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LaClare Creamery To Unveil Truffle Goat Cheese at Summer Fancy Food Show

Introducing new flavor profiles to indulge all types of goat cheese cravings

MALONE, Wis. – LaClare Creamery, known for its world-class goat cheeses, will debut their newest truffle goat cheese alongside the rest of their product line at the Summer Fancy Food Show June 12-14 in New York City. Attendees are invited to visit LaClare at booth 575 to enjoy a sampling of their truffle goat cheese and other LaClare products.

“We are thrilled to showcase our cheeses at this year’s Summer Fancy Food Show,” said Patrick Considine, national sales director at LaClare. “Our products’ clean flavor is attributed to the freshness of our milk, entirely supplied by local Wisconsin goat herds. This show provides a fantastic opportunity to unveil our new truffle goat cheese for the first time, alongside other new flavors we think everyone will be excited about.”

LaClare is uniquely a 100% domestically produced goat cheese manufacturer. LaClare cheeses are notorious for their delicately creamy texture, as well as their clean and tangy flavor profile. With local Wisconsin milk supply, the LaClare team collects milk every other day to ensure ultimate freshness. The fresh milk and pure chevre taste are what allows the truffle flavor to shine through, further heightening the goat cheese experience.

In addition to the new truffle goat cheese, LaClare produces a variety of sweet and savory flavors to satisfy any taste. The latest, Rolled Blueberry Vanilla chevre, is garnished with dried blueberries, decorating the perimeter while enhancing flavor and texture for a bold experience. Other exciting flavors of their chevre line include Apple Cinnamon, Rolled Cranberry Cinnamon, Garlic and Herb, Everything Bagel Spice, Chipotle Honey, and more.
The new Snacking Cherve unveiled at the latest Winter Fancy Food Show, will also be featured at the summer show. Perfect for snacking, these individually wrapped 1 oz. medallions provide an indulgent, yet healthy alternative to many convenience foods. The versatility of the medallions also makes them great for a variety of goat cheese recipes, like topped on a goat cheese pizza or tossed in a beet and goat cheese salad.

Samples will be provided for all LaClare products, excluding the crumbles, Evalon®, and Cave Aged Chandoka®. For additional information about artisan goat milk and cheese products, visit the LaClare Creamery website.

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About LaClare Creamery

LaClare traces its roots back to 1978. It has positioned itself as one of the 100% domestically produced goat cheese manufacturers in the country. Our direct and local Wisconsin milk supply lets us set the standard for goat milk dairy products with a full line of award-winning specialty cheeses and fresh fluid goat milk. The business has received numerous national and international awards for its innovative and quality products. Learn more at https://www.laclarefamilycreamery.com

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PIPE, WI (March 24, 2022) — LaClare Creamery is proving snackers can savor artisanal flavor without compromising their wallets or waistlines.

One of the nation’s leading goat milk creameries is responding to consumer demand for fresher, healthier single-serving options with the introduction of Snacking Chèvre, a creamy and sweet soft goat cheese.

Each snack bag contains five 1-oz. individually wrapped medallions. With 90 calories and 5 grams of protein per serving, LaClare’s signature goat cheese is ideal for grab-and-go lunches or a quick nosh.

LaClare Goat Cheese boasts a milky, delicate, mild flavor, complemented by hints of sweetness.

“Our cheeses’ amazing flavor profile is a direct result of the freshness of our milk,” said Robert Garves, LaClare cheesemaker. “Our milk is supplied exclusively by nearby local Wisconsin goat herds. This is truly unique to LaClare and means quicker processing times from milking to cheese making. We not only taste better, but we’re ‘greener’ too. The reduced travel means fewer emissions and a smaller carbon footprint.”

The soft goat cheese medallions are ideal for a variety of preparations, said Patrick Considine, national director of sales. “The snack size is ideal as a dip for fruit or vegetables; as a spread on crackers, bagels or toast, as a sandwich spread; or as a melt into a pasta dish or over meats or roasted vegetables,” he said.

Chèvre continues to grow in popularity as the nutritional advantages of goat milk cheeses become more well-known. It offers easy digestibility, high nutritional value and is a rich source of vitamin A. In addition, chèvre contains unique proteins that are not allergens, and it serves as a dietary supplement that enhances the body’s ability to absorb important nutrients from other foods.

The nation’s ‘snackification’ trend is at all-time highs, according to a 2020 Food & Health Survey from the International Food Information Council. About a quarter of Americans said they snacked several times throughout the day, with one-third divulging in at least one snack daily. In addition, 40 percent said they occasionally replaced meals by snacking, particularly at lunchtime, it reported.

“We know people are snacking more, so we want to give them healthier options,” Considine said. “Our cheese may feel indulgent, but it’s freshness and nutritional value offer a delicious alternative to chips and sweets.”
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Contact: Nola Krueger, Phone: (920) 372-7041, nolakrueger@mosaicmeadows.com
LaClare Goat Cheeses Expand Offerings Heading Into the Holidays

MALONE, Wis (Nov. 5, 2020) — LaClare Family Creamery — known for its world-class hard, aged and fresh goat cheeses — adds new offerings for the 2020 holiday season.

“We’re excited to expand our fresh goat cheese offerings for the holiday season,” says Patrick Considine, LaClare’s national director of sales. “We not only want to provide the best-tasting goat cheeses our customers have ever had, but we want to deliver those cheeses in the most convenient forms possible, whether for cooking, snacking or hosting.”

Crumbles, made with the same great flavor as LaClare’s 4-oz. logs, appeal directly to consumers seeking “right-sized” products to ensure maximum freshness, ensure healthy eating habits and minimize waste.

New to the LaClare fresh goat cheese (Chèvre) line up is the 8-oz. Rolled Cranberry Cinnamon Goat Cheese log. This sweet original cheese is crafted with a touch of cinnamon spice and then rolled in sweet dried cranberries.

“With the busy holiday season upon us, grabbing a log of this festive goat cheese is the perfect addition to a holiday cheeseboard or serve on its own as for a stand-out appetizer,” says Jeanine Creighton, Vice President at McKenna Marketing.

“We’ve noticed that Cranberry Cinnamon goat cheese is always the first cheese to run out on the cheese platter, which is why we decided to launch our 8-oz. Rolled Cranberry Cinnamon goat cheese log this holiday season,” Considine agreed. “A 4-oz. log just isn’t enough of the most popular flavor of the season.”

LaClare’s fresh goat cheese is available in both retail and food service sizes in 12 flavors: Original, Apple Cinnamon, Blueberry Vanilla, Chipotle Honey, Cranberry Cinnamon, Rolled Cranberry Cinnamon, Everything Bagel Spice, Fig & Honey, Garlic & Herb, Honey, Maple Bourbon and Zesty Ranch. Crumbled Goat Cheese Flavors: Original, Honey and Garlic & Herb.

About LaClare Family Creamery:
LaClare Family Creamery traces its roots back to 1978. It has positioned itself as one of the 100% domestically produced goat cheese manufacturers in the country, working exclusively with local family-owned goat farms. Our direct and local Wisconsin milk supply lets us set the standard for goat milk dairy products with a full line of award-winning specialty cheeses and fresh fluid goat milk. The business has grown to include a processing plant, retail shop, cafe, and visitor center at its current location in Malone, Wis., and has received numerous national and international awards for its innovative and quality products. Learn more at www.laclarefamilycreamery.com.

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LaClare 4 oz Crumbled Goat Cheese Cups – Honey, Original, Garlic & Herb

Photo courtesy of LaClare Family Creamery