

WHAT: Vendor Profile Copy

WHO: New Seasons Market e-Commerce Delivery Service Website

WHEN: 2006

COWGIRL CREAMERY

Cowgirl Creamery began with two heads (after all they're always better than one), a ton of food industry experience, and a craving for good local cheese. San Francisco transplant, Sue Conley had been running a restaurant for 11 years in Berkeley, when she craved a change of scenery and pace.

Meanwhile, longtime friend Peggy Smith had set her sights on local food pioneer Alice Waters's Restaurant Chez Panisse. Peggy was determined to be a part of the local food fun, and got in the door and stayed there as chef for the next 17 years. Her passion for food then led her across the Atlantic to Europe, where she worked for the next 11 years. She soaked up countless amounts of local wine and cheese expertise, and when her old friend Sue called and asked her to start a cheese company in Point Reyes, California, she enthusiastically said yes.

Attracted to the wealth of delicious milk that came from the area, the idea to create a cheese counter that showcased local cheese products came into fruition in 1993. They bought an old hay barn in downtown Point Reyes, refurbished it and named it Tomales Bay Foods. What now stands is a popular market with an artisan cheese counter, delicious local deli, a produce stand and they even sell natural fabric clothing. Everything was going well, but they still wanted to make the cheese.

"It seemed like something we could do well, with the proper guidance," Sue recalls. They surely had enough milk experts around them at Tomales Bay Foods, so they decided to pursue cheese making. When telling their idea to organic milk producer Ellen Straus, she commented "It's the Wild West out there, ladies," and in keeping with the spirit, they named the business Cowgirl Creamery.

That was back in 1997, and since the two have taken the farmstead cheese world by storm. You can read about them in everything from the *Washington Post* to the *New York Times* to *Food & Wine* magazine. If you're in San Francisco you can stop in their shop on the Embarcadero, or if you're in Washington D.C. you can stop in their newest cheese shop in the historic Penn Quarter neighborhood. And very lucky for us Portlanders, we can buy their delicious cheese right here at our New Seasons Market cheese counter.