


'Happy goats make good cheese'

September 1st, 2009 by [Cliff Bostock](#) in [Food & Life](#)

[The Times-Georgian](#) in [Carroll County](#) features an interesting story about a local goat farm that can't keep up with the demand for its cheese.

[Co-owner Mark Stevens] sells to some exclusive restaurants in Atlanta, including Canoe, WaterHaven Restaurant and Star Provisions of Bacchanalia. Miller's on the Square in Carrollton sells the cheese in an exclusive agreement with the dairy. 

The goat farm sells out of cheese every day and is doing so well the partners plan to expand their operation this spring. They will double the size of the cheese kitchen and add a second pasteurizer. At that point they will be producing about 200 pounds of cheese a day....

[Stevens has] shown goats on the national circuit since he was 10, and has learned to recognize the characteristics of a good producer. [Partner Daniel] Young, a licensed judge with the American Dairy Goat Association, is also well versed in how to pick a good goat. Their combined knowledge has led to a herd of about 100 outstanding goats, some born as far away as Washington state. And good goats are what make a good goat cheese.

"What makes our cheese so good is our goats are so well taken care of," Stevens said. "The happiness of our animals, that's our number one goal. It is so true what the commercial says - happy cows make good milk, happy goats make good cheese."

Weirdly, the article does not mention the brand name of the cheese or the name of the farm.

<http://blogs.creativeloafing.com/omnivore/2009/09/01/happy-goats-make-good-cheese/>