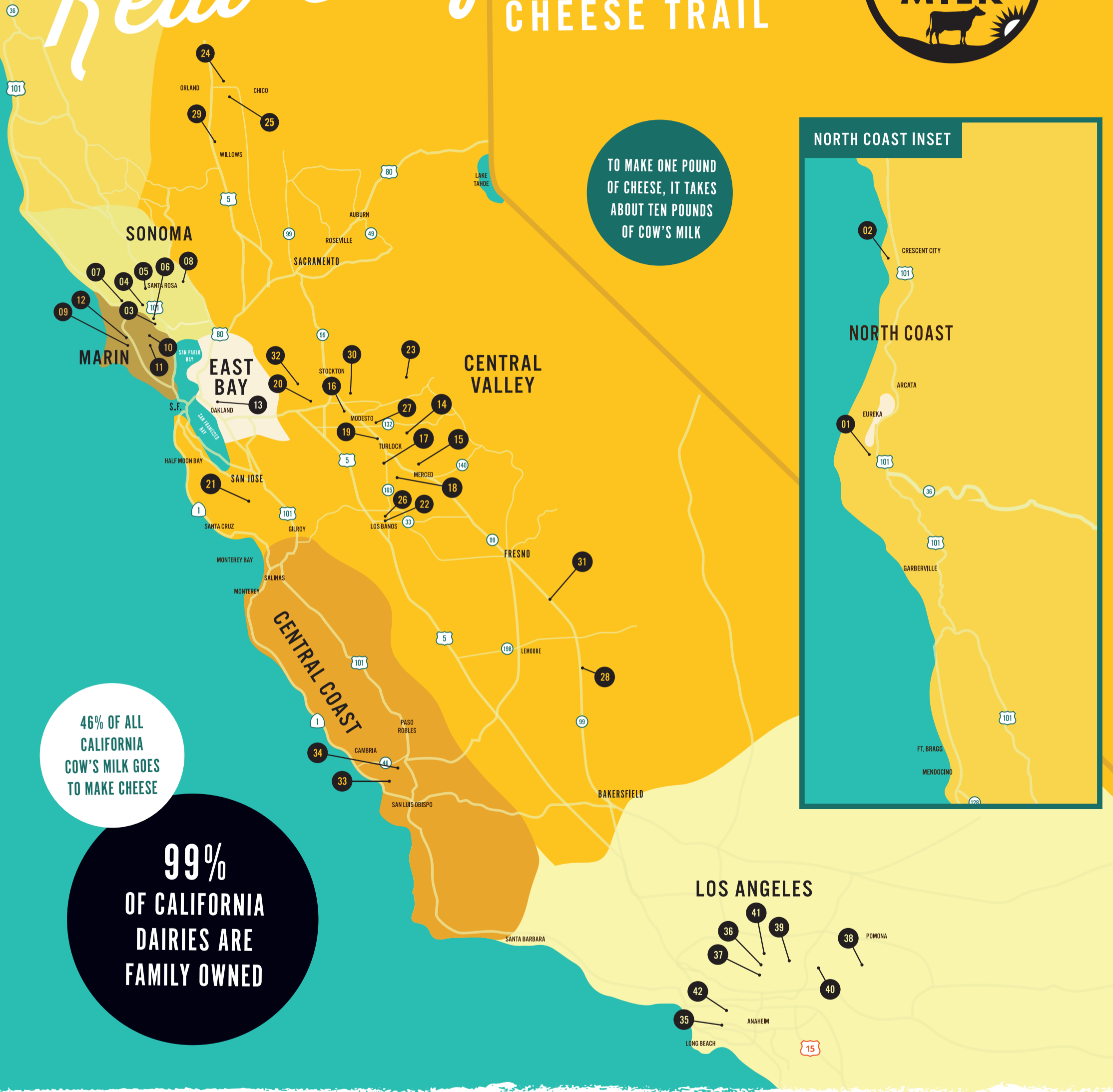


Real California

CHEESE TRAIL



TO MAKE ONE POUND OF CHEESE, IT TAKES ABOUT TEN POUNDS OF COW'S MILK

46% OF ALL CALIFORNIA COW'S MILK GOES TO MAKE CHEESE

99% OF CALIFORNIA DAIRIES ARE FAMILY OWNED



● NORTH COAST ● MARIN ● EAST BAY ● SONOMA ● CENTRAL VALLEY ● CENTRAL COAST ● SO CAL

MORE INFORMATION AT REALCALIFORNIAMILK.COM

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CENTRAL COAST

33 CALIFORNIA POLYTECHNIC UNIVERSITY CREAMERY

Cal Poly State University | (805) 756-2419
San Luis Obispo, CA 93407 | CalPolyCheese.com

Part of the largest dairy science program in the country, Cal Poly Creamery has been making cheese and other dairy products for students, alumni, and the community since 1903.

34 CENTRAL COAST CREAMERY

3850 Ramada Drive, Suite C3 | (805) 624-1958
Paso Robles, CA 93446 | CentralCoastCreamery.com

After working various jobs in the cheese industry, Reggie Jones decided to make his own. Today, he and his wife Kellie and daughter, make small-batch cheeses from cow, goat and sheep milk. **Call or email to set up a private tour of their creamery.**



SO CAL

35 ANGELO & FRANCO (THE MOZZARELLA GUYS)

3441 Jack Northrop Avenue | (310) 263-0506
Hawthorne, CA 90250 | AngeloAndFranco.com

Two Italian childhood friends, making Italian-style cheeses under the brands Angelo & Franco and The Mozzarella Guys.

36 ARIZA CHEESE COMPANY

7602 Jackson Street | (562) 630-4144
Paramount, CA 90723 | ArizaCheeseCo.com

Established in 1970, Ariza, the oldest artisan Mexican cheesemaker in Southern California, was recently purchased by four of its employees.

37 CACIQUE

14940 Proctor | (626) 937-3501
City of Industry, CA 91744 | CaciqueInc.com

For over forty years, the Cardenas family has owned and made Hispanic-style cheeses with family recipes under the Cacique name.

38 DI STEFANO CHEESE

1485 E. 3rd Street | (909) 865-8301
Pomona, CA 91766 | Info@DiStefanoCheese.com

Mimmo Bruno raised in Puglia, Italy, immigrated to the United States and began making cheese. Today, he and his son make Burrata and other fresh Italian cheeses, including Mozzarella, Mascarpone and hand-scooped Ricotta. **Make an appointment to purchase cheese by emailing info@disefanocheese.com.**

39 GIOIA CHEESE COMPANY

1605 Potrero Avenue | (626) 444-6015
South El Monte, CA 91733 | gioiacheese@hotmail.com

In 2018, the 3rd and 4th generations of the Girardi family celebrated 25 years of Gioia Cheese Co. in California. They were the first company to introduce Burrata to the United States in the early 90s. They focus on traditional, artisanal fresh Italian Cheese. **Stop by their creamery Mon-Fri, 8-7, to purchase cheese.**

40 LOS ALTOS FOOD PRODUCTS

450 Baldwin Park Blvd. | (626) 330-6555
City of Industry, CA 91746 | LosAltosFoods.com

The Andrade family first began making cheese several decades ago in Southern Mexico. They brought their recipes, from Queso Fresco to Crema, to America, and now you can find them under the Los Altos brand. **Stop by their creamery, Mon-Fri 9-4, to pick up cheese.**

41 SAVENCIA CHEESE USA

17575 Valley Blvd. | (626) 810-3452
City of Industry, CA 91744 | AlouetteCheese.com

Savencia, a subsidiary of Bongrain S.A., a world leader in specialty cheese, produces cream cheese at their California creamery.

42 SIERRA CHEESE MANUFACTURING COMPANY

916 South Santa Fe | (310) 635-1216
Compton, CA 90221 | SierraCheese.com

Specializing in Italian Cheeses since 1955, Sierra Cheese Company was one of the first in bringing artisan-style, family recipes to the Los Angeles area. They offer hand-dadled Ricotta, Armenian-Style String Cheese and Mozzarella, including Tuma and Scamorza. Hispanic offerings are Oaxaca Tiras™, Oaxaca Ball and Requeson.



Cheesemakers featured on this map make products with 100% cow's milk from the state's more than 1,200 family dairy farms. Some are open to the public and offer retail sales or an opportunity to book a tour by appointment. Others are closed to the public. Check each listing for details.

Real California Cheeses are available at retailers throughout the U.S. Find one near you at www.realcaliforniamilk.com/product-locator

Meaning Of The Seal

The Real California Milk® seal certifies products are made with 100% milk from California dairy farm families.

HISTORY



Cheesemaking came to California in the 1750s, when Spanish Missionary, Father Junipero Serra, introduced dairy cows and cheesemaking.

During the Gold Rush, European immigrants built dairies on the Point Reyes peninsula in northern California to supply butter and cheese to gold miners in San Francisco. Known as "cow heaven" for its moderate climate and verdant grasslands, dairy ranches sprang up throughout Marin County, making it the top dairy producing region in California for several decades. In 1860, Clara Steele, is credited with opening the first commercial dairy in America and becoming the first large-scale cheese producer.

Dairying soon spread to Sonoma County and beyond.

Artisan cheesemaking is experiencing a renaissance in California, with both long-time dairy families and young, passionate entrepreneurs, to meet an increasing desire for distinctive, handcrafted cheese. Today, California's cow's milk cheesemakers produce more than 2 billion pounds of cheese each year, in over 250 varieties and styles, accounting for almost a quarter of all cheese produced in America.

DAIRY GLOSSARY

AFFINEUR: A French term for the person who cares for the maturing and ripening of cheese.

ARTISAN: Cheese made primarily by hand in small batches with special attention paid to the tradition of the cheesemaker's art.

CHEESEMONGER: A knowledgeable person who sells cheese.

CURDS & WHEY: Milk naturally thickens and forms curds when left in a warm place or when a coagulant like rennet is added. Cutting the curds allows them to release water (whey). Eventually, the whey is poured off, leaving only curds, which are then formed or pressed into rounds or other shapes.

FARMSTEAD: Cheese made on the farm with milk from the farmer's own herd.



FOR A COMPLETE LIST OF CALIFORNIA CHEESEMAKERS, VISIT REALCALIFORNIAMILK.COM



★ FROM THE LAND OF MILK & SUNNY ★



Cheese!

TRAIL MAP

42 Cheesemakers

MARIN NORTH COAST SO CAL
EAST BAY CENTRAL VALLEY
CENTRAL COAST SONOMA

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THE CALIFORNIA MILK ADVISORY BOARD IS AN INSTRUMENTALITY OF THE CALIFORNIA DEPARTMENT OF FOOD & AGRICULTURE.

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