

*"If you can see the magic in cheese, you can see the magic in everything."
Joseph Feehan, from The Cheese Diaries, RTE Radio Archives*

Appel Farms in Lynden produces Gouda aged, smoked and spiced/flavored varieties. Paneer and Quark (including fat free, low fat and traditional) are also produced.

Beecher's Handmade Cheese at Pike Place Market is huge compared to most startup artisan cheese makers. Its most requested product is a Gruyère. They also offer younger cheeses with savory world flavorings and fresh soft cheeses and curds, all made with pasteurized rBst-free cow's milk.

Black Sheep Creamery in Adna was started when Meg Gregory son's cows milk allergies led her to buy 1 black sheep from Oregon. Available at the Redmond Farmer's Market.

Estrella Family Creamery in Montesano began when Kelli Estrella's husband, Anthony, consented to dig a hole in the floor of their newly built house so she could have a cave to age her homemade cheese. They specialize in raw-milk artisan cheeses from its all-grass-fed 17 cows and 30 goats, plus a few sheep. There are about 10 to 12 cheeses available at any one time. Among them, the Wynoochee River Blue, Black Creek Buttery (cheddar), Grisdale Goat, Jalapeño and the Melange (Camembert-type) are popular. The blue has captured the attention of cheese connoisseurs throughout Puget Sound with its smooth pungency. The Black Creek Buttery is an apt name for a cheese that well displays the quality of milk used in its production. Other cheeses include Valentina, a Swiss-type; Guapier, a morbier-type; and Tomme de Marc, which has a rind that's been washed in marc (grape skins) donated by a nearby winemaker.

Sally Jackson Cheeses of Oroville has a reputation as one of the Northwest's great cheesemakers. She has two signature cheeses, wrapped in chestnut and grape leaves, are made from cow, goat or sheep milk or a combination. Available at the Larry's and Whole Foods.

Samish Bay Cheese of Bow makes certified-organic raw-milk Gouda, Montasio and Mont Blanchard. Available at the Redmond Farmer's Market and Whole Foods.

Appel Farms Paneer

Paneer is a relatively simple firm cheese that stays firm in curries and sauces, it just doesn't melt.

Beecher's Curds

Curds (squeaky cheese) are the basis of most cheese. These are salted curds.

Mopsy's Best

Fresh Mozzarella

Domino Estrella Farmhouse Reserve

A cow's milk cheese.

Guapier

This morbier type cheese has morning cow and goat milk on top and afternoon milk on bottom with a vegetable ash layer between.

A goat cheese aged over 60 days.

Sally Jackson Guernsey

This is a gorgeous, butter-yellow cheese made from Guernsey cow's milk and covered with brown chestnut leaves. The yeasty smell permeates the this cheese, lending a little warm-beer earthiness to the rich, creamy melt-in-your mouth texture. The flavor is mild, velvety and slightly tangy.

Sally Jackson Goat Cheese in Grape Leaves

It's a wonderful, white, semi-firm, aged goat cheese with complexity of flavors wrapped in grape leaves. This goat cheese has definite grassy, earthy tones.

Samish Bay Gouda

A traditional young Dutch cheese, which should be mild and creamy.

