



Sally Jackson Goat

Farm/Company: Sally Jackson Cheese

Cheesemaker: Sally Jackson

Proprietor: Sally & Roger Jackson

City, State: Oroville, WA

Region: Pacific Northwest

Country: U.S.A.

Milk: Raw Goat

Rennet: Traditional

Rind: Wrapped in Grape Leaves

Texture: Semi-firm

Aging: 2 months

Size: 2 - 3 pound wheel



On 140 acres of remote, sprawling farmland in the Okanagon Highlands of eastern Washington, Sally and Roger Jackson raise sheep, goats, and cows in order to hand craft cheeses in small batches. When the Jacksons started to sell their cheeses, they were personally driving them to the Seattle-Tacoma area and selling to hotels, restaurants, and stores. However as their business has grown considerably over the past few years, Sally and Roger are now able to stay home and tend the farm and ship their cheeses to a handful of suppliers across the country. We are lucky to be one of them.

Sally Jackson's rustic and elegant goat wheel is firm and moist with a rich and tangy fruitiness that is enhanced by being wrapped and aged in grape leaves.

Tomales Bay Foods
Wholesale
707.789.9433

Cowgirl Creamery
Mail Order
866.433.7834

Information from the Library of Cheese
www.cowgirlcreamery.com

