



Wake Robin

A Family Farm

June 30, 2011

Red, White & Blue Cheese



Our cheese selection is very colorful these days, from the natural red rind of our Floradell, to the striking veins of our new Brutus Blue. The pure white of our mold ripened beauty, Trillium, is on hiatus for the growing season, but will return in the early fall. Our other whites, like Bailiwick Cheddar & Caerffili, which are pale in the winter, are more yellow than white right now, thanks to the beta carotene from the fresh pasture.

Find our full selection of award winning cheeses (we just won 2 more silver medals in the [North American Jersey Cheese Awards!](#)) at our [farm store](#), open 7 days a week, from 7 a.m. to 7 p.m., and at the [CNY Regional Market](#) every Saturday, from 7 a.m. to 1 p.m. Also, a limited selection of our cheeses, as well as our yogurts, are now available at the [Syracuse Real Food Co-op](#).

\$1 off a bag of our FRESH CHEESE CURDS!

Print this coupon and present it to us at the CNY Regional Market (2100 Park St., Syracuse, NY), from 7 am to 1 pm on Saturdays, or right at our farm, open everyday from 7 am to 7 pm.

See you then!

Good through Saturday, July 9, 2011. One coupon per family, please.

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