

## WHERE TO FIND WASHINGTON CHEESES

### SEATTLE/KING COUNTY

**21 Acres**  
13701 NE 171st Street  
Woodinville, WA  
www.21acres.org

**Beecher's Handmade Cheese**  
• 1600 Pike Pl, Seattle, WA  
• Seatac Airport Concourse C  
• Bellevue Square Level 1, #126  
www.beecherscheese.com

**Bottlehouse**  
1416 34th Ave, Seattle, WA  
www.bottlehouseseattle.com

**Central Co-op**  
1600 E Madison St, Seattle, WA  
www.centralcoop.coop

**DeLaurenti Specialty Food & Wine**  
1435 1st Ave, Seattle, WA  
www.delaurenti.com

**Kurt Farm Shop**  
1424 11th Ave, Seattle, WA  
www.kurtwoodfarms.com

**Local 360**  
2234 1st Ave, Seattle, WA  
www.local360.org

**Metropolitan Market**  
7 Seattle area locations  
www.metropolitan-market.com

**New Seasons Market**  
• 951 NW Ballard Way, Seattle  
• 2755 77th Ave SE, Mercer Island, WA  
www.newseasonsmarket.com

**PCC Community Markets**  
12 Seattle area locations  
www.pccmarkets.com

**Roving Cheese Shop**  
Various locations  
www.alisonleber.com

**West Seattle Thriftway**  
4201 SW Morgan Street, Seattle, WA  
www.westseattlethriftway.com

**Whole Foods Market**  
7 Seattle area locations  
www.wholefoodsmarket.com

## WHERE TO FIND WASHINGTON CHEESES CONTINUED

### NORTH SOUND

**The Cheesemonger's Table**  
203 5th Ave S, Edmonds, WA  
www.cheesemongerstable.com

**The Cheese Shop at Appel Farms**  
6605 Northwest Dr, Ferndale, WA  
www.thecheesefarm.net

**Community Food Co-op**  
• 1220 N. Forest Street, Bellingham  
• 315 Westerly Road, Bellingham  
www.communityfood.coop

**Skagit Valley Food Co-op**  
202 S 1st St., Mt Vernon, WA  
www.skagitfoodcoop.com

**Slough Food**  
5766 Cains Court, Bow, WA  
www.sloughfood.com

**Twin Sisters Creamery**  
6202 Portal Way, Ferndale, WA  
www.twinsisterscreamery.com

**Whole Foods Market**  
• 1030 Lakeway Drive, Bellingham  
• 2800 196th St. SW, Lynnwood  
www.wholefoodsmarket.com

### SOUTH SOUND

**Central Co-op Tacoma** (Opens 2019!)  
4502 N. Pearl Street, Tacoma, WA  
www.centralcoop.coop

**Marlene's Market & Deli**  
2951 S 38th St, Tacoma, WA  
www.marlenesmarket-deli.com

**The Mouse Trap**  
408 Washington St SE, Olympia  
www.olymousetrap.com

**New Seasons Market**  
2100B SE 164th Avenue  
Vancouver, WA  
www.newseasonsmarket.com

**Olympia Food Co-op**  
• 3111 Pacific Ave. SE, Olympia, WA  
• 921 Rogers St NW, Olympia, WA  
www.olympiafood.coop

**Whole Foods Market**  
• 3515 Bridgeport Way W, U Place  
• 815 SE 160th Avenue, Vancouver  
www.wholefoodsmarket.com

### ISLANDS & PENINSULA

**Bay Hay and Feed**  
10355 NE Valley Road,  
Bainbridge Island, WA 98110  
www.bayhayandfeed.com

**bayleaf**  
101 NW Coveland St.  
Coupeville, WA  
www.bayleaf.us

**Blossom Grocery**  
295 Village Rd, Lopez Island, WA  
www.blossomgrocery.com

**Chimacum Corner Farmstand**  
9122 Rhody Drive, Chimacum, WA  
www.chimacumcorner.com

**Greenbank Cheese  
Specialty Foods & Gifts**  
765 Wonn Road, Greenbank, WA  
www.greenbankfarm.biz

**Mt. Townsend Creamery**  
338 Sherman Street  
Port Townsend, WA  
www.mttownsendcreamery.com

## WHERE TO FIND WASHINGTON CHEESES CONTINUED

**San Juan Island Cheese**  
155 Nichols St, Friday Harbor, WA  
www.sjicheese.com

### EASTERN WASHINGTON

**BAA baa Cheese Bar  
At WhoopemUp Hollow Café**  
13 East Main Street  
Walla Walla, WA  
whoopemuphollowcafe.com

**Cheese Louise**  
619 The Pkwy, Richland, WA  
www.cheese-louise.com

**The Cheesemonger's Shop**  
• 819 Front Street, Leavenworth  
• 7 N. Worthen, Wenatchee, WA  
www.cheesemongersshop.com

**Huckleberry's Natural Market**  
926 S. Monroe St, Spokane, WA  
huckleberrynaturalmarket.com

**Main Market Co-op**  
44 W Main Avenue, Spokane, WA  
www.mainmarket.coop

### ONLINE

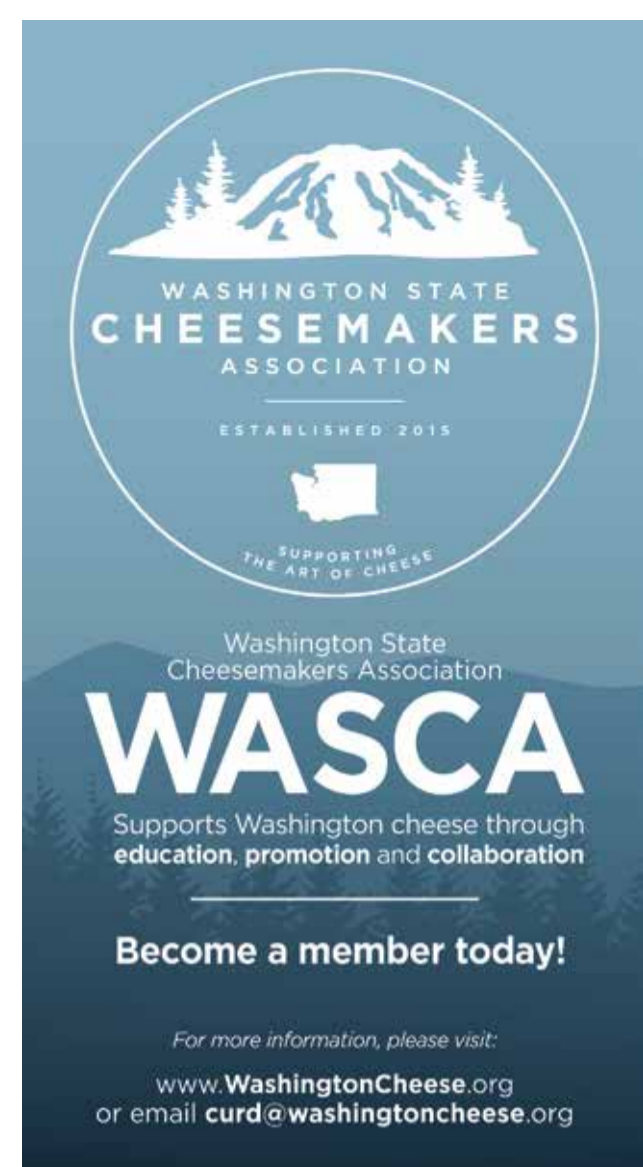
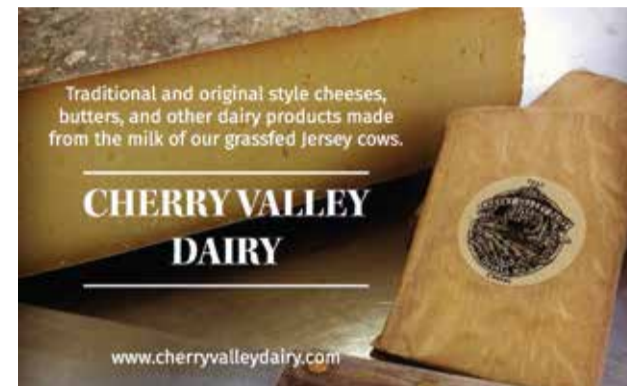
**Acme Farms + Kitchen**  
www.acmefarmsandkitchen.com

**Full Circle**  
www.fullcircle.com

### FARMERS MARKETS

Many cheesemakers can be found at their local farmers markets throughout the State. For the list of farmers markets and participating vendors please visit:

**Washington State Farmers  
Market Association**  
www.wafarmersmarkets.com



## CHEESE CLASSES

In addition to the cheesemakers listed on the Cheesemaker Directory the following locations offer various cheesemaking / cheese appreciation classes. Check web sites for schedules and details.

**21 Acres**  
13701 NE 171st Street  
Woodinville, WA  
www.21acres.org

**Atrium Kitchen**  
Pike Place Market, Seattle, WA  
www atriumkitchenpikeplace.com

**Book Larder**  
4252 Fremont Ave N, Seattle, WA  
www.booklarder.com

**Della Terra**  
113 Ave C, Snohomish, WA  
www.dellaterra425.com

**Oly-Cultures**  
Various locations  
www.olycultures.net

**The Pantry at Delancey**  
1417 NW 70th St, Seattle, WA  
www.thepantryseattle.com

**PCC Community Markets**  
Multiple locations  
www.pccmarkets.com

**River Valley Cheese**  
23831 Tiger Mtn Rd SE, Issaquah, WA  
www.rivervalleycheese.com

**Seattle Community Colleges**  
Multiple locations  
www.seattlecolleges.com

**Gilbert's Cheese Experience**  
Various locations  
www.gilbertscheeseexperience.com

**Whisk**  
10385 Main St., Bellevue, WA  
www.whiskcooks.com

**ONLINE:**  
**Marblemount Homestead**  
http://courses.marblemount-homestead.com/

## HOW TO STORE CHEESE

### It's alive!

Cheese is a living organism and therefore it needs to be able to breathe. It continues to react to its surroundings and transforms itself even after you take it home so the way you store it could affect the way it tastes. The ideal environment for storing cheese offers sufficient oxygen supply and humidity (but not wet).

### Graceful aging

When kept in a controlled, desirable environment some cheeses can age for a long time, even years, and the flavor and texture improve over time. However, not all types of cheese are suitable for long term aging, and different types of cheese thrive in different environments. So store them accordingly. Harder cheeses tend to last longer while softer cheeses deteriorate more quickly if their oxygen access is impeded.

### Cheese protection

In general, keep your cheese in its original form for as long as possible. Keep a wheel of cheese uncut until you are ready to eat since the rind will protect the cheese from drying out. Smaller pieces of cheese tend to lose their desired aroma and texture more quickly than large wheels of cheese.

Use cheese paper that is designed to store cheese if possible. Non-permeable plastic wrap would suffocate the cheese which result in an off ammonia flavor, and also trap moisture and cause mold and spoilage. Store it in a drawer of your fridge where it's warmer and humid. Change the wrap every few days.

### Buy and eat often!

Buy cheese in smaller quantities and eat it within a few days. And repeat often!

