Water buffalo milk makes unique mozzarella

By JULIA HOLLISTER For the Capital Press

TOMALES, Calif. — When Audrey Hitchcock and husband Craig Ramini were looking for new careers, making water buffalo mozzarella cheese was not on the list.

"Craig was in software and was good at what he did; but the job was just a paycheck and he wasn't happy," Hitchcock said. "He wanted to do something creative, contribute to society and to leave something for his family. Most of all, he wanted to enjoy his life'

He decided five things were necessary for a happy career: "To be an entrepreneur, to work outdoors, to be unique, to work with animals and to work with food," Hitchcock said.

An interest in cheese emerged from those criteria.

West Marin County is an artisan cheese making community, and there is a lot of support for dairies. But Hitchcock and Ramini had to decide what kind of cheese to make. Goat cheese was not unique and they were not thrilled by the thought of raising goats, sheep or cows.

Several weeks later, Hitchcock spoke with her brother, who lived in Italy for years and complained he could not get buffalo mozzarella in the U.S. That's when the idea hit: Use water buffalo milk to make mozzarella cheese. Plus, they figured, water buffalo are as exotic an animal as they could hope to raise.

We both fell in love with the idea and five months later,

NOWNER, N.D. — As

I write this, I'm sur-

rounded by the strong

scent of gasoline and carbure-

tor cleaner, and enveloped in

an aura of frustration. Anyone

with a little intuition would

correctly identify this malady

I'm sure I've written about

this before. Chainsaws, lawn

mowers, generators — you

name it. They're enough to

make you envy the exhaust-

ing, backbreaking days with-

pulled the starting rope a hun-

dred times, it probably would

have been easier to do most of

100 pulls for nothing

usually enjoy, when things

By KATHY STEPHENSON

The Salt Lake Tribune

The job at hand is one I

WEST VALLEY CITY,

Utah (AP) — To many peo-

ple, the farm is a just a place

to grow fresh vegetables, raise

animals and tend a beehive or

Roots Charter High School see

the farm as a learning tool: a

But the creators of the new

Actually, once you've

out power-anything.

the jobs by hand.

as a small engine affliction.

By RYAN M. TAYLOR

For the Capital Press



Audrey Hitchcock raises water buffalo in Tomales, Calif., and makes buffalo mozzarella from their rich, high protein milk. Hers is one of the few such dairies in the nation.

in 2009, we bought the start of a herd," she said.

After some research they had found two companies — one in Vermont and one in Southern California — that were closing their doors because both had too much overhead and too many animals.

'Craig had extensive conversations with the California firm and bought five animals that fortunately were pregnant," she said.

They also began studying the businesses and compared failures and successes. They decided they needed to start small, get to know the animals first and focus on the product instead of immediately ramping up the business.

Although Ramini went to Canada and Australian to learn cheesemaking he decided there was something in his recipe that wasn't quite right. The New York Times published an article about the dairy, an Italian mozzarella cheesemaker saw it and invited Ramini to come to Italy and learn. That trip was a success and a unique recipe resulted. Some Italian cheesemakers

use buffalo milk to make mozzarella.

Handling the water buffalo can be a challenge.

"My animals can become docile like dogs if they are treated well, so I use a gentler route to milking," Hitchcock said. "The water buffalo does not like to be rushed and if they come into the barn and they're not happy I will have trouble getting the milk. So I provide a reward."

Hitchcock and a helper reunite the calves with their mothers in the milking barn. The cows

in protein, higher in butterfat and

lower in cholesterol than cow's "An assistant helps me to make cheese Tuesday and Friday," she said. "I separate the curds from the whey and form

Western

Innovator

Audrey Hitchcock

Hometown: Tiburon, Calif.

Education: University of

Massachusetts and The

School of Architecture in

Occupation: Cheesemaker,

water buffalo rancher, home

Quote: "I believe the cheese

important animals are to the

planet, to society and to our

are happy to get their calves back

so they are relaxed and the milk

Water buffalo milk is richer

company is showing how

England

the prepared curds into balls and sell the creamy cheese to markets and restaurants throughout the Bay Area." Sales are growing, she said. In January of this year,

Ramini died of cancer, and now Hitchcock handles the 40-head dairy operation, the cheesemaking, the weekly tours and sales.

cleaner. Clearly the only thing

professional about this opera-

gas, the motor ran while I was

spraying the carb cleaner into

the outfit. Again, an unhandy,

and expensive, way to till a

garden. Rather than "profes-

sional size," that would re-

quire the "absolutely fed up

last resort" size can of carb

with said I might have to get a

new carburetor. It only makes

sense to replace a major part

on an \$800 tiller motor after

ing to grab a spade and a hand

cultivator and start turning

the dirt so we can plant a few

vegetables. It would be a good

In the meantime, I'm go-

10 whole hours of operation.

The shop guy that I talked

Like the straight shots of

tion was the size of that can.

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are working. It's tilling the garden. Turn the soil so we can plant the seeds and harvest the goodness. But I can't turn the soil if our tiller won't start.

The worst part is I just bought this tiller last year. I got tired of our undependable \$300 tiller so I went and bought an \$800 tiller. The label on the side said "high periormance, easy start. worked fine last year. We probably ran the machine a whole 10 hours. I even stored it inside last winter.

I dumped out the old gas, put in fresh gas, and stared at that "easy start" decal every one of the 100 times I pulled the starting rope

way to teach students basic

subjects like math, science and

language arts as well as life

skills such as hard work, ac-

countability and "reaping what

ate farmers," said 38-year-old

Tyler Bastian, the founder and

principal of Roots. "It's to cre-

ate kids who have the tools

"The goal isn't just to cre-

vou sow."

before I came to the realization that my \$800 tiller wasn't going to give me a dime's worth of satisfac-

Trying to bring a tiller back to life after a long winter

I bought my first car for \$400 when I was 18 years old. It was a beater, an old American Motors Concord. Nobody would call it dependable, but it would at least start and run (for a while at least). Why can't an \$800 garden tiller run as good as that \$400 car?

Good old days

I remember my parents ordered their garden tiller from the Montgomery Ward catalog sometime in the late 1970s. They picked it up at the catalog store in Rugby, N.D., when it came in. It ran like a top. It stayed out in the garden covered with snow every winter and started ev-

New farm-based high school taking root in Utah city

they want in life."

they need to accomplish what

skill-and-drill lessons, stu-

dents at Roots in grades 9-12

will tackle farm projects, work

in teams and solve problems.

And while some students

eventually may choose to run

a farm, their experiences also

are designed to prepare them

Rather than focusing on

I think we ran it for 20 years and gave it to a friend who ran it for another 10 years.

ery spring without a hassle.

I'm not a mechanic but I have a basic understanding of how motors work, and I have a few wrenches, so I talked to a shop guy from the dealership and he told me a few things to try. The fuel pump was fine, and the motor runs when I pour a little gas directly down the throat of the carburetor under the air cleaner. I suppose I could run it that way, but it's hard to operate the tiller while balancing a gas can and pouring it into the motor to keep it running.

Expensive diagnosis

So I took the bowl off the carburetor, I didn't see any

way for me to rest up before I start pulling the rope on that

motor again.

cleaner

water or gremlins in it and I went to work with a "professional size" can of carburetor

for college and possible de-

grees in science and environ-

rectors have set up the school's

classroom space in a West Val-

ley office park at 2250 S. 1300

West. But much of the learn-

ing will take place about one

block south on a 5-acre plot

that KSOP radio is letting the

Bastian and a board of di-

ment studies, Bastian said.

school use, said Bastian.

While the start of the school vear is still a few months away. Bastian, his staff and several future students already have been busy, clearing stones and preparing the soil for planting.

The farm adds authenticity to what they learn," he said. "They can see in the real world where those principles apply."

Calendar

Wednesday, June 10

Oregon State University Extension Sherman Station Field Day, 7:30 a.m., Sherman County Extension, Moro, Ore., 541-565-3230. Twelve speakers are scheduled to talk on topics that include wheat diseases and screening for resistance, soil pH and maximizing yields, soilborne pathogens and Clearfield wheat trials.

Frozen Assets: How we can and why we should save the world's frozen water, 7-9 p.m. Spokane Valley Library, Spokane, Wash., 509-943-0705. In our valleys, we are facing water supply shortages that become increasingly frequent as the climate warms.

Friday, June 12

Forestry Shortcourse, 10 a.m.-1 p.m. West Bonner Library, Priest River, Idaho, 208-446-1680. This 6-session program will help forest ture, wildlife and other topics.

Ore., 503-623-3048.

Purchasing and Owning Rural and Small Farm Property Workshop, 5:30-8:30 p.m. Southern Oregon

owners understand ecology, silvicul-

Saturday, June 13 Rickreall Gun Show, 8 a.m.-5 p.m. Polk County Fair Grounds, Rickreall,

Sunday, June 14 Rickreall Gun Show, 8 a.m.-5 p.m. Polk County Fair Grounds, Rickreall, Ore., 503-623-3048.

Monday, June 15

Research and Extension Center,

Central Point, Ore., 541-776-7371. June 15, 22 and 29. Get the facts about wells, septic

systems, zoning requirements and limitations, special assessments, water and soil needs, farm product marketing restrictions, water rights and more. Single attendance for all three classes, \$45. Bring spouse or partner for additional 50 cents. Register on line at http://extension.oregonstate.edu/sorec/farms. Topics: (June 15) Land & Legal Considerations; (June 22) Water, Soils, Wells, Septic Systems; (June 29) Find & Finance Rural and Small Farm Property. Alternate registration option and/or questions, call Paula, 541-776-7371, ext. 208.

Friday, June 19

Forestry Shortcourse, 10 a.m.-1

p.m. West Bonner Library, Priest River, Idaho, 208-446-1680. This 6-session program will help forest owners understand ecology, silviculture, wildlife and other topics.

Wednesday, June 24

Importance of Beneficial Insects on the Farm, 1-5 p.m., Southern Oregon Research and Extension Center, Central Point. Ore., 541-776-7371. Instructor: Gwendolyn Ellen, Integrated Plant Protection Center, Oregon State University. This class will cover the basics of agricultural biodiversity and how you can increase it. Also covered will be information on habitat and practices Northwest farmers use to keep beneficial insects (including native pollinators) on the farm. Class includes a tour

of flowering plants and beneficial insects on the farm if weather permits. Dress accordingly and bring hand lens or insect net if you like. Pre-registration is required at http://extension. oregonstate.edu/sorec/farms

Friday, June 26

Forestry Shortcourse, 10 a.m.-1 p.m. West Bonner Library, Priest River, Idaho, 208-446-1680.

Friday, July 3

Forestry Shortcourse, 10 a.m.-1 p.m. West Bonner Library, Priest River, Idaho, 208-446-1680.

Friday, July 10

Forestry Shortcourse, 10 a.m.-1 p.m. West Bonner Library, Priest River, Idaho, 208-446-1680.

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