



FREQUENTLY ASKED QUESTIONS

When was Cypress Grove Chevre founded?

Cypress Grove Chevre was founded in 1983 by Mary Keehn in Arcata, California.

What kind of cheese do you make?

We make a variety of fresh goat milk cheeses, including our award-winning fresh Purple Haze and Fromage Blanc; ripened cheeses including top-selling Humboldt Fog and a new classic, Truffle Tremor; and firm cheeses including Midnight Moon and Lamb Chopper, a sheep milk cheese.

How do I store your cheeses?

All cheeses should be kept as cold as possible without freezing them (33°-35°F). Wrap fresh goat cheese, Midnight Moon and Lamb Chopper in plastic wrap to store, but use waxed paper for ripened cheeses to allow them to breathe. Store cheese in the coldest part of the refrigerator and bring only the portion you plan to serve to room temperature prior to serving for its cheese full flavor to emerge!

How can I cook with and serve your cheeses?

Our Fresh Chevre is heavenly in a modified Caprese salad with sliced or chopped fresh tomatoes and basil, or simply spread on a slice of toast with marmalade. Crumble Chevre Logs over hot pasta or coat them whole in nuts and broil them for an appetizer or to top a salad. Our ripened and firm cheeses are wonderful paired with dried fruits, or spread on a slice of baguette and enjoyed with a dry white wine. See www.cypressgrovechevre.com for more recipe and serving ideas.

Where can I buy Cypress Grove Chevre cheeses?

You can order our cheeses online at www.cypressgrovechevre.com, and you can also ask for them at your city's finest local specialty retail stores and restaurants.

Is goat's milk better for you than other kinds of milk?

Goat milk is easier to digest because the proteins are in shorter chains. The fat is in smaller particles making it naturally homogenized. Therefore, goat's milk is more completely and easily absorbed than cow's milk, leaving less undigested residue behind in the colon to quite literally ferment and cause symptoms of lactose intolerance.

Do your goats and sheep receive antibiotics or growth hormones?

The goats, on occasion, may receive antibiotics when they are ill. However, to ensure that the milk does not enter our creamery those does receiving treatment are separated from the herd and their milk is disposed of. In addition, milk containing antibiotics will not "set up" because we do not use typical recipes that require large amounts of coagulants but rely more on the cultures to slowly ripen and coagulate the milk for our soft cheeses.

Our goats never receive growth hormones of any type. To ensure the highest milk quality, we test

every batch of milk that we pick up for antibiotics, butterfat, protein and bacteria.

Do your goats have access to pasture?

Yes. One of the best parts of living in a rural area like Humboldt County is the abundance of pastureland. Every farm we buy milk from allows the goats access to pasture. And since pastureland in Humboldt County is primarily native grasses, there is no reason to spray the pastures for unwanted plants or grasses.

Are the goats strictly grass-fed?

Although our goats enjoy year-round access to pasture, our climate is so moist that if the goats were fed only grass they would not receive adequate nutrition. So in addition to the grass and brush the goats eat on their own, they also receive hay to give them the dry matter they need for optimal health. Additionally, they receive concentrate in the form of grains when they are milked.

Does Cypress Grove have a role in land stewardship in Humboldt County?

Yes, we have been active with *Prosperity!*, a group that seeks to promote small farming, open space, the arts and other entrepreneurial endeavors in our area. We have helped our dairies with best practices and we also donate to the Humboldt Land Trust.

What is “terroir”?

Terroir is defined as a “sense of place,” the subtle local influences in the flavor of food and wine. The idea of terroir has deep roots in Europe, where it is a well-defined tradition that requires carefully managed agricultural and environmental choices. Cypress Grove Chevre fosters terroir by thoughtfully managing a detailed set of practices including land stewardship and working closely with the family dairy farms that supply our milk.

Are your cheeses gluten-free?

Yes.

What is the line of ash in Humboldt Fog for and where does it come from?

The odorless, tasteless and completely edible ash comes from the burning of the White pine tree. Generally speaking, ash is normally applied only to the outside of the cheese wheel. But to ensure that the entire wheel has the same taste profile, we also introduce the ash to the interior of the cheese as well. The pH of the ash provides a mellowing affect on the taste of the cheese which makes Humboldt Fog so easy to eat and accessible to palates both novice and savvy.

Does your cheese contain trans fats?

No, no - a million times no.

Do you use a vegetarian rennet?

Yes. It is a microbial (vegetarian) rennet.

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