



COLES LAKE DAIRY GOAT CHEESE

Mark Stevens, Daniel Young and Earl Moorehead of Coles Lake Dairy know the secret to great goat cheese, and it all begins with a happy and humanely reared herd. Quality goat's milk doesn't come from over-stressed, factory-raised animals and that's why Mark and Daniel use their combined 45 years farming experience to provide a gentle, nurturing environment for their heard of roughly 100 Nubian, Saanen and LaMancha does.

With simple ideas like quality diet of local grasses and clover mixtures, these goats produce superior milk to make this artisan cheese. There is no artificially-extended lactation used. They are on a natural biological cycle and are milked twice a day. Each goat has a name and is treated more like family members than farm animals. They have free reign to roam outdoors to ensure happy animals.

The Coles Lake Dairy cheese making process is a mixture of science, art and time-earned talent. As a USDA-certified Grade A Dairy, everything is subject to regular quality assurance inspections, equipment checks and inspections, but the journey from milk to cheese is more than a matter of pasteurization and curdling. A true cheese maker, Mark Stevens brings his own culinary zeal to a cheese making process that has remained largely unchanged for three centuries. All of this comes together in such delicious cheese like their chevre or feta, the culmination of Mark and Daniel's dedication to traditional, hands-on farming and cheese making artistry.

Royal Food Service is now carrying Coles Lake Cheese. Try some of this delicious local cheese from Coles Lake Dairy in Carrollton, GA.



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