

Who Grows Your Food?

Yellow Branch Cheese • Graham County, NC

Bruce DeGroot and his wife *Karen Mickler* share Yellow Branch Farm with eight cows and the many visitors that come to admire Karen's handmade pottery and sample Bruce's cheese. Bruce has been making Yellow Branch Farmstead Cheese since 1986, with an original raw-milk recipe developed by Karen. Bruce milks the cows every morning, and every fifth day he devotes to the long process of making cheese in his on-farm facility.

Customers who make the trip out to Bruce and Karen's on-farm store get to enjoy the farm's beautiful setting on the shores of Lake Fontana. Those that taste Yellow Branch Farmstead cheese without having seen the land where it is made can savor its delicious taste and know that it was made by hand from the milk of well-treated animals, in the inimitable hills of the southern Appalachian mountains.



Bruce DeGroot
Karen Mickler