BLOOMY BREEZE

A perfect blend of fresh milk from Jersey and Holstein cows makes for a rich, luscious, soft-ripened favorite. Aged carefully for three weeks, then wrapped for soft-ripening over the course of the next few weeks — from the rind inward! Its edible rind is velvety white and bloomy. Hence the name. And the widespread adoration. The cows have come home with this easy, breezy beauty.

In late August, summer breezes caress the Allegheny plateau, carrying the familiar scent of overripe blackberries and the new scent of ripening apples straight to the noses of our cows, tinkling their cowbells and tickling their long ears. It’s a time of ripeness, wholeness, and just plain summeriness. A good time to make cheese.