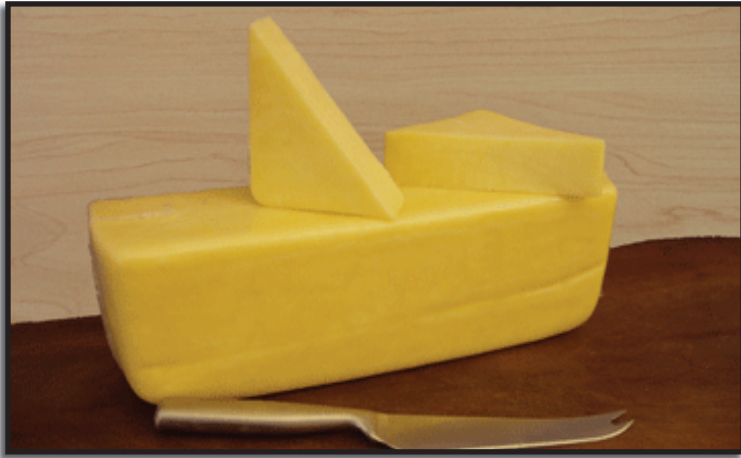


# Bravo Cheddar



**Farm/Company:** Bravo Farms

**Cheesemaker:** Bill Boersma

**Proprietor:** Bill & Pat Boersma

**City, State:** Visalia, CA

**Region:** West

**Country:** U.S.A.

**Milk:** Raw Cow

**Rennet:** Vegetarian

**Rind:** Rindless

**Texture:** Semi-firm

**Aging:** 3 - 24 months

**Size:** 5 pound block

Opening Bravo Farms dairy in 1979, the Pat and Bill Boersma become one of the pioneers in California's burgeoning farmstead cheese movement. Up until February of 2006, Bravo Farms had their own herd of cows in Visalia but they sold it to a neighbor in order to focus solely on cheesemaking. Now, when they need milk, they just buy it back from their old herd.

White and firm with a creamy consistency, this cheddar is aged for at least ninety days to achieve a sharp and balanced flavor.

Tomales Bay Foods  
Wholesale  
707.789.9433

Cowgirl Creamery  
Mail Order  
866.433.7834

*Information from the Library of Cheese*  
[www.cowgirlcreamery.com](http://www.cowgirlcreamery.com)

