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Dairy Tales

Salt Spring Cheese Company British Colombia, Canada

Capturing the beauty of the 'terroir' of this beautiful island off the coast of British Colombia, the delectable flavors of Salt Spring Island's cheese company are developing quite a following. Milked from goats grazing in this unique environment, the milk is gently heat treated. According to cheesemaker, entrepreneur and owner, Daniel Wood, this "low and slow" method of heat treating maintains the nuances of the natural luscious, almost sweet flavor of the milk and prevents the overwhelming tangy finish that can prevail in some goat cheeses.

Developing exceptionally smooth chevres infused with a myriad of flavors and compellingly adorned with herbs and/or flowers, Salt Spring Cheese sticks to a short list of basic ingredients (100% goat milk, sea salt, dairy cultures and rennet)! Julie Kimmel at Salt Island Cheese has been using the LactiCheck to test milk arriving from neighboring farms. Julie loves her LactiCheck because:

"Personally, this little machine satisfies my scientific mind. We run our milk through the LactiCheck upon delivery twice weekly." Daniel Wood adds, "From a production perspective, the LactiCheck informs our cheesemaking decisions by giving us precise information regarding the composition of our milk. Since we no longer milk our own animals, this information allows us to anticipate seasonal changes in the milk while maintaining both the quality and consistency of our cheeses. I wouldn't make cheese on a commercial scale without one."

An especially popular product is "Ruckles" which features small logs of goat cheese marinated in grape seed oil with fresh herbs and garlic. Visitors can see cheese making and packaging in 'real time' thru large viewing windows. They are made most welcome with free tasting at the long, welcoming cheese counter. Provisions have been made to encourage visitors to wander about and enjoy the facilities, the fruits of their labors and the few resident goats that add excellent atmosphere as well as some comic diversions occasionally. This is an endeavor that contributes broadly to the depth and texture of a small, thriving community.

Check them out: <https://saltspringcheese.com/>

If you have a story you would like to share, please contact us! To see products that could help improve your dairy click below!

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