

PUSHING the Limit. That's the Difference.

RAWSTRUCK™

SOFT RIPENED.
100% RAW GOAT
MILK. 60 DAYS.



**TRIPLE
CREAM**

SOFT RIPENED.
100% GOAT
MILK. 3 WEEKS.

**GRATING
STICK**

HARD. 100% GOAT MILK. 7 WEEKS.



AT COACH FARM, WE HAVE BEEN PUSHING THE LIMIT FOR ALMOST 30 YEARS TO BRING YOU SOFT RIPENED AGED GOAT CHEESES UNLIKE ANY OTHER. FROM OUR FIRST RAW MILK CHEESE **RAWSTRUCK**, TO OUR AWARD WINNING 100% GOAT MILK **TRIPLE CREAM**, TO OUR **GRATING STICK** THAT'S AGED JUST A WEE BIT LONGER TO TRANSFORM INTO A HARD CHEESE PERFECT FOR GRATING.



READERS WRITE

Dear **culture**,

I am planning a trip to Europe (mostly France) with the intention of visiting some dairy farms and/or cheesemakers, and I am writing to see if you would be able to provide me with any information or resources to help guide my planning. I currently co-own and run a raw milk microdairy in Washington state, and am very interested in seeing other dairy farmers and artisan cheesemakers at work, particularly those who are continuing to use traditional methods.

Thank you,
Bethany Dilworth

Dear Bethany,

Being a cheesemaker yourself, I'm sure you can appreciate that planning visits ahead of time or having an introduction is key to the success of such a quest. Merely showing up on a cheesemaker's doorstep in hopes of having a look around isn't a course of action I would recommend!

Start by identifying styles of cheese production methods you are particularly interested in learning about. You mention traditional methods, but this can extend across a vast array of styles, so I would suggest narrowing it down so that you can focus your attention on the ones that interest you most.

Once you've identified the kind of cheesemakers you would like to visit, I strongly advise connecting with some of the French retailers or affixers such as Mons (mons-fromages.com). These businesses can advise and introduce you to producers and help you with the planning process.

Finally, you might consider visiting the fromageries recommended by another reader (below).

Thanks for your note, and enjoy your trip!

Regards,
Kate Arding, **culture** co-founder and cheese expert

Dear Editor,

I read the latest edition of **culture** on my way to France last week. As I anticipated my own upcoming cheese tasting in the Les Causses region of southwest France, I was intrigued by your article on goat cheese blues ("Tangled Up in Blues," Autumn 2013). Our custom, escorted trip was arranged by Domaines & Terroirs (domaines-terroirs.com) and included visits to Roquefort, where we saw both large and small producers, Gaillac and Cahors wineries, and two additional fromageries producing sheep's and goat's milk cheeses: Fromagerie de Hyelzas and Fromagerie du Pic in Penne. Both were a delight to visit, and included informative discussions of their facilities and cheesemaking philosophies.

The Fromagerie du Pic is family-owned and now run by two brothers, Julien and Benjamin Rémond. They produce a variety of cheeses, both fresh and aged, from Cabecou and Crottin to Brebis and Tomme. We sampled several of their excellent cheeses, and as a final sendoff they offered us their goat's milk blue, currently under development. My son emphatically stated it was the best cheese he had ever tasted. We were sad to hear that their cheeses are not available in the United States yet, but we hope we will someday find them. Both the tour and our foray into the region's terroir gave us a deeper appreciation for the craft of fine cheeses in the area.

Kathleen Moberg

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