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Jordan dairy farm wins silver, bronze in World Jersey Cheese Awards

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Debra J. Groom / The Post-Standard

Jordan, NY -- Wake Robin Farm in Jordan won a silver medal and a bronze medal in the 2010 World Jersey Cheese awards June 11-12 on Jersey, in the Channel Islands in the United Kingdom.

The farm's Floradell won the silver and Opus won the bronze.

According to the farm's website, Floradell is a mellow cheese with complex flavors, similar to those made in the Alpine regions of Europe. At about five months, it has a subtle, nuanced flavor with a smooth, creamy texture.

The website states Opus is a Wake Robin Farm original. Creamy, yet crumbly with a pungent, rustic, natural rind, this cheese always peaks the interest of "stinky cheese" lovers. Customers tell us that a little of this cheese goes a long way. It is our most distinctive variety for a cheese platter.

The Jersey Cheese Awards honor cheeses made only from the milk of Jersey cows. Wake Robin Farm is a small farm of about a dozen or so Jersey milking cows.

Congrats to Wake Robin Farm and its operators, Meg and Bruce Schader. For more information on the farm and its products, **go to this website and read all about it.**

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