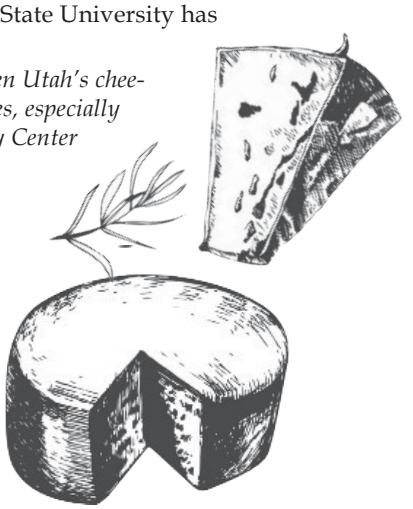
READING THE WEST

read-ing [from ME reden, to explain, hence to read] – vt. 1 to get the meaning of; 2 to understand the nature, significance, or thinking of; 3 to interpret or understand; 4 to apply oneself to; study.

USU WESTERN DAIRY CENTER

A 2018 article in *Cheese Connoisseur* explains the role Utah State University has played in developing artisan cheesemaking in Utah.



Utah State University food scientist Dr. Don McMahon has seen Utah's cheesemaking contingent changing significantly in the past three decades, especially through the collaborative outreach of the USU-based Western Dairy Center mentoring new dairy businesses. . .

. . . For the past 35 years, USU has also offered cheesemaking workshops and short courses open to the public. McMahon says that around 2000, "We decided to re-emphasize cheesemaking and upgraded our equipment and became more involved in helping artisan cheesemakers."

. . . Of Utah's approximately 180 dairies, all are family owned except for two: the USU research facility and a dairy owned by the Church of Jesus Christ of Latter-Day Saints (LDS, a.k.a. Mormon Church). But like most of the country, artisan cheesemaking represents only a fraction of that agribusiness.

Source: Doyle Darby. "Cheeses Of the Beehive State," *Cheese Connoisseur*, May 15, 2018. http://www.cheeseconnoisseur.com/cheeses-of-the-beehive-state/

BEEHIVE CHEESE

Perhaps the most widely known success story coming from the USU consultation program is Beehive Cheese. It was founded in 2005 by Tim Welsh and Pat Ford, neither of whom had a background in food science. USU gave them a recipe for cheddar and taught them how to make cheese. In 2007, Beehive's "Barely Buzzed"—a cheddar rubbed with lavender and roasted coffee won an American Cheese Society first place for flavored cheddar. The Beehive Cheese website explains:

For 19 years we operated our small creamery at the mouth of the Weber Canyon in the Ogden area. In 2019 we began to feel the impact of this steady growth and realized we were reaching the limit of what our facility could realistically handle. . . .

Gossner Foods [located in Logan, Utah] has been our raw milk supplier and mentor since we opened our doors. Not only do they process fluid milk, they are also expert cheesemakers producing much of the nation's Swiss cheese. This long and trusted relationship laid the foundation for the next chapter in our relationship.

In the summer of 2024, we moved production to their Heyburn, ID, creamery (a.k.a. Magic Valley), where the Gossner team uses our equipment and recipe to produce wheels of Promontory. This allows us to harness their scale and efficiencies while maintaining our ownership and creative spirit.

Source: Beehive Cheese Company. "The Beehive Cheese Story." *The Beehive Cheese Company,* 6 January 2025, http://beehivecheese.com/pages/the-beehive-cheese-story.

AMERICAN CHEESE SOCIETY

The American Cheese Society is in Englewood, Colorado. Since 1983, the Society has been a professional association of cheese makers. According to their webpage, they offer

. . . resources, education, industry directories, and other valuable tools for cheese professionals and enthusiasts alike. . . .

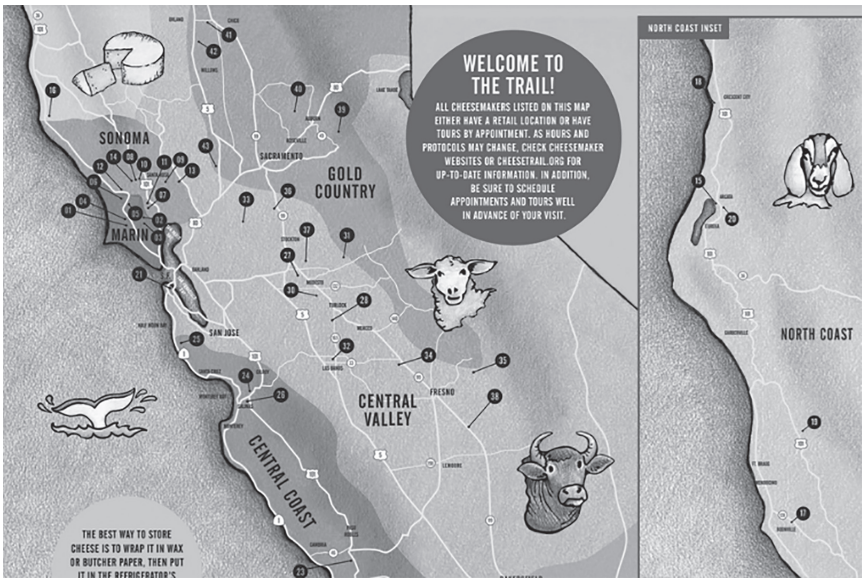
The American Cheese Society Judging & Competition is a technical and aesthetic evaluation of American-made cheeses. By hosting Judging & Competition, ACS shines the spotlight on American cheesemakers by showcasing their talents and work as leaders within the industry.

Source: American Cheese Society. "Welcome to the American Cheese Society."*American Cheese Society*, 6 Jan 2025, https://www.cheesesociety.org/.

CALIFORNIA CHEESEMAKERS

The California Cheese Trail was created by siblings Vivien and Michael Straus, who run the Straus Family Creamery near Petaluma, California. The Trail publishes a map and suggests driving tours. The Trail

. . . promotes artisan creameries and family farmers because we love them. By connecting cheese lovers to shops, classes, events, and tours throughout California, we're helping save small family farms, promote rural agrotourism, and support the development of specialty, hand-crafted food.



Source: California Cheese Trail. "About." *California Cheese Trail,* 6 Jan 2025, https://www.cheesetrail.org/about.

THE WASHINGTON STATE CHEESEMAKERS

The Washington State Cheesemakers Association was founded in 2011. It also offers a cheese trail map.

https://washingtoncheese.org/findwacheese/

According to its Webpage, the Association

. . .works to support Washington cheese and cheesemakers through education, promotion, and collaboration amongst its members and partners.

In 2005 there were fewer than ten registered cheesemakers in Washington State. Now we boast more than forty-five and growing–not just in numbers, but also in variety and diversity.

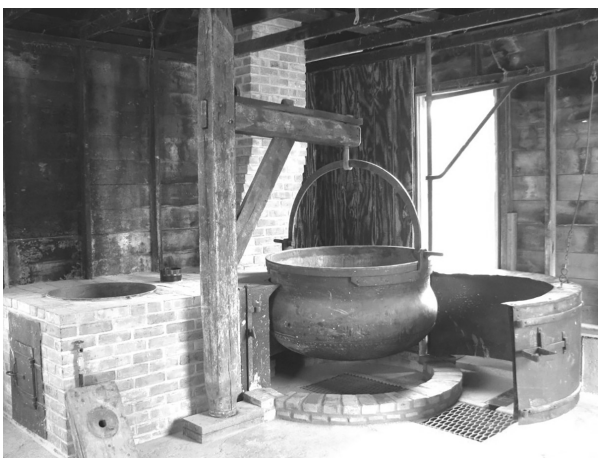
Source: Washington State Cheese Makers. "Washington State Cheese Makers Association: The Home of Washington State Cheese." *Washington State Cheese Makers,* 6 Jan 2025, https://washingtoncheese.org/.

NATIONAL HISTORIC CHEESEMAKING CENTER

The Center is located in Monroe, Wisconsin. You can tour the century-old restored Imobersteg Farmstead Cheese Factory.

Lost in history for almost 100 years in the late 1800's on the original homestead farm, this rare historic gem was found as it was left in 1917, with the original equipment totally intact. In 2010, the cheese factory was relocated on the National Historic Cheesemaking Center Museum campus and then restored.

Source: National Historic Cheesemaking Center. "Imobersteg Farmstead Cheese Factory." *National Historic Cheesemaking Center,* 6 Jan 2025, https://nationalhistoriccheesemakingcenter.org/restored-cheese-factory/.



Kettle in the Imobersteg Farmstead Cheese Factory. Photo credit: National Historic Cheesemaking Center.

EDITORIAL MATTER

ISSN 0891-8899 — Weber *is published biannually by The College of Arts & Humanities at Weber State University, Ogden, Utah 84408-1405. Full text of this issue and historical archives are available in electronic edition at https://www.weber.edu/weberjournal*

Indexed in: Abstracts of English Studies, Humanities International Complete, Index of American Periodical Verse, MLA International Bibliography, and Sociological Abstracts. Member, Council of Learned Journals.

Subscription Costs: Individuals $20 (outside U.S., $30), institutions $30 (outside U.S., $40). Back issues $10 subject to availability. Multi-year and group subscriptions also available.

Submissions and Correspondence: Editor, WEBER THE CONTEMPORARY WEST | *Weber State University*
1395 Edvalson Street Dept. 1405, Ogden, UT 84408-1405.
801-626-6473 | weberjournal@weber.edu