



Argyle Cheese Farmer

Marge and Dave Randles

Success Magazine: How would you describe your title “cheese farmer?” How did you get into the cheese making business?

Marge Randles: “Cheese farmer” is a term that we developed to tell the story of our business in the fewest words. Our goal was that the person hearing the term would envision a farmer who not only milked and cared for his cows, but also made cheese from the milk they produced. Farmstead cheesemaker is the correct term, but it just did not have the same ring to it.

My husband, Dave and his brother, Will, owned a family farm—Randles Fairview Farm, and I owned a tax and financial practice with a client base of farmers and small businesses. So, I had an interest in the trends in the dairy industry. Over the years I watched as more and more small farms sold out. I came to the conclusion that for Randles Fairview Farm, which had been in operation since 1860, to be financially viable for the next generation, something had to change. It all started with a cheese making class I took in the fall of

2004, where I was “bitten by the cheese making bug.” Three years later, Argyle Cheese Farmer was licensed by NYS to process our milk into cheese.

SM: What varieties of cheese do you make? Do you sell any other dairy products?

MR: We make both fresh and hard cheeses. Our fresh cheeses are made with pasteurized milk.

Fresh Cheeses:

- Quark - German cheese similar to cream cheese, but lower in fat
- Cheese spreads
- Cheese curds (five flavors of fresh cheese bites)
- Mozzarella (made from June- September)
- Feta made with cow’s milk

Hard Cheeses:

- Caerphilly – Welch pasteurized cheese, smooth texture, nutty flavor
- Havarti – Danish sandwich cheese, buttery texture, sharp edge (made with raw milk)
- Mercy - Raw milk cheddar, aged about four months (not as sharp and dry as Revival, creamy texture, sharp nutty after taste)

- Grace – Raw milk cheese (developed on the farm), similar to aged Gouda (creamy texture, strong flavor)
- Revival – Raw milk cheddar aged over eight months, sharp cheddar flavor

Yogurt:

Traditional Yogurt (whole milk):

Sold in plastic or returnable glass jars (16 or 32 oz.), made with milk and active cultures, no preservatives or gelatins used

- Plain,
- Maple
- Vanilla

Greek Yogurt

- Plain
- Maple
- Vanilla

Drinkable Yogurt

- Made with our yogurt, local maple syrup, real fruit juice

Frozen Deserts:

Gelato – Italian frozen delight, numerous fun flavors, made with our milk, all natural flavors, fruit

Frozen Yogurt – Made with our yogurt, all natural flavors, fruit

Sorbetto – Non-dairy frozen dessert made with all natural flavors, fruit

SM: Where can our readers sample some of your delicious offerings?

MR: We sell and sample our products at Saratoga, Glens Falls, and Troy Farmers’ Markets every Saturday. We also have a store on the farm, where you can taste and buy any of our products. Check our website, www.cheesefarmer.com for directions.



ARGYLE CHEESE FARMER

A REAL FARMER
MAKING REAL CHEESE





Join us for The Cheese
Tour Sept. 10 & 11.



Cheese, Yogurts and Gelatos made from the finest quality milk made on Randles Fairview Farm.

You can purchase our cheese at our farm store and local Farm to Markets Saratoga, Troy and Glens Falls.

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