

business, and tasting the cheeses that ran from Zingerman's brilliant cream cheese to Humboldt Fog to Vermont Butter & Cheese's incomparable cultured butter with sea salt crystals, and finally to the delicious fresh mozzarella and Blanca Bianca (a "white white" tribute to both Italian and Mexican cheesemaking traditions) from the Mozzarella Co., it struck me that industry titans of our past, the robber barons who though they may have produced great things, really only considered profits and power and their own legacies. These modern titans also consider their impact on their communities, relationships with farmers and merchants, and an overall organic approach to doing business. Having grown up surrounded by strong, intelligent women, it is no surprise to me that women should be leading America's artisanal cheese scene. There are many other women, too, not least of whom is Laura Chenel, arguably the mother

of the American goat cheese industry. Others, like Judy Schad in Indiana, Sally Jackson in Washington, Cindy Callahan, Sue Conley, Soo Young, and Jennifer Bice in California are making life interesting for cheese lovers across the country, and securing America's place as one of the great cheesemaking countries of the world.

INDUSTRY NEWS

Norseland Forms Alliance With Westland Kaasexport

Norseland, Inc. of Stamford, Conn., has announced the formation of a strategic alliance with Westland Kaasexport B.V. of Holland. All U.S. sales, marketing and distribution of Old Amsterdam brand of aged Gouda from Holland will be the sole responsibility of Norseland, Inc. Old Amsterdam aged Gouda, with its rich, walnut-buttery notes, complements

the current premier cheese line offered by Norseland, which includes Jarlsberg, Jarlsberg Lite, Boursin French Gournay cheeses and Woolwich Chevre, Madame Chevre and Gourmet Goat brands. For more information, call 800-326-5620.

Got French Cheese?

Five renowned French cheesemakers have teamed up to promote and support the sales of their cheeses in the U.S. market through the efforts of Cécile Delannes and her company The French Cheese Club. Dubbing herself the French Cheese Club Ambassador, her mission will be to work closely at the trade, press and consumer levels by organizing demos, supplying staff training and POS materials, as well as participating in seminars and food & wine events. She can also help retailers and importers source cheese and improve their supply chain management. The



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DISPLAY CASES AND BACK COUNTERS

participating cheesemakers are Didier Lincet (Chaource, Brillat-Savarin, etc.), E. Graindorge (Pont l'Eveque, Livarot, Camembert, etc.), Étoile du Sud (St. Marcellin, etc.), Fromagerie Berthaut (Époisses, Perrière, etc.), and Rivoire-Jacquemin (Comté). For information about the French Cheese Club, call 646-216-9472 or e-mail contact@frenchcheeseclub.com.

DAIRY

A Cheese for Every Season

Otter Creek Organic Farm of Black Earth, Wis., a family-run farm dedicated to sustainable agriculture, has launched a series of seasonal cheddars to honor the cheese that makes the state famous. Otter Creek's Seasonal Cheddars are made with fresh, unpasteurized organic milk that enhances flavor from the pasture and ensures purity of taste. The Fall Cheddar, for example, is based on the seasonal forage available to the herds, giving this cheese a unique flavor that sets it apart from Cheddars produced during the other seasons. These seasonal cheddars, available in 8-ounce blocks, age very well and can be enjoyed year-round. For more information, call 608-767-2520 or go to



www.ottercreekorganicfarm.com.

CLICK VENDOR LINK NO. 402

Beyond Traditional Goat Cream Cheese From Meyenberg

Meyenberg Goat Milk Products has launched a new line of exquisite goat cream cheese that they have dubbed "Beyond Traditional." It is, as far as I know, the first goat cream cheese made for national distribution in the United States. More importantly, it is delicious (we tasted it at the Winter Fancy Food Show in San Diego). So far, there are two versions available, Beyond Traditional Cream Cheese and Beyond Traditional Cream Cheese with Garlic & Chive. Meyenberg's goat cream cheese contains



much more cream than regular cream cheese, and because it's made with goat's milk, the process really requires the manufacturer to be in the fluid goat milk business in order to be able to access the high level of cream for such a product. The result is magnificent with deluxe, creamy cream cheese, rather like good goat cheese in flavor that is brilliant as is or can be used in sauces and other recipes. Meyenberg is a leading manufacturer and distributor of goat milk, and has been doing it since 1934. In addition to selling fresh goat milk in various forms, the company produces a full line of goat butter and cheese including aged goat cheddar. For more information, call 800-891-GOAT or go to www.meyenberg.com.

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