Delicate, mild and buttery with a subtle tang, Sark’s sunshine-coloured paste is pliable but still easily sliceable.

PERFECT PARTNERS:

Pair Sark with green apple, Sopressata, Ritz crackers, apricot jam, or Cracker Jacks. Try it with a lager, Amaretto Sour, or limonata.