



Humboldt Fog



Farm/Company: Cypress Grove

Cheesemaker: Mary Keehn

City, State: Arcata, CA

Region: West

Country: USA

Milk: Pasteurized Goat

Rennet: Vegetarian

Rind: Bloomy

Texture: Soft

Aging: 3 weeks

Size: 5 pounds or 16 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 most unique American goat cheeses out there, Humboldt Fog is Cypress Grove's signature cheese. Elegant and luscious, this three-week old cheese pays homage to classic French Morbier by running a thin line of grey vegetable ash through its creamy, white center. As Humboldt Fog ages, its subtle tanginess grows more pronounced and a runny edge of thick and delicious ooze begins to develop under the rind and drift to the center of the cheese. Its similarity to Humboldt County's morning fog is unmistakable and lovely to behold.

2nd Place Ribbon, American Cheese Society Competition in Burlington, Vermont, 2007.

Tomales Bay Foods
Wholesale
707.789.9433

Cowgirl Creamery
Mail Order
866.433.7834

Information from the Library of Cheese
www.cowgirlcreamery.com

