

For the longest time, my husband Nick would proclaim, “I don’t really like cheese; it’s fine, but I could easily do without.” To him, cheese was something to put on a burger or pizza—not to actually enjoy on its own. This was just shy of blasphemy to me, a lifelong cheese lover, but to each his or her own, I suppose. Something changed in Nick, however, during our stay last summer at the historic Sherwood Inn in Skaneateles. The continental breakfast spread had your usual treats: cold cereal and milk; fresh pastries, juices—but there was also something a little unexpected: a big crusty loaf of bread from Sherwood’s Pâtisserie (to die for!) and chunks of white cheese. Seeing that it was Yancey’s Fancy XXX Sharp Cheddar, I was delighted to pile my plate high with the New York cheese, even convincing Nick to try a bite. The look of revelation on his face is one I won’t soon forget; he was awestruck that cheese could be this good. And just like that, Nick’s opinion about cheese was forever changed. The man who once easily passed by the large cheese department at Wegmans now goes straight to the New York section to find a block of his favorite New York cheddar. He’s even branched out to other local cheeses, using the ever-handy Finger Lakes Cheese Trail website as a resource. He’s learned first-hand that if the label says New York, it’s got to be good.



It’s pretty easy to get passionate about New York dairy. Here in the Finger Lakes alone, there are more than a dozen dairy farmers churning out—pardon the pun—some of the best milk, cheese, butter, yogurt and ice cream in the country (in my opinion, at least). The yogurt industry in particular has experienced a major boom in recent years thanks to the popularity of Greek-style yogurt, with New York brand Chobani leading the pack. Our Liquid Assets piece is all about that boom and New York’s place in yogurt history—it’s a story I find particularly fascinating because if there’s any dairy product I love almost as much as cheese, it’s yogurt. And not only the kind I heap by the spoonful onto my cereal; siggi’s filmjölkk drinkable yogurt (the subject of our Behind the Bottle) is my most recent obsession and it’s produced right in Penn Yan.

For a dairy lover, the Finger Lakes really is a dream destination, and we hope this special Dairy Issue does the region’s dairy producers justice.

Happy local eating,  
Sally Kral  
Managing Editor



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