



SAMISH BAY CHEESE

BOW, WA

Farmers Suzanne and Roger Wechsler got their start with dairy in 1999 with just thirteen cows—they've since expanded to a herd of about 40. They have nearly 200 acres of regeneratively managed pasture for grazing and forage harvest at the foot of the Chuckanut Mountains in Northwest Washington. Their certified organic milk is made into more than two dozen varieties of organic cheese, yogurt, and labneh. Samish Bay has a devoted following in communities across the region and welcomes visitors to the farm 363 days a year. If you make the trip there, expect a warm welcome from staff ranging in age from their teens to their 70s before getting a taste of their cheeses and a look through the window into the production room at how Samish Bay crafts its award-winning products.

