



MT TAM

Farm/Company: Cowgirl Creamery

Cheesemaker: Maureen Cunnie

Proprietor(s): Sue Conley & Peggy Smith

City/State: Point Reyes Station, CA

Region: West

Country: USA

Milk: Pasteurized Cow

Rennet: Vegetarian, microbial

Rind: Bloomy

Texture: Soft

Aging: 3 weeks

Size: 10 ounce round



MT TAM, Cowgirl Creamery's signature cheese, is a smooth, creamy, elegant, 10 oz, triple-cream. It is made with tasty organic milk from the Straus Family Dairy. MT TAM is firm, yet buttery with a mellow, earthy flavor reminiscent of white mushrooms.

MT TAM won 1st Prize at this year's American Cheese Society competition.

All Cowgirl Creamery-produced cheeses are Marin Organic Certified Agricultural (MOCA) Products.

Tomales Bay Foods
Wholesale
707.789.9433

Cowgirl Creamery
Mail Order
866.433.7834

Information from the Library of Cheese
www.cowgirlcreamery.com

