



On Pure Ground Dairy

Cheryl & Paul Haubrich, owners

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Fresh Goat Cheese (Chèvre) in Gourmet Flavors

Growing Method: Natural, Chemical-Free

Availability: Year 'round

Forgotten for 100 years — hidden away in the aromatic cedars of North Texas — are 52 pristine acres nestled against a private lake. It is here that our family began its natural dairy farm, on pure ground.

Our fresh chèvre is hand-crafted in small batches in the spirit of French tradition, and is surprisingly mild, smooth and delightfully creamy. These all-natural artisanal farmstead cheeses are fantastically versatile and made fresh daily. Each chèvre is charmingly packaged in four-ounce amounts and ready to serve!

Current flavors include Plain, Texas Twister, Fig & Honey, Rosemary Garlic, Apricot Delight, Saffron Lemon w/Blue Agave, Cranberry Almond, Triple Cherry & Fennel Pollen, Peaches & Cream, Sundried Tomato & Basil, Ambrosia (with white chocolate), plus two new flavors — Kalamata Olive & Shiitake Mushroom and Peach Chipotle.

Our cheese is also available at:

[Scardello](#) Artisan Cheese (Dallas, TX)

[Patina Green](#) (McKinney, TX)

[Tivoli Wines](#) (Colleyville, TX)

[Texas Cheese House](#) (Lorena, TX)

[TRULUCK'S](#) Steak, Seafood, Crab House [locations in Texas: Dallas, Addison, Southlake, Austin Downtown and Austin Arboretum ... and more added each week!]

