



WASHINGTON ARTISAN CHEESEMAKERS FESTIVAL



SATURDAY, SEPTEMBER 9
SEATTLE DESIGN CENTER



CHEESEMAKER	CHEESE
Acme Farms Cheese (Deming)	<p>Camembert BHC A traditional, French-style bloomy-rind cheese with bold, earthy flavors and aromas. As it ripens, the interior softens and the flavor intensifies. <i>Milk: Cow / Texture: Soft-ripened / Rind: Bloomy / Age: 3+ weeks</i></p>
	<p>Petit Brie BHC Mild in flavor and aroma, our Petit Brie is a soft-ripened cheese with buttery flavor and a creamy, velvety texture. <i>Milk: Cow / Texture: Soft-ripened / Rind: Bloomy / Age: 3+ weeks</i></p>
	<p>Alpine Firm and nutty gruyere style cheese with flavors that vary with age. Fruity when young, the cheese becomes complex and earthy with age. <i>Milk: Cow / Texture: Hard / Rind: Washed / Age: 5+ months</i></p>
	<p>Cheddar Stirred curd cheddar, aged minimum of 1 year with a sharp flavor. <i>Milk: Cow / Texture: Hard / Age: 1 year</i></p>
	Beecher's Handmade Cheese (Seattle)
<p>No Woman BHC PCC WF Adding Jamaican jerk spices creates a savory cheese that has a smoky flavor. Earthy, nutty, slightly spicy and sweet. <i>Milk: Cow / Texture: Semi-hard / Age: 3 months</i></p>	
<p>Marco Polo BHC PCC WF Celebrating Marco Polo who is credited with bringing pepper to Europe. Milled green and black peppercorns. Rich savory umami flavor and butter notes with a creamy texture. <i>Milk: Cow / Texture: Semi-hard / Age: 3 months</i></p>	
<p>Smoked Flagship BHC CC PCC WF Naturally smoked over a distinctive blend of apple and cherry wood. Semi-sharp and uniquely robust. Rich, nutty flavor. Infused with the heady fruity essence of natural hardwood. <i>Milk: Cow / Texture: Semi-hard / Age: 15-18 months</i></p>	
<p>Just Jack BHC PCC WF Made from whole milk and tastes of pure cream. Mild and creamy butter notes. Rich and tangy with a smooth texture. <i>Milk: Cow / Texture: Semi-hard / Age: 45 days</i></p>	

Most cheeses are available for purchase during the festival. Some of them are also available at select Cheesemonger Sponsor locations. Availability subject to change.

BHC = Beecher's Handmade Cheese CC = Central Co-op PCC = PCC Natural Markets*
WF = Whole Foods Market* *Availability varies by location

Beecher's Handmade Cheese (Seattle)	<p>Flagship Reserve BHC A special version Flagship with slightly lower moisture, higher salt content and thus a richer taste and texture while maintaining a clean, creamy finish. Cloth-bound and open-air aged. <i>Milk: Cow / Texture: Hard / Rind: Cloth-bound</i></p>
Black Sheep Creamery (Chehalis)	<p>Mopsy's Best Tomme style. <i>Milk: Sheep / Texture: Hard / Rind: Natural mold ripened / Age: 5 months / Farmstead / Raw</i></p>
	<p>St. Helens <i>Milk: Sheep / Texture: Semi-hard / Rind: B-linins washed rind / Age: 4-5 months / Farmstead</i></p>
	<p>Enchante <i>Milk: Sheep & Cow / Texture: Soft-ripened / Rind: Geotricum mold / Age: 3 weeks</i></p>
Cascadia Creamery (Trout Lake)	<p>Sleeping Beauty CC PCC WF Rich and buttery with a supple sharpness. <i>Milk: Cow / Texture: Semi-hard / Rind: Natural / Age: 90 days / Organic / Raw</i></p>
	<p>Glacier Blue BHC CC PCC WF An approachable blue that is salty, sweet, buttery and savory. Bright buttermilk flavor with hints of caramel and roasted nuts. Lingering flavors of cocoa nib, sweet cream, and umam. <i>Milk: Cow / Texture: Semi-soft / Rind: Natural / Age: 75 days / Organic / Raw</i></p>
	<p>Sawtooth PCC WF Named after the native Sawtooth berry fields on Mt. Adams, this cheese has a savory, brothy flavor with hints of fruit and peaty notes from it's washed rind that give it just enough funk. <i>Milk: Cow / Texture: Semi-soft / Rind: Washed rind / Age: 70 days / Organic / Raw</i></p>
	<p>Celilo PCC WF Sweet and nutty with a fudgy texture and a savory, brothy finish. Washed in Bainbridge Distillers' Heritage Doug Fir Gin. Named after a historic cascades in the Columbia River Gorge. <i>Milk: Cow / Texture: Semi-soft / Rind: Washed rind / Age: 80 days / Organic / Raw</i></p>
Cherry Valley Dairy (Duvall)	<p>Dairy Reserve PCC Tangy, sweet, and buttery with a smooth nutty finish. Aged between 4-10 months with a cocoa, black pepper, cinnamon-rubbed natural rind. 2014 ACS winner. <i>Milk: Cow / Texture: Semi-hard / Rind: Coated / Age: 4-10 months / Farmstead</i></p>
	<p>Gray Salt Cultured Butter BHC PCC Silky smooth, grassy and creamy- the way butter was meant to taste. Cultured in the European style and available in both gray salt and unsalted varieties. <i>Milk: Cow / Texture: Fresh/soft Age: Fresh / Farmstead</i></p>
	<p>Meadow Bloom PCC A luscious, tangy, unctuous, mushroomy triple crème bloomy rind cheese that develops a nice briny earthiness as it ripens. <i>Milk: Cow / Texture: Soft-ripened / Rind: Bloomy / Age: 3 weeks / Farmstead</i></p>
Conway Family Farm (Camas)	<p>Yacolt Burn Cheddar With distinct notes of smoked paprika, this hand-stirred, beautifully marbled cheese is cave-aged with a slightly smokey taste that accompanies grilled meats, Mediterranean, Hungarian, Spanish or Middle Eastern cuisine as well as a stellar stand-alone cheeseboard resident. <i>Milk: Goat / Texture: Hard / Rind: Natural dry salted / Farmstead</i></p>
	<p>Silver Star Classic White Classic white stirred-curd cheese with luscious melting properties. Blends well into dishes and is also a creamy standalone with hors d'oeuvres. Cave aged to various stages of sharpness. <i>Milk: Goat / Texture: Hard / Rind: Natural / Farmstead</i></p>

Conway Family Farm (Camas)	Boulder Creek Cumin The flavor of cumin is prominent in this cheese and goes well with white wine and hearty stews, but is truly a favorite with Mexican dishes. <i>Milk: Goat / Texture: Hard / Rind: Natural / Farmstead</i>
	Goat Milk Ice Cream Assorted flavors. <i>Milk: Goat / Farmstead</i>
Domina Dairy & Creamery (Chehalis)	Newaukum Hills Semi-Hard Cheese A buttery rich, deep golden delicious semi-hard cheese. <i>Milk: Cow / Texture: Semi-hard / Rind: Natural / Age: 1-2 years & 3-4 years / Farmstead</i>
	Newaukum Hills Sunset Newaukum Hills cheese, but aged with Olive Oil and Pepperocino peppers. A sweet, delicate semi-hard aged cheese with a nutty flavor and just a hint of Pepperocino. <i>Milk: Cow / Texture: Semi-hard / Rind: Olive oil rubbed / Age: 6-8 months / Farmstead</i>
	Extra Aged Asiago Style Grated Cheese <i>Milk: Cow / Farmstead</i>
Ferndale Farmstead (Ferndale)	Asiago Pressa PCC Styled after Asiago Pressato meaning it is made with whole milk curd only aged a short time. <i>Milk: Cow / Texture: Semi-hard / Rind: Natural / Age: 3 months / Farmstead</i>
	Fontina PCC WF A harder mountain style cheese that is made across the northern part of Italy. Ours is a natural rind instead of a washed rind. <i>Milk: Cow / Texture: Semi-hard / Rind: Natural / Age: 6 months / Farmstead</i>
	Caciotta CC PCC WF Semi fresh Italian table cheese. Aged a short time to showcase the flavor of the milk. <i>Milk: Cow / Texture: Semi-soft / Rind: Natural / Age: 2-4 weeks / Farmstead</i>
	Scamorza CC PCC WF A traditional past filata cheese aged on rope. <i>Milk: Cow / Texture: Semi-soft / Rind: Natural / Age: 1 week / Farmstead</i>
	Smoked Scamorza <i>Milk: Cow / Texture: Semi-soft / Rind: Natural / Age: 1 week / Farmstead</i>
Glendale Shepherd (Clinton)	White Cap A surface ripened soft cheese with an ivory exterior and a smooth, melt in your mouth interior. It strikes a lovely balance between the sweetness of spring time milk and the pleasant lactic tartness of freshly fermented curd. <i>Milk: Sheep / Texture: Soft-ripened / Rind: Bloomy / Farmstead</i>
	Summer Brebis A younger version of Island Brebis. <i>Milk: Sheep / Texture: Semi-soft / Rind: Natural / Farmstead</i>
	Mary Clare <i>Milk: Sheep / Rind: Washed / Farmstead</i>
Golden Glen Creamery (Bow)	Lavander Cheddar Medium Cheddar aged 3 months with a hint of lavender <i>Milk: Cow / Texture: Semi-hard / Rind: Natural / Age: 3 months / Farmstead</i>
	Dill & Garlic Curds Cheddar curds with dill and garlic. <i>Milk: Cow / Texture: Soft / Age: Fresh / Farmstead</i>
	Over the Hill Cheddar 4 year aged Cheddar. <i>Milk: Cow / Texture: Semi-hard / Rind: Natural / Age: 4 years / Farmstead</i>

Golden Glen Creamery (Bow)	Golden Years 5 year aged Gouda. <i>Milk: Cow / Texture: Semi-hard / Rind: Natural / Age: 5 years / Farmstead</i>
	River Reserve Double cream cheddar. <i>Milk: Cow / Texture: Hard / Farmstead</i>
Gothberg Farms (Bow)	Chevre Creamy, lemony, pleasantly tart. Tastes clean and fresh. <i>Milk: Goat / Texture: Fresh/soft / Age: Fresh / Farmstead</i>
	Feta Our feta lets the taste of our magnificent LaMancha goat milk shine. Lower salt brine- more cheese flavor. <i>Milk: Goat / Texture: Semi-soft / Age: 2-3 months / Farmstead</i>
	Caerphilly Made from an old Welsh recipe. Pleasantly sharp. Also great melting cheese. <i>Milk: Goat / Texture: Semi-hard / Age: 1-2 years / Farmstead</i>
	Gouda Sweet, creamy, nutty and buttery. <i>Milk: Goat / Texture: Semi-soft / Age: 1+ years / Farmstead</i>
Harbor Home Farm (Vashon)	Chevre (Plain & Flavored) Classic chevre with different flavors available including lavender and rosemary. <i>Milk: Goat / Texture: Fresh/soft / Age: Fresh / Farmstead</i>
	Camembert & Babybert Camembert made with goat's milk, in standard and small (Babybert) size. <i>Milk: Goat / Texture: Soft-ripened / Rind: Mold/penicillium / Age: 4-6 weeks / Farmstead</i>
	Feta <i>Milk: Goat / Texture: Semi-soft / Age: 1-6 weeks / Farmstead</i>
	Vashon Banon Small chevre wrapped in big maple leaf macerated in Seattle Distillery whiskey. <i>Milk: Goat / Texture: Semi-soft / Age: 3 weeks / Farmstead</i>
LakeWolf Creamery (Deer Park)	Queso Oaxaca A melting cheese especially for quesadillas in the traditional Mexican Bola. Tangy yet creamy. <i>Milk: Cow / Texture: Fresh/soft / Farmstead</i>
	Queso Fresco A farm fresh early curd cheese. Presented like the staple of the Mexican table in rounds. <i>Milk: Cow / Texture: Fresh/soft / Farmstead</i>
	Queso Enchilado A robust artisan cheese with hand painted exterior of the enchilado with a red pepper finish. Traditionally grilled with butter or used in enchiladas, soups, pasta dishes, or salads. <i>Milk: Cow / Texture: Hard / Age: 6+ months / Farmstead</i>
	Queso Cotija Sharper than the sweet enchilado, Cotija brings a pleasant bite. It is lightly salted that doesn't melt but crumbles and shreds nicely to top dress soups, salads, tacos, tostadas, and chilies. <i>Milk: Cow / Texture: Hard / Age: 6+ months / Farmstead</i>
	Cheddar Curds <i>Milk: Cow / Farmstead</i>

Laurel's Crown (Othello)	<p>Badger Mt. Blue PCC</p> <p>Crafted from certified 100% grass-fed, organic Jersey cow milk. Mild, creamy, buttery. <i>Milk: Cow / Texture: Semi-soft / Rind: Natural / Age: 90+ days / Organic / Blue</i></p>
	<p>Smoky Budger Mt. Blue</p> <p>Smoked by Cured of Leavenworth, WA. <i>Milk: Cow / Texture: Semi-soft / Rind: Natural / Age: 90+ days / Organic</i></p>
	<p>Bebe</p> <p>100% grass-fed organic crafted in Asiago style using full butterfat Jersey milk. <i>Milk: Cow / Texture: Semi-soft / Rind: Natural / Age: 90+ days / Organic</i></p>
	<p>Holy Cow! Caramel Sauce</p> <p>Made with agave syrup. Only five ingredients, no corn syrup or refined white sugar, no artificial flavors, colors or preservatives. <i>Milk: Cow / Organic</i></p>
	<p>Salted Honey Caramel Sauce</p> <p>Topped with coarse salt from Saltworks, INC of Woodinville, WA. <i>Milk: Cow / Organic</i></p>
Lost Peacock Creamery (Olympia)	<p>Thai Garlic Chevre BHC</p> <p>Soft and spreadable, creamy and rich. Flavored with Thai chili peppers and garlic. A unique and surprising bit of savory goodness with a hint of spice. This cheese eats like a meal. <i>Milk: Goat / Texture: Fresh/soft / Age: Fresh / Farmstead</i></p>
	<p>Halloumi</p> <p>A delightfully crispy on the outside, chewy on the inside, squeaks in your mouth. Bit of perfection. Sprinkled with fresh off the farm mint and locally harvested sea salt. <i>Milk: Goat / Farmstead</i></p>
	<p>Tomme de Peacock</p> <p>Aged in a cave for 3-6 months, this cheese is slightly crumbly, and melts in your mouth, leaving a delicate buttery and creamy aroma. <i>Milk: Goat / Texture: Semi-soft / Age: 3-6 months / Farmstead</i></p>
	<p>Yogurt</p> <p><i>Milk: Goat / Farmstead</i></p>
	<p>Drinkable Yogurt</p> <p><i>Milk: Goat / Farmstead</i></p>
Meadow Point Cheese (Chehalis)	<p>Settler's Bacon Gouda Breakfast Cheese</p> <p>A Gouda style cheese infused with real hickory smoked bacon. <i>Milk: Cow / Semi-hard / Rind: Natural/olive oil rubbed / Age: 60+ days / Farmstead / Raw</i></p>
	<p>Settler's Golden Nettle Melange Cheese</p> <p>A Gouda style cheese infused with nettles and a slight hint of garlic. <i>Milk: Cow / Texture: Semi-hard / Rind: Olive oil rubbed / Age: 60+ days / Farmstead / Raw</i></p>
	<p>Settler's Chives, Garlic and Onions</p> <p>A gouda style cheese infused with chives, garlic and onions. <i>Milk: Cow / Texture: Semi-hard / Rind: Olive oil rubbed / Age: 60+ days / Farmstead / Raw</i></p>
	<p>Settlers Fenugreek Cheese</p> <p>A gouda style cheese with a caramel aroma and taste from Fenugreek. <i>Milk: Cow / Semi-hard / Rind: Natural/olive oil rubbed / Age: 60+ days / Farmstead / Raw</i></p>
	<p>Settlers Fireside Cheese</p> <p>A gouda style cheese with Salumi Finocchii salami. <i>Milk: Cow / Semi-hard / Rind: Natural/olive oil rubbed / Age: 60+ days / Farmstead / Raw</i></p>
	<p>Settlers Dill & Garlic Cheese</p> <p>Infused with dill for a down home taste and aroma. <i>Milk: Cow / Semi-hard / Rind: Natural/olive oil rubbed / Age: 60+ days / Farmstead / Raw</i></p>

Monteillet
Fromagerie
(Dayton)

Larzac

Mixed sheep/goat milk divided by grape leaf ash line. Creamy, nutty flavor.
Milk: Goat & sheep / Texture: Soft-ripened / Rind: Bloomy / Age: 4 weeks / Farmstead

Le Roi Noir (The Black King)

Mixed sheep/goat milk, traditional heart-shaped dusted with grape leaf ash and sea salt. Subtle but pungent and creamy.
Milk: Goat & sheep / Texture: Soft-ripened / Rind: Bloomy / Age: 3 weeks / Farmstead

La Fleur du Midi (The Flower of the South)

Traditional buche-shaped dusted with 3 styles of smoked paprikas and sea salt. Adorned with edible flowers and herbs. Spicy and unique.
Milk: Goat & sheep / Texture: Semi-soft / Rind: Bloomy / Age: 3 weeks / Farmstead

Cardabelle

Brie style mixed milk. Soft ripened.
Milk: Goat & sheep / Texture: Soft-ripened / Rind: Bloomy / Age: 3 weeks / Farmstead

Causse Noir

A natural salt-rubbed rind, goat and sheep milk combination tomme, butter, smooth texture at 3-6 months, and evolves to a more crystalized, sharper flavor at 6-12 months, perfect for grating.
Milk: Goat & sheep / Texture: Hard / Rind: Salt-rubbed / Age: 3-12 months / Farmstead

Mt. Townsend
Creamery
(Port Townsend)

Seastack

BHC CC PCC WF

Its ripened, vegetable ash exterior offers an earthy briny flavor balanced against a bright, milky interior.
Milk: Cow / Texture: Soft-ripened / Rind: Bloomy / Age: 9 days

Trufflestack

CC PCC WF

Created by infusing Seastack with Italian black truffles.
Milk: Cow / Texture: Soft-ripened / Rind: Bloomy / Age: 9 days

Off Kilter

BHC PCC WF

A combination of a washed and bloomy rind, we wash with a Scotch ale to create a savory flavor with malty finish.
Milk: Cow / Texture: Semi-soft / Rind: Washed / Age: 14 days

Cirrus

BHC CC PCC WF

A PNW variation of Camembert. A rich, buttery cheese that grows soft and creamy with age.
Milk: Cow / Texture: Soft-ripened / Rind: Bloomy / Age: 10 days

Red Alder

CC PCC WF

An Alpine style cheese, hand washed and aged to enhance its nutty and earthy characteristics.
Milk: Cow / Texture: Semi-hard / Rind: Brined / Age: 14 days

Neighbor Lady
Cheese
(Renton)

The Gambler

Cheddar cheese with red chili flakes and lime salt.
Milk: Cow / Texture: Hard / Rind: Paracoat / Age: 2-4 months

Alpine Gouda

Secret seasonings in a classic Gouda
Milk: Cow / Texture: Hard / Rind: Paracoat / Age: 2-4 months

Black Jack

Jack cheese with black truffle.
Milk: Cow / Texture: Semi-hard / Rind: Natural / Age: 2-4 months

Cowgirl Cheddar

Cheddar cheese with bacon and chives.
Milk: Cow / Texture: Semi-hard / Rind: Paracoat / Age: 2-4 months

12th Cheese

Milk: Cow / Texture: Semi-hard / Rind: Paracoat / Age: 2-4 months

Samish Bay Cheese (Bow)	Aged Ladysmith WF Creamy. <i>Milk: Cow / Texture: Semi-soft / Rind: Natural / Age: 3 weeks / Farmstead / Organic</i>
	Vache <i>Milk: Cow / Texture: Fresh/soft / Age: Fresh / Farmstead / Organic</i>
	Chive Ladysmith PCC WF With fresh chives. <i>Milk: Cow / Texture: Fresh/soft / Rind: Natural / Age: Fresh / Farmstead / Organic</i>
	Natural Rind Gouda PCC <i>Milk: Cow / Texture: Semi-hard / Rind: Natural / Age: 3-5 months / Farmstead / Organic</i>
Sunny Pine Farm (Twisp)	Chèvre Plain CC PCC WF <i>Milk: Goat / Texture: Fresh/soft / Age: Fresh / Farmstead / Organic</i>
	Chèvre Honey Lavender CC PCC WF <i>Milk: Goat / Texture: Fresh/soft / Age: Fresh / Farmstead / Organic</i>
	Chèvre Black Pepper Garlic CC PCC WF <i>Milk: Goat / Texture: Fresh/soft / Age: Fresh / Farmstead / Organic</i>
	Chèvre Parsley Chive CC WF <i>Milk: Goat / Texture: Fresh/soft / Age: Fresh / Farmstead / Organic</i>
	Chèvre Garlic Basil CC WF <i>Milk: Goat / Texture: Fresh/soft / Age: Fresh / Farmstead / Organic</i>
	Feta CC WF <i>Milk: Goat / Texture: Semi-soft / Age: Fresh / Farmstead / Organic</i>
Tieton Farm & Creamery (Tieton)	Rheba CC PCC WF A mixed milk expression of the Reblochon-style. Layers of textures and complex flavors. Rocks with beer. Vegetable rennet. <i>Milk: Goat & sheep / Texture: Soft-ripened / Rind: Washed / Age: 6-8 weeks / Farmstead</i>
	Velvet A bloomy rind mixed milk cheese wash with a pear brandy. <i>Milk: Goat & sheep / Texture: Soft-ripened / Rind: Washed / Farmstead</i>
	Calypso CC PCC WF Hops infused for a floral note and washed with beer. Animal rennet. <i>Milk: Goat & sheep / Texture: Hard / Rind: Washed / Age: 4-12 months / Farmstead / Raw</i>
Twin Sisters Creamery (Ferndale)	Whatcom Blue Cheese CC PCC WF Creamy, mild and approachable. Characteristic blue flavor and salt balance up front with an unmistakable creamy finish. <i>Milk: Cow / Texture: Semi-soft / Age: 60 days / Raw / Blue</i>
	Whatcom Farmhouse White PCC Raw handmade farmhouse cheese that highlights the quality and cream of the raw jersey cow's milk we use. Delicious for snacking, amazing melted. <i>Milk: Cow / Texture: Semi-hard / Age: 60 days / Raw</i>