

Local Food Connection Proud Partner

Urban Stead Cheese



ABOUT

Urban Stead Cheese is owned by husband and wife, Scott and Andrea Robbins. They started the business as a way to create a great local product that had a sense of community. That's why they create their cheese with milk from an Ohio Valley farmer.

They also use their leftover whey from cheesemaking to feed another local farmer's livestock. Urban Stead Cheese team finds it very important to be involved with the community as a part of their motto to create "cheddar for the better."

PRACTICES

Locally sourced milk
Hand-crafted and cultured

LOCATION

Evanston/East Walnut Hills,
Cincinnati, Ohio

PRODUCTS

Street Ched: Traditional English-style Clothbound Cheddar aged 1 year

Gouda: Traditional Dutch-style gouda

Tomme d' Evanston: Alpine-style cheese

Cheddar Curds: Fresh squeaky cheese curds are day 1 cheddar

Quark: Fresh creamy farmer's cheese made in the traditional Eastern-European style

