

2019 Cheese Advent

The grocery store chain ALDI made headlines last year when it released a cheese advent calendar. Given all the buzz, we decided to create our dream advent calendar with cow and goat milk cheeses from farms across the country. Nominations were provided by *Progressive Dairy* producer bloggers and staff. They are listed in no particular order.

Did we miss your favorite? Email emily@progressivepublish.com, and we'll add it to next year's calendar.

About the cheeses we chose:

1 Cave Aged Alpine
Marcoot Jersey Creamery
Greenville, Illinois
<https://marcootjerseycreamery.com>

From the website: "Asiago meets Swiss' to create this complex cheese, which features a unique sharpness with age. Ideal for grating over pasta or melting into a creamy alfredo sauce or enjoying as a table cheese."

"This is one of my favorites as it can sit on a cheeseboard OR can be used in a creamy alfredo sauce. I also love that this cheese is made by fellow female Jersey breeders. Their story is so cool to watch, and they even had an episode on FarmHer's TV show!"

—Nominated by Pennsylvania dairy farmer Renée Norman-Kenny

2 Jeffs' Select Gouda
Caves of Faribault
Faribault, Minnesota
www.faribaultdairy.com

"Joint ventures are nothing new in the dairy industry, but it is unique that a delicious cheese resulted from one. Two states and two Jeffs combined to create Caves of Faribault. Made from pasteurized cows' milk in Wisconsin and cave aged in Minnesota, Jeff's Select Gouda is like taking a bite of a surprise! The natural, annato-rubbed rind gives it a vibrant orange color with an unexpected bold taste that is just a bit salty and delicious. The rich yellow cheese inside is slightly sweet with nutty caramel undertones and a smooth creamy finish."

—Nominated by Indiana dairy farmer Sam Schwoeppe

3 Dagano
Michigan State University Dairy Store
Lansing, Michigan
www.canr.msu.edu/dairystore/cheese

From the website: "An invention of the MSU dairy. Inspired by Dutch cheeses Gouda & Edam; it is a brined, semi-soft cheese with a smooth elastic body and mild flavor. Like a Swiss, eyes form while aging and contribute to Dagano's unique aesthetic."

"Dagano is in the Havarti family (which is my favorite). It's a little harder than the traditional Havarti and has a yellow color, but it has the smooth, delicious taste these cheeses are known for."

—Nominated by Michigan dairy farmer Ashley Messing-Kennedy

4 Tomato Bacon Basil Cheese Curds
Decatur Dairy
Brodhead, Wisconsin
www.decaturdairy.com

"I love Decatur Dairy's fresh and multi-flavored cheese curds. They have so many flavors, it is hard to pick a favorite. This one is their muenster curd with tomato bacon basil flavoring. They are also well-known for their award-winning havarti, muenster and brick cheeses."

—Nominated by PD Editor Karen Lee

5 Little Lucy Brie
Redhead Creamery
Brooton, Minnesota
www.redheadcreamery.com

From the website: "This smooth and creamy little wheel of brie cheese is extra special to all of us at Redhead Creamery. It's small, cute and simply irresistible... just like a sweet little girl we know. It's named

after Alise and Lucas' daughter, Lucy. It's the perfect sized appetizer for two or three people to enjoy on the grill, baked or simply at room temperature. Enjoy with a glass (or two) of Chardonnay or Frontenac."

"My favorite brie."
—Nominated by Wisconsin dairy farmer Amber McComish

6 Marscapone
Crave Brothers Farmstead Cheese
Waterloo, Wisconsin
<http://cravecheese.com>

From the website: "Our farmstead Mascarpone is crafted from fresh, sweet cream. Luxurious and velvety, perfect for sweet and savory culinary applications. Stir into soups, sauces, pasta, risotto or coffee. Pair with strawberries, honey, ginger snaps, chocolate or lemon."

—Nominated by PD staff

7 Muranda Blue
Muranda Cheese Company
Waterloo, New York
www.murandacheese.com

From the website: "The strongest of our cheeses, this cows' milk blue is one-of-a-kind in the Finger Lakes. Aged for about two months, enjoy this blue with any full-bodied red for a taste that will knock your socks off."

"Muranda Blue is one of my favorite blue cheeses as it is creamy and delicious if you love a blue cheese! It is delicious to enjoy in their beautiful event barn with a glass of red wine."
—Nominated by Pennsylvania dairy farmer Renée Norman-Kenny

8 Pleasant Ridge Reserve
Uplands Cheese
Dodgeville, Wisconsin
www.uplandscheese.com

From the website: "an aged, alpine-style cheese. [It] is made only in the summer months, while our cows are grazing fresh pasture. The sweetness born from the grass-fed milk combines with the savory flavors developed by the cheese's natural, washed rind. The resulting complexity – rich and salty, with a long, fruity finish – has made Pleasant Ridge one of the most distinctive and celebrated cheeses in the country."

—Nominated by Wisconsin dairy farmer Amber McComish

9 Sweet Grass
Broadrun Farms
Beaver Falls, Pennsylvania
www.broadrundairyfarm.com

"My brother and sister-in-law started making cheese from their organic grazing herd in 2017. Sweet Grass is their newest and best-tasting product to date, in my humble and unbiased opinion. It's a Gouda style, and a great snacking cheese, as all of the adults and kids in our family can attest."

—Nominated by PD Editor Emily Gwin

10 Gouda aged
Eden Creamery
Kuna, Idaho
<https://edencreamery.com>

From the website: "Smooth and creamy texture and yet elastic texture."

—Nominated by Progressive Publishing IT specialist Tor Osthed

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1
Marcoot Jersey Creamery
Cave Aged Alpine

Photo courtesy Marcoot Jersey Creamery.



2
Caves of Faribault
Jeffs' Select Gouda

Photo courtesy Caves of Faribault.



3
Michigan State University Dairy Store
Dagano

Photo courtesy Michigan State University Dairy Plant.



4
Decatur Dairy
Tomato Bacon Basil cheese curds



5
Redhead Creamery
Little Lucy Brie

Photo courtesy Redhead Creamery.



6
Crave Brothers Farmstead Cheese
Marscarpone

Photo courtesy Crave Brothers Farmstead Cheese.



7
Muranda Cheese Company
Muranda Blue

Photo courtesy Muranda Cheese Company.



8
Uplands Cheese
Pleasant Ridge Reserve

Photo courtesy Uplands Cheese.



9
Broadrun Farms
Sweet Grass

Photo by Emily Gwin.



10
Eden Creamery
Gouda

Photo courtesy Eden Creamery.



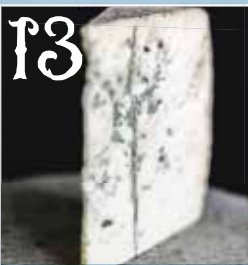
11
Sweet Pea Cheese
Chevre Pear Cardamom w/cinnamon

Photo by Leslie Hurty.



12
Brazos Valley Cheese
Marinated Feta

Photo courtesy Brazos Valley Cheese.



13
Chapel's Country Creamery
Bay Blue

Photo courtesy Chapel's Country Creamery.



14
Muranda Cheese Company
Dilly Girl

Photo courtesy Muranda Cheese Company.



15
Helvetia Creamery
Apfelheller

Photo courtesy Helvetia Creamery.



16
Heritage Ridge Creamery's
Amish Creamery

Photo courtesy Michigan Milk Producers Association.



17
Ballard Family Dairy
Idaho Golden Greek grilling cheese

Photo courtesy Molly's Mills.



18
Marieke
Gouda Plain Young

Photo courtesy Marieke Gouda, LLC.



19
Redhead Creamery
North Fork
Whiskey Washed Muenster

Photo courtesy Redhead Creamery.



20
B. Kurt Dairy
cheddar cheese

Photo by Bryanna Handel.



21
Valley Ford Cheese & Creamery
Estero Gold



22
LaClare Family Creamery
Chandoka

Photo by Peggy Colleen.



23
Rogue Creamery
Organic Rogue
River Blue

Photo courtesy Rogue Creamery.



24
Kimberly's Best
Smoked Cheddar

Photo courtesy Kimberly's Best.

2019 Cheese Advent Cont'd.

11 Chevre Pear Cardamom with cinnamon

Sweet Pea Cheese

North Granby, Connecticut
www.facebook.com/pg/Sweet-Pea-Cheese-114569061892295

“If there was ever a perfect cheese for fall, I think this is it. I love the way the sweet pear balances the saltiness of the goat cheese and the cardamom adds a little spice to make the perfect snack with crackers and a glass of fresh apple cider.”

—Nominated by PD Editor Jenna Hurty-Person

12 Marinated Feta

Brazos Valley Cheese

Waco, Texas

<https://brazosvalleycheese.com>

From the website: “Our craft feta cheese marinated in olive oil with tomatoes, garlic, and basil, topped off with a pinch of sea salt. Great for salads, snacks, toppings, or straight out of the jar.”

—Nominated by Progressive Cattle Editor David Cooper

13 Bay Blue

Chapel's Country Creamery

Easton, Maryland

www.chapelscreamery.com

From the website: “Our natural-rind, beautifully veined blue is a Stilton-style variety with creamy undercurrents.”

—Nominated by PD staff

14 Dilly Girl

Muranda Cheese

Waterloo, New York

www.murandacheese.com

From the website: “This medium sharp cheddar with fresh homegrown dill weed and roasted garlic is made from raw milk and offers a mouth full of flavor in every bite. This cheese is a great complement to any full-bodied red, and great on fish.”

—Nominated by Pennsylvania dairy blogger Rebecca Sharw

15 Apfelheller

Helvetia Creamery

Helvetia, Oregon

<https://helvetiacreamery.com>

From the website: “Our family is now the 6th generation to farm and raise Brown Swiss cows and carry on the tradition of producing Bergkäse (Swiss Alpine cheese) in Helvetia. Apfelheller is a Gruyere style with a delightfully nutty undertone and full-flavored.”

—Nominated by PD Editor Audrey Schmitz

16 Amish Creamery

Heritage Ridge Creamery

Middlebury, Indiana

www.heritageridgecreamery.com

From the website: “a mild cheese that uses selected cultures to develop a ‘buttery’ flavor.”

“This cheese is a great eating cheese. It has a slightly sharp flavor but is so delicious. I love eating it with meat and a well-paired wine.”

—Nominated by Michigan dairy farmer Ashley Messing-Kennedy

17 Idaho Golden Greek Grillin' Cheese

Ballard Family Dairy and Cheese

Gooding, Idaho

<http://ballardcheese.com>

“During a 2015 company meeting, the Progressive Publishing staff was able to visit Ballards’ family farm and sample their cheese. There’s just something seriously cool about being able to fry up cubes of cheese in a pan or throw it on the grill.”

—Nominated by PD Editor Emily Gwin

18 Marieke Gouda (Plain Young)

Marieke Gouda

Thorp, Wisconsin

www.mariekegouda.com

From the website: “Creamy, buttery and mild with slightly sweet notes. Pair with peach preserves and toasted almonds, buttery Chardonnay or Amber beer.”

“This is my favorite cheese to use when I have guests.”

—Nominated by Wisconsin dairy farmer Amber McComish

19 North Fork Whiskey Washed Munster

Redhead Creamery

Brooton, Minnesota

www.redheadcreamery.com

From the website: “This award-winning munster cheese was named after our township and the North Fork of the Crow river, based in Redhead Creamery’s back field. Our North Fork Whiskey Washed Munster is a French-style munster that has been washed with local Minnesota 14 Whiskey made at nearby Panther Distillery (Osakis, Minnesota). Its creaminess, stink and pungency are exactly what we are going for. And as a side note... North Fork makes a great grilled cheese and appetizer when warmed up.”

—Nominated by PD Editor Dave Natzke

20 Cheddar cheese

B. Kurt Dairy

Barneveld, Wisconsin

www.facebook.com/B-Kurt-Dairy-348084058694082/

From the website: “Bryanna and Dylan Handel started dairy farming in 2014 with 16 cows and a rented barn. In the last four years, they have grown their family, herd and land base. They started making cheese in 2018.”

—Nominated by Wisconsin dairy farmer Brittany Olson

21 Estero Gold

Valley Ford Creamery

Valley Ford, California

www.valleyfordcheese.com

From the website: “Estero gold is handmade in the style of an Asiago, reminiscent of a Montasio, two of the famous cheeses from the Swiss-Italian dairy country. Its subtle, creamy and buttery taste nicely complements other foods. Its fine rustic flavor can be paired with any wine. It also melts wonderfully in pastas and polenta, or try it shredded on a salad.”

—Nominated by PD staff

22 Chandoka

LaClare Family Creamery

Malone, Wisconsin

www.laclarefamilycreamery.com

From the website: “Mild, fruity cheese with rich, cheddary notes. The cow milk develops sweet buttery characteristics, as the goat milk develops sweet tangy notes, creating a wonderfully flavorful cheese.”

“This mixed-milk cheese is just right. Not too hard, not too soft. And the goat milk blend deepens and diversifies the flavor beyond what one would expect from a regular cheddar. As a caveat, you can go see for yourself how the cheese is made right at the creamery.”

—Nominated by PD Editor Peggy Coffeen

23 Organic Rogue River Blue

Rogue Creamery

Central Point, Oregon

www.roguecreamery.com

From the website: “On October 18, Rogue River Blue was named World Champion at the World Cheese Awards in Bergamo, Italy, besting 3,800 of the world’s finest cheeses from 42 countries on 6 continents. This is the greatest honor a cheese can receive, and the first time an American-made cheese has been honored with this distinction.”

—Nominated by Progressive Publishing photographer Mike Dixon

24 Smoked Cheddar

Kimberly's Best

Kimberly, Idaho

www.kimberlysbest.com

From the website: “Kimberly’s Best Creamery’s extraordinary milk comes from well-cared-for goats and A1-free milk-producing cows eating only the best quality forages.”

“Try it in ‘Carmel Apple Pie with Smoked Cheddar Crust’ – the recipe can be found on the website.”

—Nominated by Progressive Publishing Copyeditor Kelly McCoy