



Improving Quality of Life

... caring for the inalienable rights of cheese



Soft-ripened cheese is a living, breathing entity...

Did you know...

Soft-ripened or "bloomy rind" cheese left in plastic wrap for an extended period of time can compromise quality and negatively impact flavor?

Four simple steps can extend the life and improve the overall taste, texture and enjoyment of your favorite soft-ripened cheese.

① When you arrive home: cool cheese for a few minutes to keep it from sticking, then remove from plastic wrap.

② Place cheese on top of a crumpled paper towel inside a plastic storage container. Place the lid on the container and close loosely... not too tight!

Alternative: If a plastic container is not available, loosely wrap cheese in wax paper with a few perforations.

③ Store cheese in the coldest part of your refrigerator.

④ To serve: Warm cheese to room temperature for about 30 - 45 minutes... Enjoy!



And develop into ooey-gooey goodness!

Humboldt Fog



Our signature offering, Humboldt Fog is an elegant, soft, surface ripened goat milk cheese. The texture is creamy and luscious with a subtle tangy flavor. Each handcrafted wheel features a ribbon of edible vegetable ash along its center and a coating of ash under its exterior to give it a distinctive, cake-like appearance.

An American Original!

Size: 16 oz & 5 lbs

Ingredients:

Pasteurized cultured goat milk, salt, enzymes, organic vegetable ash

Say, "Cheese!"

proteolysis: The natural, enzymatic process that breaks down proteins and creates the creamy ridge just under the rind.

bloom: The fluffy, white surface that surrounds the rind of soft-ripened cheeses.

affinage: The fine art of aging cheese.

affineur: An expert in the process of aging cheese.