



Big Woods Blue



Farm/Company: Shepherd's Way

Cheesemaker: Jodi Read

Proprietor: Steven & Jodi Read

City/State: Nerstrand, Minnesota

Region: Midwest

Country: USA

Milk: Raw Sheep

Rennet: Vegetarian

Texture: Semi-firm

Aging: 3 - 4 months

Size: 6 - 7 pound wheel

Located in southeastern Minnesota – one of the richest agricultural regions of the state – rests Shepherd's Way Farms. On this small farm, a family of six lovingly and tirelessly raises sheep in order to hand make a variety of cheeses. In January 2005, Shepherd's Way Farms suffered an extreme hardship in the form of a very destructive fire. Destroying a nursery barn, the fire killed most of the flock. Aided by an immense outpouring of local support as well as support from various Slow Food communities, the family and farm are still managing to put out their delicious cheeses as they slowly recover from this horrific tragedy.

Big and beefy, Big Wood's Blue is creamy with an irresistible sharpness that is undeniably blue. However, blue cheese skeptics should not be afraid because the richness of the sheep's milk perfectly balances the intensity.

Tomales Bay Foods
Wholesale
707.789.9433

Cowgirl Creamery
Mail Order
866.433.7834

Information from the Library of Cheese
www.cowgirlcreamery.com

