

August is National Goat Cheese Month.

The American Cheese Society launched National Goat Cheese Month in 1998 “to promote the benefits of cooking with goat cheese.”

August can be a seasonal highlight for flavorful goat cheeses. The summer diets of goats, including dairy goats can include wild berries and fresh herbs. The abundance of food choices this time of year can enhance the flavor of the milk, making for excellent goat milk cheeses.

History of Goat Cheese

Goat cheese production predates ancient Greece. Goats are said to have been first domesticated about 5000 BC, and goat cheese was a plentiful, popular foodstuff that spread from the Mediterranean to Eastern Europe, Africa, South West Asia and India over the centuries. Early settlers in the Americas counted goats among their dairy animals, and the dairy goat has always been a presence on many typical American farms.



Goat Cheese Today

Consumer interest in domestic goat cheeses has steadily increased and goat cheese can be found on the menus of many restaurants. Dozens of U.S. creameries have developed and continue to create their own distinct goat cheese flavors and offerings. Today, there are more than 50 producers in the United States, offering an incredible variety of American goat cheese. The product commonly finds its place resting next to cow’s milk cheeses on restaurant menus, grazing boards and weekend host platters from coast to coast in the U.S.

Goat Cheese is Well Worth the Try

There are many different kinds of goat cheese available. If you’re new to goat cheese the sweet, desert cheeses are delicious. If you like dipping cheese there are as many choices as you can imagine. Try it, you will like it.



For More Information, Visit:

<https://AmericanGoatFederation.org/breeds-of-goats-2/dairy-goats/>