



Lamb Chopper



Farm/Company: Cypress Grove

Cheesemaker: Mary Keehn

Country: Holland

Milk: Pasteurized Sheep

Rennet: Vegetarian

Rind: Waxed

Texture: Semi-firm

Aging: 3 months

Size: 10 pound wheel

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.

In Holland, Mary discovered a gouda maker who works with sheep milk and Cypress Grove Lamb Chopper was born. This sheep milk gouda is a smooth, almost buttery, organic cheese with a light and fruity aroma. One taste will not satisfy you as the surprising sweetness of this cheese lingers on your palate. Though it might be mild in intensity, this thoroughly addicting cheese has great depth of flavor.

Tomales Bay Foods
Wholesale
707.789.9433

Cowgirl Creamery
Mail Order
866.433.7834

Information from the Library of Cheese
www.cowgirlcreamery.com

