

Vermont Cheese Council

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Vermont Cheese Wins Big



Two major cheese competitions were held this summer – one on US soil and the other abroad. In both, Vermont cheesemakers fared very well with six separate cheesemakers pulling in 20 awards between the two competitions. Shown at left, ACS first place winner Thistle Hill's Tarentaise. (see story page 3)



Willow Smart of Willow Hill Cheese, winner of four awards at the 17th World Cheese Awards held in September in London – more than any other US company entered in the competition.

This is a Vermont cheese factory...

...meet our employee of the month.

You could say our employees are on their feet all day. But they don't seem to mind. And they do great work. Amid these beautiful mountain meadows, life takes on a different pace, and a different attitude. In fact, the state of Vermont is much like the products we make here - wholesome, natural, and a treat for the senses. Sample a little Vermont for yourself. To see where to start, visit www.VtCheese.com

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MESSAGE FROM THE PRESIDENT

A Great Year for Vermont Cheeses and Cheesemakers

Well, it has happened again. Summer has slipped us by, and the autumn leaves have all dropped. The fresh, yellow-hued milk of spring and summer is being replaced with the pristine white milk of fall and winter. A few of us are winding down our operations for the season, while others are just getting theirs going. It is now time to dawn our parkas and say hello to sunset at 4:30.

Something happened in Vermont this year. There was this somewhat intangible “buzz” in the air surrounding the cheese scene here in the state that I had not felt in recent years. Maybe I was just more aware of what was going on; being that this was my first year as the VCC President. But I would like to think that it was actually more of what my gut was telling me. That people were, to a greater degree, taking notice of what we’ve been doing in this little state, tucked way up here in the North East corner. People were getting just as excited to try some of our cheeses as we are to make them.

A lot has happened this year. A fine showing at this years ACS awards in Milwaukee. Awards brought home from the World Cheese Awards in the UK. The inception of the Vermont Institute for Artisanal Cheeses (VIAC) in conjunction with the University of Vermont. The wonderful Water Buffalo cheese and yoghurts from Star Hill Dairy. New cheese makers in the Northeast Kingdom getting National coverage on television and in newspapers. Vermont cheese makers being invited to Italy through the folks at Slow Food USA. Various articles in food and wine related magazines. Like I said,



there was a “buzz” out there. And it felt good.

Hopefully the winter will be just as fruitful. I know that I and the other Executive members of the VCC have some pet projects that we are working on. And all of us have cheese to make, age, experiment with, and hopefully somewhere in there, sell.

I have been nothing but proud of what I’ve seen being produced in this state this year. The cheese makers are working as hard as ever, and it shows. Though I am somewhat new to the scene, making cheese for just four years now, I hope to continue to be a part of this great group for many years to come. The more I make, the more I enjoy the route I have taken. And I can only hope that the council continues to grow in numbers and in potential. This is a unique group of people. From cheese makers, to food related professionals, to university professors, to members of Vermont’s Department of Agriculture. All of us have different backgrounds, different stories to tell, different animals we milk - but we all share a similar goal. To make the best, most individually recognizable cheeses we can. To get people to expand what they know, and think they know about cheese. And to hopefully get a few from outside the state to come and pay a visit; see our farms, see our herds, and see why we all choose to live in this rural wonderland.

*Jamie Miller, Shelburne Farms
President*



Vermont Cheeses Earn Awards

*American Cheese Society and World Cheese Awards
number Vermonters among winners*

American Cheese Society Awards

The American Cheese Society (ACS) Awards Ceremony was held in Milwaukee, Wisconsin in July. In this competition, cheeses are judged both on their technical merit as well as on measures of

aesthetics (e.g. flavor, aroma and texture). One hundred and eleven (111) cheese making companies from the US and Canada entered the competition. Vermont winners were:

Company	Award	Category	Cheese
Cabot Creamery	1st place	Monterey Jack made from Cow's milk	Monterey Jack
	1st place	Cheddars; flavor added	Five Peppercorn Cheddar
	2nd place	Aged Cheddars, all milks (12-24 months)	Private Stock Cheddar
	3rd place	Butters	Whey Cream Butter
Willow Hill Farm	2nd place	Open Category, sheep or mixed milk	Summer Tomme
	2nd place	Cultured products made from sheep's milk	Organic Sheep Yogurt
Shelburne Farms	1st place	Smoked Cheddar	Smoked Cheddar
	2nd place	Mature Cheddars (aged + 25 months)	25 Month Cheddar
	3rd place	Cheese Spreads	Roasted Red Pepper Cheddar
Vermont Butter & Cheese Company	1st place	Feta Cheese	Vermont Goats' Milk Feta
	2nd place	Fresh Goat Cheese; flavor added	Vermont Chevre Herb
	3rd place	Crème Fraiche from cow's milk	Vermont Crème Fraiche
	3rd place	Quark Cheese from cow's Milk	Vermont Quark
Thistle Hill Farm	1st place	Farmstead Cheese; all milks; aged longer than 90 days	Tarentaise

World Cheese Awards

At the 17th World Cheese Awards in London in September, US cheese makers earned 44 medals – six of them by Vermonters. The contest attracted nearly 1,500 total entries, including 226 from the United States. Specialty cheeses from the US earned 15 gold medals, 15 silvers and 14 bronze. Cabot Creamery Cooperative was one of two

American companies to earn medals in the Cheddar categories, no small achievement considering the contest took place in the United Kingdom, where cheddar was first created more than 800 years ago. Willow Hill Farm took home four awards, the most of any US company entered in the competition. Winners from Vermont were:

Company	Award	Category	Cheese
Cabot Creamery	Gold	Mature Winter Block Cheddar	Clothbound Cheddar Wheel
Willow Hill Farm	Gold	Hard or Semi Hard Ewes' milk cheese	Autumn Oak
	Silver	Cheese produced on a farm/dairy with output not exceeding a weekly average of 2 tonnes	Cobble Hill
	Silver	Ewes' milk with additives	Summer Tomme with Herbs
	Bronze	Soft ewes' milk cheese plain	Vermont Brebis
Vermont Shepherd	Bronze	Hard or semi-hard ewes' milk cheese	Vermont Shepherd



A Welcome Spanish Import:

Cheese Evaluation Expertise

By Carol Delaney, Small Ruminant Dairy Specialist, University of Vermont

As Vermont grows its numbers of cheese makers, so too grows the need for technical advice on cheese recipe development, tests for quality control, and sensory evaluation training for taste. Consumers will pay higher than average prices for Vermont artisanal cheeses but only if the product is consistent and the flavor is good. Most members of the Vermont Cheese Council have been making cheese for less than 10 years and are now working to perfect their original cheese recipes as well as developing new cheese products to diversify their product line. For the past three years, the Northeast Center for Food Entrepreneurship (NECFE) and the Center for Sustainable Agriculture's Small Ruminant Dairy Project have co-sponsored cheese workshops. Now, NECFE has hired a full-time associate to work with cheese makers. Dr. Montserrat (Montse) Almena-Aliste brings years of training and work with European cheese makers to her new position in Vermont.

Montse was born in Ponferrada, Spain, in the northwest corner of the country. She received her Master's degree in Analytical Chemistry, Nutrition and Inspection of Foods at the University of Santiago de Compostela in Lugo, Spain, and did her Ph.D. research in Poligny, France where she studied cheese texture and technology after which she returned to the University of Santiago to direct a cheese quality project. There, she worked to refine

the technological and sensory characterization of traditional Spanish cheeses. It was her job to collect information from cheese makers to characterize each cheese and identify the sources of variability on the quality of the final product. She was also involved in promoting traditional cheeses in scientific and social events, speaking as dairy scientist and sensory expert.

Through her academic and professional networks, Montse learned about and eventually met UVM dairy foods research Professor Dr. Paul Kindstedt, author of many scientific articles that had been so valuable for her Ph.D. work. She immediately started a post-doctoral research project with Dr. Kindstedt at UVM. I will never forget when Dr. Kindstedt hired me to work in his lab. "When I started working with him I knew he was an expert in Mozzarella and over these past years I found out that Paul is a wonderful person with an incredible knowledge in dairy technology and a passion for Vermont and artisan cheese making," Montse said. Her two years of research focused on identifying the phenomena that determine the functional and textural quality of mozzarella and cream cheeses. She was also enlisted to teach a sensory evaluation course at UVM and part of a cheese workshop held at NECFE to help cheese makers learn about sensory evaluation of cheeses.

Montse also spent time helping Vermont Cheese Council member and water buffalo farm in South Woodstock, Star Hill Dairy, Inc., develop their recipes for plain and flavored yogurts and mozzarella

cheese. There, with her technical expertise and knowledge of the Italian language, she was able to transfer expertise on Mozzarella between Italian and American cheese makers.

Recently, through the generosity of The John Merck Fund and an anonymous donor, the Northeast Center for Food Entrepreneurship at UVM created the Vermont Institute for Artisan Cheese (VIAC) to support and strengthen artisan cheese making. Montse's position at VIAC has been secured for the next three years to provide technical assistance and educational programs to cheese makers, along with research expertise in the area of sensory analysis.

To reach Dr. Montserrat Almena-Aliste, ("Montse"), please contact her at montse@uvm.edu.

Source: Cultivating Connections, Spring, 2004, Volume X, Number 2.

Available: Extra Hands

The University of Vermont's Department of Nutrition and Food Sciences has students who are interested in gaining experience outside of the classroom. If you are a business or organization that could provide a food science or nutrition-related volunteer opportunity or internship to an excited student, please contact:

Linda Berlin
309A Terrill Hall, 570 Main St.
University of Vermont
Burlington, VT 05405-0148
802-656-0669 (phone)
802-656-0407 (fax)



Top Boston Restaurant Hosts Vermont Cheeses and Cheesemakers

Considered to be among the best, if not THE best restaurant in Boston, L'Espalier is a chic and modern restaurant featuring inventive New England-French cuisine based on fresh, regional ingredients. Located in the heart of fashionable Back Bay, on the corner of Newbury and Gloucester Streets, L'Espalier has long been a supporter of regional artisanal cheeses and has included Hope Farm's Tomme de Brebis and Lazy Lady Farm's goat's milk cheeses on their cheese tray for the past few years.

In addition to that, Chef Frank McClelland and fromager Louis Risoli have created the New England Cheesemakers Series, as part of their ever-popular Cheese Tuesday series, which has been delighting cheese-loving patrons since 2002. As part of the New England Cheesemakers Series, L'Espalier has welcomed a number of Vermont's finest cheesemakers to participate in a series of special events centered on these distinguished, and often quirky,

cheesemakers. "For years, we have been the premiere cheese destination in Boston and we are always seeking out new cheeses and cheesemakers. We have met some really fascinating people along the way, and wanted them to be able to share their stories with our guests. This cheese series is also in line with L'Espalier's philosophy of using only the freshest ingredients from New England farms and farmers. We are very excited to be presenting these cheesemakers to the Boston public," says Risoli. Each evening in the cheesemakers series includes a four-course dinner with a different wine paired with each course. The fourth course is a grand cheese tasting selected by the featured guest. Nick Tranquillo, L'Espalier's Assistant Maitre D' and the restaurant's liaison with the cheesemakers, has brought in Mark and Gari Fischer from Woodcock Farm, John and Janine Putnam from Thistle Hill Farm, Willow Smart from Willow Hill Farm and Laini Fondiller from Lazy Lady Farm in Westfield so far this year.

The fixed price cost for the cheese dinner is \$55 and that includes wines paired with each course.

On the internet, one can find numerous ratings of the restaurant by patrons. One, posted in October of last year by Max, wrote, "My favorite "special place" restaurant in Boston, by far. L'Espalier is elegant, the menu is wonderful and the food is second to none. Try the cheese course or the caviar course, it's different, wonderful, and certainly a culinary experience that is not to be missed. "Of her experience as a cheesemaker showcased at the restaurant, Lazy Lady's Laini Fondellier said it was: "incredible, unbelievable, beyond all my wildest dreams. Never eaten so well in all my life, I was treated like a celebrity. The folks at L'Espalier were generous way beyond the call of duty, every plate full of food was a work of art ...on top of being totally delicious."

Look for L'Espalier to bring more Vermont cheesemakers and their unique cheeses to Boston over the coming months.



A sampling of current Vermont cheeses.



Vermont Institute for Artisan Cheese Offers Training

*The following is excerpted from an article, **Big Help for Small Cheese**, by Melissa Pasanen published in the Burlington Free Press on June 22, 2004.*

The new Vermont Institute for Artisan Cheese located at the University of Vermont held a daylong course this summer at the Coach Barn at Shelburne Farms designed to help more than a dozen cheesemakers refined their ability to distinguish good Cheddar from bad.

“The texture of each cheese, explained Dr. Montserrat Almena-Aliste, a member of the institute’s technical staff, must be evaluated for its elasticity, firmness, deformability, friability and adhesivity.” (see related story on Cheese Evaluation, page 4).

Kristan Doolan of Does’ Leap Farm in Bakersfield held a hunk of cheese to her nose and sniffed intently for a few moments before she wrote “nuts” and “toasty” on her four-page cheese sensory evaluation form. Doolan makes fresh and aged goat cheese. While she has no plans to make a Cheddar-style cheese, “you can always learn something about cheese,” Doolan said.

Seated a few chairs away was Linda Dimmick of Neighborly Farms, who is very familiar with Cheddars -- the focus of her family’s organic dairy in Randolph Center. Commenting on the first cheese sample, Dimmick said, “The bitterness reminded me of the Cheddar I made in the beginning. I had this big factory cheese guy showing me how to do it, and he told me to add lots of culture to speed it up — but we’re just small farmstead guys. We’re not in that kind of hurry.”

Doolan and Dimmick are prime examples of the type of cheesemaker the newly launched Vermont Institute for Artisan Cheese was created to help. The institute grew out of the work of Catherine Donnelly and Paul Kindstedt, internationally recognized food scientists and long-time professors in the University of Vermont’s nutrition and food science department. Funding of more than half a million dollars was secured through the efforts of Sen. James Jeffords, I-Vt., as well as contributions from the John Merck Fund and an anonymous donor.

In Vermont, small cheese operations are a bright spot in farming. There are more than 30 such cheesemakers across the state, many of whom have won prestigious national awards in the increasingly competitive domestic segment. “Ten years ago here at the American Cheese Society annual awards, we evaluated 50 cheeses,” Donnelly told the group. “Last year in San Francisco, we had 589 cheeses.”

Artisan cheese, as Donnelly explains it, “is typically handcrafted cheese made in the European tradition. It’s not the plastic-wrapped commodity cheese. Often it is also what we call farmstead cheese, which is manufactured from a closed herd and usually the cheesemaker is also the animal herdsman, so they know the composition of the grasses, they know the animals that produce the milk. That way the milk that you get for cheesemaking is the highest quality.”

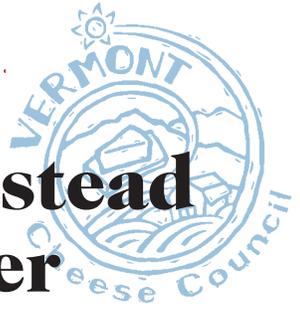
Along with growing competition, the challenges facing small cheesemakers are numerous: from navigating government regulations that are

designed for huge industrial food producers, to managing the natural variability of milk from pastured animals while delivering the consistent cheese that customers expect. “Cheesemakers often recall that when they started they were making 40 different cheeses, and they were only supposed to be making one,” Donnelly noted.

The new institute will not only provide regular educational opportunities such as like the cheddar workshop, but also help connect cheesemakers with experts who can assist them through scientific and commercial issues, and even offer “house calls” for on-site technical assistance. It is modeled after similar organizations in France, Italy and Spain, but is the first institution in this country to focus on the needs of small cheesemakers.

“There was a vacuum,” agreed workshop attendee Jim Wallace of Shelburne Falls, Mass., who works for New England Cheesemaking Supply, a company that has taught small-scale cheesemaking and sold equipment and materials to cheesemakers for 25 years. “Other cheese science institutions in this country have concentrated more on the industrial cheeses,” he explained. “We get phone calls every day from all over the country looking for help. It’s absolutely fabulous that this exists.”

Donnelly emphasized that “having the best science available will give Vermont cheesemakers a leg up,” and, even as the institute helps others across the country, “It will halo back on Vermont. By helping all of us, we’re helping ourselves.”



The Training Center for Farmstead Milk Processing at Westminster Dairy Presents Workshops

A series of two-day workshops and seminars in making cheese and other dairy products on the farm, taught by Peter Dixon and special guests. Through making cheese and other dairy products and receiving classroom instruction at Westminster Dairy, a licensed Vermont farmstead, certified-organic milk processor, participants will learn the fundamentals of milk processing and how to set up and improve their own farmstead cheese businesses. During the two days, we will make butter, yogurt, starter cultures, other fresh cultured dairy products and at least four varieties of cheese. A simple raw milk tomme-style cheese will be made in all the workshops. Lunches and course materials, including many tried and true recipes, will be provided. Cost is \$250; a \$50 deposit is required and the remainder is payable on arrival. Classes are from 9 am to 4 pm each day. All of the classes will be held at the Fischers' Woodcock Farm in Weston, VT.

Contact Peter Dixon at 802-387-4041 or e-mail pdixon@sover.net for further details and to register and receive directions.

2004 Workshop/Seminar Schedule

November 20 The Business and Regulation of Farmstead Milk Processing with Greg Lockwood, VT State Dairy Plant Inspector.

December 4-5 Italian cheeses: Romano, Toma, Provolone, Fresh Mozzarella, and Ricotta from goat and cow milk.

2005 Schedule

January 15-16 Cheesemaking and Starter Culture Technology with Margaret Morris: Gouda, Aged goat cheeses, and Tomme cheese-making and classroom instruction.

February 12-13 Four Blue cheeses from goat and cow milk, including Bleu de Gex (tomme-style).

March 12-13 British cheeses: Caerphilly, Colwick, Cheddar (cloth-bound), and Cheshire from cow milk.

April 23-24 Soft-ripened cheeses: Brie, Camembert, Aged Goat cheeses, French Tomme, Butter and Crème Fraiche from cow and goat milk.

May 7-8 Cheeses of the Mediterranean: Feta, Kashkaval, Fresh Mozzarella, Corsican-style tomme, Ricotta and Yogurt from goat, sheep and cow milk.

May 21-22 Alpine cheeses: Swiss, Asiago, Tomme and Toma, Butter and Sour Cream from cow and goat milk.



Peter Dixon (left) getting "hands-on" with novice cheesemakers.

Goat Dairies of Distinction in Vermont

The Vermont division of the Northeast Dairy Farm Beautification Program chose 165 farms to receive the honor of "Dairy of Distinction" this year. These farms that apply are visited in June and their land and animal management are viewed to recognize those farms that maintain attractive, well-kept farmsteads to support the effort to promote a positive dairy farm image. Good manure management and good care of animals are rewarded. Among the five goat dairies to receive the award was VCC member Joanne James, Lakes End Cheeses, Alburg.



LET'S VISIT...

Hope Farm

A marriage of ingenuity and hard work = great cheese

Barbara and Harvey Levin make their home in the shadow of Westmore Mountain in the Northeast Kingdom of Vermont on a little sheep dairy they call Hope Farm. There, they raise sheep for meat and milk. The milk they turn into three varieties of decidedly delicious farmstead, raw sheep milk cheese. It's a relatively small operation, currently yielding about 1,000 pounds of cheese each year but, along with the meat sales, it's been enough to help support the couple and their border collie, Mac, since they walked away from "regular" jobs a few years ago.

Though East Charleston, the hamlet in which Hope Farms lays, is not exactly on the way from or to anywhere in particular, it is a bucolic setting discovered by the Levins in 2001 when they set out to make the move to Vermont. Though they came to Vermont from another small sheep farm in Chester, New Hampshire – where they had been raising sheep since 1981, their path to Hope Farm was an indirect one, as is mostly the case with Vermont's artisanal cheese-makers.

From Big City to the country

Harv and Barbara got to Vermont by way of New York City with a 23 year stop over in rural New Hampshire. In New York, Barbara once earned her living as a dancer, doing shows and concert work and, later, as a physical therapist. Walking the field with her dog, her dancer's training is apparent on this particular cool late summer day. She is straight, strong and graceful though

Christopher Dale



Barbara and Harvey Levin with their border collie, Mac.

she plods along in rubber boots. She looks at home. Harv, too, looks like the farm suits him. The couple met when Harv was a patron at a jazz bar in Greenwich Village where Barbara worked on the weekends during her days at Hunter College. They've been married now for 30 years.

Harv's degree in mechanical engineering from the Newark College of Engineering has come in very handy in the farm-based lifestyle that he embraced years ago. He has built, repaired or rebuilt just about everything on the farm including the

barn roof for which he had to forgo his fear of heights. One of Harv's more creative and practical building projects was the creation of a unique, hard plastic cheese press that sits atop a work table in their pristine and tidy cheese room. "It cleans up well," says Harv, an understated, modest man. One gets the sense that Harv could fix or built anything he set his mind to. That kind of "can-do" spirit led the couple into their cheesemaking business which has proven to be both successful and "very gratifying" according to Barbara who also weaves during the long, cold Vermont winters and "wallows" in the Sunday *New York Times* when time permits. The off-season also affords Harv a catch up around the farm, repairing and rebuilding whatever needs work at their 100 plus year old homestead.

When spring comes around, the cheesemaking season kicks in in earnest. From mid-May though Fall foliage you can find the Levins tending their mixed flock of milkers, working in the cheese room or traveling around the region to sell their wares. The Farmer's Markets in Danville and St. Johnsbury have become regular sales venues for Hope Farm in season as have some regional retailers including Newport Natural Foods and the Kingdom County Coop. Though the Levins once questioned whether anyone would want to buy the cheeses they produced, they have had no trouble selling out all that they can make of three varieties: Tomme de Brebis, Pierce Hill and Summer Daze, and that includes to customers well



Hope Farm, nestled in the shadow of Westmore Mountain.



beyond the reach of northeastern Vermont.

Cheese Traveling Out of State

Through the Vermont Cheese Council's web site (www.vtcheese.com) and as a result of the VCC newsletter, word has traveled far beyond the shadow of Westmore Mountain that there's "gold in them there hills" – golden, creamy, flavorful cheese. Among their unexpected customers has been the upscale restaurants L'Espalier of Boston and Moxie's of Cleveland, both of which buys wheels of Hope Farm's Tomme for inclusion on their cheese plates. Nick Tranquillo, Assistant Sommelier and Assistant Maitre'D at L'Espalier, one of Boston's finest restaurant, tells how he discovered Hope Farm in a blinding snow storm in December 2003 while visiting friends in Northeast Vermont. "I knew of Hope Farm from the Cheese Council newsletter and thought I'd make a visit while in the area. When I finally got through the snow storm and arrived at the farm I found they only had a little piece of cheese left from their season production. But I tasted it and loved it. We've been featuring Hope Farm's Tomme de Brebis on our cheese tray

ever since." (see related story on Boston Restaurant showcasing Vermont cheeses.) Other customers from out of state have also discovered the cheeses of Hope Farm, such as the mother of her neighbor who lives in Texas, had a taste of Tomme on a visit once and still wants more. Barbara accommodates all she can.

As for the future, the Levins hope to transition their 30 milkers to a full dairy breed so that they can

ultimately double their cheese production. With demand continuing to grow along with the reputation of their

cheese, this is a hope that should be easily realized. "Hope" remains an operative word in all that the Levins have undertaken. "When we started farming in New Hampshire, we prefaced much of our plans with saying "I hope this will work or that will work," which led to the genesis of the name of the farm," says Barbara. Now, some 25 years later, they are still hoping but with a little more certainty about the outcome. Hope Farm has lived up to its name.

USDA Rural Development's Value-Added Producer Grants

Federal grants may be available to assist cheesemakers with marketing or with the development of their products. Eligible independent producers, agricultural producer groups, farmer or rancher cooperatives, and majority-controlled producer-based business ventures may seek funds for value-added economic planning activities such as feasibility study, business plan and marketing plan development;

or for working capital operating expenses related to the value-added venture. Program information is available online at <http://www.rurdev.usda.gov/rbs/coops/vadg.htm>, or for more information cheesemakers may contact Lyn Millhiser, USDA Rural Development Business & Cooperative Programs Specialist in Vermont and New Hampshire at 802-828-6069 or lyn.millhiser@vt.usda.gov.



SMALL BITES

On May 17, 2004, over 150 people gathered around tables in the ball room at the offices of Provisions International Ltd. in White River Vt., to take part in a cheese tasting led by Max McCalman, author of *The Cheese Plate*, maitre fromager at the Manhattan restaurant Picholine and one of the driving forces behind the Artisanal Cheese Center in New York. The event was co-sponsored by the Vermont Cheese Council. Twelve cheeses were included in the formal tasting, three from New England and one, Constant Bliss, from **Jasper Hill Farm** in Vermont. In addition to these twelve, there was a large table of 15 varieties of cheese made in Vermont. This cheese and the cheesemakers themselves were available during the reception following. It was a lively, fun, and educational afternoon.



Vermont Butter & Cheese Company's cultured butter with sea salt crystals won "outstanding cheese or dairy product" in June at the International Summer Fancy Food Show in New York City. It was also written up in the *New York Times*, *Boston Globe*, and *Chicago Tribune*.



Max McCalman, author of *The Cheese Plate*, at Provisions' event.



The June issues of *Country Home*, *Food and Wine*, *House and Garden*, *Bon Appetit*, *Traditional Home* and *This Old House* featured full page ads highlighting the cheeses of Vermont. This was a cooperative ad between the Agency of Agriculture and the Vermont Department of Tourism and Marketing. (see page 1)

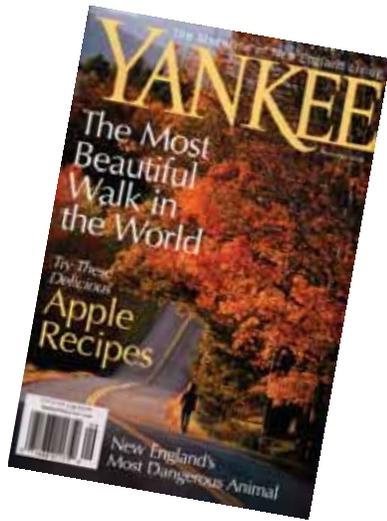


Jon Wright at **Taylor Farm** in Londonderry reports that due to a tremendous increase in retail sales right at the farm, they have built an addition to their cheese room which will be ready at the time of this newsletter. They've added a 22'x40' entryway/sales room, new basement aging room and second floor office space. Currently, Taylor Farm is milking a mixed herd of 45 Holsteins and Jerseys and are down to shipping milk only one day/week, using the rest in their production of gouda style cheeses in the following varieties: traditional, Maple Smoked,

Chipotle pepper, Garlic, Caraway, Cumin, Nettle and Aged. Taylor Farm strongly encourages visitors any day of the week and still does a great sleigh ride business (weather permitting) throughout the winter.



Local Vermont Arts and Humanities organizations have discovered the value of pairing wine and cheese for non-profit, "profit". The Flynn Performing Arts Center, located in Burlington, held a fund-raising Wine and Cheese festival on September 19 at Shelburne Farms. Participating VCC members included: **Cabot Creamery, Grafton Village Cheese Company, Shelburne Farms** and **Taylor Farm** cheese. And on Saturday, October 9, a similar event took place at the Kellogg-Hubbard Library in Montpelier. Featured VCC members included: **Jasper Hill Farm, Neighborly Farms of Vermont, Thistle Hill Farm, Taylor Farm Cheese, and Vermont Butter & Cheese Company** along with a dozen regional bakeries, chocolatiers, and wineries.



Jasper Hill Farm was the focus of an article entitled “Cheese Whizzes,” that appeared in the Business section of the *Times Argus* on September 30. The article explored the relationship between the Greensboro, Vermont-based cheesemaker and the New England Culinary School, located in Montpelier. A recipe for Beef tenderloin with mesclun greens, peach vinaigrette and Bayley Hazen Blue Cheese, accompanied the article which also featured a photo of Jasper Hill cheesemaker Victoria VonHessert.



Green Mountain Blue Cheese was mentioned in a recipe/article in September issue of *Yankee* magazine titled “Harvest at Hemingway’s” (photograph by Rose McNulty)



The President Calvin Coolidge State Historic Site hosted the Plymouth Cheese & Harvest Festival on Saturday, September 11. Held annually since 1997, the festival was selected as one of Vermont’s “Top 10 Fall Events” by the Vermont Chamber of Commerce in 2001 & 2002. This year, **Cobb Hill Cheese** was featured at the event which was attended by approximately 350 visitors.



The cheeses from **Willow Hill Farm** were featured in the Fall 2004 issue of *La Vie Claire*, Claire Murray’s new magazine

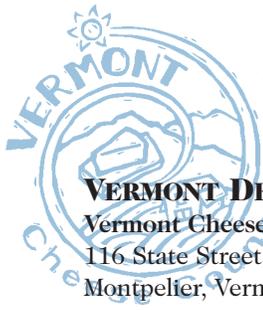


Terra Madre, World Meeting of Food Communities, sponsored by Slow Food in Turin, Italy from October 20-23, 2004 featured VCC cheesemakers **Vermont Butter & Cheese Company, Cabot Creamery, Thistle Hill, Peaked Mountain Farm, Shelburne Farms, Woodcock Farm and Grafton Village Cheese**. Terra Madre is a forum “for those who seek to grow, raise, catch, create, distribute and promote food in ways that respect the environment, defend human dignity and protect the health of consumers”. Their approach to food production is an alternative to the current industrial food production system: one where food quality and variety are valued, rural regions thrives, and links between producers and consumers are strong.



Vermont Cheese Council Member Cheesemakers

- Blueledge Farm, *Salisbury*
- Blythedale Farm, *Corinth*
- Bonnieview Farm,
Craftsbury Common
- Cabot Creamery Cooperative,
Cabot
- Champlain Valley Creamery,
Vergennes
- Cobb Hill, *Hartland*
- Creek Road Cheese Company,
Irasburg
- Crowley Cheese, *Healdville*
- Does Leap Farm, *Bakersfield*
- Franklin Foods, *Enosburg Falls*
- Hope Farm, *Charleston*
- Grafton Village Cheese, *Grafton*
- Green Mountain Blue Cheese,
Highgate Center
- Jasper Hill Farm, *Greensboro*
- La Fromagerie du Royaume,
Guildhall
- Lakesend Cheeses, *Alburg*
- Lazy Lady Farm, *Westfield*
- Maryella Farm, *E. Corinth*
- Neighborly Farm, *Randolph*
- Orb Weaver Farm, *New Haven*
- Peaked Mountain Farm,
Townshend
- Pomeroy Farm, *Londonderry*
- Shelburne Farms, *Shelburne*
- Star Hill Dairy, *S. Woodstock*
- Taylor Farm, Inc, *Londonderry*
- Thistle Hill, *North Pomfret*
- Three Owls Sheep Dairy,
Granville
- Three Shepherds of the
Mad River Valley, *Warren*
- Vermont Butter and Cheese
Company, *Websterville*
- Vermont Shepherd, *Putney*
- Westminster Dairy,
Westminster
- Willow Hill Farm, *Milton*
- Woodcock Farm, *Weston*



VERMONT DEPARTMENT OF AGRICULTURE
 Vermont Cheese Council
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Calendar of Upcoming Events

Cheese Workshops from The Training Center for Farmstead Milk Processing at Westminster Dairy

November 20 The Business and
 Regulation of Farmstead Milk
 Processing

December 4-5 Italian cheeses
 For more information, contact
 Peter Dixon, (802) 387-4041
 (pdixon@sover.net)

Hygiene and Food Safety in Cheesemaking December 9-10, 2004

Vermont Institute for Artisan
 Cheeses

University of Vermont
 (802) 656-8300

Winter 2005 Fancy Food Show® January 23-25, 2005

Moscone Center, San Francisco
www.specialtyfood.com/do/Home



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