

Flavors of Palatine Cheddar Cheese:

- Bacon Horseradish
- Bacon
- Bacon Peppercorn
- Jalapeno
- Horseradish
- Garlic
- Sweet Pimento*
- Dill
- Tomato Basil
- Peppercorn
- Caraway*
- Garlic & Dill
- Pepperoni
- Garlic Pepper
- Wild Onion
- Sage*
- Black Olive & Roasted Red Pepper
- Green Olive with Garlic
- Habanero
- Florentine Fennel
- Nokkelost

* Seasonal or on request

WHOLESALE AND BULK SALES

Bulk and wholesale sales can be arranged. We sell and deliver to many areas of the state already. We may have a salesperson in your area!

If you are located in our sales areas, there is no minimum order. In cooler weather we can also ship cheese.

Directions to Plant and Store



From NYS THRUWAY (I-90) east or west: Exit #29 Canajoharie, turn right on NYS 5s, travel west to the first stoplight,

turn right on NY Rte. 10.

Go north across the Mohawk River bridge to the stoplight. At the light turn left on Rte. 5, travel west approx. 2 miles. Plant is on the left (south side of Rte. 5, across the street from Friehofer's Bakery Outlet Store).

The plant is located in the heart of the Mohawk Valley, about 40 miles east of Utica, NY and about 45 miles west of Albany, NY.

The plant is located on New York State Route 5, on the eastern outskirts of the village of Nelliston, New York.

Information regarding the retail store can be obtained by calling (518) 993-3194 and talking to Carol.

Store hours are Monday through Saturday- 9:00 am to 5:00 pm.

- Impromptu plant tours may be available depending on the production schedule and guides available..... please ask!

Palatine Valley Dairy

“New York’s Best”
Gold Medal - NYS Fair 2006
Silver Medal - NYS Fair 2007
Silver Medal - NYS Fair 2009



Makers of “Palatine Cheese”

Phone Numbers:

Plant: (518) 993-5559

Store: (518) 993-3194

Fax: (518) 993-4829

Plant Location:

68 East Main St. • Rte. 5

Nelliston, NY 13410

Mailing Address:

P.O. Box 68

Nelliston, NY 13410

Welcome To Palatine Valley Dairy

Owners Earl and Carol Spencer welcome you to the Palatine Valley Dairy and the wonderful world of Cheddar and flavored Cheddar cheese.

Palatine Valley Dairy, while not long in its own history, has roots to the 16th century when Amish ancestors fled religious persecution in Europe.

Palatine Cheese actually was started as a joint venture between local Amish farmers and the Spencers, themselves dairy farmers for 32 years.

After 13 years into this venture, the Amish decided to market their milk in a different fashion. It was in the fall of 2001 that the Spencers and their family opted to keep the cheese business going, but at a different location and under new management.

The Spencers bought out the Amish share of the business, and spent most of the next year moving and setting up shop at its present location in Nelliston.

Today, the milk used at the cheese plant is from local "English" farms. Farms that were a part of the same cooperative the Spencers were members of when they were producing milk.

The milk is transported fresh from the farms to the factory, where it is pasteurized and made into the fantastic array of flavors you can experience in the store.

Our cheese is painstakingly made by hand, the old fashioned way. The cheese making process, which can be viewed through a window from the store into the "make room", will go on for up to 13 hours.

The cheese is cold-aged on wooden racks, with the goal of a premium flavor as it moves through a multi-month or multi-year aging period. Cold aging takes considerably longer, but results in a full bodied, genuinely satisfying flavor without the bitter aftertaste that faster aging risks imparting.

Our specialty, in addition to aged Cheddar, is our flavored Cheddars which originate right in the vat during the make process. They are never made as a reprocessed product.

Our plant is unique in that it is the only plant in the Northeast that makes the large variety of flavors we offer.

Also available at the plant store is fresh curd. Fresh curd is a mild stage of the cheese that is pulled from the vat before being pressed into 40 pound blocks. Curd is available in seven different flavors.

Need a fund raiser for your club or organization? We can work with you! We also do holiday or anytime unique gift boxes and baskets. We make cheese platters, we do "black wrapped" cheese, and on occasion, custom make a client's milk into cheese for them.

Plant tours can arranged for groups by calling 518-993-5559 and asking for Brenda or Earl.

Palatine Cheese Products Available

Fresh Curd Daily:

Plain
Garlic & Chive
Garlic/Dill
Sourcream & Onion
Horseradish
Italian
Jalapeno

Cheddar Cheese as:

Mild
Medium
Sharp
Extra Sharp
Super Sharp
Smoked

And, of course, up to 25 flavors of Cheddar, most of which are listed on the next page.

"We make only Cheddar cheese, but we do it about 40 different ways!"

MEMBERS AND SUPPORTERS:

"The Pride of New York"
"Mohawk Valley Fresh"

