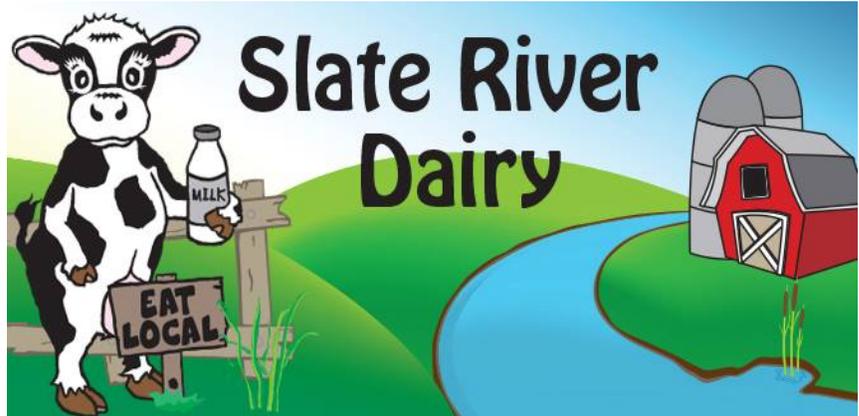


Slate River Dairy Products
available here.



Whole Milk

Is made from milk straight from the cow, and is pasteurized, but not homogenized so the cream rises to the top. We do not standardized this milk into 1, 2, or 3.25%. Whatever the cow gives that is what we bottle. Even though the label says 3.8% MF (milk fat) our cows usually give around 4.1% MF in the winter and 3.9% MF in the summer. Because the cream rises to the top please shake the bottle before pouring yourself a glass of this farm fresh delicious milk.

Cocoa milk

Is made from milk straight from the cow and has added Cane Sugar and Cocoa powder. Then it is pasteurized, but not homogenized so the cream rises to the top. The cocoa powder settles to the bottom of the bottle so you will have to give the bottle a good shake before drinking it. This cocoa milk will have the same MF as whole milk.

Skim milk

Is made by putting whole milk straight from the cow through a separator where the cream and skim milk gets separated. The skim milk then get pasteurized, but not homogenized. Skim milk can have up to 0.3% MF in it. Because it is not homogenized the little bit of cream that is in it still rises to the top.

2% milk

Is made by putting whole milk straight from the cow through a separator where the cream and skim milk gets separated. We then add a little bit of cream back to the skim milk to make it have 2% milkfat, and then it gets pasteurized, but not homogenized, so the cream rises to the top or our 2% milk as well.

Cream 35%

Cream that has been separated from skim milk by a separator is pasteurized and bottled. Again because it is not homogenized you might find a little bit of skim milk at the bottom of your bottle. Gently rock the bottle back and forward to mix in the skim milk with the cream again.

Yogurt and Kefir

Yogurt is made with whole milk straight from the cow. Then it is pasteurized and we add 4 different yogurt cultures whereof two are a probiotic. The cream still rises to the top for the yogurt is incubating in the pasteurizing vat so before we bottle the yogurt we gently stir it to mix the cream back in.

For Kefir we add culture and kefir yeast. The Kefir we bottle right after we put in the culture, so it incubates in the bottle and the cream may form a thick "plug" in the bottle neck. You can take any clean kitchen utensil and mix this "plug" back in the kefir before giving the bottle a good shake. Kefir is made with 2% milk.

Greek Yogurt and strained Yogurt

Is made from the yogurt described above and we put this yogurt in a cheese cloth bag and let this bag hang for 24 hours for Greek Yogurt and 3 days or more for strained Yogurt. The whey will separate from the yogurt and therefore you will end up with a very thick yogurt. Our strained Yogurt is almost as thick as cream cheese. Another word for strained yogurt is “yogurt cheese” but labeling rules prevent us from using that name.

Butters and Buttermilk

Our Cultured butter is made by taking whole milk and culture it and let the culture grow by incubating it over a long period. We then churn the milk and the butter will slowly form and float to the top. The buttermilk is then tapped off and bottled as real butter milk since it derived from making butter. The butter is then washed and kneaded to get all the last buttermilk out. No salt is added to this butter.

Sweet cream butter (Salted Butter) is made by taking Sweet cream (whipping cream) that was separated during making skim milk and then churning this cream. The buttermilk will separate from the butter and tapped off but since this is not cultured the buttermilk will only have a shelf life of 3-4 days. (so it goes to the pigs) we then wash the butter (rinsing with clean potable water a few times) and knead the butter and add a little bit of salt. Our salted butter has 5 mg of sodium per serving in it where as your regular grocery store salted butter has 70 mg sodium per serving , and it has a higher fat content , ours has just over 83% MF where as the grocery store butter has 80% MF

We also make Blueberry buttermilk where we add Blueberry juice and cane sugar to it. Our buttermilk is great for dinking on a hot summer day and of course for making pancakes or any other recipe that calls for buttermilk

Cultured Cream

Cultured cream is made by taking whipping cream and adding a culture to it, to ferment it. Sour cream is 14% MF. Our cultured cream has over 36% MF

How to store dairy products

Whole milk, skim, cream and cocoa milk should always be stored in the back of your fridge on the middle shelf, This is where it is the coldest in the fridge. Your fridge should be at 4 Celsius (39 Fahrenheit). Milk should never be stored in the door of the fridge for the temperature will fluctuate too much.