

COLLECTIVE CREAMERY

Hello Collective Creamery members,

In this share, we have a very special, extra-aged guest cheese from Vermont as well as one of our favorite snacking cheeses. But the cheese we're most excited about this week isn't just made by our cheesemakers— it's made using a crop grown by one of our Collective Creamery members! We'll share all the details below.

Your cheese this week...

We're so excited to share Valley Milkhouse's gorgeous **Hoppy Bloomy** with you all! OG Collective Creamery members will recall the pilot batch of this cheese from way back in December 2016, inspired by a batch of hops grown by the good folks at Deer Creek Malthouse in Chester County. After making a few tweaks to the process — and identifying an exciting new source of hops — we brought it back, just for you.

This cheese is extra-special for us, because the hops were grown by one of our very own Collective Creamery members! When Diane Zatz isn't teaching college in Philly, she's growing hops — a labor-intensive crop — at her farm in Lancaster. You can purchase dried flowers for home brewing, or rhizomes to grow your own, in a whopping 23 varieties grown at [Holtwood Hops](#).

When we first picked up our hop delivery from Diane — a combination of Cascade, Willamette, and Golding — we opened the box, and the most wonderfully heady scent of lupulin — that juicy hop essence — wafted out. That aroma infuses itself into this pillowy, lactic cheese, playing off of its subtly funky and citrusy notes. The texture is lush and creamy, perfect for scooping up with a hunk of seedy bread and washing down with a hoppy beverage.

Make it a plate: We're craving dried California apricots with this creamy-funky-hoppy wheel, or maybe some crisp, tangy dilly beans. Serve with a hopped dry cider, like Ploughman's Lupulin LummoX, a lightly-hopped pilsner, or a bright, tangy gose.