We make our Gouda with a native Dutch recipe and cheese culture shipped fresh from Wisconsin. The milk is heated and the culture is added to produce curds, which are cut by hand, packed in forms (called hoops), and pressed. The finished cheeses are immersed in salt brine, then cured in a refrigeration room where we turn and inspect them daily.

During the first four days of production, a special rind is hand-painted on each cheese. This allows the cheese to breathe while it ages. During the natural process of aging, the cheese takes on a richer flavor and color, ranging from soft yellow to a deep gold. Prior to shipment, we dip each cheese in a protective red wax coating.

All this work is done by the Sisters: cheese-making, packaging and shipping, as well as mail-order marketing. The Grade A milk is purchased through DAIRY FARMERS OF AMERICA and delivered fresh from the farm (in all types of weather!) by the trucks and drivers of MOUNTAIN MILK HAULING.

We are happy to share with you the progress on the construction of our new church! As you can see, it is moving toward completion by the middle of 2016. Then we will have adequate worship space for our community and for those who come to pray with us. We are grateful to all whose generosity is enabling us to build this house of prayer. Please continue to pray for us as we do for you.
TIPS FOR ORDERING

• Please provide us with your phone number and/or email address, in case we have questions about your order.

• Shipping to a business address (when possible) usually means faster delivery – and the advantage of having someone available to receive the package.

• Since demand exceeds supply during the holidays, the cheese usually sells out well before Christmas. Orders received by Thanksgiving are given priority.

• We don’t ship cheese during the hot summer months of June-July-August. Orders received during this time will be sent as soon as the weather cools in September.

DISCOUNTS

If 5 or more cheeses are shipped to the same address in the same shipment, you may subtract 5% from the price of these 5 or more cheeses.

If 10 or more cheeses are shipped to the same address in the same shipment, you may subtract 10% from the price of these 10 or more cheeses.

We remember with amazement our first cheese-making day on November 8, 1990! It occurred under the watchful eyes and expert guidance of our gouda guardian angels, Jim and Margaret Morse. It had been preceded by many “dry runs” (we pasteurized water a dozen times before we attempted to pasteurize milk) – but nothing could compare with the first-time experience of turning 6200 lbs of milk into about 620 pounds of cheese! Now, 25 years and some 730 batches later, cheese-making is a normal part of our weekly routine, but we are still amazed at the miracle of the process.

Our initial small mailing list has expanded to include customers in every state – who have become friends as well, and generous supporters of our way of life and our community endeavors.

Our special thanks to the Morses – and to all who have helped us over the years.