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EDITORS' PICK



GOAT MILK BUTTER

Meyenberg goat milk has come out with a European-style goat milk butter as an intriguing substitute for cow's milk. With a pure white color and creamy taste, this exciting new product will pique the interest of gourmet hounds in the kitchen and the dining room. Meyenberg goat milk butter has a lower melting point than other butters, expanding the range of applications and creating a smoother spread. The butter is only lightly salted, so it can be used in recipes calling for salted or unsalted butter. It is also attractive to those who are sensitive to cow's milk. For more information, visit www.meyenberg.com or call (800) 891-GOAT.