



Barely Buzzed



Farm/Company: Beehive Cheese

Cheesemaker: Tim Welsh

Proprietor: Tim Welsh, Pat Ford & Stew Christensen

City, State: Uintah, UT

Region: West

Country: U.S.A.

Milk: Pasteurized Jersey Cow

Rennet: Vegetarian

Rind: Coffee Grounds

Texture: Semi-firm

Aging: 4 months

Size: 16 pounds

Compelled by a deep desire to slow down from the frantic pace of corporate life, brothers-in-law Tim Welsh and Pat Ford decided to join forces in 2005 and create Beehive Cheese. Their unique approach to cheese making has resulted in two fine cheeses we have added to our selection. Beehive cheeses are made from pasteurized Jersey cow milk supplied by local dairies that do not use hormones, antibiotics or chemical fertilizers.

Barely Buzzed - A full bodied, cheddar style cheese, with a nutty flavor and smooth texture. The cheese rind is developed by handrubbing a combination of finely ground espresso coffee beans, lavender and vegetable oil, which imparts a mellow earthiness to the interior. 2008 American Cheese Society First Place winner in its category.

Tomales Bay Foods
Wholesale
707.789.9433

Cowgirl Creamery
Mail Order
866.433.7834

Information from the Library of Cheese
www.cowgirlcreamery.com

