

River's Edge Goat Dairy

Katie Normet &
Will Makxam

Milking and
Cheesemaking
from the Farm
Gate



Our Farm- River's Edge Goat Dairy

- 95 acres on a major highway outside Arthur, ON
- 65 acres workable- mainly hay
- 10 acres retired with help from GRCA
- 10 acres for house, buildings and 10 acres pasture
- “Grade A” Licensed milking herd
- Provincially licensed milk processing facility





Our Products

- Fresh Fluid Milk (pasteurized)
- Probiotic Yogurt
- Chevre
- Feta
- Pippa
- Blue Goat
- Bloomy rinds
- Raw milk hard cheeses
- Goat Meat
- Pepper relish
- Eggs
- Goat Milk Soaps
- Moisturizing Creams
- Foot Cream
- Gift Baskets
- Soap Dishes
- Candle Dishes





Processing





CHEVRE

pasteurized whole goat milk, bacterial culture, rennet, salt



RIVER'S EDGE GOAT DAIRY

The best from our farm to you

1.888.209.7330 www.goatmilkproducts.ca

Keep Refrigerated

200 g

River's Edge Goat Dairy



www.GoatMilkProducts.ca