

About Us

We at Bronson Hill Cheesery strive to produce premium quality cheese, handcrafted from locally produced milk, offering great taste and value to the consumer while supporting a family farm.

We are located midway between Watkins Glen and Ithaca, in the heart of New York's Finger Lakes Region. We are just two miles west of the hamlet of Mecklenburg on State Route 79. We are about 5 hrs from NYC and Toronto; 6.5 hrs west of Boston and north of Washington, DC.

At Bronson Hill Cheesery, we make European style farmstead cheeses using fresh, raw milk from our family farm. Our cows graze from early spring to late fall: grazing keeps our herd happy and healthy, and is known for its positive effect on cheese flavor. We currently produce a traditional Dutch-type cheese named "Schuyler," and a French-style red-washed cheese called "Red Meck."

Nancy Taber Richards is the owner/cheesemaker at Finger Lakes Farmstead Cheese Co. LLC, located between Ithaca and Watkins Glen, NY. All the milk comes from Taber Hill Farms' 50-head Holstein cowherd belonging to her parents and brothers. Nancy's business partner, an experienced Dutch cheesemaker, helped establish the cheesemaking process.