

June 22nd, 2020

FEATURED
VENDOR



THE CHEESE
PEOPLE OF
GRAND RAPIDS



Each week of the market season, we will be spotlighting a vendor from the Spring Lake Farm & Garden Market. This week, we are spotlighting The Cheese People! We spoke with Dave Grothouse, the owner of The Cheese People, and it was great to hear from him and get to know his business a little better! This is their 6th summer since starting in 2015. They do not have any store fronts; however, they participate in several farmers markets almost daily! They offer a variety of cheeses with their aged cheddar, cheese curds, and gouda being their best sellers and Apricot Triple cream & House Aged Buttermilk Blue being their personal favorites. They partner and support several small local farms in the area to obtain their milk; mostly those that have less than 20 head cows. Dave said its great because it builds good relationships and supports the community! Their favorite part is meeting new customers & vendors and seeing their face light up when trying a sample of cheese, "It is the most gratifying aspect of my job."

If you're looking to trying something different and new, the most unique cheese they make is Chipotle Espresso Cheddar. The espresso doesn't add much of a coffee flavor, but instead augments the flavor of the chipotle and enhances its spiciness.

Be sure to stop by and purchase local-made cheese from The Cheese People of Grand Rapids at the Grand Haven Farmers Market as well as the Spring Lake Farm & Garden!