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Cowles



When Rebecca Velazquez and Merlin Backus decided to set down roots outside of NYC, they had no idea of the adventure they were about to start. Returning to Merlin's hometown of Westfield, job-seeking turophile Rebecca started working for Laini of Lazy Lady Farm, who at one point worked for Merlin's father!



Working with Laini is a deep-dive into goat herding, cheesemaking, affinage, land management, and animal husbandry. It wasn't long before Rebecca and Merlin bought some goats from Laini to start their own herd; only problem, they didn't have a house or a barn. So they built the Barn First.

The herd is now roughly 40 goats strong, with goats from the Lazy Lady and Twig

Farm herds, and look like punk rockers. Rebecca and Merlin might be Laini's protégées but they have their own distinct style, making cheeses that complement each other and can appear on a cheese board together. As for the names of the cheeses, each cheese bears the maiden name of an ancestress, names lost to the patriarchy.



Cowles is a square pillow of goat cheese, with a thin layer of ash peeking out from under a downy rind. Tart and bright in the middle, the edges are softer in both texture and flavor with only a mild goatiness.

SALE

FFJUNE Cowles-Goat-Ashed Bloomy-Barn First-Vermont-4/9 oz.

regularly \$18.95

16.85/lb



Farm Focus is a program designed to help cheesemakers move cheese before they have an excess, as well as bring in revenue during difficult times. Since its inception this program has moved over 50,000 pounds of cheese and helped keep the New England cheese culture alive and thriving.