



SHEPHERDS MANOR CREAMERY
1126 Slingluff Road
New Windsor, Maryland 21776
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SHEPHERDS MANOR CHEESES

Tomae Award Winning Raw Sheep's Milk cheese, artisanal tomme style cheese, semi-hard natural wash rind white Italian style cheese aged on shelf with a developed rind, strongest flavors of the ewe, Nutty, Becomes harder through aging process.

Cocoa Tomae Raw milk Sheep's Milk cheese similar recipe to Tomae, larger 8 lb mold producing moisture texture cheese and more gouda flavor, with a Cocoa and olive oil rind allowing a slower aging process and a flavor uniquely different from Tomae.

Colbere Raw milk Sheep's Milk cheese, most mild flavored when young and sharp flavor with age, white soft slicing cheese aged like cheddar in shrink wrap no less than 60 days, used as you would a cheddar, no rind, will melt.

Fetina Award Winning raw Sheep's Milk cheese, European style, salty feta like cheese. A pressed wheel cheese which maintains stability to slice and crumble both, on salads, vegetables, and in dips, aged in salt brine no less than 60 days and then continual aging in shrink with some whey.

Semi-soft Ewe Crème Pasteurized Sheep's Milk cheese, soft-style farmer's style cheese, used in place of many fresh cheeses.....very versatile, add fresh or dried herbs and serve on cracker. This cheese is best described as a creamy ricotta...but can be used instead of sour cream, crème fraiche, cream cheese, or ricotta.

Dottie Tomme Award Winning Pasteurized Sheep's Milk Tomme style cheese; mild with a golden rind, washed with reisling during its aging process. Has same sheep character found in the milk as the Tomae. Similar to character of Tomae and becomes harder with aging process.

Herb Colbere make with Parsley, Rosemary, Thyme, Marjoram, Chive, Sage, Savory, and Basil infused and aged in shrink as with the regular Colbere.

Windsor Tomme Raw milk Sheep's Milk cheese similar recipe to Tomae using Microbial Rennet.

Cameo Pasteurized Bloomy Rind Fresh Sheep's Milk Cheese, aged approximately 2 weeks.Great character notes, camembert style cheese, becomes stronger with age, molten texture.

Juniper Pastuerized Tomme Style cheese similar to Dottie Tomme with Cardamom, Juniper Berry, and Ginger. Aged 2 -3 months for sales thereafter. Very mild, unique flavor profile of earthy and pine tones.

Ewe Crème- Plain and Herb is sold in 9 oz containers @ \$10.00 per each or larger quantities such as quarts as well. All other cheese is sold in cuts ranging from 1/3 lb to Full wheels.Tomae, Cocoa Tomae, and Dottie Tomme - \$28.00 lb.The Colbere and Fetina - \$25.00 lb.The Herb Colbere - \$27.00 lb.