



LA CLARE FARMS™

EVALON™ GOAT CHEESE

LaClare Farm, established in 1978, is the home of Larry and Clara Hedrich, their five children, plus a herd of dairy goats and their “kids”.

This is also where LaClare Farm Evalon™ begins... with their high quality goat's milk, certified by the Quality Dairy Goat Co-op of Wisconsin.

The Hedrich's know that “Great Milk Makes Great Cheese” and their award-winning cheese consistently confirms their belief.

Evalon is crafted in Wisconsin by a world-class artisan cheesemaker, and aged with TLC in the Saxon Homestead Creamery™ curing cellars.

A Gouda-style, mild, crisp tasting goat's milk cheese, Evalon also offers a hint of Italian Asiago flavor and texture.





LACLARE
FARMS™



This artisan cheese from LaClare Farms upholds Larry and Clara Hedrich's dream – to have the family involved with the LaClare Farms business and stay on their Wisconsin homestead farm for another generation.



Their Evalon cheese is the first of several farmstead cheeses planned by the Hedrichs. LaClare Farms Evalon™ aged goat cheese grates and shreds well, which makes it a perfect cooking cheese. As Evalon matures it becomes an excellent table cheese.

SERVING SUGGESTIONS:

- Beverages to pair with Evalon – fruity white wines; dessert wines; champagne or sparkling fruit juices.
- Fruit pairings include – Fresh red grapes; crispy apples; pears, raspberries; Dried fruits like raisins, apricots or blueberries.
- Excellent melted on crusty breads; vegetable toppers; chicken entrees. Perfect in omelets, frittatas and on pizzas.



Find recipes for “Wisconsin Cheese-Filled Crusty Bread”, “Country Roasted Chicken Breast” and “Farmhouse Pizza with Potato, Onion & Ham” featuring LaClare Evalon cheese on our website.

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