



Our Cheese Selection

FRESH

- Chevre – individually moulded & chef bulk quantities
- Feta – brined in its' own whey at only 7% salt
- Queso Fresco – Hispanic style melting cheese, herbs occasionally added

- Queso Blanco – Hispanic style cheese you can grill or fry. No salt
 - Greek Style Yogurt
 - Whole Goats' Milk Ricotta

SEMI – SOFT AGED CHEESE

- Gouda – Aged at least one year
 - Plain
 - Dill & Garlic
 - Chive & Parsley
- Buck's Brew-brined in Boundary Bay Scotch Ale (Fall Seasonal)
 - Spicy Brown Mustard Seed
- Garden Herb Parsley, Chive & Lovage
- Cinco de Mayo – Red Chili & Toasted Garlic
 - Nettle
- Delizia della Tavola – olive oil cured rind with baisal, rosemary, savory & sage
- Aged Gouda – two to five years
- Raw Milk Gouda – Aged over one year

CHEDDAR

- Plain – aged at least one year
- Chipotle, vein running through the middle of the wheel

- Green Chile New Mexico Roasted Chile
- Chic Choc, vein of chicory running through the middle of the wheel, coated rind with cocoa
 - Raw Milk Cheddar

CAERPHILLY

- Hard aged cheese, over one year. Originated in Caerphilly, Wales. We tried it with our goats milk and it is fabulous. The best of both worlds between cheddar and gouda. Buttery, sharp, excellent melting cheese. Pasteurized or raw.

WOMAN OF LA MANCHA

- Our sharpest cheese. Our farm's original recipe. Manchego-esque with our own twist. Stronger flavored, creamy, pungent, coated with a rind cured with olive oil and smoked Spanish paprika. Aged over one year.

RAW MILK GRUYERE

- Aged over one year, full flavor. Fabulous for cheese boards, cooking and fondue.

RAW MILK PARESAN

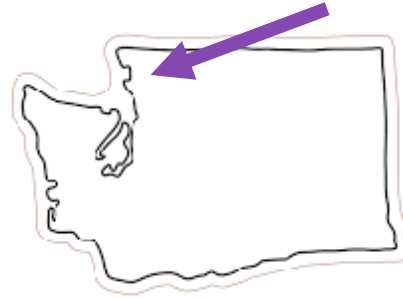
- Aged over one year.

RAW CAPRINO ROMANO

- Our own goats' milk Romano, aged over one year.

Where To Find Our Cheese

*15203 Sunset Road
Bow, Washington*



At the Farmers' Market

- Anacortes Farmers' Market
Saturdays 9 am – 2 pm, May through October
- Bellingham Farmers' Market
Saturdays 10 am – 3 pm, April through December
- Everett Farmers' Market
Sundays 11 am – 4 pm, May through October
- Skagit River Produce, open seasonally I-5 in Conway

Whatcom Area

- Boundary Bay Brewery, downtown Bellingham, year round
- Drizzle in Lynden, on the menu all year
- Cliff House in Bellingham, on the menu all year
- Community Food Coop downtown Bellingham, all year round

Retail and Restaurants

Skagit Area

- Farm Stand Honor Box, daily and year round 8 am – 5 pm
- Slough Foods in Edison, year round
- Chuckanut Manor Restaurant in Bow, on the menu all year
- Nell Thorn in La Conner, on the menu all year
- Four Points by Sheraton Hotel in Bellingham, on the menu all year
- Adrift Restaurant in Anacortes, on the menu all year
- Snow Goose Produce in Conway, offering Chevre March through October
- Glacier Peak Winery in Rockport and Highway 20 tasting room

King County Area

- Metropolitan Markets, find us at all 6 of their locations
- Beecher's Cheese at the Pike Place Market
- Grand Central Bakery in Seattle, offered in the Spring and Summer seasons

Snohomish Area

- Garden Treasures in Arlington, offered in the Spring and Summer seasons

Forks, WA

- Kalaloch National Park Lodge, on the menu all year

