

# CHERYL'S NORTHWEST TOURS LLC

AN INSIDE LOOK AT THE PACIFIC NORTHWEST  
206-353-3330

PRESENTS:

*\$89 plus tax*

*We're exploring new ideas for our tours. This tour theme is **Cheese!***

## FINE CHEESES

### a Farm and Cheese Cave Tour

July TBA (we think July 9, 2012)

Depart Seattle area 8:30am-return 8:00pm

- ◆ You'll visit **at least 3 farms** on this tour, all in Lewis County in the Willapa Hills area. Some farms are listed below.
- ◆ We'll **sample cheeses** from a variety of animals, each unique and delicious. All cheeses available for purchase.
- ◆ **See** the actual farms where these cheeses are made
- ◆ **Goat** cheese, **Sheep** cheese, and **Cow** cheeses.

**ROSECREST FARM** – a certified organic dairy--is proud to introduce our line of personally hand-crafted Swiss Cheeses, made with our own certified organic raw cow's milk\*.

**BLACK SHEEP CREAMERY** – Fine Hand Crafted Sheep Milk Cheeses. The ewes are a mix of several milking breeds, primarily East Freisian, Rideau-Arcott, and Lacuane. They are a healthy flock and are on pasture as much as the weather permits. They eat some grain in the milking parlour but are not given hormones or routine antibiotics

**WILLAPA HILLS FARMSTEAD CHEESE** – Savor the taste of Willapa Hills Farmstead & Artisan Cheese and you may just start dreaming in beautiful hues of Blue...We are committed to handcrafting only the highest quality all natural farmstead and artisan cheese. We invite you to take a closer look at our family of sheep milk, cow milk and sheep/cow milk blend cheese and dairy products. We think you'll like what you see.

**BLUE ROSE DAIRY** – A Grade A Goat Dairy and Creamery - Winlock, WA - Some of the cheeses offered include: Feta and Fresh Chevre.



206 353-3330 *Call today*

**An inside look at the Pacific Northwest**