Real Palifloration **NORTH COAST INSET** TO MAKE ONE POUND [80] OF CHEESE, IT TAKES 5 **ABOUT TEN POUNDS** SONOMA OF COW'S MILK CRESCENT CITY SACRAMENTO [101] **NORTH COAST** 80 MARIN **CENTRAL EAST** BAY **VALLEY** AKLAND 5 SAN JOSE 99 FRESNO 198 LEMOORE [101] **46% OF ALL CALIFORNIA** FT, BRAG **COW'S MILK GOES** TO MAKE CHEESE BAKERSFIELD 99% LOS ANGELES OF CALIFORNIA DAIRIES ARE SANTA BARBARA FAMILY OWNED LONG BEACH [15] CHECK TON CENTRAL VALLEY CENTRAL COAST NORTH COAST MARIN EAST BAY SONOMA SO CAL MORE INFORMATION AT REALCALIFORNIAMILK.COM LOLETA CHEESE CO. **COWGIRL CREAMERY** HILMAR CHEESE COMPANY PEDROZO DAIRY & CHEESE CO. CAL POLY UNIVERSITY CREAMERY 41 SAVENCIA CHEESE USA **RUMIANO CHEESE COMPANY** MARIN FRENCH CHEESE COMPANY JOSEPH GALLO FARMS PELUSO CHEESE CENTRAL COAST CREAMERY SIERRA CHEESE MANUFACTURING CO. 03 ANDANTE DAIRY NICASIO VALLEY CHEESE COMPANY KAROUN DAIRIES RIZO-LOPEZ FOODS 35 ANGELO & FRANCO (THE MOZZARELLA GUYS) 12 LEPRINO FOODS COMPANY 04 BELLWETHER FARMS POINT REYES FARMSTEAD CHEESE SAUPTO CHEESE ARIZA CHEESE COMPANY 05 JOE MATOS CHEESE FACTORY 13 BELFIORE CHEESE COMPANY MARQUEZ BROTHERS INTERNATIONAL SIERRA NEVADA CHEESE COMPANY 37 SPRING HILL JERSEY CHEESE DAIRY FARMERS OF AMERICA MID-COAST CHEESE COMPANY STUYT DAIRY FARMSTEAD CHEESE DI STEFANO CHEESE 07 VALLEY FORD CHEESE CO. 15 FAGUNDES OLD-WORLD CHEESE 23 **OAKDALE CHEESE & SPECIALITIES** VINTAGE CHEESE CO. **GIOIA CHEESE COMPANY** VELLA CHEESE CO. FISCALINI CHEESE COMPANY ORLAND FARMSTEAD CREAMERY QUESO SALAZAR LOS ALTOS FOOD PRODUCTS

NORTH COAST

LOLETA CHEESE CO

252 Loleta Drive (707) 733-5470 Loleta, CA 95551 LoletaCheese.com

Over 30 types of cheese, mainly flavored cheddars and jacks, are made at Loleta. Stop by their shop in the sweet coastal town of Loleta, 7 days a week, 9-5, to watch cheesemaking, purchase cheese, or get

RUMIANO CHEESE COMPANY

SONOMA

the milk and cheese are produced.

BELLWETHER FARMS

Valley Ford, CA 94972

neighbor's herd of Jerseys.

3669 Llano Road

Santa Rosa, CA 95407

621 Western Avenue

Petaluma, CA 94952

15000 Highway 1

Valley Ford, CA 94972

VELLA CHEESE CO.

315 Second St. E

Sonoma, CA 95476

9:30-6, Sat, 9:30-5

MARIN

COWGIRL CREAMERY 80 Fourth Street

Point Reyes Station, CA 94956

JOE MATOS CHEESE FACTORY

SPRING HILL JERSEY CHEESE

VALLEY FORD CHEESE CO.

PO Box 299

ANDANTE DAIRY

Petaluma, CA 94952

a grilled cheese sandwich.

511 Ninth Street (707) 465-1535 Crescent City, CA 95531 RumianoCheese.com

Family owned for 100 years, Rumiano Cheese Company is known for its development of Dry Jack and assorted Organic cheeses made with milk from the Redwood Coast. Stop by their creamery Mon-Fri 9-5, Sat

AndanteDairy.com

Soyoung Scanlon - dairy scientist, music lover, and former biochemist -

gives musical names to her creamery and her cheeses. Her products are

designed to reveal the essence of the terroir, or microclimate, in which

(707) 763-0993

In addition to being one of the first sheep milk cheesemakers in the

country, Bellwether Farms also produces cows milk cheeses from a

(707) 584-5283

Joe and Mary Matos grew up in the Portuguese Azores on the lush volcanic island of Sao Jorge, noted for its delicious cheese. They relocated

to Santa Rosa in the 1970s, carrying the recipe for their native cheese with

them. Stop by their farm 7 days a week, 9-5, to pick up some cheese.

(707) 762-3446

farm in West Petaluma. Petaluma Creamery, a separate brand, is made with milk from a variety of dairies. Brands: Spring Hill Jersey Cheese, Petaluma

Creamery. Stop by the Petaluma Creamery shop 7 days a week, the

home of organic Spring Hill Jersey Cheese and Petaluma Creamery.

(707) 293-5636

Five generations of the Bianchi/Grossi family have raised dairy cows.

Karen Bianchi-Moreda and her son Joe now make Swiss-Italian-style and

blue cheese from the milk of their Jersey herd. Stop by their new shop

for cheese, baked goods, sandwiches & picnicking. M-Th 6-3, F 6-8,

(800) 848-0505

VellaCheese.com

The Vella Cheese Company, originators of Dry Jack, is still family owned

and operated by third and fourth generations. They are in the same

stonewalled building they were founded in, just off the Square, in the

City of Sonoma. Stop by their retail shop to pick up cheese, Mon-Fri,

Sat 7-8 & Sun 7-3 or until the cows come home.

 ${\sf SpringHill Cheese.com}$ 100% Jersey milk is the secret to Larry Peter's cheeses produced on Larry's

BellwetherFarms.com

POINT REYES FARMSTEAD CHEESE

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14700 State Highway 1 (415) 663-8880 Point Reyes, CA 94956 PointReyesCheese.com

NICASIO VALLEY CHEESE COMPANY

5300 Nicasio Valley Road

Nicasio, CA 94946

The Giacomini family has been making cheese on their farm since August of 2000 with the release of Original Blue. Today, they have expanded their product line and offer farm tours, cheese tastings, dinners, cooking classes, and more through their culinary and educational center, The Fork. Book online or call to make an appointment.

(415) 662-6200

The Lafranchi family emigrated from Switzerland over 100 years ago.

Today, the third and fourth generation make an array of farmstead

pick up cheese and see cheesemaking through the window.

organic cow milk cheese. Stop by their retail shop, Mon-Sun, 10-5, to

BELFIORE CHEESE COMPANY

2031 2nd Street (510) 540-5500 Berkeley, CA 94710

One of the first American creameries producing hand-crafted Italian-style

EAST BAY

BelfioreCheese.com

Mozzarella and Fior di Latte (fresh Mozzarella in water).

CENTRAL VALLEY

DAIRY FARMERS OF AMERICA

600 Trade Way (209) 667-9627 Turlock, CA 95380 DFAmilk.com

With over 13,000 dairy farmers nationwide and 42 plants in California,

DFA produces Mozzarella and Provolone

FAGUNDES OLD-WORLD CHEESE (559) 582-2000

8700 Fargo Avenue OldWorldCheese.com Hanford, CA 93230

In the 1800s, the widow Isabel Fagundes started making cheese to support her 6 children. In 1999, her descendants reestablished a farmstead cheesemaking business using old-world recipes. Stop by to pick up cheese Mon-Fri 8-5.

FISCALINI CHEESE COMPANY

7206 Kiernan Avenue (209) 545-4395 FiscaliniCheese.com

The Fiscalini family came to America from Switzerland in the late 1800s and have been dairying ever since. Today, they make several cheeses, including Bandage Wrapped Cheddar, with milk from their 100-year old family farm. Stop by their retail shop Mon-Fri 8-3.

HILMAR CHEESE COMPANY

9001 North Lander Avenue (209) 667-6076 HilmarCheese.com

Hilmar annually produces more cheese and whey from one site than any other manufacturer in the world. The company produces more than 2.4 million pounds of cheese each day with milk from 230 dairies. **Take a self-guided** tour Mon-Sat 10-7, Sun 10-5, or check online for special events

JOSEPH GALLO FARMS

10561 W. Hwy. 140 (209) 394-7984 JosephFarms.com

Begun by Joseph Gallo who had a passion for cheesemaking, the company has won many awards for its environmental practices. Their cheeses are sold domestically and internationally. Brand: Joseph Farms

KAROUN DAIRIES (CENTRAL VALLEY CHEESE, INC.)

115 South Kilrov Road (209) 664-1080 KarounCheese.com

Karoun has grown from creating hand-braided string cheese in a small plant, to producing a wide variety of ethnic specialty cheeses. Brands: Karoun, Karounette, Central Valley Creamery, Queso Delle Valle, and Arz.

LEPRINO FOODS COMPANY 2401 MacArthur Drive

LeprinoFoods.com

Leprino is the world's largest Mozzarella cheesemaker and leading producer of whey protein, lactose and other dairy ingredients. With over 4,000 employees, their products can be found in over 40 countries Brands: Leprino QLC, Ribbon.

(209) 835-8340

MARQUEZ BROTHERS INTERNATIONAL

5801 Rue Ferrari (408) 960-2700 San Jose, CA 95138 MarguezBrothers.com

Marquez Brothers specializes in manufacturing, marketing and distribution of Mexican dairy, meat, beverage and other food products Brands: El Mexicano, Rancho Grande, Vaquero, Cinco Volcanes, El Centroamericano.

ORLAND FARMSTEAD CREAMERY

MID-COAST CHEESE COMPANY

OAKDALE CHEESE & SPECIALITIES

(209) 777-8106

Mid-Coast makes just one cheese: Franklin's Teleme. In 1919, Giovanni

Peluso began making this soft, silky cheese, coated with rice flour. Today,

Franklin Peluso, a third-generation cheesemaker, is making his grandfather's recipe, passed down to his father and then to Franklin.

(209) 848-3139

The Bulk family emigrated from The Netherlands, then opened their

cheese plant in 1983. Today, the next generation runs the cheese shop with factory viewing windows, take-out food (grilled cheese & cheesecake

are on the menu), picnic area and more. Book online for a school or

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P.O. Box 2456

Los Banos, CA 93635

Brand: Franklin's Teleme.

10040 Highway 120

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(530) 865-2912 4721 Road L Orland, CA 95963 OrlandFarmstead.com

Paul Schmidt, a third generation dairyman, built the creamery at his dairy and began making Fromage Blanc in 2010. In 2011, he partnered with Valerie Miller and they began expanding their products to include Feta Queso Fresco and a house creation – Ricottage – all from pasteurized milk Book online to take a tour (held seasonally).

PEDROZO DAIRY & CHEESE CO.

7713 County Road 24 (530) 514-3837 RealFarmsteadCheese.com

Tim Pedrozo, a third generation dairy farmer, and his wife Jill, have a small herd of Holstein and Jersey cows. They specialize in semi-firm raw milk cheese aged 60 days or more made with milk from their farm. **Call or email** to book a tour or visit during the annual Sierra-Oro Farm Trail weekend

PELUSO CHEESE

429 H Street (209) 826-3744 Los Banos, CA 93635 PelusoCaCheese.com

Started by Giovanni Peluso in 1919 in Los Banos, Peluso Cheese continues to hand-make the signature Teleme as well as fresh Mexican and Central American cheeses. **Stop by the creamery to pick up cheese** Mon-Fri. 9-5.

RIZO-LOPEZ FOODS

201 S. McClure Road (800) 626-5587 Modesto, CA 95357

Rizo-Lopez Foods, led by brothers Ivan and Edwin Francisco Rizo, with Old-World recipes using traditional methods, make Mexican and Central American cheeses. Brands: Don Francisco, Rizo Bros California Creamery.

SAPUTO CHEESE

901 East Levin Avenue (559) 687-9999 Saputo.com

Saputo, an international dairy manufacturer, ranks among the top three cheese producers (in regards to volume) in the U.S, making Mozzarella, Provolone and String cheeses in California. Brands: Stella, Frigo.

SIERRA NEVADA CHEESE COMPANY

6505 County Road 39 (530) 934-8660 SierraNevadaCheese.com

After working together at a dairy, and discovering they had a common interest in making cheese using traditional methods, Ben Gregersen and John Dundon began Sierra Nevada Cheese. At first, they brought their cheeses to local farmers markets, then eventually retail stores Stop by their creamery, Mon-Fri, 8:30-4:00, to pick up cheese.

STUYT DAIRY FARMSTEAD CHEESE COMPANY

22000 Mariposa Road (209) 838-6534

Ansally & Rick Stuyt started making cheese in 2015 after Rick missed the Gouda he used to eat when growing up in The Netherlands. He built a small creamery and they now make several styles of Gouda right on their dairy farm. Stop by Mon-Fri 8-5 to view the cheesemaking, sample and purchase cheese.

VINTAGE CHEESE CO. 36005 Highway 99

(559) 897-4634 VintageCheese.com

Located inside Bravo Farms, Vintage Cheese produces a wide variety of European Old-World recipes. Stop by the retail shop 7 days a week, 7-7, and to watch cheesemaking through the window (call ahead for cheesemaking hours).

QUESO SALAZAR

420 Beatrice Court (925) 206-6431 Brentwood, CA 94513

Queso Fresco and Queso Oaxaca are made in small batches by three generations of the Salazar family, using milk from a single-herd, pasture-based, family dairy in Tracy.

7510 Pt. Reves Petaluma Rd.

MARIN FRENCH CHEESE COMPANY (707) 762-6001

Stop by their Cheese Shop & Cafe 7 days a week, 8:30-5, and picnic

In 1997, Sue Conley & Peggy Smith built a small creamery and began

making handcrafted cheese with local organic milk. Stop by their shop

to pick up cheese and view the cheesemaking through the window.

Open Wed-Sun 10am-6pm (check times seasonally). Book their

Cheese 101 Class and Tasting (Fri at 11am) on their website.

MarinFrenchCheese.com Petaluma, CA 94952 Marin French is the longest continually-operating cheese company in America. They've been handcrafting traditional soft-ripened cheeses for over 150 years with milk sourced within 20 miles from the creamery

(415) 663-9335

CowgirlCreamery.com

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by the scenic pond.

















CENTRAL COAST

CALIFORNIA POLYTECHNIC UNIVERSITY CREAMERY

Cal Poly State University San Luis Obispo, CA 93407

(805) 756-2419 CalPolyCheese.com **(11)**

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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.

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.



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.

SO CAL

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.

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.

CACIQUE

(626) 937-3501 City of Industry, CA 91744

CaciqueInc.com

For over forty years, the Cardenas family has owned and made Hispanicstyle cheeses with family recipes under the Cacique name

DI STEFANO CHEESE

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

Mimmo Bruno rasied 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.

GIOIA CHEESE COMPANY

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

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.

LOS ALTOS FOOD PRODUCTS

450 Baldwin Park Blvd. (626) 330-6555 LosAltosFoods.com

City of Industry, CA 91746

The Andrade family first began making cheese several decades ago in Southern Mexico. They brought their recipes, from Queso Fresco to brand. Stop by their creamery, Mon-Fri 9-4, to pick up cheese.

SAVENCIA CHEESE USA

17575 Valley Blvd. City of Industry, CA 91744

(626) 810-3452

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

SIERRA CHEESE MANUFACTURING COMPANY

916 South Santa Fe (310) 635-1216 SierraCheese.com

Compton, CA 90221

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-ladled Ricotta, Armenian-Style String Cheese and Mozzarella, including Tuma and Scamorza. Hispanic offerings are Oaxaca Tiras™, Oaxaca Ba**ll** and Requeson.



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



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.

★ FROM THE LAND OF MILK & SUNNY ★



42 Cheesemakers

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

REALCALIFORNIAMILK.COM



