



BOHEMIAN BLUE
HIDDEN SPRINGS CREAMERY
DODGEVILLE, WI



DESCRIPTION:

Bohemian Blue is made in collaboration between Brenda and Dean Jensen and their neighbor, veteran cheesemakers Hook's Cheese Company. Brenda and Dean bring their sheep milk to the Hook's plant in Mineral Point where cheesemakers Tony, Julie, and Jerry Hook turn the fabulous milk into Bohemian Blue. After aging in the Hook's caves for 4 to 6 weeks, the cheese is taken back to Hidden Springs Creamery to finish curing. Named after Brenda's grandparents, who were Bohemian in origin, this cheese is delicately crumbly with a sweet, slightly sour finish.

ABOUT:

Hidden Springs Farm perches atop a beautiful green ridge in the heart of the Coulee on the patchwork terrain of Wisconsin's "Driftless Area" (the area that the glacier skipped). Brenda and Dean Jensen milk a herd of about 100 Lacaune and East Friesian sheep. In keeping with their sustainable financial and environmental vision, they employ Amish neighbors for milking and construction, use Percheron draft horses - not tractors - to plow their fields and use donkeys to keep coyotes and other predators away from their herd.

SOLD AS:

6 lb. Wheel



STYLE

CAVE AGED

SHEEP'S MILK

PASTEURIZED

DRY & CRUMBLY

HANDLING

KEEP REFRIGERATED

SERVE ROOM TEMPERATURE



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