

Local Food Connection Proud Partner

Lamp Post Cheese



ABOUT

Lamp Post cheese opened in Lebanon in 2018. At Lamp Post Cheese, the goal is to provide the urban community with the end-to-end experience that surrounds cheese. Starting with locally sourced milk from farms, to crafting small artisanal batches. They are bringing this process into the urban community to provide both visual and hands-on opportunities.

In addition, the Lamp Post team seeks to work with the local food community, to help organize tastings, pairings, events and novel collaborations that allow everyone to enjoy and learn about cheese and other local foods together. Ultimately, Lamp Post Cheese strives to maintain olde world traditions in cheese crafting, but to place this into a modern context and to make this experience available to urban community.

LOCATION

Lebanon, Ohio

CERTIFICATIONS

Locally sourced milk
Small, artisanal batches
of cheese

PRODUCTS

Haya: French inspired
Tomme

Apollo: Spanish
Mahon style

Toby: Cloth-bound
cheddar

