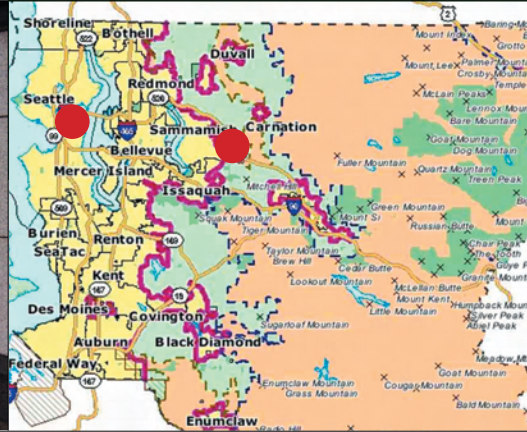


URBAN RURAL CONNECTIONS – A WHOLE KING COUNTY



Cheesemaker & Cheese Cellar Go Hand in Hand

The Cheese Cellar, Belltown

The Cheese Cellar is a cheese shop that specializes in small farmstead cheeses.

When we opened the shop three years ago we visualized becoming a valuable part of the community by introducing people to small farm cheeses. The demand for local cheese has continued to grow as people are curious about where their food is coming from.

Locally produced artisan cheese and other products help strengthen the relationship between the community and the rural farm. Artisan cheeses produced locally are fresher, benefits the local economy and helps with the preservation of the land.

Sometimes it requires a little extra effort to get to know your local cheesemaker but it's important to establish that connection and acknowledge their hard work.

We think buying locally speaks for itself and can make all the difference.

River Valley Cheese, Fall City

We could talk about cheese 'til the cows come home. We love maturing and nurturing cheese, bringing out the best qualities of the milk.

We are artisan farmstead cheesemakers. Simply put, the milk is produced on our ranch in the Snoqualmie Valley, where it is then made into cheese. The artisan part means that we make our cheese in small-scale quantities by hand with great attention to detail and lots of pride.

When we say handmade, we really mean it. Being a connoisseur of fine foods and cooking, not to mention a good ole southern upbringing where everything must come from scratch, Julie decided to give cheese making a try. Raising livestock as pets is one thing, but certification for production and processing of organic raw milk and cheese is another.

We brought home our first LaMancha without knowing how the heck to milk her. Here we are with a business plan, but one major obstacle, we can't milk our goats. After two weeks of crying (not just us, the patient goats too), we finally got it down and haven't looked back since. Shortly after, we purchased our first yak. Well, there was a whole other problem. You could count on one hand how many folks in America were milking yak so we couldn't call anyone to ask for help. They were wild, had never been milked, much less caught. Their teats are very tiny, more like a sheep than bovine. Once we conquered the yak milking, we took on the task of breaking in some untamed riverine water buffalo. Did I mention water buffalo are stubborn? After lots of good ole lap slapping, fireside telling attempts, we were finally successful with milking our yak. We use their milk combined with water buffalo and cow milk to make our Wild West Mozzarella. Wait until you taste the full flavored creamy taste of it. Melt in your mouth good! You won't find anything like it elsewhere. We're right proud of it!

