

Sign In | Register Now

The Washington Post

TODAY'S NEWSPAPER  
Subscribe | PostPoints

**If you died today, who would take care of your family?**

10-Yr Level Term Life Insurance \$500,000 Policy (monthly premiums)	age male	For A Free Quote
	35 \$15.75	<b>CLICK HERE</b>
	40 \$20.56	
	45 \$31.06	
	50 \$45.06	

**ACQUQUOTE**

NEWS | POLITICS | OPINIONS | BUSINESS | LOCAL | SPORTS | ARTS & LIVING | GOING OUT GUIDE | JOBS | CARS | REAL ESTATE | RENTALS | CLASSIFIEDS

SEARCH: Try Our New Search    washingtonpost.com  Web : Results by Google™ | Search Archives

washingtonpost.com > Arts and Living > Food & Dining > All We Can Eat

**All We Can Eat**

The Food section serves up recipe tips, food trends and more.

**If you died today, who would take care of your family?**

10-Yr Level Term Life Insurance \$500,000 Policy (Monthly Premiums)	age male
	40 \$20.56
	45 \$31.06
	50 \$45.06
	55 \$77.00

**Get A FREE Quote! Click Here**

**ACQUQUOTE**

ABOUT THE BLOG

All We Can Eat is a meeting place for the food-obsessed, a traffic signal at the ever-crowded intersection of politics, culture, aesthetics, desire and the dinner plate.

- » Continue Reading
- » About the Bloggers

SEARCH THIS BLOG

 

RECENT POSTS

- [Beyond plastic bags](#)
- [Say Cheese: Two new favorites from Utah](#)
- [Another wine-importer store opens](#)
- [Flour girl: A cake to snack on](#)
- [Q&A: More from Andrew Friedman on Bocuse d'Or](#)

Entries By Category

- [Books](#)
- [Bumper Crop](#)
- [CSA Scout](#)
- [Chat Leftovers](#)
- [Chefs](#)
- [Cooking for One](#)
- [Flour Girl](#)
- [Food Politics](#)
- [Food labeling](#)
- [Good to Go](#)
- [Groundwork](#)
- [Gut Check](#)
- [I Spice](#)
- [Media](#)
- [On Our Radar](#)
- [Q&A](#)
- [Recipes](#)
- [Say Cheese](#)
- [Shopping](#)
- [Spirits](#)
- [Staff Favorites](#)
- [Sustainable Food](#)

Say Cheese: Two new favorites from Utah



Beehive Cheese Co.'s Sea Hive, left, and Promontory Smoked Cheddar. (Domenica Marchetti)

It's becoming a familiar story, the one of the business executive who trades in the daily grind for something more soul-satisfying: cheese making. In the case of Utah brothers-in-law Pat Ford, a former real estate salesman, and Tim Welsh, a former software executive, this decision seems to have been a good call.

Since opening [Beehive Cheese Co.](#) in 2005, Ford and Welsh's cheeses have won numerous awards. In 2007, the creamery won first place in the flavored cheddar category at the [American Cheese Society](#) competition for its Barely Buzzed, a cheddar rubbed with lavender and ground coffee beans (roasted in Colorado by Welsh's brother). More recently, it earned a bronze medal at the [World Cheese Awards](#) last October for its Promontory Smoked Cheddar.

It was the latter that caught my attention the other day as I was perusing the display case at [Cheesetique](#) in Del Ray, looking for a cheese that I had never tried before (New Year, new cheese!).

One sliver and I was hooked.

Unlike many other smoked cheeses that I have tried, the smoke flavor in Promontory is subtle rather than pronounced, an undertone that enhances its buttery quality and fruity notes. The cheese is smoked with walnut shells and apples from a nearby farm. It is only mildly sharp, just enough to leave a little sting in the back of your throat.

Promontory Smoked is one of several variations on Beehive's Promontory Cheddar, an Irish-style cheddar that is aged for a minimum of eight months. The creamery also makes a Cajun-spice-rubbed variation, as well as one with caraway seeds and one with habanero peppers.

Sponsored Links

- [How the Dentist Scams You](#)  
Our Report Uncovers the Shocking Truth Behind Dental Teeth Whitening  
WNNews9.com
- [A Mom's White Teeth Trick](#)  
The dentists don't want you to know about THIS teeth whitening secret!  
ConsumerNewsReporter.com/WhiteTeeth

[Buy a link here](#)

- [Tales of the Testers](#)
- [Television](#)
- [Thanksgiving](#)
- [To Market, To Market](#)
- [Wine](#)
- [Full Category Archive](#)

Entries By Date

- [Full Weekly Archive](#)

SUBSCRIBE

 [Select ...](#)

MORE FOOD

- » [Post Food Section](#)
- » [Follow Us on Twitter](#)
- » [Post Food on Facebook](#)

BLOGROLL

- [Serious Eats](#)
- [The Internet Food Association](#)
- [Bitten](#)
- [The Atlantic Food Channel](#)
- [Apartment Therapy The Kitchen](#)
- [Smitten Kitchen](#)
- [Alinea at Home](#)
- [Metrocurean](#)
- [Counter Intelligence](#)
- [DCFoodies](#)
- [The Slow Cook](#)
- [The Food Times](#)
- [Civil Eats](#)
- [The Grinder from Chow.com](#)
- [Obamafoodorama](#)
- [Ethicurean](#)
- [Ken Albala's Food Rant](#)
- [Guardian Unlimited: Word of Mouth](#)
- [Slashfood](#)
- [The Bitten Word](#)
- [The Perfect Pantry](#)
- [101 Cookbooks](#)
- [Chez Pim](#)
- [Chocolate and Zucchini](#)
- [Food Talk With Barbara Kafka](#)
- [On the Road and in the Kitchen with Dorie](#)
- [TasteSpotting](#)
- [Michael Ruhlman](#)
- [Everything is Better With Bacon](#)
- [Homesick Texan](#)
- [Gluten-Free Girl](#)
- [Young and Hungry](#)
- [Capital Spice](#)

Welsh and Ford learned their cheese-making skills at Utah State University. In addition to its various cheddars, Beehive makes a version of aged Jack called Uintah Jack, named for the town where the creamery is located; and a parmesan-style cheese called Aggiano, which was developed by students at Utah State's agricultural school. All of Beehive's cheeses are made with milk from a nearby dairy's Jersey cows.

Beehive's most recent creation is Sea Hive, a cheddar-style cheese that is rubbed with local wildflower honey (Utah is the "beehive state," after all) and salt mined near Redmond, Utah. Cheesetique happened to have Sea Hive in stock as well, and as with the smoked Promontory, I was smitten from my first bite. Like Promontory, Sea Hive is firm, creamy and crumbly all at once. But it has a much more pronounced lemony tang that melts into a buttery richness as you chew.

Both of the Beehive cheeses I sampled were delicious on slices of baguette as well as on plain water crackers. But I wouldn't hesitate to put them in a sandwich with good turkey or ham, or with avocado and sliced ripe tomato (in season).

What new cheese discoveries have you made since the holidays?

-- [Domenica Marchetti](#), author of "Big Night In: More than 100 Wonderful Recipes for Feeding Family and Friends Italian-Style." [Follow her on Twitter.](#)

By The Food Section | January 5, 2010; 7:00 AM ET

| Tags: [Domenica Marchetti](#), [cheddar](#), [cheese](#)

Share This: [E-Mail](#) | [Technorati](#) | [Delicio.us](#) | [Digg](#) | [Stumble](#)

Previous: [Another wine-importer store opens](#)

Next: [Beyond plastic bags](#)

#### Sponsored Links

##### [How the Dentist Scams You](#)

Our Report Uncovers the Shocking Truth Behind Dental Teeth Whitening  
WNews9.com

##### [A Mom's White Teeth Trick](#)

The dentists don't want you to know about THIS teeth whitening secret!  
ConsumerNewsReporter.com/WhiteTeeth

##### [Project Management](#)

100% Online. Project Management certificate from Villanova. Free info.  
www.VillanovaProjectManagement.com

[Buy a link here](#)

#### Comments

I haven't tried the Promontory yet, but I agree that the Sea Hive is delicious! Sometimes we grate a little onto pasta in place of parmigiano - its salty flavor suits marinara sauce very well.

As far as new cheese discoveries go, I enjoyed the two-year Canadian Black Diamond Cheddar I used in my truffled macaroni and cheese for New Year's Eve.

Posted by: [golda78](#) | January 5, 2010 10:25 AM | [Report abuse](#)

Sea Hive on pasta sounds lovely. And so does your New Years Eve mac & cheese. Thanks for chiming in, Golda78.

Posted by: [Domenica1](#) | January 5, 2010 12:22 PM | [Report abuse](#)

#### Post a Comment

We encourage users to analyze, comment on and even challenge washingtonpost.com's articles, blogs, reviews and multimedia features.

User reviews and comments that include profanity or personal attacks or other inappropriate comments or material will be removed from the site. Additionally, entries that are unsigned or contain "signatures" by someone other than the actual author will be removed. Finally, we will take steps to block users who violate any of our posting standards, terms of use or privacy policies or any other policies governing this site. Please review the [full rules](#) governing commentaries and discussions.

You must be signed in to washingtonpost.com to comment. Please [sign in](#).

[RSS Feed](#)   [Subscribe to The Post](#)

© 2010 The Washington Post Company

SEARCH:



[washingtonpost.com](#)



Web

Results by Google™

[Search Archives](#)

---

[NEWS](#) | [POLITICS](#) | [OPINIONS](#) | [BUSINESS](#) | [LOCAL](#) | [SPORTS](#) | [ARTS & LIVING](#) | [GOING OUT GUIDE](#) | [JOBS](#) | [CARS](#) | [REAL ESTATE](#) | [RENTALS](#) | [CLASSIFIEDS](#)

**washingtonpost.com:** [Help](#) | [Contact Us](#) | [Advertisers](#) | [Site Index](#) | [Site Map](#) | [Make Us Your Home Page](#) | [mywashingtonpost.com](#) | [Work for Us](#) | [Mobile](#) | [RSS](#)  
**The Washington Post:** [Subscribe](#) | [Subscriber Services](#) | [Advertisers](#) | [e-Replica](#) | [Online Photo Store](#) | [The Washington Post Store](#)  
**The Washington Post Company:** [Information and Other Post Co. Websites](#)

---

© Copyright 1996-2010 The Washington Post Company | [User Agreement and Privacy Policy](#) | [Rights and Permissions](#)