

News from
4/29/07

Cedar Grove CHEESE



Cedar Grove Cheese introduces its New **CAVE** and Affinage facility

Well it's almost complete and ready to be filled with cheese. In December 2006 we broke ground on a new addition to house a whey chilling unit and our **CAVE** and Affinage facility. The **CAVE**, as well as sounding romantic and rustic, is an acronym for **C**ontrolled **A**tmospheric **V**ariable **E**nvironment.



It is this new aging facility, we will be able to produce any cheese-aging environment we want. Giving us almost limitless possibilities for unique and artisan cheese. With three different chambers we can create three different environments.



The main chamber will be our dry aging chamber containing mostly Dante and Mona cheese. We produce these American Original sheep/mixed milk cheeses for the Wisconsin Sheep Dairy Coop. The other two chambers will be used to produce cheese that needs a higher relative moisture to mature, such as smear and bloom ripened cheese.

We hope to be moved in by early May and have new cheese aging shortly there after.

**Look for our new creations
later this year.**

