



LIVELY RUN DAIRY

Finger Lakes, New York

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LIVELY RUN DAIRY

Lively Run Dairy is one of the longest operating commercial goat dairies in the country, beginning production in 1982 in Interlaken, NY. We are pioneers of goat cheese in the United States domestic market.



MISSION

To craft delectable artisan cheese inspired by the historic Finger Lakes food culture in a way that honors people, animals, and the land.

We aim to empower our employees, customers, partners, and the greater community to live healthier, happier lives.





TEAM CHEESE

We are a family-owned and operated creamery located in the Finger Lakes Region of NY. Steve and Susanne Messmer, their two sons, Pete and Dave Messmer, and business partner, Katie Shaw, own Lively Run Dairy.

Featured Left to Right:

Katie Shaw, Director of Sales and Marketing, Pete Messmer, Head Cheese Maker, holding Pixie the Goat, and Dave Messmer, Business Manager

SUSTAINABLE MILK SUPPLY

Lively Run Dairy partners with local dairy farmers who practice high quality animal care and operate with a sound animal welfare program.

We invite you to visit our farmers and meet the goats who will produce milk for your cheese.





ACCOLADES

2019 - Lively Run Finger Lakes Gold Reserve wins 1st place in its category and a Best in Show Finalist in the American Cheese Society (ACS) contest

2018 - Cayuga Blue was labeled one of the “The 25 Most Important Cheeses in America, According to Cheese Experts,” by Bon Appetit.

2018 - Lively Run Cayuga Blue wins 3rd place in its category at ACS

2017 – Lively Run Cayuga Blue wins 1st place in its category at ACS

2017 – Lively Run Chevre wins 4th place at US Championship Cheese Contest

2015 – Lively Run wins SBDC’s Agricultural Business of the Year award

2014 – Lively Run Finger Lakes Gold scores 97.3/100 at US Championship Cheese Awards

OUR CHEESE

We produce small-batch, hand-made artisanal goat and cow cheeses that are inspired by the Finger Lakes region. Our milk comes from known, sustainable sources and each batch is crafted carefully by hand. Decades of experience have culminated in consistently high products, as well as the ability to develop custom products to specific high-volume customers.





Finger Lakes Gold Reserve

Hard Aged Goat Cheese (10 months)

The Finger Lakes Gold Reserve is our award-winning hard goat cheese that is aged for 10+ months with a slightly crumbly texture. It is named after its beautiful yellow-golden rind.

With both nutty and caramel flavors, it is perfect for snacking right off the wheel or grating over pasta.



Won first place in its category and was a best-of-show finalist, ranking it in the top 15 out of 1,742 products submitted in the 2019 American Cheese Society Contest

Cayuga Blue

Goat's Milk Blue Cheese

Marbled throughout with blue mold as deep in color as the lake that it was named after, Cayuga Blue is a true rarity: an entirely goat's milk blue cheese.

Subtle and complex, Cayuga Blue is rich with earthy and mushroom flavors.



The Cayuga Blue was awarded First Place in its class at the 2017 American Cheese Society Cheese Contest





Chèvre

Fresh Goat Cheese

Our Chèvre is delicate, with a creamy texture that is balanced by a slight lactic tang and grassy, pastoral notes. It is a very versatile cooking cheese that is equally useful for savory dishes, like cheese dips or salads, and sweet recipes, like cheese cake or panna cotta.

Herbs Include: Dill, Herbes de Provence, Rose Peppercorn, Za'atar, Garlic and Pepper.

Feta

Goat's Milk Feta

Lively Run Goat Dairy Feta is a firm and very salty Balkan-style cheese.

Aged for one month in salt brine, our Feta develops a crumbly texture that is perfect for use in salads, omelettes, pizzas or anything that would benefit from a salty kick.





Finger Lakes Gold

Hard Aged Goat Cheese (4 months)

Aged for at least four months, the Finger Lakes Gold is mellow and nutty in flavor and firm in texture, with a beautiful gold-yellow natural rind.

The Finger Lakes Gold works nicely with egg-based dishes and melts very well. It is also a wonderfully unique addition to any cheese board, pairing well with cured meats as well as jams or fruit.

Blue Yonder

Cow's Milk Blue Cheese

Blue Yonder is a cow's milk blue cheese. Both subtle and complex, this creamy cheese is very approachable. While the rich Holstein milk from which it is made gives the paste lovely yellow tones, it is marbled throughout with pockets and veins of deep blue.





Sheldrake Moon

Cow's Milk Brie

Sheldrake Moon, named for the reflection of the moon on the waters of Cayuga Lake at Sheldrake Point, is a bloomy-rind cheese, similar to Brie in style, made from whole cow milk. As the cheese ages, the paste breaks down into a lovely cream line that gives the cheese a lusciously rich texture.

Lively Run Sheldrake Moon pairs excellently with dry Riesling and Champagne- style dry Ciders.

Shire

Cow's Milk "Beer Cheese"

Shire is the result of a collaboration with Hopshire Brewing in Dryden, NY. While making the gouda, we soak the curds in Shire Ale, a dark malty Scotch Ale.

The resulting cheese is imbued with the toasty flavors of the dark malt and a slight coffee-like bitterness.





Lake Effect Cheddar

Cow's Milk Cheddar

Typically made the same day as the milking, our Lake Effect Cheddar is made from extremely fresh, local cow's milk. It is generally aged for six months and exhibits a nice blend of traditional cheddar "sharpness" with a pleasing nuttiness that is rare in American Cheddars.

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