

From our family
to yours.



We are a family-owned
farm and have been
producing organic food
for over 32 years.

Lifeline Farm Inc. began in 1978 in Victor, Montana by a group of young men and women who wished to grow nutritious, organic and biodynamic foods to nourish people in their community and throughout the US. Originally, Lifeline grew field-scale vegetable crops, selling vegetables in Montana and on the West Coast, off the farm and operating a market stand. The dairy was added in 1984 in order to diversify the operation but also to provide a source of on-farm fertility.

The Harveys manage a herd of about 400 Brown Swiss cows, bulls, calves and steers that make up Lifeline Dairy. Long revered by the Swiss as an excellent, dual-purpose breed, the Brown Swiss produce rich milk, which is used on the dairy to make cheese, as well as delicious beef, which is sold throughout Montana. The dairy also "recycles" many feeds by raising pigs which are then sold as pork cuts and in home style sausage.

To place order call: 406-642-9717
or email: lifelinefarm@msn.com.

You can pay by check or we accept MasterCard, Visa, Discover, & American Express.

Shipping is available at an additional cost. We ship via FedEx. Please call for rates.

We cannot guarantee the quality of products shipped to warmer states. Next day and second day air service are recommended when shipping to warmer states.

Order 10+ boxes and get 10% discount!



LIFELINE
FARM



Lifeline Creamery Farm Store
2424 Meridian Rd
Victor, MT 59875
Store Hours: M-F 11-6pm, Sat. 11-4pm
*Located between Victor Steakhouse &
Victor Merc off of HWY 93.*

Lifeline Farm mailing address:
2533 Pleasant View Dr.
Victor, MT 59875



Perfect
the
Gift

Old Fashioned
Great Tasting Cheese
You're sure to love the rich flavor and texture of our hand crafted cheeses, made in small batches, the old-fashioned way, using milk exclusively from our Bio-dynamically raised and fed cows. All ingredients are USDA certified organic.



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Montana Made

Our cheese is made right here in the beautiful Bitterroot Valley of Montana. All the milk for the cheese comes from our herd of Brown Swiss cows on our farm in Victor, Montana.



Sampler Gift Box

- Six 8 oz. cheeses
- Montana Jack
 - Mild Cheddar
 - Mild Cheddar with Onions & Chives
 - Pepper Jack
 - Garlic Jack
 - Montzarella

Price \$25

Our Gift Boxes are available throughout the year. A delicious way to celebrate a birthday, anniversary or corporate gift.



Curd Lovers Gift Box

- Six 8 oz. cheeses
- Plain Curds
 - Pepper Curds
 - Onion & Chive Curds
 - Garlic Curds
 - Montana Jack
 - Montzarella

Price \$25



Gourmet Gift Box

- Six 8 oz. cheeses
- Sharp Cheddar
 - Extra Sharp Cheddar
 - Raw Milk Cheddar
 - Sharp Raw Milk Cheddar
 - Brie de Bitterroot
 - Feta-U-Beta

Price \$34

Certified Organic

Our feeds are organically grown with no chemical fertilizers or herbicides. Our animals receive no growth hormones, no routine antibiotics, and no animal byproducts in their feed.



Family Pack Gift Box

- Six 24 oz. cheeses
- Montana Jack
 - Mild Cheddar
 - Mild Cheddar with Onions & Chives
 - Pepper Jack
 - Garlic Jack
 - Montzarella

Price \$52

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