

Blog Post: The Cache Meadow Creamery brings a different light to dairy farming and selling local products.



By Anna Nelson

It's a gloomy November day but that doesn't diminish how beautiful it is in Fairview, Idaho. Passing fields of greens, browns, and yellows there is a cute farmhouse with a red barn near the side. Several happy-looking Jersey cows, munching on grass, casually walk in a pasture near the barn.

This is the experience you get when you come and buy products from the Cache Meadow Creamery. This local dairy creates and sells fresh products, including their bestselling product: 100 percent raw Jersey milk.

“It really is a cool thing that they’ve done here,” One of the customers explained. The operation, run by Mark and Andrea Kazarian, is the only place in the area where a person can purchase raw milk. They are certified by the Idaho Department of Agriculture. The next closest place to buy raw milk is in Morgan, Utah, which is over 90 miles away.

It can be very difficult to get certified to sell raw milk. A farmer must apply for special permits and licenses and follow specific regulations that change from state to state. The milk is then regularly tested to ensure it is safe for consumption.

“Raw milk is all about having a good clean source,” Mark’s wife, Andrea, explained, “If you have that good clean source then your milk will be good, and if you don’t have a good clean source then your milk’s not going to be good.”

Unlike most dairies, at the Cache Meadow Creamery, all products are sold directly to the consumers right from the farm. Customers enjoy coming to the local dairy because they can witness the farm and see exactly where they are getting their products from.

“I feel like Americans in general don’t understand the work that goes into quality. ... If you go buy something from the store, you don’t see that,” Andrea said.

It took a lot of hard work. They started with one very sad-looking cow. They set up a milking station on their back porch and milked her with a little bucket milker. Slowly they started building their business from the ground up. Over the years they have grown. Now they have 28 cows that they milk, and they no longer milk from their back porch but in a real barn.