

The Ferndale Enterprise Special Edition 2005

It's the cheese that counts at Loleta Cheese Factory in Loleta, just across the Eel River from Ferndale.

Bob and Carol Laffranchi founded Loleta Cheese Factory in 1982 in the small town of Loleta. The idea started with Bob when he was teaching agriculture education at Eureka High School. He began to lead his dairy class students through the maze of cheesemaking, and the rest, as they say, is history.

Bob and Carol decided cheesemaking was what they wanted to do with their lives, that is, manufacturing superior quality cheese, and in the process, contribute to the economy of Humboldt County. They are located in the 1891 Bertsch building, which they bought and remodeled as a factory.

As a family-run business, Loleta Cheese is dedicated to the production of great tasting cheese.

Loleta Cheese is made in small batches using traditional recipes to ensure old-fashioned flavor, making over 2.5 million pounds of cheese a year. Their medal winning cheeses, 34 varieties, are noted for having a rich creamy taste and a smooth natural texture.

In 1995, Loleta Cheese became the first cheese factory in California to make organic cheese. Today they produce a variety of 4 different organic cheeses.

The Cheese Factory has developed a following for its varieties of flavored cheddar and jack cheeses. A few favorites include, smoked salmon cheddar, jalapeno cheddar, garlic jalapeno jack, havarti with herbs and spice, garden jack, and hickory-smoked jack.

A fun part of a visit to Loleta Cheese Factory is the treat of watching cheese being made and tasting all the varieties. As an additional attraction, Loleta Cheese has created a beautiful garden for visitors to enjoy all year round.

To get to the Loleta Cheese Factory, take the Loleta Drive off-ramp from 101 and follow the curves. The factory is open daily from 9 a.m. to 5 p.m.

THE LOLETA CHEESE FACTORY
252 Loleta Drive, Loleta
Tel. 707/733-5470

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