



www.fattoadfarm.com



FAT TOAD FARM

A VERMONT GOAT DAIRY

Where to Find Our Products

You can find our fresh cheeses and caramel at co-ops and natural and specialty food stores in Vermont and throughout the country. Our products are also available for purchase directly from our farm stand and via our web site www.fattoadfarm.com.

Where We Are

Fat Toad Farm is located in Brookfield, a small town in central Vermont, about 10 minutes off of I-89. We are happy to have visitors. Please call ahead to make sure we are available. You can find directions on our web site.



Fat Toad Farm
787 Kibbee Road
Brookfield, Vermont 05036
802-279-0098
www.fattoadfarm.com

One of the most velvety-textured, moist chevres I've ever had, with only a slight tartness—creamy and fresh-tasting.

Ruth Miller "Beer and Cheese Maven"



One of the glories of being alive is that something so simple (Fat Toad Farm caramel) can make you so happy.

Christopher Coutant, *Edible Green Mountains*, Winter 2009



(L to R) Calley Hastings, Judith Irving, Josey Hastings, and Steve Reid.

Who We Are

Fat Toad Farm is a small, family-run goat dairy located in the hills of Central Vermont. The family members are Steve Reid, Judith Irving, and Calley and Josey Hastings. Our herd of 40 Alpine and Saanen goats are rotationally grazed from spring to fall and live in a warm, snug greenhouse during the winter. We also raise pigs and chickens, who thrive on the whey created during the cheesemaking process.

Our Products

We specialize in making farmstead, artisanal cheeses and caramel from our goat's milk. Both the cheese and caramel are handcrafted in small batches several times a week. Their flavor reflects the unique characteristics of our pastures, husbandry, and the changing seasons.



FRESH CHEVRES

We make our creamy, spreadable fresh chevres several times a week. The process takes 24 hours from start to finish. When you eat our chevre, it is just a few days away from being sun, grass and water. Our fresh chevres are available in Plain, Maple, Sundried Tomato Basil, Ginger Cilantro Sesame and Olive Lovers'.

GOAT'S MILK CARAMEL (CAJETA)

The inspiration for our caramel comes from a traditional Mexican confection, *cajeta*. Before widespread refrigeration became available, ranchers in Mexico preserved extra milk by combining it with sugar and cooking it over a low fire, turning it into caramel. The tradition lives on at our farm as we hand stir simmering goat's milk for several hours until it becomes rich and creamy with a deep golden color. Our caramel is available in Original, Vanilla Bean, Coffee Bean, and Cinnamon flavors.