It all begins with MILK

Our farmers are the key to Goot Essa cheese. Unlike large commercial cheesemakers, Goot Essa only accepts the freshest, highest quality milk for our cheeses. This allows us to maintain the buttery taste which is the defining note of our cheese. This also allows us to pay a higher price for their milk and helps keep them on their farms.

Ezra and Anna Peachey Family Farm

Ezra and Anna Peachey's 4 sons and 2 daughters are largely responsible for caring for their 25 goats and producing the food for them as Ezra works off the farm. Anna also makes goat milk fudge for the local farmers market.

John and Anna Mary Esh Family Farm

The Esh Farm's 80 Holsteins are fed a balanced diet in addition to pasture. Cow comfort is a primary motivation on the farm: they rest on water beds and have access to sprinklers in hot weather. Five of the Esh's 9 children still live at home and help out on the farm.

Emanuel and Ruth Schmucker

Emanuel and Ruth along with their 12 children work with their flock of 40 milking sheep along with some beef cows and 6 acres of vegetables on their farm in Clarion County Pennsylvania.

David and Rebecca Schmucker

David and Rebecca and their 5 children share a love of sheep and the land. In addition to milking 25 sheep, David and Rebecca run a machine shop and are famous for producing quality heirloom tomatoes on their farm in Clarion County.

John and Annie Zook

John is a first-generation shepherd who had previous experiencing milking cows. He and Annie and their 5 children milk 25 sheep near Jacksonville, Pennsylvania.