



Midnight Moon

Farm/Company: Cypress Grove

Cheesemaker: Mary Keehn

Country: Holland

Milk: Pasteurized Goat

Rennet: Vegetarian

Rind: Black Wax

Texture: Semi-firm

Aging: 12 months

Size: 9.5 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.

The legendary Humboldt Fog, along with variations on French style goat cheeses, are made at the Cypress Grove Creamery in downtown Arcata. To supplement production, cheesemaker Mary Keehn has traveled to Europe to find cheesemaking partners who can make classic cheeses to her specifications.

The goat milk sister to Lamb Chopper, Midnight Moon is also made in Holland, following a Dutch gouda recipe. Dense and chewy, Midnight Moon is aged for at least one year, during which time it develops a lovely brown butter flavor with intense caramel undertones.

Tomales Bay Foods
Wholesale
707.789.9433

Cowgirl Creamery
Mail Order
866.433.7834

Information from the Library of Cheese
www.cowgirlcreamery.com

