



Committed to the future of rural communities.

Utah—Rural Business Service—Building markets for local grown agricultural products makes great economic sense.

Local & Regional Food Systems

Business and Industry Guarantee Aids Rural Artisan Cheese Producer

Outline of Need:

There is a large and growing market for artisan cheese. Grant Kohler owns a working 75 year-old family dairy farm in Midway, Utah and needed an avenue to produce and provide raw milk, fresh cheese curd, high-end specialty and gourmet cheeses, and ice cream to local and regional markets.

How Rural Development Helped:

Through the Business and Industry Guaranteed loan program and a partnership with a local guaranteed lender—American Bank of Commerce, a loan was approved for the new company, “Heber Valley Artisan Cheese,” to build the processing plant, and sales store, market the products, and fund working capital.

The Results:

Since Mr. Kohler received the loan, Heber Valley Artisan Cheese Plant and retail sales location has been built and opened to the public.

Fast Facts

Program: Business and Industry Guaranteed Program

Investment: \$1,063,300.00

Congressman District: 2, Jim Matheson

Senators: Orrin G. Hatch and Mike Lee

Partners: USDA Rural Development, American Bank of Commerce— Heber Branch, Wasatch County,

Demographics—small rural community visited by travelers during summer and fall months

Rural Population - less than 20,000

Impact: 10 rural jobs created, with expected job growth as business grows.

New Business Plant and sales building

Local and statewide customers served



Owners Grant and Caralee Kohler are excited to cut the ribbon and introduce guests to the new Heber Valley Artisan Cheese and Heber Valley Milk Plant.

The new creamery sells not only home grown raw milk, but also aged cheeses made with raw milk, and fresh cheese made with pasteurized milk, all from their own dairy herd. In fact, the pastured and free of antibiotics cows graze outside the window of the new cheese making plant.

The new and unique creamery will be mixing the art-technology and old-fashioned sensibility with five full time employees and 5 part time employees with expectations of substantial job growth in future years, which is a real impact for this tiny town settled by Swiss in the late 1800's.

The multi-generation active dairy will continue to raise the cows, produce the milk and now make cheese. Customers can be assured of quality, care, safety, and all-natural goodness, and it all happens right in quaint Heber Valley. The Creamery's Mission Statement says it all, “Our passion is to provide superior farm-fresh cheese from our dairy to you.”

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