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**ORGANIC STYLE
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"SAY CHEESE"
BY LIZA SCHOENFEIN**



A HOBBY TURNS PROFESSIONAL — For Mary Keehn, of Cypress Grove Chèvre, in McKinleyville, California, the path to cheese making was much less deliberate. She purchased her first goat more than 30 years ago to provide a source of easily digestible milk for her baby daughter. But Keehn's background in biology, interest in genetics, and love of cooking quickly converged, and she was soon breeding and showing purebred bucks and playing around with cheese recipes as a way of using all of the extra milk. In 1995, she created Humboldt Fog, a creamy, two-layered goat's-milk cheese with a distinctive streak of vegetable ash running through its center. Cypress Grove now sells 500 wheels of this variety in an average week—along with a dozen other marvelous cheeses including fresh chèvres and an aged cheese called Mt. McKinley. Keehn continues to follow her ideals of 30 years ago. "We want to create a great natural product for people," she says, "one they know contains things that are really good."

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