

Provisions International

May 2024



Prufrock



Grey Barn was established in 2009 on the island of Martha's Vineyard. With 100 acres of green pastures, oak woods and salt air Grey Barn is the perfect setting to raise happy animals and craft artisanal cheese. The herd of 32 Dutch Belted cows are heritage breed, dual purpose animals that are well-suited to be raised on grass. Their diet consists of 100% grass, so that means wildflower spangled pasture in summer and high quality dry

hay in winter. The land and all of the cheeses are certified organic to ensure that everyone from the cow to the consumer gets clean, GMO-free

food. The milk produced by these lovely ladies is a rich and flavorful reflection of the land and the seasons. In the summer months the long sunny days and salty morning dew produces milk that is anywhere from herbaceous to meaty while the winter means milk that is buttery and sweet and perfect for Prufrock







22 SOUTH RD Chilmark MASS

The delicate yet pungent paste of this washed-rind cheese has a beautiful, thick, soft yielding texture. Toasty and nutty with hints of tropical fruit and sour cream: when ripe this cheese has a slightly salty and savory flavor.

FFMAY

Prufrock-Organic Cow-Washed-Grey Barn-MA-9/8 oz.

regularly \$123.25

SALE \$106.00/cs







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.