

# Calling All Cheese Lovers!



Photography by: **Lance C. Bell**



At the age of 16, Olen Beitzel voiced his belief that cheese should be made locally using milk from nearby dairy farms. He had a desire to provide jobs that would allow ordinary, hard working farmers to live well and have a retirement. His dream was to open a cheese-making operation in Grantsville, Maryland. That dream became a reality in 2015 when he, his daughter Linda Kling, grandson Brandon Kling and long time friend Mark Folk, rented a structure and began making cheese. On December 3, 2016, their new facility, High Country Creamery and Market, came to fruition.

High Country Creamery and Market is a local, artisan cow cheese facility, located at 97 Locker Lane, Grantsville, MD. A large viewing window inside the market is available to watch the fascinating process of cheese making. Stop by to shop in the market for locally crafted items and then stock up on cheese – varieties are handmade, from aged selections to curds, spreads and more. Then head to the Farmers Table Eatery area where you can order breakfast items, soups, sandwiches and more. The Eatery is open for breakfast and lunch Monday - Saturday.

Co-Owner/General Manager Linda Kling says, “At High Country Creamery and Market, we pride ourselves in providing our customers and the community with farm



**Co-owner, Linda Kling with some of the handmade items in the market area of High Country Creamery and Market.**

fresh items; not only in our local artisan cow cheese, but also in the ingredients at our Farmers Table Eatery and the products available for purchase in our Market. Groups can take a tour of our facility, observing the cheese-making process, shopping and dining.”

Some of our cheeses include:

**The Casselman:** Our two-year and older aged Cheddar that is very dry and hearty. Extra Sharp and complex with an explosion of flavor that continues to develop until the nutty savory finish, great by itself or paired with a dry red wine.

**Meadow Mountain:** A Cheddar-Style cheese with an herbal explosion in every bite. Garlic, Onion, Chive and Parsley are mixed into every inch which make for a very delightful snacking cheese.

**Sparky's Fury:** A Cheddar-Style cheese that is full of flavor and burns slow. After a few bites of this hot pepper cheese be prepared for it to bite back! Great on a spicy grilled cheese or just for a spicy snack. **ACS 2018 1st Place Award Winner!**

**Trailhead:** A Cheddar-Style cheese that has warm, earthy-tasting tones. This cheese is flavored with green peppercorn, paprika and some other herbs to make it a delicious Fall/Winter favorite! **ACS 2018 2nd Place Award Winner!**

**Krabbe Kase:** A Cheddar-Style cheese with a delicious infusion that will remind you of a crab feast! A delicious snacking cheese with a savory seafood seasoning that satisfies the urge to crack open a Maryland crab.

**Big Savage Stout:** If you love beer and you love cheese then you have met your perfect match! This is a Cheddar-Style cheese that is soaked in a delicious Stout beer. Chocolatey and rich, which is even more pronounced when melted and warm.

**The Rev Reserve:** Using a blend coffee from "Rise Up Coffee," this cheese is robust and unique. Notes of chocolate and the flavor of roasted coffee beans cover your palette. **ACS 2018 3rd Place Award Winner!**

Although Olen has since passed away, his daughter, Linda, is trying to live out his dream. Linda reflects, "Our vision is to grow High Country Creamery and Market with as much locally sourced product as we can as a way to give back to the community. Our vision for the cheese facility would be to one day help more farmers by bottling milk and making butter and ice cream."



**High Country Creamery and Market**  
97 Locker Lane, Grantsville, MD 21536  
240-979-0620  
[www.highcountrycreameryandmarket.com](http://www.highcountrycreameryandmarket.com)

**Top:** Head Cheese Maker and assistant making cheddar cheese at the High Country Creamery and Market facility.

**Middle:** Climate controlled cheese aging room.

**Bottom:** Farmers Table Eatery offers a variety of breakfast items, soups, sandwiches and more.