

Vermont Cheese Council

Fall/Winter 2006 • Vol. 6, Issue 2



2007 American Cheese Society Coming to Vermont

*Home state to ACS 2006 Best of Show Winning Team:
Cabot Creamery and Jasper Hill*

Vermont cheesemakers **Cabot Creamery** and **Jasper Hill Farm** were elated when their cooperative venture, Cabot Clothbound Cheddar, was named “Best of Show” at the 23rd Annual Conference and Competition of the American Cheese Society (ACS), held this summer in Portland, Oregon. And they weren’t the only happy Vermonters. In all, 28 ribbons were awarded to cheeses from Vermont.

Cabot Clothbound Cheddar was awarded first place for “Aged Cheddars, All Milks (Aged Between 12 & 24 Months).” Then, in a second judging exclusively of blue ribbon winners from the 22 categories, Cabot Clothbound bested a very competitive field to earn Grand Champion. The cheese, a creation of Cabot Creamery was aged at the Cellars of Jasper Hill.

“The success for Cabot Clothbound highlights the significance of both the creation and maturing of artisanal cheeses. It’s only natural that Vermont would provide America’s first shining example of the benefits from this kind of collaboration,” said Rich



At left: Cabot Clothbound Cheddar, the Best-of-Show-winning cheese by Cabot Creamery and Jasper Hill Farm. Below, Cabot’s Jed Davis (left) and Jasper Hill’s Andy Kehler.

Stammer, president of Cabot.

The contest this year featured a record 941 entries – nearly 200 more than any previous ACS competition – from 157 producers representing 28 U.S. states and two Canadian provinces. Twelve teams of two judges each selected the finest North American-made dairy products based on both technical and aesthetic traits. For other Vermont winners see page 8. Next year’s competition will take place in



Burlington, Vermont as part of the ACS 24th Annual Conference and Competition. See President’s Message for current conference details.



President's Message

American Cheese Society – They're Coming to Vermont

As President of the Vermont Cheese Council, I had the honor of representing my fellow cheesemakers at the American Cheese Society conference and competition this past summer in Portland, Oregon. The event was spectacular and opened my countrified eyes to the dynamic world of cheese beyond the pastoral hills of Vermont. Cheese is art. Cheese is food. Cheese is also big business. Here in the state of Vermont, we have seen steady growth over the past five years among small, artisan cheesemakers, purely because there is a demand for the kinds of hand-made, small batch cheeses that have become our hallmark. Now, we get to show off our beautiful state as host to the 2007 ACS Conference and Competition. Hundreds of cheesemakers, cheese lovers, retailers, and chefs from across the country and the globe will descend on our little corner of the world next summer. With the theme of Sustainability as a back-drop to the three day event, we Vermont cheesemakers are determined to put our best feet forward and show the world what has made Vermont the epicenter of the artisan cheese

movement in this country. Plans, which are just now being finalized, include an Opening Reception at the beautiful Breeder's Barn at Shelburne Farms, sponsored by the Vermont Cheese Council, The Vermont Agency of Agriculture, Food and Markets and the Vermont Department of Tourism & Marketing/Economic Development.



VCC President Jon Wright, Taylor Farm.

There will be lots of informative, educational sessions for attendees in addition to the ever-growing and popular cheese competition, which drew close to 2,000 entries this year. We're hoping to also be able to offer attendees the chance to go visit some of our local cheesemakers, to dine-out at some of Vermont's finest restaurants where local cheese is showcased, and, of course, to participate in the sell-off of all of the competition cheeses that comes at the end of the event. Burlington, Vermont is barely big enough to house all those who are expected to attend this very popular event so this

very well may be the one and only time we get to do so. Please, make your plans early to attend. Hope to see you next summer in Burlington.

— Jon Wright, Taylor Farm

An ACS conference in Vermont brings benefits to Vermonters and well as attendees from far away. Vermont Cheesemakers have always been out front as innovators in this industry. With little marketing and PR budgets, we have had fewer

***The American
Cheese Society***

opportunities to share what we do with the rest of the world. Attendees will see an industry that is vibrant and cooperative. The cheeses are outstanding here. For those of us making cheese in Vermont, we couldn't ask for a bigger opportunity to demonstrate what we do to the trade. This conference will

produce future marketing and networking opportunities for our cheesemakers. For those of us who make Vermont our home, we call it normal. For visitors, Vermont has a mystique. It is a bit of a fairy tale. I think that people will attend just because they are curious about this place.

— Allison Hooper, Owner, Vermont Butter & Cheese Company
President, American Cheese Society



Cheerio! Cheese News From Across the Pond

There were medals in all colors for some Vermont cheese-makers at The World Cheese Awards, the world's largest international cheese competition, held in June 14 in conjunction with the Taste of London show in London's famous Regent's Park. The competition was judged by 120 cheese experts from around the world. Fifteen Hundred (1,500) Entries were received from as far as Spain, Holland, France, Italy, the USA, South Africa Australia, New Zealand and Switzerland.

Willow Hill Farm took a Gold Medal for their 'Alderbrook' described by Cheesemaker Willow Smart as "a creamy sheep milk bloomy rind with a citrusy finish". A silver medal was also awarded to their 'Vermont Brebis', a cave-aged Camembert-like sheep milk bloomy rind. These are both multiple year award-winners.



Willow Hill's Alderbrook

The Cabot Clothbound Cheddar from **Cabot Creamery Cooperative** and **Jasper Hill Farms** received a Silver Medal in the category of "Mature traditional cheddar made after 01/06/05". This is the second medal that the collaboration of Cabot and Jasper Hill Farms has received

at the World Cheese Awards (they also won a gold medal in 2004). This year's medal was the highest award and only silver medal given to any cheddar from the United States.

Grafton Village Cheese Company, makers of hand-crafted Vermont cheddar, captured a Bronze Medal at the event. Grafton's Four Star Cheddar won in the Vintage

Cheddar made in a creamery before 1/2/05 category and was the only American medalist in its group. This is the first World Cheese Award for Grafton Village Cheese.

Also, walking away with accolades was **Vermont Butter & Cheese Company** whose Vermont Feta took a Bronze Medal in the Semi-soft Goats' Milk cheese category.

Columbian Cheesemaker Visits

Klaus von Arnim, a cheesemaker from Colombia recently visited a number of Vermont cheesemakers. Klaus, who owns a farm of 40 jersey cows in Colombia and is planning to start making artisanal blue cheese, has been in contact with Montserrat Almena at the University of Vermont's Vermont Institute for Artisan Cheeses (VIAC) for almost a year. Initially he contacted VIAC with miscellaneous cheesemaking technical issues which led to his interest in Professor Paul Kindstedt's book on Artisan Cheesemaking and the subsequent visit to Vermont intended to improve his education and technical knowledge in cheesemaking.

Vermont cheesemakers who played host to their Columbian colleague in late September included **Shelburne Farms**, **Green Mountain Blue Cheese** and **Jasper Hill Farm**. At the latter location, the cheesemakers shared language, cheesemaking and hospitality, discovering that Klaus' daughter and the Kehler brothers went to the same college in Bogota. Small world.



Columbian guest Klaus von Arnim making cheese with Mateo Kehler at Jasper Hill Farm.



Grafton Village Cheese Company Plans Major Expansion

Additional site in Brattleboro will double capacity

Big news from the Grafton Village Cheese Company, makers of the award-winning aged cheddar cheese. They have announced plans to build a new cheese production plant and retail center at the Retreat Farm in Brattleboro. This expansion, coupled with the current operation in Grafton, will result in a doubling of production to three million pounds of handcrafted cheese a year.

Founded in 1892 as the Grafton Cooperative Cheese Company, its original mission was to convert surplus milk from local dairy farmers into cheese. Years later, a fire destroyed the original factory. The Windham Foundation, which also owns the Brattleboro location, lovingly restored the company in the mid 1960s and gave rise to the modern-day version of the company. Quality and taste continue to serve as the hallmark of Grafton cheese, which is instrumental in establishing the artisanal, aged cheddar market in America, including the multi award winning Classic Reserve cheddar.

“The success of Grafton Village Cheese has created a need to expand production,” explained Stephan Morse, President and CEO of the Windham Foundation, a not-for-profit company that focuses on building and funding programs that support Vermonters and the Vermont way of life.

“The Grafton plant currently produces at maximum capacity and expanding there is not an option. By reallocating land at the Retreat



Golden bricks of Grafton Cheddar.

Farm to continue supporting Vermont dairy farming allows us to further our company’s mission and also grow the cheese company.”

While the planning is in initial phases, the plan calls for the construction of a building up to 28,000 square feet that will include a cheese production facility resulting in 1.5 million pounds annually, with the potential to double expansion in future years. It also includes a retail shop, a cheese making viewing area and office space for staff. The company anticipates commencing building in late spring 2007. As a result, the new plant will create approximately 25 new jobs.

The remaining buildings, which make up approximately 80% of the farm’s outbuildings, are protected by the Preservation Trust of Vermont

and will remain intact. The Foundation plans to use some of the buildings to create educational programs on Vermont dairy farming and cheese making.

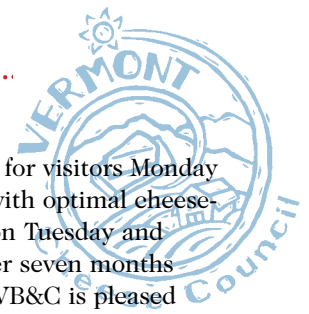
“While the operation of the farm will change from what it has been in the past, the Windham Foundation remains committed to its mission of land conservation and Vermont agriculture,” continued Morse. “We feel we can better support Vermont agriculture by purchasing milk from other farms. With an increase in cheese production, we will soon need 30 million pounds of Vermont Jersey milk annually to produce our cheese.”

And in Other Expansion News:

Willow Hill Farm hopes that their new Visitors Center, located on the farm in Milton, will to be open for the holiday season for cheese viewing as well as cheese purchases. The concept remains, to buy a cut or whole wheel of various seasonal cheeses for \$5. Everything will be priced as such to make it simple for the customer. Cash and local Vermont checks will be accepted in a self-service venue while peeking in on cheesemaking process. Seasonal cheeses for purchase will be frequently updated on Willow Hill’s website, www.sheepcheese.com

The Cellars at **Jasper Hill Farm** will be complete and ready

continued on next page



to receive cheese in its 18,000 sq ft facility by September 2007, according to cheesemaker Mateo Kehler. In anticipation of moving over 1,000,000 lbs of cheese a year through the Cellars at Jasper Hill, they have formed a partnership with international partners, Neal's Yard Dairy and Fromagerie Mons to bring the necessary expertise to bear on their project and to help maintain Vermont's position as the nation's leader in the marketplace. Mateo reports that Cabot Clothbound from the Cellars at Jasper Hill, winner of Best in Show at the ACS this year, will become more widely available in 2008 and that they will be developing clothbound cheddar for Grafton Village Cheese. Long term, Jasper

Hill hopes to help facilitate the growth of Vermont farmstead cheese production by lowering the barriers to entry for new producers and offering consolidation, logistics and distribution opportunities to existing cheesemakers, as well as easy access to the country's best artisan and farmstead cheeses to buyers.

Vermont Butter & Cheese Company recently held an Open House for Vermont Businesses for Social Responsibility members in their new 3,500 square foot production and aging facility. Winner of the "Small Business of the Year" award from the Central Vermont Economic Development Corporation, VB&C, located in Websterville,

Vermont, is open for visitors Monday through Friday, with optimal cheese-making viewing on Tuesday and Wednesdays. After seven months of development, VB&C is pleased to announce that the new cheeses being made in the expanded facility- Bonne-Bouche, Bijou and Coupole - are getting a great reception for the fall Holiday season and winning all kinds of accolades. *Wine & Spirits* Fall 2006, referenced Bijou in the article. "The Best American Artisanal Cheeses," describing it as "an earthy, natural-rind nugget of pasteurized goat's milk - based on a recipe for Crottin de Chavignol - that possesses an exterior matrix of mold which imparts a distinctly Old World flavor to the cheese."

Workshop to Focus on Cheese Handling and Retailing

On Saturday, December 2, a day-long seminar for cheese retailers and chefs will be held in the event room of the Provisions International, Ltd. building in White River Junction, Vermont. The event, which runs from 10 am to 3:30 pm, is co-sponsored by Provisions International Ltd. and the Vermont Cheese Council.

The morning session will feature Matthew Rubiner, owner of Rubiner's Cheesemongers and Grocers in Great Barrington, Massachusetts, arguably one of the best cut-to-order cheese markets in New England. Previously, Matthew was the cheese buyer for Formaggio Kitchen on South Street in Boston and is a strong supporter of American made cheese.

Matthew will focus on six classic cheeses that present unique challenges to the cheese retailer and chef in terms of storage, wrapping, presentation, and marketing.

The cheese used for this session will be from New England cheese-



The meeting room at Provisions International in White River Junction, Vermont.

makers and a number of the cheesemakers will be present to discuss the production aspects of their cheese. Each cheese will be discussed in terms of its own particular profile and will be tasted by all participants.

A lunch break will feature cheese from many Vermont cheesemakers.

The afternoon will be taken up by a panel discussion which will encourage a healthy debate among cheesemakers, distributors, retailers, and chefs. The panel will include

Matthew Rubiner, Wendy Hallgren, owner of Provisions International, Ltd. which has distributed cheese for over 20 years, Tyler Hawes of Larkin Cold Storage, Leslie Stuart of Wine and Cheese Depot of Ludlow, Vermont, Annie McDonald, manager of the cheese department at the Hanover Food Co-operative in Hanover, NH, and Sam Hayward, chef/owner of Fore Street restaurant of Portland, Maine. Joining the panel will be Vermont Cheesemakers Michael Lee of **Twig Farm**, Willow Smart of **Willow Hill Farm**, Mateo Kehler of **Jasper Hill Farm**, and Allison Hooper of **Vermont Butter & Cheese Co.** Hooper is also the current President of the American Cheese Society.

The fee for the day is \$30, which includes lunch. If you are interested in attending, please contact Christopher Wainhouse at christopher@provisionsintl.com for more information.



USDA Awards Grant to Promote Cheese Safety

A SARE (Sustainable Agriculture Research and Education) Grant has been awarded by the USDA to Vermont cheese-making consultant Peter Dixon and Lynda Brushett of the Cooperative Development Institute in Deerfield, MA for a three-year project entitled “Strengthening Farmstead Cheese Businesses through a Self-Sustaining Cheese Safety Program.” The project grew out of previous work that Peter did for the VCC and experience he had operating EU-style cheese safety risk reduction programs for the Vermont Shepherd cheesemakers group in 1999 and 2000.

This project will help move farmstead cheesemakers along towards the goal of certifying the safety of their cheeses in the same way as is done for cheesemakers in the European Union. Goals of the project are:

- to provide technical assistance to farmstead cheesemakers in the Northeast
- to develop cheese safety risk reduction programs, which will include sampling and testing
- to create a cooperative organization that will eventually administer its own safe cheese certification program.

Informational seminars will be held this fall and winter to introduce the project. Twenty farms (at least one from each state, a mix of cow, sheep and goat producers) will be selected to participate in a pilot study to operate the Farmstead Safe Cheese Certification Program and work on the development of a regional, cooperatively structured, farmer-owned association that would organize testing, provide technical assistance and market the value of the safety program to wholesale and

retail buyers. The pilot study will focus on: 1) EU style risk assessment leading to HACCP plan development and implementation, 2) raw milk and cheese sampling, testing, interpre-

tation, and technical assistance to verify plans are working and are adjusted as needed, as well as to help with problem solving and 3) feasibility and business planning for the safety program association. For more information, contact Peter Dixon at (802) 387-4041 or e-mail dixonpeter@mac.com.

Beer & Cheese – What A Pair

Maria Trumpler, Cheesemaker at **Crawford Family Farm** gave a talk on pairing Vermont artisan cheese with Vermont craft-brewed beer at the Brewer’s Fest in Burlington on July 22. Trumpler talked about the historical, geographical and biochemical rationale for pairing Vermont cheese and beer:

Both are ancient foods, with only imaginative myths to date their discovery. The Egyptians would grind grain in a pot, add water and let it sit until it fermented.

Many cheese-lovers imagine that cheese was accidentally discovered by a pre-historic hunter who took along milk in a calf’s stomach, and found that it had turned to cheese at lunch time. Biochemically, both cheese and beer originate from grass and grain and are fermented by carefully selected bacteria. Thus, it is much easier to pair beer and cheese than wine and cheese. As



Bayley Hazen Blue

Trumpler says, “on our farm, we eat our cheese with Otter Creek Copper ale as afternoon milking draws to an end,” and adds, “it’s hard to go wrong!”

The pairings at the Brew Fest were:

Champlain Valley Creamery

Triple Crème with Long Trail Blackberry Wheat

Crawford Family Farm Vermont

Ayr with Otter Creek Copper Ale

Shelburne Farms Cheddar Aged

Two Years with Long Trail IPA

Taylor Farm Maple Smoked

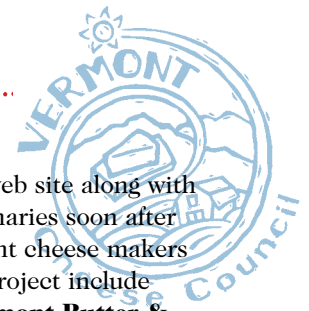
Gouda with Rock Art Ridge Runner Mild Barleywine

Jasper Hill Bayley Hazen Blue

with Otter Creek Stovepipe Porter



Vermont Ayr



Cheese by Hand

Crossing the US To Talk and Taste Cheese

Cheese by Hand is a project conceived by food enthusiasts and former corporate employees, Sasha Davies and Michael Claypool. Their goal is to capture the experience of cheesemakers around the country, in their own voices, and share them with consumers and cheese fans everywhere with the hope that this will promote understanding and support for the

products themselves and also the variety of farms that make up our country's agricultural system. The cross-country tour with cheesemakers making cheese by hand throughout the United States started in Vermont on May 1. During their visits, Sasha and Michael record interviews with the cheesemakers and write summaries of their visits. The audio interviews are edited and

posted on their web site along with the written summaries soon after the visits. Vermont cheese makers included in the project include **Willow Hill, Vermont Butter & Cheese Company, Twig Farm, and Jasper Hill Farm.**

Aside from the web site (www.cheesebyhand.com), which in itself is an important product to build awareness about cheese made in the US, Sasha and Michael are hoping to get some segments aired on National Public Radio. To view posts and listen to the musings of cheesemaker Michael Lee at Twig Farm check out <http://cheesebyhand.com/?cat=37>

What's News

Two New Cheese Books Coming

The Vermont Cheese Book by Ellen Ecker Ogden is due out in Spring 2007. Published by Countryman Press this book includes a tour of more than three dozen award-winning cheese makers in a behind-the-scenes exploration of the landscape, people and cheeses that put Vermont on the global epicurean map. Look for more details in our Spring issue.



Atlas of American Artisan Cheese. In June 2007, Chelsea Green Publishing in White River Junction will release the Atlas of American Artisan Cheese. Researched and written by Jeffrey Roberts of Montpelier, the Atlas brings timely attention to a growing sector of American agriculture and artisan food production. Small-scale cheese producers are changing the face of American agriculture and

making important contributions to taste, local economies, and the working landscape. The Atlas, the first comprehensive national survey of these cheesemakers, represents a watershed of accomplishment and celebrates their great products. The book will cover approximately 375 contemporary cheese artisans. For more information, visit <http://chelseagreen.com/authors/333>.

New Cheeses

Twig Farm's new square cheese is a raw goat milk cheese, aged about 80 days. The texture of the cheese is semi-soft and the rind is natural and rustic in appearance. Uncooked and unpressed, the cheese is formed in a tied cloth that makes the cheese have its square shape. In the middle of the cheese is an indentation where the knot was tied. The cheese is made with milk from their 18 milking does who spend days and nights out at



pasture or along their rocky ledges eating browse.



Cabot Creamery

Cabot Creamery and Harpoon Brewery have teamed up to introduce Cabot's newest cheese: Harpoon I.P.A. Beer Cheddar. The cheesemakers at Cabot soak their award-winning cheddar in Harpoon's India Pale Ale, lending to the cheese a distinct, hoppy flavor. Available in random-weight deli bars in exact weight cases, this new cheese is available in November for national distribution. For more information call toll-free 1-800-639-3198 or visit www.shopcabot.com.



2006 American Cheese Society Annual Competition

Vermont Cheese Council Results

Listed alphabetically by cheesemaker, location, award & cheese competition category

Blue Ledge Farm, Salisbury, Vt.

- 1st place:* Crottina Goat's Milk Soft Ripened Cheese
2nd place: Lakes End Goat's Milk Soft Ripened Cheese

Cabot Creamery Cooperative,

- Cabot, Vt.
Best of Show – Cabot Clothbound Cheddar (with Jasper Hill Farm)
1st place: Cabot Clothbound Cheddar Aged Cheddar, All Milks (Aged 1-2 Yrs)
1st place: Cabot Crème Fraiche Cow's Milk Crème Fraiche
1st place: Cabot Salted Butter Cow's Milk Salted Butters
1st place: Cabot 83 Butter Cow's Milk Unsalted Butters
2nd place: Cabot Old School Cheddar Aged Cheddar, All Milks (Aged Over 4 Yrs)
2nd place: Cabot Whey Cream Butter Cow's Milk Salted Butters

Cobb Hill Cheese, Hartland, Vt.

- 3rd place:* Ascutney Mountain Aged Farmstead Cheeses

Grafton Village Cheese Company,

- Grafton, Vt.
2nd place: Smoked Cheddar Smoked Cheeses, Cheddars

Jasper Hill Farm, Greensboro, Vt.

- Best of Show* – Cabot Clothbound Cheddar (with Cabot Creamery Cooperative)
1st place: Cabot Clothbound Cheddar Aged Cheddar, All Milks (Aged 1-2 Yrs)
2nd place: Bayley Hazen Blue Cow's Milk Blue-Veined Cheeses
3rd place: Constant Bliss Cow's Milk Soft Ripened Cheeses

Neighborhood Farms of Vermont,

- Randolph Center, Vt.
3rd place: Organic Green Onion Cheddar Cheddars, Flavors Added, All Milks
3rd place: Organic Monterey Jack Cow's Milk American Originals, Monterey Jack

Shelburne Farms, Shelburne, Vt.

- 2nd place:* Shelburne Farms Smoked Cheddar Smoked Cheeses, Cheddars
3rd place: Shelburne Farms 24 Month Cheddar Aged Cheddar, All Milks (Aged 2-3 Yrs)

Taylor Farm, Londonderry, Vt.

- 1st place:* Maple Smoked Gouda Cow's Milk Smoked Cheese

Thistle Hill Farm, North Pomfret, Vt.

- 1st place:* Tarentaise Aged Farmstead Cheeses

Twig Farm, West Cornwall, Vt.

- 2nd place:* Goat's Milk Tomme

Goat's Milk American Made/
International Style Cheeses

- 2nd place:* Twig Wheel Goat's Milk Washed Rind Cheeses

Vermont Butter & Cheese

Company, Websterville, Vt.

- 1st place:* Vermont Mascarpone Cow's Milk Mascarpone
2nd place: Vermont Creamy Goat Cheese "Classic" Fresh Goat's Milk Cheeses
2nd place: Vermont Crème Fraiche Cow's Milk Crème Fraiche
2nd place: Bonne Bouche Aged Goat's Milk Cheeses
3rd place: Vermont Cultured Butter "Unsalted" Cow's Milk Unsalted Butters

Willow Hill Farm, Milton, Vt.

- 2nd place:* Sheep Yogurt Sheep's Milk Cultured Products
3rd place: Summer Tomme Sheep's Milk American Made/
International Style Cheeses

AIWF Alliance with Windham Foundation Aids Julia Child Scholarship

The Windham Foundation of Grafton, Vermont, which owns the **Grafton Village Cheese Company**, has joined forces with the American Institute of Wine and Food, Vermont Chapter, to assist in the funding of the AIWF's newly formed Julia Child Scholarship. With the sale of selected private label Grafton Village Cheese products, a portion of the proceeds will help fund the scholarship for Vermont students who choose to pursue a culinary education. The special designation AIWF Classic Reserve Cheddar will be available to restaurants and retail outlets. It can be purchased through The Grafton Village Cheese Company via email, fax: 1-802-843-2210, or phone: 1-800-472-3866.

For further information about the Julia Child scholarship contact the AIWF, Vermont at 802-672-3209 or visit their website at www.AIWF.org/vermont/.



Members in the News

The May 10th edition of the *New York Sun* featured an article entitled "The Best Thing Right Now." by Paul Adams who talks about American farmstead cheeses and counts among the best: a goats' milk tomme from Vermont's **Twig Farm**.

Green Mountain Blue Cheese was featured in the June and July editions of *Northeast Dairy Business*, in an article entitled "Making money with artisan cheese".

The Vermont Cheese Trail was featured in *USA Today* and *CNN Travel* in September. The article entitled "Five ways to have fun this fall with the kids" provided links to the VCC web site and the Vermont Cheese Trail map, recommending cheese viewing and tasting as a great activity for the whole family.

The Oct/Nov 2006 issue of *Eating Well Magazine* selected two Vermont based yogurt-makers **Woodstock Water Buffalo** and **Willow Hill Farm** to rave about. Of Willow Hill's product they wrote "Sheep yogurt is tangy and grassy like sheep-milk cheese. Willow Hill Farm makes a crème-fraiche-like plain yogurt."



A Fall issue of *Saveur Magazine* mentioned Burlington, Vermont as one of their top five food towns in the US and cited **Willow Hill's** new blue sheep milk cheese 'Blue Moon' as one of the reasons why.

The Montpelier-Rutland *Times Argus* ran an AP story on October



At press time: *USA Today* featured the Vermont Cheese Trail in their October 13, 2006 edition.

2 on the Vermont Cheese Trail featuring Cheesemaker Dan Hewitt from **Three Owls Farm**.

The New York Times ran an article by Food Writer Marion Burros entitled "The Earth is the Finishing Touch," which focused on cave aging cheese, and featured Vermont cheesemakers **Lazy Lady Farms, Jasper Hill Farms, Cabot Creamery, Shelburne Farms, and Orb Weaver**.

Several Farmstead cheese operations were featured in the October issue of *Yankee Magazine*, titled "Milk Made..." They included **Doc's Leap, Orb Weaver Farm, Willow Hill Farm and Shelburne Farms**. Others mentioned in the issue were **Grafton Village Cheese** and **Lazy Lady Farm**.

Cookie Magazine, a Conde' Nast publication targeted to moms with young kids, will be featuring

a **Grafton Village Cheese** Sampler Hoop in the Holiday Guide of the December 2006 issue.

Cheese on Vermont Public Television

Vermont Public Television (VPT) is currently working on producing a program called "Feast in the Making." The series of five, 30-minute programs will feature segments on growers, producers and restaurants that cook with local products. Current plans have the programs airing in early spring or late winter, 2007.

VCC members featured include **Taylor Farm** and **Jasper Hill Farm**. **Shelburne Farms** will be showcased as host to the Vermont Fresh Network Forum where lots of video was shot of people sampling a variety of locally produced cheese.

Also look out for a live cooking program on VPT in December that features recipes made with dairy products, including cheese. This program, an intended fundraiser for the station, will offer gift boxes of various local cheeses and cook books for people who call in to become members.

Plymouth Cheese and Harvest Festival 2006

With the cooperation of Mother Nature the 2006 Plymouth Cheese and Harvest Festival was a success for all. Cheesemakers from **Crowley Cheese, Shelburne Farms, Cobb Hill** and **Taylor Farm** joined **Frog City Cheese** makers for the day of sampling and selling while **Grafton Cheese** sent cheese.



Cheese Courses Coming Up

The Training Center for Farmstead Cheesemaking

The Training Center for Farmstead Cheesemaking will host a number of classes at **Taylor Farm**, in Londonderry, and **Woodcock Farm** in Weston in the coming months. During the classes, participants will learn to use starter and ripening cultures and make at least two varieties of cheese. There will be a strong focus on the technical aspects of cheese making and affinage as well as information on facilities, equipment, marketing, and operations. For additional details and registration information contact Peter 802-387-4041 or email: dixonpeter@mac.com or visit www.dairyfoodsconsulting.com.

Remaining 2006 Dates

November 10-11 at Woodcock Farm.

Making and Aging Bloomy-rind cheeses, including Camembert, Brie, and lactic curd goat and cow milk cheeses. Focus on cultures, affinage, packaging, facilities and equipment.

December 14-15 at Woodcock Farm.

Beginners Class about cheese making and business. Starting up; sheep, cow and goat milk: properties and use in cheese making; making lactic curd cheese, Tomme, and Romano; financial and marketing information.

Spring/Summer 2007 Dates

January 11-12 at Woodcock Farm.

Affinage: techniques and facilities. Exploring the craft of cheese ripening. Focus on ripening cultures, bio-reactions, affinage techniques, quality control, and how to design and construct facilities for each type of cheese.

March 8-9.

Making and aging Blue cheeses from cow milk, including Stilton and Gorgonzola styles. Focus on cultures, affinage, packaging, facilities and equipment.

March 22-23.

Making and aging Washed-rind cheeses, including Citeaux, St. Paulin, and Gruyere styles. Focus on cultures, affinage, packaging, facilities and equipment.

April 19-20.

Making and Aging Mediterranean cheeses, including Mozzarella, Caciocavallo, Ricotta, Romano, and Corsican basket styles using sheep and goat milk. Focus on cultures, affinage, packaging, facilities and equipment.

June 21-23 at Taylor Farm.

Farmstead Cheesemaking Short Course. The art, science, and business of farmstead cheese making. Lectures on milk and cheese chemistry, starter and ripening cultures, cheese making and aging, designing and constructing facilities, and business operations.

July 28-29 at Taylor Farm.

Affinage: techniques and facilities. Exploring the craft of cheese ripening. Focus on ripening cultures, bioreactions, affinage techniques, quality control, and how to design and construct facilities for each type of cheese.

Vermont Institute for Artisan Cheese at the University of Vermont

Remaining 2006 Dates

November 13 -15:

Artisan Cheese Practices: Italian Cheeses (3 days)

Covers the origins and history of Italian cheese, its variety and cultural dimensions, as well as the technical aspects of 3 different cheese families and the quality of cheesemaking milk.

November 14:

Italian Cheese and Wine Pairing
Firehouse Gallery, Burlington, VT
6:00-9:00

An introduction to the diversity and history of Italian cheeses, the country's affection for cheese, and the notion of terroir – the sum of land, climate, history, and culture. An array of wonderful Italian cheeses will be paired with Italian wines by native Italian guest cheesemakers.

November 16:

Traceability in the Cheesemaking Process (1 day)

This workshop will cover: FDA Food Facility Registration, Prior Notice of Imports and Traceability, Recordkeeping and Recall Procedures. Attendees will have the opportunity to develop their own recall plan during the workshop's break-out session.

November 17:

Starter Cultures (1 day)

The course will focus on the history of starter cultures, strain selection, methods of propagation and rotation, phage control and new advances in starter cultures. Prebiotics and probiotics for use in cultured dairy products will be reviewed. The course will also cover secondary and adjunct cultures for example: affinage cultures.

For more information and to register contact: Jody Farnham~ Program Coordinator for VIAC, 255 Carrigan Wing Building/ UVM, 109 Carrigan Drive, Burlington, VT 05405-0044, e-mail: jfarnham@uvm.edu; phone: (802)656-8300; fax: (802)656-0001 or visit www.uvm.edu/~viac/ to read about these courses.

SMALL BITES

Stowe Wine Tasting and Rare Wine Auction held at Trapp Family Lodge on June 23-25, had great participation from Vermont cheesemakers. Featured cheesemakers at the opening night champagne reception included: **Champlain Valley Organic Creamery, Frog City Cheese, Grafton Village Cheese, Green Mountain Blue Cheese, Cabot Creamery, Vermont Butter & Cheese Company, West River Creamery, Franklin Foods, Jasper Hill Farm, Neighborly Farms, and Shelburne Farms.**



Vermont Fresh Network held its annual event at picturesque Shelburne Farms in August. The event features some of the finest foods made in Vermont and draws a large and appreciative crowd of diners. There was significant representation of cheesemakers, including new cheesemakers **Dancing Cow, Consider Bardwell Farm, Crawford Family Farm.** Vermont's veteran cheesemakers included: **Cabot Creamery, Grafton Village Cheese, Woodcock Farm, Willow Hill Farm, Vermont Butter & Cheese Company, Green Mountain Blue Cheese, Shelburne Farms and Taylor Farm.**



A gaggle of Vermont Cheesemakers gathered at the Vermont Fresh Network event at Shelburne Farms.

Otter Creek Craft Brewing in Middlebury, Vermont hosted Friday Summer Brew and Beer and Cheese Tasting where **Grafton Cheddar** was served with fine microbrews several times throughout the summer.



The US Patent and Trademark Office has issued a patent to **Franklin Foods** of Enosburg for developing a process to make a yogurt cream cheese product. Made from milk not treated with synthetic growth hormones, Franklin's patent approved process allows the low fat yogurt to retain its live and active cultures, making it the only product of its kind! This product is being marketed under the Hahn's Yogurt and Cream Cheese Spread label with flavors including Blueberry Dream, Spring Onion & Chive, Honey Nut Crunch, Strawberries N Cream, and Heavenly Plain.



Carleton Yoder of **Champlain Valley Organic Creamery** was one of two cheesemakers in the US who received an American Cheese Society scholarship to attend the Annual ACS Meeting and Competition, held this summer in Portland, Oregon.



The First Annual Autumn Leaves Cheese Festival took place on Saturday, September 30 at **Taylor Farm** just a few days after Vermont Commissioner of Agriculture Steve Kerr visited the farm to talk to cheesemakers about the future of the state's agricultural plans.

Vermont Cheese Council Member Cheesemakers

- Bingham's Farm
- Blue Ledge Farm
- Blythedale Farm
- Bonnieview Farm
- Cabot Creamery
- Champlain Valley Creamery
- Cobb Hill Cheese
- Consider Bardwell Farm
- Crawford Family Farm
- Crowley Cheese Inc.
- Dancing Cow Farm
- Doe's Leap Goat Farm
- Franklin Foods
- Frog City Cheese
- Grafton Village Cheese Co
- Green Mountain Blue Cheese
- Hope Farm Sheep Cheese
- Jasper Hill Farm
- La Fromagerie du Royaume
- Lake's End Cheeses
- Lazy Lady Farm
- Maryella Farm
- Neighborly Farms
- Orb Weaver Farm
- Peaked Mountain Farm
- Shelburne Farms
- Taylor Farm
- Thistle Hill Farm
- Three Owls Sheep Dairy
- Three Shepherds of the Mad River Valley
- Twig Farm
- Vermont Butter & Cheese Company
- Vermont Shepherd
- West River Creamery
- Willow Hill Farm
- Woodcock Farm
- Woodstock Water Buffalo Company



VERMONT FARM BUREAU
Vermont Cheese Council
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Richmond VT 05477

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Calendar of Upcoming Events

Fall 2006 through Spring 2007

Courses and Training

Vermont Institute for Artisan Cheeses (visit www.uvm.edu/~viac/)

The Training Center for Farmstead Cheesemaking
(visit www.dairyfoodsconsulting.com)

December 2, 2006

Workshop on Cheese Handling and Retailing

Provisions, International, White River Junction, Vermont
Fee. Contact christopher@provisionsintl.com for more information

Summer 2007

24th Annual American Cheese Society Conference and Competition

Burlington, Vermont
Fee. Check www.cheesesociety.org for details as they become available.



The Vermont Cheese Council

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