



THE FARMER'S COW UNVEILS NEW HEAVY CREAM OFFERING IN CONNECTICUT SUPERMARKETS

Lebanon, Connecticut, November 30, 2009 – Connecticut consumers now have a local and fresh heavy cream choice for holiday baking. The Farmer's Cow, local dairy farmers providing Connecticut-produced fresh milk, cream and other products, is now out with its new line of heavy cream and it is available in supermarkets throughout the state.

“As we look to expand our offerings, heavy cream seemed the logical choice,” says Robin Chesmer, Managing Partner with The Farmer's Cow. “It comes from the same cows who bring you The Farmer's Cow milk and like all of our dairy products, our heavy cream is simply pasteurized the traditional way so it retains more of its creamy flavor and richness.”

Most dairy products in the market today are ultra-pasteurized, which means they are processed at extremely high temperatures. This results in a product that will last longer on the supermarket shelf but we feel the ultra-high temperature also robs milk and cream products of a lot of their natural flavor. This is why all of The Farmer's Cow products are pasteurized the traditional way in order to retain their farm fresh taste.

“We hope that people will try our new heavy cream offering for baking or to make whipped cream for all of those tasty holiday desserts we know and love,” adds Chesmer. “To celebrate the new product line, we at The Farmer's Cow have posted some of our own favorite holiday recipes at www.thefarmerscow.com. We hope everyone has a wonderful season.”

About The Farmer's Cow

The Farmer's Cow is a group of six Connecticut dairy farms that produces fresh, hormone-free milk, half & half and now heavy cream for Southern New England.



They also sell Connecticut-sourced, all-natural eggs, apple cider, and seasonal beverages. The Farmer's Cow's mission is to promote Connecticut agriculture and show that "Local is Fresh!" For more information visit www.TheFarmersCow.com or call (866) 355-COWS.

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