



Whey runs off a work table as Yvonne and Brent Carroll pack molds with seasoned cheese curds while making a batch of flavored Gouda called Holy Cow on Monday at the Umapine Creamery outside Milton-Freewater.

SAY CHEESE

Story and photos by E.J. HARRIS | *East Oregonian*

Brent and Yvonne Carroll own and operate the Umapine Creamery in the small community of Umapine, northwest of Milton-Freewater.

The husband and wife duo started out making only one type of cheese — Gouda — in 2014. In the last four years they have expanded their production and now make Gouda, Monterey Jack, havarti and farmstead in 26 different styles. The Carrolls plan to expand their cheese menu even further to include an alpine cheese called raclette.

It takes 180 gallons of milk to produce 170-pound batch of cheese and the Umapine Creamery produces nearly 10,000 pounds of cheese per year. The creamery makes cheese twice a week using fresh milk from the Creamline Dairy, an operation owned by their son and daughter-in-law, Tyler and Erica Carroll.

The Carrolls sell the majority of their cheese at farmers markets in north-east Oregon and southeast Washington. Their cheeses can also be found in stores from Portland to Baker City.

For more photos of the cheesemaking process, [visit eastoregonian.com](http://visit.eastoregonian.com).



Jersey cows graze in a pasture on Creamline Farms outside of Milton-Freewater. Jersey cows are commonly used for cheese production due to the high solids content and butterfat in their milk.



CLOCKWISE, FROM TOP LEFT: Yvonne Carroll breaks open a cheese curd to check to see how dry it is while making Gouda. The dryness of a curd depends on the amount of whey that has been released. • Ricardo Hernandez connects a milking claw to the udder of a cow Monday during one of two daily milkings of the cows at Creamline Farms outside of Milton-Freewater. Creamline Farms provides all the milk used to make cheese at the Umapine Creamery. • Yvonne Carroll uses a cheese harp to cut the curds while making a batch of Gouda. • Yvonne Carroll checks the pH levels on a batch of Gouda Monday at the Umapine Creamery. The pH level of the cheese affects the consistency and the bacteria levels of the cheese.