For Sale:

Fuzzy Udder Creamery

After 12 years of producing exceptionally awesome award-winning cheeses, it’s time for Fuzzy Udder Creamery’s owner and founder, Jessie Dowling, to move on to greener pastures, literally. In August 2023, she competed in the longest horse race in the world, the Mongol Derby in Mongolia and now she is ready to trade in her curd knives for half chaps, permanently.

Nestled in the pastoral rolling fields of Whitefield, Maine, Fuzzy Udder makes a unique line of sheep, goat, and cow’s milk cheeses. 2024 marks the 13th year in business for Fuzzy Udder Creamery! We have transitioned away from producing milk to solely buying high quality milk from local farmers. We make award winning artisan cheese with organic jersey cow's milk from Grace Pond Farm in Thomaston, goat milk from Pumpkin Vine Family Farm in Somerville, and sheep’s milk when available seasonally from Three Charm Farm in Alfred.

While Fuzzy Udder’s founder delves into a new passion, Fuzzy Udder itself is in it’s prime. Our cheeses are sold at over 50 small food stores and restaurants around the state of Maine and we are members of three thriving farmers’ markets: Bath, Brunswick, and Bar Harbor. With Fuzzy Udder under new ownership, the business would be in the perfect position to grow nationally, and the possibilities are endless!

Whitefield Maine is an awesome place to live, so awesome that the founder has resettled on a farm just three miles up the road! Townhouse Road was coined “the farm-iest four miles in Maine” by Downeast Magazine and there are enough small farm businesses that you could eat your entire diet from within the town borders if you so desire. The creamery is conveniently located ¼ mile from the Sheepscot General Store so you have the benefits of being able to go out for coffee, lunch, or grocery shop within walking distance. And the local community is vibrant, welcoming, and easy to plug into.

Fuzzy Udder has since its inception been a safe and welcoming work environment for all demographics but most specifically the rural queer and trans community. It is out deepest hope that this tradition will be carried forward under it’s new ownership.

More about our cheese: We make a wide variety of fresh, soft-ripened, washed rind and aged cheeses and yogurt from sheep, goat and cow’s milk.

Here's a list of our awards:

**Maine Cheese Awards**

2023 Best in Show for Polar Vortex at the Maine Cheese Awards

2023 1st Place Chevre

2023 1st Place Goat Feta

2023 3rd Place Waldo Smog (Bloomy Rind)

2023 2nd Place Landslide (aged – natural rind cheeses)

2023 1st Place Polar Vortex (Blue cheeses)

2022 1st Place Chevre in oil (Flavored Fresh Cheese)

2022 2nd Place Waldo Smog (Bloomy)

2022 2nd Place Polar Vortex (Blue)

**Big E**

2019 1st place for Windswept

**American Cheese Society**

2017 3rd place for Windswept at the American Cheese Society’s Annual Competition in Des Moines IA

2016 3rd place for Tempest at the American Cheese Society’s Annual Competition in Denver CO

2015 2nd place for Sheep’s Milk Yogurt at the American Cheese Society’s Annual Competition in Providence RI

In light of the diverse situation of prospective buyers the creamery is for sale in two different configurations:

1. $595,000, Turn key, Fuzzy Udder Creamery business and Property
2. $250,000 Fuzzy Udder Creamery Business only, includes all equipment, inventory, customer accounts, recipes and all intellectual property pertaining to making Fuzzy Udder products. Seller will consider lease of creamery, terms and rental specifications to be determined.

**35 Townhouse Road property includes:**

6 bedroom farmhouse including 2 apartments, attached barn and parking for 8 vehicles

3.72 Acres, with approximately 3 acres of pasture (tillable, good soil!)

Cheesemaking Room with stainless steel floor drains/ new floor to be installed January 2024

Rinnai Propane on demand hot water system, replaced in June 2023

Wrap and Pack room

Brine/Drying room

3 cheese aging rooms/ walk in coolers controlled by coolbots

20’ x 60’ hoophouse

30’ x 88’ hoophouse

Solar hot water for house

2021 Jotul wood stove in farmhouse

Forced hot air oil heat

Propane baseboard heaters

Milking parlor\milk washroom

Storage rooms

**Fuzzy Udder Creamery Business include:**

C. Van’t Riet 105 gallon vat pasteurizer, bought in 2020

40 gallon steam kettle cheese vat

Stainless steel drain table with bar for hanging fresh cheeses

3 stainless steel tables

2 bay sink with overhead sprayer

Hand wash sink

Shelves

Hundreds of cheese molds, Italian style, St Marcellin, Crottin, Ricotta baskets, Tome, etc

3 25,000 BTU air conditioners/3 cool bots

2 smaller air conditioners for cooler workrooms

2 bay dairy sink

12 10 gallon Stainless steel milk Jugs

8 5 gallon stainless steel milk jugs

VacPak-It Vaccum Sealer

Retail coke fridge for selling cheese

Small freezer for retail

3 large chest freezers

Approximately $20,000 worth of cheese inventory include aged cheeses, blue, brie -style, feta and washed rind cheese

$2,000 worth of USDA inspected frozen goat meat ground/stew/sausage

**Recipes and Technical assistance for the following cheeses:**

Yogurt -sheep, goat or cow

Chevre or Vache

Feta -goat or cow

Waldo Smog – soft ripened with ash

Torrent – soft ripened geo -rind

Small Craft Advisory – brie style cow or goat

Cyclone – cow and goat washed rind cheese washed in oyster river dry cider

Polar Vortex – cow’s milk blue cheese

Ice Banshee – goat’s milk blue cheese

Tempest – tome style cow

Landslide – gouda style cow

Earthfall – swiss-style cow

Frost Heave - gouda style goat