

Vermont Cheese Council

Vermont's Got The Blues



Susan Spaulding

Some say that blue cheese is an acquired taste. If that's the case, then more and more consumers seem to be in acquisition mode. That might explain why there's been an explosion of new blues coming out of Vermont. All told there are eight separate farms now making a blue cheese. In general, blue cheeses are saltier than other varieties. Generally made from cow's milk, blues have a marbled pattern of *Penicillium roqueforti* that gives them their distinctive look and pungent, complex flavor. Pair blues with rich desserts and late harvest wines or with full-bodied smokey and fruity beers – or just throw some on a salad, steak or cracker. To find out where to find these cheeses, visit the Vermont Cheese Council website: www.vtcheese.com.

Bonnieview Farm's Mossend Blue is named after Cheesemaker Neil Urie's ancestral farm in Scotland. This award-winning sheep's milk blue cheese is exceptionally creamy with a mild blue flavor.

Blythedale Farm has an award-winning blue cheese called **Jersey Blue** made in the style of Stilton. Unlike other blues, which are generally made from skimmed milk, use of whole, unpasteurized milk makes a dense, creamy curd with a delightful flavor, which is enhanced by the Roquefort mold.

Boucher Blue/Vermont Blue Cheese, which comes from **Green Mountain Blue Cheese**, is smooth, very creamy, and mild, with undertones

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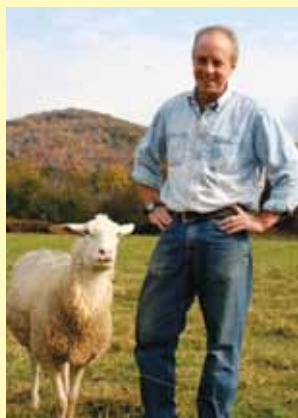




Letter from the President

It's been another busy year for the VCC and Vermont Cheesemakers, and another wildly successful 2nd annual Vermont Cheesemakers' Festival, followed by a banner list of winners at the American Cheese Society Conference. The VCC continues to increase its community, with new cheesemakers and increasing associate membership. In an effort to increase educational opportunities for Vermont cheesemakers the VCC continues to support VIAC through its Vermont cheesemaker scholarship program and direct educational workshops for both cheesemakers and retailers, as well as our cheese consuming public.

Most recently we hosted a HACCP (Hazard Analysis Critical Control Point) workshop. Dr. Scott Donnally from Silliker Inc., a national food safety educator, lead the workshop in which he identified the areas critical to producing clean and safe food. By



attending this workshop many Vermont cheesemakers are now HACCP certified. These educational opportunities are made possible by the VCC to improve producer and public awareness as well as to assure our customers that our products are made under safe guidelines. A recent study from Michigan State University found that more than one-third of those questioned would pay more for food with a safety certification...something to think about.

Keep an eye on our website and e-newsletter for new cheese tasting classes, and producer/distributor/retailer workshops coming in the spring! Thank you all for your hungry support of our Vermont cheese producers, and for the rest of you out there, let's "Give Cheese a Chance!"

— Mark Fischer, *VCC President*
Woodcock Farm

New Member

Boston Post Dairy is a family run farm located in Enosburg Falls across from the scenic Missisquoi River with a view of beautiful Jay Peak. Boston Post Dairy is named after the Old Boston Post Stagecoach road, which runs straight through the farm property. Robert and Gisele Gervais with the help of their fifteen children have

been farming since 1960. They bought the Boston Post Dairy with their four daughters, Anne Doe, Theresa Lawyer, Susan Blouin and Annette Brown in 2007 and have added a cheesemaking facility along with a small retail store where they sell cheeses, goat milk soaps, maple syrup and bakery items which are all made here at the farm. Anne & Susan earned their cheesemakers certificate through VIAC, Vermont Institute of Artisan Cheese. They started making cheese in April of this year and opened the doors of their Country Store on May 28th, 2010. The cheese room was made with viewing windows to allow visitors



to watch the cheese making process.

The farm is home to 60 dairy goats and 70 dairy cows. They started with plain and flavored Chevre from the goat milk and are now making a feta as well.

Their fresh **Chevre** is available in 7 lb bags, which are great for restaurants; they also offer it in 8-ounce tubs in Plain, Salsa, Garlic & Herb and Onion & Dill. They have also started making a Chevre called **Hot Nanny**, which is made with Jalapeño peppers and red chili peppers. To learn more, email bostonpost@bpd.comcastbiz.net or visit their web site www.boston-postdairy.com

VCC Officers, 2010

Mark Fischer, President
Woodcock Farm

Eric Johnson, Vice-President
Spring Brook Farm

Linda Miller, Secretary
Jericho Hill Farm

Sebastian vonTrapp, Treasurer
vonTrapp Farmstead

2010 American Cheese Society Annual Competition



Thirteen Vermont cheesemakers were awarded 36 total ribbons at the 27th annual American Cheese Society (ACS) conference and competition for specialty and artisanal cheeses from North America. 225 producers from 34 states, Canada and Mexico submitted 1,462 cheeses for evaluation on both technical and aesthetic criteria.

Vermont Butter and Cheese Creamery in Websterville, VT took 2nd Place overall for its hand ladled, ash-ripened goat's milk cheese, **Bonne Bouche** and Farms for City Kids Foundation in Reading, VT – an educational organization that combines classroom study with hands-on farming and cheesemaking experiences for urban youth – took 3rd Place for its **Spring Brook Farm Tarentaise**, a raw milk, washed rind cheese inspired by traditional cheeses of the French Alps.

Bob Reese, Co-founder of Vermont Butter and Cheese Creamery said, "This is the most exciting award of our 26 years of making cheese and entering contests. Not only did we win for the aged goat cheese category, but we also won among the 92 first place winners across all 350 categories." French for "a good mouthful," Bonne Bouche is a 4-ounce, ash-ripened goat cheese. The cheese is ladled by hand and drained overnight. Fresh out of the cheese forms, Bonne Bouche is sprinkled with salt and poplar ash, dried, and cured in a cool and humid "aging room" for up to two weeks where it develops its distinctive wrinkled rind. "It has taken a decade to perfect this cheese." said co-founding cheesemaker, Allison Hooper.



*"Best of Show" 2nd place:
VB&C's Bonne Bouche*

The complete list of Vermont winners follows, listed alphabetically by cheesemaker with categories:

Cabot Creamery Cooperative

- 1st Place – *Cabot Sharp Vermont Cheddar* (Cheddars, Under 12 mo. Cow's Milk)
- 1st Place – *Cabot Whey Cream Butter* (Butter, Salted, Cow's Milk)
- 1st Place – *Cabot 83 Unsalted Butter* (Butter, Unsalted, Cow's Milk)
- 2nd Place – *Cabot Unsalted Butter* (Butter, Unsalted, Cow's Milk)
- 2nd Place – *Cabot Extra Sharp Vermont Cheddar Block* (Cheddars 12-24 mo.)
- 2nd Place – *Cabot Tiki Masala Cheddar* (Cheddars, Flavored)
- 2nd Place – *Cabot Tuscan Cheddar* (Cheddars, Flavored)
- 2nd Place – *Cabot 75% Reduced Fat Cheddar* (Low Fat)
- 3rd Place – *Cabot Chili-Lime Cheddar* (Cheddars, Flavored)
- 3rd Place – *Cabot 3-Year Old Vermont Cheddar* (Mature Cheddar, 25-48 mo.)
- 3rd Place – *Cabot Old School Vermont Cheddar* (Mature Cheddar, Over 48mo.)

- 3rd Place – *Cabot Jalapeno 50% Reduced Fat Cheddar* (Low Fat, Flavored)

Cellars at Jasper Hill

- 1st Place – *Cellars at Jasper Hill Ploughgate Creamery Hartwell* (Soft Ripened, Camembert, Cow's Milk)
- 1st Place – *Cellars at Jasper Hill Cabot Clothbound Cheddar* (Clothbound Cheddar, Over 12 mo.)

Consider Bardwell Farm

- 2nd Place – *Rupert* (Washed Rind, Aged 90 Days)

Farms For City Kids Foundation

- Best of Show 3rd Place – *Spring Brook Farm Tarentaise*
- 1st Place – *Spring Brook Farm Tarentaise* (Farmstead, Cow's Milk, Semi soft)

Franklin Foods

- 3rd Place – *Hahn's Cultured Cream Cheese* (Cultured Milk Products, Cow's Milk)
- 3rd Place – *Green Mountain Farms Tzatziki Savory Yogurt Dip – Cucumber Garlic* (Cultured Milk Products, Flavored)

Grafton Village Cheese

- 1st Place – *Maple Smoked Cheddar* (Smoked Cheddar)
- 2nd Place – *Quercus Vitis Humulus Cheddar* (Marinated, Cow's Milk)
- 3rd Place – *Vermont Ice Cider Cheddar* (Marinated, Cow's Milk)

Maplebrook Farm

- 3rd Place – *Cheddar Bites* (Fresh Unripened, Cows Milk)



Vermonters Strike Gold (Silver and Bronze) at the Big E

At the Big E (Eastern States Exposition) held in September in Springfield, Mass, **Cobb Hill Farm** won a Gold Medal in its category for its **Ascutney Mountain Cheese** as well as “Best in Show”.

The Cellars at Jasper Hill with **Cabot Creamery Cooperative** took a Gold for their **Cabot Clothbound Cheddar**.

Farms for City Kids Foundation took a Gold for **Tarentaise** in Washed Rind Cheeses.

Vermont Butter and Cheese Creamery took a Gold for Mold Ripened with **Coupole**. **Cremont** and **Bijou** were awarded Silvers, while **Bonne Bouche**, **Fresh Goat Cheese**, **Creamy Goat Cheese**, and **Creamy Goat Cheese with Olives & Herbs** all took Bronzes.

Also winning Gold was **Maplebrook Farm's Feta**, which was just released to the market earlier this year. Maplebrook also took home Bronze awards for their **Handmade Mozzarella** and their **Whole Milk Ricotta**.

Dancing Cow took a Silver for their **Bourree** and a Bronze for **Lindy Hop**.

The Cellars at Jasper Hill with **Landaff Creamery** took a Silver for **Landaff**.

Mt. Mansfield Creamery's Hayride cheese, a pressed hard cheese now being aged for six months, took a Silver medal.



Cobb Hill Farm's “Best in Show” Ascutney Mountain Cheese.

Neighboring Farms also had a banner showing at the Big E! Their **Jalapeno Jack** took a Silver while **Colby**, **Monterey Jack** and **Chipotle Cheddar** all took Bronze Medals.

Grafton Village Cheese Company took Bronze awards for their **Cave Aged Cheddar**, **Double Bag**

Mustard Cheddar, **Horseradish Cheddar**, and **Maple-Smoked Cheddar**.

And rounding out the podium was new member **Boston Post Dairy** who was awarded a Bronze Award for their **Onion/Dill Chevre**.



Maplebrook Farm's new “Gold” feta.

Blue Cheese

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of chestnuts, sweet hay, and truffles. Based on a French Fourme d'Ambert. Over the years it has become a true farmhouse cheese, unique to their farm.

Last season, **Dancing Cow Farm** introduced **Lindy Hop**. Made with uncooled raw cow's milk from a single milking, Lindy Hop is a very approachable, mild, creamy blue with a natural rind. Lindy Hop's unique flavor highlights the high quality raw cow's milk, while adding a bit of spice from the blue veining. Named after a 1920s dance that originated in Harlem, the Lindy Hop was very popular in Blues and Jazz clubs. Aged on the farm a minimum of 60 days



Lindy Hop

Jasper Hill's Bayley Hazen Blue is a natural rinded blue cheese made with whole raw milk every other day, primarily with morning milk, which is lower in fat. Ayrshire milk is particularly well suited to the production of blue cheese because of its small fat globules, which are easily broken down during the aging process. The paste of a Bayley Hazen is drier than most blues and the *Penicillium roqueforti* takes a

Bayley Hazen Blue



New Blues on the Block:

Lazy Lady's Lady in Blue is a new, small, one to one-and-a-half pound wheel of soft delicate blue cheese. It is lightly pierced and surrounded in a blue rind. It is a raw milk cheese ripened for 60 days when the cave drops in temperature to around 45 degrees, between the months of late October to April. The cheese is pierced when it is a week old and wrapped in foil and brought to the cave to ripen while it is wrapped. This allows the cheese to maintain perfect moisture content and produce a soft, creamy texture and taste. It is made with milk from Lazy Lady's neighbors' certified organic, registered Holstein herd. This cheese is mostly sold through Provisions but is also available at Hunger Mountain Coop in Montpelier. In New York City it can be found at Saxelby Cheesemongers at the Essex Street Market.

back seat to an array of flavors that hint at nuts and grasses and in the odd batch, licorice. Though drier and crumblier than most blues, its texture reminds one of chocolate and butter. It is aged between four and six months. This recipe was developed starting with a Devon Blue recipe, changing its shape, and altering the aging process to end up with a stable rind that will hold up under typical retail conditions. Bayley Hazen is named after an old military road that traverses the Northeast Kingdom. The road, commissioned by General George Washington was built to carry troops to fight the English on a Canadian front. Though no battle ever took place, the road brought Greensboro its first settlers and continues to be used.

Willow Hill Farm's blue cheese is called **Vaquero Blue**, so named after the original Vaqueros from Spain that wrangled cattle on their family ranch more than 170 years ago. Developed on the farm in 2008/2009, it was entered in the World Cheese Awards that so happened to be held in Spain (2009) and garnered a medal (with over 2500 entries)! Cheesemaker Willow Hill says, "We



Vaquero Blue

were thrilled as it resembles a Spanish blue cheese from Ibar and named with a Spanish name and won its first award in Spain!" It is now being made year round, and is available through retailers and distributors as well as on-farm and at farmers market. Vaquero Blue's flavor profile is rich in woodsy notes and dark chocolate-with a bit of umami, and has a texture very much like a Gorgonzola Dolce—sweet and very creamy.

Woodcock Farm's True Blue is a mountain style gorgonzola with a soft creamy texture. It has a mild blue bite and great melting qualities. Aged three to four months, wheels are large, averaging 20-24 pounds. Available Christmas through spring.

To find out where to buy these cheeses, visit <http://www.vtcheese.com/wheretobuy.htm>



Cheese Champions

Dr. Catherine Donnelley

*Professor of Nutrition and Food Science at the University of Vermont
and Associate Director, Vermont Institute for Artisan Cheese*

Q: What is your background and how did it lead you to an interest in cheese?

A: I received a Ph.D. degree in Food Science from North Carolina State University with a concentration in Food Microbiology. My thesis research focused on bacterial starter cultures used for cheese making and dairy applications. I have always had an interest in cheese, initially in beneficial organisms associated with cheese, and later in prevention of contamination of cheeses from harmful organisms. My lab has worked for the last 27 years on developing an understanding of the ecology of the bacterial pathogen *Listeria monocytogenes*.

Q: What were the factors that led to the creation of VIAC?

A: My work with *Listeria* led to my appointment to several national advisory committees, the most important of which was the National Advisory Committee on the Microbiological Criteria for Foods. NACMCF members were appointed by the U.S. Secretaries of Health and Human Services and Agriculture to provide scientific advice regarding food safety. I was struck during my NACMCF tenure at how U.S. regulatory policy was evolving in a direction, which could basically regulate small-scale food producers out of business at the very time when U.S. consumers were increasing demanding products from local small-scale food producers. Together with colleagues from Cornell University, we authored a grant proposal, which was funded by the USDA Fund for Rural America. This

Susan Spaulding



Dr. Catherine Donnelley

\$3.8 million dollar, four-year grant established the Northeast Center for Food Entrepreneurship (NECFE). Our goal in NECFE was to provide technical training and assistance to small-scale food producers in the Northeastern U.S. As part of this grant, we offered cheesemaking workshops, which became our most popular course offerings. At the end of the grant, we were approached by Jamie Cherington, a member of the NECFE Advisory Board and also an administrator for the John Merck Fund. Jamie indicated that the JMF would be willing to continue fund our work with small-scale food processors if we focused on cheesemaking. Together with Jamie, Paul Kindstedt, Allison Hooper, and Jeff Roberts, we created the Vermont Institute for Artisan Cheese in 2004. Our goals in VIAC were to provide education,

research and technical assistance to promote artisan cheesemaking in the U.S. Our mission statement is as follows:

The Vermont Institute for Artisan Cheese at the University of Vermont is the nation's first and only comprehensive center devoted to artisan cheese. By providing education, research, technical services, and public service to increase knowledge, appreciation, and expansion of artisan cheese, the Institute supports artisan cheese producers in Vermont and throughout the United States, contributes to the latest scientific research and expertise related to dairy and cheese products, and encourages the sustainability of the small-farm culture in Vermont and other rural landscapes.

Q: Why is there a raw milk cheese debate in the U.S.?

A: U.S. Food Regulatory policy is science-based. Economic, social and political factors are not considered in setting food safety policy. Back in 1996, the FDA became concerned about cheese safety due to several outbreaks of illness linked to cheeses. They were also concerned about the emergence of the bacterial pathogen *E. coli* O157:H7, and a singular study which documented survival of this pathogen in cheddar cheese aged for longer than 60 days. There was consideration given at that time to banning the use of raw milk in cheesemaking and instead requiring that all cheeses produced in the U.S. be made from pasteurized milk. Pasteurization alone will not insure cheese safety, because organisms like *Listeria* are environmental pathogens



and can contaminate cheese made from pasteurized milk during aging. For many cheeses, such as aged hard cheeses including Swiss, Emmentaler, Gruyere, Parmigiano Reggiano, etc., these cheeses achieve a level of safety equivalent to cheeses made from pasteurized milk due to steps in the cheesemaking including curd cooking at high temperatures. Thus, as recommended by the National Academy of Sciences, establishment of performance standards appropriate for control of pathogens in cheese making, and not mandatory pasteurization, can best achieve safety. In Europe, stringent regulations govern raw milk cheesemaking which helps protect public health and the cheese industry.

Q: What do you believe to be the future of raw milk cheese sales in US and elsewhere?

A: Consumers are savvy and approach selection of artisan cheeses much in the same way they purchase wines, considering region, season, uniqueness of the milk source, cultures, aging conditions and practices used in cheese making. They seek complexity of flavors and aromas and are willing to pay for cheeses, which deliver flavor, texture, and aroma. Savvy consumers also recognize the connection between the purchase of artisan cheese as a means to support the working rural landscape and small farm viability. Currently, the demand for most artisan cheeses in the U.S. outpaces the ability of artisan producers to keep up with this demand. Statistics I have read suggest healthy growth of this industry for at least the next ten years or longer. As consumers become more knowledgeable and cheesemakers refine and expand their cheesemaking repertoire, we are going to see a bona fide cheese culture in the United States. It is both exciting and rewarding that VIAC has played a role in this development.

VIAC Fall Courses

The Vermont Institute for Artisan Cheese (VIAC) at The University supports programs designed to meet an array of needs:

- **Cheesemaking Certificate Program (CC)** for beginning cheesemakers.
- **Public education courses** that range from cheese tasting to technical practices
- **Advanced Cheesemaking Certificate Program (ACC)** for experienced cheesemakers. This program includes cross-cultural, national and international exchange programs and visiting guest experts in our International Artisan Practices workshops, which are a key function of the Institute's teaching mission.

The following courses are offered for the remainder of 2010:

- Nov 29:** *Advanced Sensory Evaluation* (1 day) ACC
(Prerequisite: Basic Sensory)
- Nov 30:** *Risk Reduction* (1 day) ACC
(Prerequisite: Hygiene and Food Safety)
- Dec 1:** *Cheese Defects* (1 day) ACC
- Dec 2-3:** *Affinage: Behind the Scenes* (2 days) ACC
- Dec 13-15:** *Essential Principles and Practices of Cheesemaking* (3 days) CC
- Dec 16:** *Hygiene and Food Safety in Cheesemaking* (1 day)
- Dec 17:** *Quality and Chemistry of Milk* (1 day) CC

For questions or to enroll, contact Jody Farnham at: jfarnham@uvm.edu or call (802) 656-8300. For more information about course content go to www.uvm.edu/viac.

Other Cheesemaking Courses this Fall

November 17-18
Artisan Cheesemaking Workshop

Hosted by Cornell Cooperative Extension. For more information and to register contact Bernadette Logozar. tel. 518-483-7403. email: bel7@cornell.edu

November 20 & 21
Your Next Big Step in Cheese Making with Jim Wallace

Shelburne Falls, Massachusetts
For more information go to www.cheesemaking.com or email: jim@cheesemaking.com

November 30
7-9pm
Cheese and Chocolate

Fairfield Cheese Company
Fairfield, Connecticut
Reservations: (203) 292-8194 or laura@fairfieldcheese.com

December 6-8
Artisan Cheesemaking Workshop with Peter Dixon

Circleville, Ohio
For more information and to register contact Dave Mangione, (740) 702-3200 or mangione.1@cfaes.osu.edu



New Initiative: The Vermont Food Venture Center

In 2009, Senator Patrick Leahy secured a \$350,000 federal grant to help construct, equip and operate a new Vermont Food Venture Center in Hardwick's industrial park. He was on hand for the groundbreaking for the new center this summer. Construction is expected to be completed in the Spring. Leahy said the new kitchen incubator was needed to expand the food-based and agricultural-based economy of rural Vermont — including the production of cheese. **The Cellars of Jasper Hill** — one of the cheesemakers in closest proximity to the center — is especially excited about its potential.

“This ambitious step forward for our agricultural community will allow us to expand production of our most popular cheeses, the demand for which we are unable to meet with our current herd and

cheesemaking facility. Instead of putting additional stress on our land by increasing herd size, or building additional structures, we are participating in a great project focused on providing regional support for value-added ventures. Our hope is to train aspiring cheesemakers in the ‘incubator’ dairy (the core operation of the VFVC) and then connect the skilled artisans with a milk source — or a milk producer looking to add value to their raw material.

“Once the partnership has a business plan backed with expertise and an established market, the investment needed to move production to a new production facility will be easier to secure. At that point, we can start the process over again with new collaborators and a different cheese,” said Jasper Hill's Andy Kehler who added, “These cheeses will be aged and

marketed by the Cellars at Jasper Hill.

“Our hope is that others can leverage the market appeal of existing cheeses so that they can become a signifier our local agricultural landscape, which we are so proud of. The result might look something like the AOC, or name protected, cheeses of France; each has a particular, definite, identity associated with a specific region — instead of a specific producer. Our first goal is to create the association between Bayley Hazen Blue and Greensboro, Vermont through a network of independent producers - instead of the more narrow association of our cheese with the singular Jasper Hill Farm,” said Kehler.

Learn more about the Vermont Food Venture Center: at www.vermontbiz.com/node/12976



Senator Patrick Leahy speaks at the groundbreaking for the Vermont Food Venture Center.

Small Bites, Other News and Awards

August was big for **Maplebrook Farm** who racked up five awards in this one month. In addition to taking three prizes at the Big E (see separate story) their **Handmade Mozzarella** took a 3rd prize at the World Dairy Expo and their **Cheddar Bites** won a 3rd place in the American Cheese Society Competition.



Jericho Hill Farms' Linda and George Miller were featured in a three page article entitled "Smile and Say Cheese," in the Summer 2010 edition of the *Colby-Sawyer Alumni Magazine*. The article included the interesting factoid that it takes the milk of seven cows to make 100 pounds of cheese!



Mt. Mansfield Creamery is now is aging their **Hayride** cheese for six months. This pressed hard cheese is a complex tasting cheese resulting from the incorporated cultures and its cave aging, washed with a lactic whey and salt solution, with a light brown consistency and drier than the rest of the Creamery line up of cheeses. Also in the works is the perfecting of their **Tres Amigos** cheese. This will be offered only during the winter months as a specialty cheese. Garlic, sun dried tomatoes and chives highlight this already high moisture and flavorful havarti cheese. The **Gondolier** cheese is only available directly through the Creamery as demand is higher than production. With a new website up and running, orders for the holidays must be made at least 10 days prior in order to ensure delivery in a timely manner. Their **Inspiration** will continue to be

washed with Rock Art's beer, soon the Holiday Lager. This beer and cheese pairing was featured at a recent tasting held at the American Flatbread in Burlington. Lastly, their popular **Chapel Lane** was made in the latest cheese class held at the creamery by Peter Dixon on October 30th and 31st. For those who missed out on fall classes at the creamery, look for the spring class in March. All participants will receive a day lift ticket to Stowe. Call for information, call 802-888-7686 or email cheese@mtmansfieldcreamery.com. On the web at www.mtmansfieldcreamery.com.



Boston Post Dairy has been featured in an online blog by EthaninEnosburg at www.ethanine-nosburg.com/local-folks/



Thistle Hill Farm, and the cheesemaking endeavor in particular, was featured in the July 8 edition of the *Wall Street Journal*. According to Cheesemaker John Putnam, it resulted in far more exposure (and interest in the cheese) than their appearance on Martha Stuart's show last fall with several other Vermont cheesemakers. Thistle Hill will be appearing soon on the TV show "StyleBoston." The shoot was this September and focused on a number of Vermont locations. Putnam also offered a special observation about his signature cheese **Tarentaise**: "It took a 2nd in Farmstead cheese at the ACS, behind **Spring Brook Farm**. That's a 1, 2 finish for Tarentaise which was created here

Gil Talbot



Linda Miller, Jericho Hill Farm



at Thistle Hill Farm, so we are very proud of the cheese and of Spring Brook Farm and the people there that are carrying on. I believe that Tarentaise has been 1st, 2nd or 3rd at the ACS every year since we began making it in 2002."



The October issue of *Cooking Light* (www.CookingLight.com) features the brand's first-ever Taste Test Awards – "The Tasties." The editors tested 200 food products and came up with the best-tasting winners in 32 categories. Twenty-six of the categories feature grocery store products while six showcase artisanal standouts. The issue hit newsstands September 17th. Vermont's **Cellars at Jasper Hill Cabot Clothbound Cheddar** won in the artisanal cheese category.



David Rachlin, a veteran of the dairy industry, has been named President and CEO of **Grafton Village Cheese Company**, effective September 1. To learn more visit www.graftonvillagecheese.com.



David Rachlin



The Cellars of Jasper Hill and the Lakeview Inn in Greensboro held an event on the 18th and 19th of October for cheesemakers and cheesemongers from across the northeast, as well as other stakeholders in our agricultural community for a discussion about the history and future of our industry and the historical connections and exchanges with England over the last centuries. Dr. Paul Kindstedt, Dr. Amy Trubek, and Dr. Cathy Donnelly

Vermont Cheesemakers Festival

For the second year in a row, cheesemakers and cheese lovers alike flocked to the Coach Barn at Shelburne Farms to celebrate all things cheese. The Vermont Cheesemakers Festival was a rousing success once again. Some statistics from the day's event:

- 1500 tickets sold
- sold out two weeks prior to event

- 100 vendors
- 100 volunteers
- 45 cheesemakers

If you weren't one of the lucky 1500 who gained admittance to this unique event, plan your calendar now. Next year's date Sunday, July 24, 2011.

For more information, visit: www.vtcheesefest.com



from UVM; Dr. Rachel Dutton from Harvard, and Randolph Hodgson from Neal's Yard Dairy and Joe Schneider from Stichelton Dairy were there to explore the historical, technical, and commercial exchanges as well as the cultural and microbiological conditions that add dimension, flavor and uniqueness to Vermont-made products.

Vermont Butter and Cheese Creamery owners Bob Reese and Allison Hooper have been awarded the 2010 Foodshed Champion Award from the Chefs Collaborative at the second annual Chefs Collaborative National Summit at Bunker Hill Community College in Boston, MA. The Foodshed Champion award recognizes a food producer



Above: Discussion about English and Vermont cheese history with Dr. Paul Kindstedt. Inset: Randolph Hodgson of Neal's Yard Dairy talks with Tim Storror (Castanea Foundation) and Dr. Rachel Dutton (Harvard University).

committed to working with food professionals and who exemplifies certain principles including environmentally sustainable farming, humane animal husbandry and well formed partnerships with chefs.

Reese and Hooper have worked tirelessly for the past 26 years to create the current network of more than 20 family goat dairy farmers throughout Vermont. In their twenty-seventh year of business, Vermont Butter and Cheese Creamery is a leading American creamery crafting innovative, all-natural fresh and aged goat cheeses, crème fraîche, mascarpone, and European-style cultured butter.

The creamery supports a network of more than 20 goat dairy farms, providing milk that meets the highest standards of purity, and is a proud contributor to the health of local agriculture.

Cheesemaking on the Mooooove

The Orleans County Fair Association built a mobile cheesemaking facility this past summer for use at fairs including those in Orleans County and Caledonia County. The mobile cheese plant has the equipment necessary to produce cheese curd to the delight of fair goers and gawkers.



The mobile cheesemaker.

VCC Cheesemaking Members

Blue Ledge Farm, Salisbury
 Blythedale Farm, Corinth
 Bonnieview Farm, Craftsbury Common
 Boston Post Road, Enosburg Falls
 Cabot Creamery, Cabot Village
 The Cellars at Jasper Hill, Greensboro
 Champlain Valley Creamery, Vergennes
 Cobb Hill Cheese, Hartland
 Consider Bardwell Farm, West Pawlet
 Crawford Family Farm, Whiting
 Crowley Cheese, Mt Holly
 Dancing Cow, Bridport
 Fat Toad Farm, Brookfield
 Franklin Foods, Inc, Enosberg
 Grafton Village Cheese Company, Grafton & Brattleboro
 Green Mountain Blue Cheese, Highgate Center
 Hildene Farm Signature Cheese, Manchester
 Jericho Hill Farm, White River Junction
 Lakes End Cheese, Alburgh
 Lazy Lady Farm, Westfield
 Maplebrook Farm, Bennington
 Mt. Mansfield Creamery, Morrisville
 Neighborly Farms of Vermont, Randolph Center
 Orb Weaver Farm, New Haven
 Peaked Mountain Farm, Townshend
 Ploughgate Creamery, CraftsburyCommon
 Plymouth Artisan Cheese, Plymouth
 Sage Farm Goat Dairy, Stowe
 Scholten Family Farm, Weybridge
 Shelburne Farms, Shelburne
 Taylor Farm, Londonderry
 Twig Farm, West Cornwall
 Vermont Butter and Cheese Creamery, Websterville

Vermont Shepard, Putney
 von Trapp Farmstead, Waitsfield
 Willow Hill Farm, Milton
 Woodcock Farm, Weston

VCC Associate Members

Billings Farm & Museum, Woodstock, VT
 Black River Produce, N. Springfield, VT
 Bob-White Systems, Middlebury, VT
 Castleton Crackers, Castleton, VT
 Castleton Village Store, Castleton, VT
 Cheese Traders and Wine Sellers, South Burlington, VT
 City Feed and Supply, Jamaica Plain, MA
 City Market, Burlington, VT
 Dairy Connection Inc, Madison, WI
 Dairy Foods Consulting, Westminster West, VT
 Diamond Information Solutions, Niskayuna, NY
 Harvest Market, Stowe, VT
 Jim Wallace, Shelburne Falls, MA
 Joppa Fine Foods, Newburyport, MA
 Mountain Cheese & Wine, Stowe, VT
 Provisions International Ltd., White River Junction, VT
 Sugarbush Cheese and Maple Syrup Farm, Woodstock, VT
 The Wine and Cheese Depot, Ludlow, VT
 Upper Valley Food Co-op, White River Junction, VT
 W.A. Tompkins Co., Inc., Hathorne, MA
 Woodstock Farmer's Market, Woodstock, VT



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Holiday Gift Ideas – Visit www.vtcheese.com!

Fat Toad Farm has just launched its new 2-ounce size goat's milk caramel in all four flavors: Original, Vanilla Bean, Cinnamon and Coffee Bean. They are great for wedding favors, corporate gifts, stocking stuffers and the holiday season. Small gift box samplers are also available. All five flavors of their fresh chevre are now available on-line as well: Fresh, Maple, Ginger Cilantro Sesame, Sundried Tomato Basil and Olive Lover's. See their website for more details: www.fattoadfarm.com or contact Judith Irving at 802-279-0098.



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