



Bermuda Triangle

Farm/Company: Cypress Grove

Cheesemaker: Mary Keehn

City, State: McKinleyville, CA

Region: West

Country: USA

Milk: Pasteurized Goat

Rennet: Vegetarian

Rind: White mold, with ash

Texture: Soft

Aging: 2 weeks

Size: 14 ounces



Mary Keehn got started on the goat cheese trail in the 1970s when she decided to raise Alpine goats as a source of healthful milk for her children. Not too long after, Mary started receiving awards for her herd and became recognized as an expert in the field. Blessed with an excess of milk from fifty goats, Mary started making cheese in 1983.

Situated where the giant redwoods kiss the Pacific Ocean in the rugged northernmost reaches of Humboldt County, California, Cypress Grove Creamery gets unique inspiration from the salt-etched voluminous fog that coolly rolls in nearly every day.

One of the more unique aged cheeses you'll come across, Bermuda Triangle is a six-inch long triangular prism of pure white goat cheese. Bermuda Triangle's distinctive double rind – one of ash covered by a layer of velvety white bloom – encourages a firm, smooth interior.

Tomales Bay Foods
Wholesale
707.789.9433

Cowgirl Creamery
Mail Order
866.433.7834

Information from the Library of Cheese
www.cowgirlcreamery.com

