

# Cheese Underground

Welcome to Wisconsin, the Dairy Artisan Mecca of the World.

SATURDAY, FEBRUARY 27, 2010

## Fat Bottom Girl

There's a new cheesemaker in town, and she's driving a Mini Cooper and packing MAC lipgloss. That's right, California cheese chick Seana Doughty and her Fat Bottom Girl have arrived on the cheese scene in the north Bay Area of California.

I met Seana this past week at the Sonoma Valley Cheese Conference, where she was showing off her new hard sheep's milk cheese called Fat Bottom Girl. The cheese gets its name from its unique shape, which Seana says actually began as an accident. She had taken some cheeses out of their forms to be flipped, but then had to hurry out for afternoon milking. When she returned to the creamery (where she's been renting time/space), the cheeses had flattened a bit under their own weight and were starting to form a wide bottom.

She says she found myself frequently referring to these yet-to-be-named cheeses as her "fat bottomed girls," referring to the song by Queen that had come up on her iPod while working in the creamery. Apparently it was meant to be, and the name stuck. She has since continued to develop the process, coming up with the correct timing to achieve the perfect Fat Bottom Girl shape.

While Fat Bottom Girl is the only cheese Seana makes (she's currently sold out - bummer), she soon could be making several more, as she just roadtripped to Wisconsin in December and bought 10 of her very own sheep from sheep dairy farmer Paul Haskins. That trip is a story within itself -- she sums it up as "[Operation Sheeporama](#)" --featuring 1 truck, 2 girls, 5 days, 10 sheep, 4,200 miles and a lot of winter icy driving with 10 bleating sheep in the back of a "big ass 4x4 truck."

Sounds like a good time to me.

Seana has since [named her 10 ewes](#), which are specialized 50/50 crosses between the East Friesian and Lacaune dairy breeds. East Friesian sheep originated in Germany and are considered to be the highest producing dairy breed by milk volume, while French Lacaune sheep produce milk with slightly higher milk solids. The famous Roquefort blue cheese from France is made exclusively from the milk of red Lacaune ewes.

Each of Seana's ewes has been bred to a Lacaune ram from the University of Wisconsin's Spooner Agricultural Research Station, the only university in the United States with a program dedicated to sheep dairying. If all goes well, her ewes will give birth to lambs in April 2010 and she can begin milking them in May. She plans to increase the size of her flock by keeping all of the ewe lambs and purchasing additional ewes.

Eventually, she'd like to be milking between 100-200 ewes and plans to use every last drop of the milk for her cheesemaking. While she's currently committed to California, I lobbied her pretty hard this week to move to Wisconsin, mostly because I'd love to serve a cheese at my table called Fat Bottom Girl, and her production is too small for any of her two-pound beauties to make it all the way to America's Dairyland. Either way, I have complete confidence that Seana Doughty will be a force to be reckoned with. Expect to



## ABOUT ME



[cheese underground lady](#)

Madison, Wisconsin, United States

Jeanne Carpenter is a cheese geek, but she didn't start out that way. Raised on Velveeta on a family farm in Wisconsin, after college she worked as a journalist, a corporate project manager, and finally as a communications specialist for state government. In 2007, she started her own public relations company to promote artisan cheese. In 2009, Jeanne launched Wisconsin Cheese Originals, a member-based organization dedicated to discovering, tasting, and learning more about Wisconsin artisan cheeses through a myriad of events, including an annual Wisconsin Original Cheese Festival in November. She is also the author of Cheese Underground, giving cheese-starved readers everywhere the inside scoop on America's Dairyland since 2006. All text copyright Jeanne Carpenter.

[View my complete profile](#)

## KEEP IN TOUCH

 [Subscribe by RSS](#)

[Subscribe to Cheese Underground by e-mail](#)

## FIND ME ON FACEBOOK



[Switch back to Seana Doughty to use this social plugin.](#)

[Wisconsin Cheese Originals on Facebook](#)

## TWITTER UPDATES

I'm not sure what you do when you're bored, but I organize a cheese tour and then invite 20 people to go along with me. <http://t.co/iIDTnxZp> about an hour ago

[follow me on Twitter](#)

## WISCONSIN CHEESEMAKERS

[Arena Cheese](#)

[Babcock Hall Dairy Plant](#)

[Bass Lake Cheese Factory](#)

[Beechwood Cheese](#)

[BelGioioso Cheese](#)

hear more about this glam cheesemaker and her Fat Bottom Girl in the years to come.

Posted by cheese underground lady at 7:51 PM 

[Recommend this on Google](#)

#### 4 comments:

**Amherst Whale Watch said...**

Great story, too bad she & the ewe's couldn't stay here in WI with the happy cows.

9:08 PM

**copperweaver said...**

I live in Eugene, Oregon and was wondering if you discovered any exceptional Cheese made in Oregon at the conference..

9:29 PM

**cheese underground lady said...**

I don't think I discovered anything new from Oregon at the conference, but we did have the Smokey Blue from Rogue Creamery - that was excellent.

8:16 AM

**Anonymous said...**

For those of you looking for great Oregon artisanals - Pholia Farms cheeses (Nigerian dwarf goats) are among the best.

10:59 PM

[Post a Comment](#)

#### Links to this post

[Create a Link](#)

[Newer Post](#)

[Home](#)

[Older Post](#)

Subscribe to: [Post Comments \(Atom\)](#)

[Blaser's Cheese](#)

[Bleu Mont Dairy](#)

[Braun Suisse Kase](#)

[Brunkow Cheese](#)

[Burnett Dairy Cooperative](#)

[Butler Farms](#)

[Cady Cheese Factory](#)

[Capri Cheese](#)

[Caprine Supreme](#)

[Carr Valley Cheese](#)

[Castle Rock Organic Dairy](#)

[Cedar Grove Cheese](#)

[Cesar's Cheese](#)

[Chalet Cheese Cooperative](#)

[Crave Brothers Farmstead Cheese](#)

[Crystal Ball Farms](#)

[Decatur Dairy](#)

[Dreamfarm](#)

[Eau Galle Cheese Factory](#)

[Edelweiss Creamery](#)

[Ellsworth Cooperative Creamery](#)

[Emmi Roth USA](#)

[Fantome Farm](#)

[Forgotten Valley Cheese](#)

[Gibbsville Cheese](#)

[Gile Cheese](#)

[Gingerbread Jersey](#)

[Happy Hollow Creamery](#)

[Harmony Specialty Dairy Foods](#)

[Henning's Cheese](#)

[Hidden Springs Creamery](#)

[Hillbilly Hollow](#)

[Holland's Family Cheese](#)

[Hook's Cheese](#)

[Klondike Cheese](#)

[LaClare Farms](#)

[Lactalis](#)

[LoveTree Farmstead Cheese](#)

[Lynn Dairy](#)

[Maple Leaf Cheesemakers](#)

[Meister Cheese](#)

[Montchevre](#)

[Mt. Sterling Co-Op Creamery](#)

[Mullins Cheese](#)

[Nasonville Dairy](#)

[Noble View Creamery](#)

[Nordic Creamery](#)

[North Hendren Co-Op Dairy](#)

[Organic Valley](#)

[Otter Creek Organic Farm](#)

[Park Cheese](#)

[Pasture Pride Cheese](#)

[Red Barn Family Farms](#)

[Renards Cheese](#)

.....  
Roelli Cheese  
.....  
Salemville Cheese Cooperative  
.....  
Saputo Cheese  
.....  
Sartori Cheese  
.....  
Sassy Cow Creamery  
.....  
Sassy Nanny Farmstead Cheese  
.....  
Saxon Homestead Creamery  
.....  
Seymour Dairy  
.....  
Shepherd's Ridge Creamery  
.....  
Silver Lewis Cheese Cooperative  
.....  
Sommherr Dairy  
.....  
Specialty Cheese Company  
.....  
Springbrook Organic Dairy  
.....  
Springside Cheese  
.....  
Swiss Valley Farms - Mindoro Blue  
.....  
Union Star Cheese  
.....  
Uplands Cheese  
.....  
Westby Cooperative Creamery  
.....  
White Jasmine  
.....  
Widmer's Cheese Cellars  
.....  
Wisconsin Cheese Group  
.....  
Wisconsin Dairy State Cheese Company  
.....  
Wisconsin Sheep Dairy Cooperative  
.....  
Woolwich Dairy  
.....  
Yellowstone Cheese

#### FAVORITE LINKS

.....  
American Cheese Society  
.....  
Burp! Where Food Happens  
.....  
Cheese and Champagne  
.....  
Cheese is Alive  
.....  
Cream City Cuisine  
.....  
Culture Magazine  
.....  
Driftless Appetite  
.....  
Dude Foods  
.....  
Eat Wisconsin Cheese  
.....  
Edible Antics  
.....  
Edible Madison  
.....  
Gordon"Zola"Edgar  
.....  
Heavy Table  
.....  
Holly the Healthy Everythingtarian  
.....  
It's Not You, It's Brie  
.....  
Madame Fromage  
.....  
Marcella the Cheesemonger  
.....  
Pacific Northwest Cheese Project  
.....  
The Cheese Impresario  
.....  
Wisconsin Cheese Originals  
.....  
Wisconsin Original Cheese Festival  
.....  
Wisconsin Specialty Cheese Institute

#### FAVORITE CHEESE SHOPS

.....  
Brick Street Market  
.....  
Cowgirl Creamery Shops  
.....  
Foster & Dobbs

[Fromagination](#)  
[Larry's Market](#)  
[Marion Street Market](#)  
[Metcalf's Market](#)  
[Nala's Fromagerie](#)  
[Paradise Pantry](#)  
[Pastoral](#)  
[Saxelby Cheesemongers](#)  
[Schoolhouse Creamery](#)  
[The Epicurean Connection](#)

**BLOG ARCHIVE**

[June 2012 \(2\)](#)  
[May 2012 \(3\)](#)  
[April 2012 \(3\)](#)  
[March 2012 \(3\)](#)  
[February 2012 \(5\)](#)  
[January 2012 \(2\)](#)  
[December 2011 \(3\)](#)  
[November 2011 \(3\)](#)  
[October 2011 \(5\)](#)  
[September 2011 \(7\)](#)  
[August 2011 \(7\)](#)  
[July 2011 \(2\)](#)  
[June 2011 \(4\)](#)  
[May 2011 \(3\)](#)  
[April 2011 \(3\)](#)  
[March 2011 \(4\)](#)  
[February 2011 \(4\)](#)  
[January 2011 \(4\)](#)  
[December 2010 \(5\)](#)  
[November 2010 \(3\)](#)  
[October 2010 \(6\)](#)  
[September 2010 \(3\)](#)  
[August 2010 \(8\)](#)  
[July 2010 \(5\)](#)  
[June 2010 \(6\)](#)  
[May 2010 \(6\)](#)  
[April 2010 \(4\)](#)  
[March 2010 \(7\)](#)  
[February 2010 \(5\)](#)  
[January 2010 \(4\)](#)  
[December 2009 \(4\)](#)  
[November 2009 \(6\)](#)  
[October 2009 \(7\)](#)  
[September 2009 \(5\)](#)  
[August 2009 \(8\)](#)  
[July 2009 \(7\)](#)  
[June 2009 \(8\)](#)  
[May 2009 \(10\)](#)  
[April 2009 \(8\)](#)  
[March 2009 \(10\)](#)  
[February 2009 \(5\)](#)  
[January 2009 \(4\)](#)

December 2008 (5)

November 2008 (5)

October 2008 (10)

September 2008 (3)

August 2008 (6)

July 2008 (6)

June 2008 (8)

May 2008 (6)

April 2008 (4)

March 2008 (8)

February 2008 (6)

January 2008 (3)

December 2007 (5)

November 2007 (3)

October 2007 (5)

September 2007 (4)

August 2007 (5)

July 2007 (4)

June 2007 (3)

May 2007 (6)

April 2007 (3)

March 2007 (6)

February 2007 (5)

January 2007 (6)

December 2006 (3)

November 2006 (6)

October 2006 (4)

September 2006 (4)

August 2006 (3)

July 2006 (5)

June 2006 (5)

May 2006 (7)

April 2006 (6)

TOTAL  
PAGEVIEWS

**250,468**

All content is copyright Jeanne Carpenter. Picture Window template. Powered by Blogger.