

Mountain Fresh Creamery opens in Clermont

Sells milk and dairy products from Glover family's Cleveland farm

by Erin Garner
White County News

Mountain Fresh Creamery's milk comes from cows that live off New Bridge Road and is pasteurized and bottled in Clermont, six miles away from the farm.

How's that for eating local?

Owners Scott and Jennifer Glover opened the creamery just a few weeks ago to sell milk products from their farm, Glo-Crest Dairy.

They milk 85 Holsteins twice a day at the Cleveland farm, where all the milk sold at the creamery comes from.

The creamery is in a bright red barn on U.S. 129 in Clermont, north of Ga. 283.

The Glovers started making plans for their creamery two years ago. They sell whole milk, chocolate milk and buttermilk and will soon sell butter, cream, low-

fat milk and ice cream.

"What got me thinking about it, really, was agri-tourism, getting people in to better understand the whole process," Scott said.

"We take such good care of our cows, and (when they sold to a co-op) our milk was getting mixed in with milk from farms with 10,000 cows. It was like we were wasting our effort," said Jennifer, who is also assistant principal of White County Intermediate School.

Before opening the creamery, the Glovers sold to a co-op, which most dairy farmers do.

At a co-op, the milk from many different dairy farms is combined, processed, and then packaged and shipped.

Scott said that milk can be a week old before it even gets to the grocery store.

Upon opening the creamery, the Glovers stopped selling to a co-op.

At Mountain Fresh, the milk is processed less than 36 hours after leaving the farm, Jennifer said.

"It's very possible that the milk you drink that day was in the cow that morning," she said.

The milk is vat pasteurized at 140 degrees (a lower temperature than the ultra-pasteurized milk found in grocery stores) and is non-homogenized, meaning the cream rises to the top of the container.

"The fat particles are left whole, so the body can absorb them better," Scott said.

Scott processes about 300 gallons at a time. The entire process takes pretty much a whole day, so he only processes one type of milk per day.

It takes four people to run the packaging line. A large window in the creamery lets customers watch the process.

Scott said his farm's milk has 3.7 percent butterfat, about half of one percent higher than most whole milk.

"That doesn't sound like much of a difference, but it's a lot creamier, a lot richer," Scott said.

Scott has won the Cream of the Crop award from the Georgia Department of Agriculture seven times for high butterfat content.

The creamery currently sells whole milk and chocolate milk in gallons, half-gallons and pints, as well as gallons and half-gallons of buttermilk. Within the next few weeks, Scott and Jennifer plan to add cream, butter, low-fat milk and ice cream.

The Glovers hope to eventually add other locally grown products.

The milk is sold at Adams IGA in Cleveland and Betty's Country Store in Helen, along with five other Northeast Georgia stores. Selling to restaurants is also part of their business plan.

Starting the business was somewhat of a leap of faith for the Glovers, who have run Glo-Crest for 11 years.

"We had paid off our debt load at the dairy, and we jumped off a cliff when we did this," Scott said. "It was something we believed



Jennifer and Scott Glover, owners of Mountain Fresh Creamery in Clermont and Glo-Crest Dairy in Cleveland, show off some of their products inside the creamery, which has been open a few weeks. (Photos/Erin Garner)

in, we knew people were looking for (local food) and wanted it. We knew if we were going to do it, this was the time."

The creamery is open from 10 a.m. to 6 p.m. Thursday through Saturday

and 1 to 6 p.m. Sunday. For more information, call 770-983-1MOO or visit www.mountainfreshcreamery.com.



Scott Glover explains the pasteurizing and bottling process.

Rain barrel workshop set for Aug. 16

by Debbie Gilbert
White County News

The Soque River Watershed Association and North Georgia Technical College will offer a free workshop on rain barrels and rain gardens from noon to 2 p.m. Tuesday, Aug. 16, in North Georgia Tech's Visual Technology Building.

This year's workshop will feature a new rain barrel design that is much easier to install and use. It allows overflow from the barrel to go back into the standard rain gutter, and eliminates mosquitoes by keeping the barrel sealed.

Workshop attendees will be able to purchase these rain barrels on Tuesday for at a discounted price of \$30. Barrel kits will also be available at the Habitat for Humanity ReStore for \$40.

In addition to giving instructions on rain barrel installation, the Aug. 16 workshop will teach attendees how to create a rain garden.

These gardens prevent rain from becoming stormwater, instead turning it into groundwater by using plants, amended soils and a small catchment area.

After learning about garden construction, plant types and soil consider-

ations, attendees will tour a completed rain garden on the NGTC campus, located on Ga. 197 North in Clarksville.

The workshop will feature a local-food lunch, beginning at noon, with heirloom tomato sandwiches, chicken salad and blueberry cobbler. A donation of \$5 to

\$10 is requested.

There is no fee for the workshop itself and registration is not required. However, organizers ask that you RSVP for the lunch so they will know how much food to provide.

For more information, visit www.soque.org or call 706-754-9382.

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