

RESOURCES FOR CONSUMERS

Some sites where you can learn more about the agricultural practices, animal care, and products of small local farmers:

ASPCA'S "Shop With Your Heart" page, listing resources for consumers who prioritize animal welfare:

<https://www.aspca.org/shopwithyourheart/consumer-resources>

Global Animal Partnership's 5-Step Program

<https://globalanimalpartnership.org/5-step-animal-welfare-rating-program/>

The Kemp Animal Sanctuary at Nettle Meadow

<http://www.kempsanctuaryatnettlemeadow.org/>

Massachusetts Cheese Guild

<http://www.macheeseguild.org>

Why is "artisan" cheese so expensive?

<https://www.serious-eats.com/2015/05/why-good-cheese-doesnt-come-cheap.html>

Remember that some farms/cheesemakers are very small operations with only a few employees, and may not be formally certified or recognized even though their practices are sound. Any of our cheesemongers should be able to tell you the stories behind our local farms and how they operate. As always, if you have any questions at all about organic certification, animal welfare certification, vegetarian-friendly cheese, or the like, please don't hesitate to reach out to us.

MILL CITY CHEESEMONGERS

at Mill No. 5, 250 Jackson Street, Lowell, MA 01852

www.millcitycheese.com