

Vermont Cheese Council

Fall 2008 • Vol. 8, Issue 2

Vermont Cheesemakers Collaborate on Grand Scale

Jasper Hill opens “Cellars” for aging cheese

“Aging” may not have the best connotation in this society. Unless, of course, you are referring to cheese. Small batch, handmade cheese – aged to its full potential - is among today's most highly sought after food item. And in Vermont, a lot of that cheese — roughly 150,000 pounds of it — is now aging to perfection at The Cellars at Jasper Hill in Greensboro.

Jasper Hill Farm, the brain child of brothers Mateo and Andy Kehler, started making its own line of cheeses

in 2003. With grounded expertise in cheesemaking, substantial capitalization and a savvy business plan, the Kehler brothers brought this unknown label to the fore of the artisan cheese movement in just a few years — winning prizes, fans and customers across the country along the way. Today, Jasper Hill Farm produces about 70,000 pounds of six cheese varieties: Bayley Hazen Blue, Constant Bliss, Aspenhurst, Winnimere, Bartlett Blue and

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Photos by Susan Spaulding

Above: Selected cheeses in one vault at The Cellars at Jasper Hill. From front to rear, top to bottom: Vermont Water Buffalo Romano, Crawford Family Farm Vermont Ayr, Twig Farm Goat Tomme, Grafton Village Cheese Traditional Clothbound Cheddar. **Right:** Affineurs Rebecca Kuhnel and Roberta Pitkin are turning Lazy Lady's Mixed Emotions — part of a daily routine. Find these and other Vermont cheeses on our web site.



Letter from the President

Welcome to the 2008 fall/winter newsletter of the Vermont Cheese Council. The council, and all 39 of our members, have been hard at work this summer and fall. We've begun tackling the issues concerning VCC-sponsored events and how best to get the wide variety of Vermont cheeses in front of you, our customers and fans. We created an events committee, which will define, create and execute some very interesting forays into the world of cheese, education and fine dining experiences for 2009. With the help of Elisa Clancy, our web guru, we are trying to keep our web site fresh and up to date — visit it often at www.vtcheese.com. As Coordinator, Ellen Ogden has been playing a huge role in keeping the council active and involved. She has represented us well.

As for the newsletter, we've added a new feature which we hope you will enjoy reading. The council decided last month that it was high time to recognize those who play a vital role in the world of marketing our cheese. The folks in the distributing world, retail world and restaurants are really the ones on the front line. We depend on them to represent us, explain



our cheeses to customers and to listen to complaints (hopefully, very few). We owe a great deal of gratitude to them. In upcoming newsletters we hope to cover one or two stories per issue about these fine people.

We wish at this time to say thanks to Jane Sakovitz Dale, who has heroically puts these newsletters together for us every year. Getting all this info together from the council, in a timely fashion takes the patience of a saint. She dutifully steps up to the plate time and time again. Thanks also to Tim Newcomb who has designed our newsletter for many years. Thanks, Jane

and Tim.

Last but not least, you will see the names of cheesemakers who have once again won high honors in various cheese competitions. Vermont is very lucky to have such a large group of dedicated and committed cheesemakers. We put in long hours and battle many sleepless nights mainly for the sole purpose of putting a smile on someone's face and hearing the word "YUMMM". This is why we do it. So enjoy!! Thank you from all of us in the Vermont Cheese Council.

— *Laini Fondiller, President*
Lazy Lady Farm

Cheesemakers Collaborate

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Moses Sleeper.

Not willing to bank the success of their entire operation on making their own cheeses, the Kehlers looked for ways to offer added value to the Vermont cheese industry. Initially, they thought to engage other dairies within the area to go into the cheesemaking business along with them. But, this proved to be an unworkable strategy for entrenched dairy farms that were unwilling or unable to rethink their product as something other than fluid milk. Then in late 2004 came an opportunity to collaborate with another cheesemaker that changed everything. Knowing how labor intensive and costly it is to age cheese, Cabot Creamery Cooperative

joined forces with Jasper Hill, asking them to age 25 wheels per month of Cabot's Clothbound Cheddar for between 10 and 14 months at their Greensboro site. That collaboration netted the Best of Show prize at the 2006 American Cheese Society Competition in Portland, Oregon. Out of that initial success came the impetus for creating The Cellars at Jasper Hill — a state-of-the-art, 22,000 square foot, \$3.2 million dollar facility where cheeses from a dozen Vermont cheesemakers are pampered as they ripen and age — a process known as *affinage*. These cheeses retain the labels and unique character of their farm of origin but benefit from the *affinage* and, in some cases, distribution services that Jasper Hill can offer. "Our goal is to provide the best possible conditions to allow each cheese to reach its full

flavor potential," says Andy Kehler. Today, Jasper Hill purchases 80% of the cheeses outright, providing steady and predictable income for small cheesemaking operations throughout the state, while helping to ensure that a high, quality product — that reflects both farms — reaches the market in optimal condition. They also provide marketing and distribution services for other Vermont cheeses not aged at the Cellars thus allowing small producers across the state to access markets previously closed to them. Currently shipping approximately 12,000 pounds of cheese a month, the Cellars at Jasper Hill hopes to eventually provide the wide and growing marketplace with up to two million pounds of Vermont-made artisan cheese a year; the approximate production from 30 farms the size of Jasper Hill.



Vermont Cheeses Currently at “The Cellars at Jasper Hill”

Photos by Susan Spaulding.

Cabot Creamery Cooperative

Cabot

Clothbound Cheddar is a traditional English-style cheddar with a sweet, caramel-like crystalline structure. An ACS “Best of Show” winner, aged a minimum of 10 months.



“The Cabot and Jasper Hill partnership has been very rewarding in so many ways. It is also emblematic of the Vermont reality that collaboration among cheesemakers isn’t the exception, but the rule. Vermont cheesemakers’ have an unparalleled recipe for success: take a healthy dose of camaraderie, add in opportunistic cooperation, and enjoy the resulting high-quality, innovative cheeses. The newly unveiled Cellars at Jasper Hill now takes this collective-gains-through-collaboration approach to an even higher level. Vermont’s brand and the prospects for increased sales of Vermont specialty and artisan cheese should both benefit handsomely.”

— Jed Davis, Cabot Creamery

Crawford Family Farm

Vermont Ayr

is an alpine style tomme, with a sweet nuttiness that typifies the milk from the Crawford’s herd of registered Ayrshire cows. Aged for a minimum of six months.



supple texture with hints of nuts and grass. Aged a minimum of 90 days.

Frog City Cheese

Plymouth

Cheese’s Traditional Granular Curd Cheese is a tangy, rich, open bodied, traditional



and uncomplicated raw cows’ milk cheese made the old-fashioned way on the Calvin Coolidge estate in Plymouth, Vermont.

Hope Farm

Tomme de Brebis

is a smooth and buttery semi firm sheep’s milk cheese with a natural white mold rind.



Pierce Hill is a dense firm sheep’s milk cheese with a sweet nutty flavor.

Dancing Cow Farm

Menuet made with uncooled raw cow’s milk from a single milking, Menuet is a tomme style cheese that



is sweet and nutty with a creamy texture and lingering finish. Aged a minimum of five months.

Grafton Village Cheese

Traditional Clothbound Cheddar

is a 20 pound wheel made with unpasteurized milk and offers earthy, meaty and mushroom overtones. It is aged for 10 - 12 months.

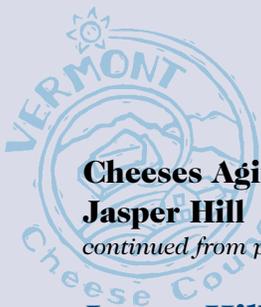


Working with Jasper Hill has allowed us to stay in cheesemaking without having to build a new facility. They have made a terrific effort to maintain the quality that customers expect and their staff has made it successful.

— Barbara Levin
Hope Farm

Bourrée made with uncooled raw cow’s milk from a single milking, Bourree is a washed rind cheese that has an earthy aroma and

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Cheeses Aging at Jasper Hill

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Jasper Hill Farm

Bayley Hazen

Blue is an earthy, natural rinded blue cheese with a dense chocolatey paste. Made from the raw milk of the Kehler's Ayrshire cows, Bayley is an American original and the flagship cheese of Jasper Hill Farm.



Constant Bliss is a bloomy rinded lactic cheese made from fresh uncooled evening milk. Perhaps the only raw-milk cheese of its kind, Constant Bliss has a soft supple paste under the rind and a firm cakey heart, with fresh milky flavors. Named after a Revolutionary War scout killed in Greensboro in 1781.

Lazy Lady Farm

Mixed Emotions

is a raw goat milk cheese. It is a washed curd and a washed rind cheese with a bit of cream added to the mix to "sweeten" it up.



We are grateful that the cheddar making skills of Grafton Village Cheese combined with the affinage expertise at Jasper Hill will result in an extraordinary cloth bound cheddar worthy of *Wine Spectator's* 2008 100 Great Cheeses list."

— Peter Mohn, Grafton Village Cheese Company

I enjoy the collaboration with Jasper Hill as it has allowed me to grow my business without having to make nearly impossible expansions to my farm which is off the grid. My cave is so small I haven't been able to make and age raw milk cheeses until now.

— Laini Fondiller, Lazy Lady Farm

Neighborly Farms

Organic

Clothbound Raw Milk Cheddar

in 18 to 22 pound wheels, aged 12 to 18 months, and offering earthy, nutty, and slightly sharp flavors.



Ploughgate Creamery

Sheep Sorrel

is a bloomy rinded ewe's milk cheese modeled after a Camembert recipe. It is produced seasonally April through October and is named for the plant that is found in northern pastures with leaves shaped like the face of a sheep.



Twig Farm

Washed Rind

Wheel is a raw milk washed rind cheese made from pure goat's milk from

April through September, and from mixed goat and cow (primarily Jersey) milk in from September until the animals come off pasture. The texture is semi-soft. Flavor changes with the season, spring/summer cheeses tending to be clean, nutty, and meaty...the later season cheeses more often being fruity, and sometimes stronger.



Vermont Water Buffalo

Cave-Aged

Ravello is hand made from 100% raw Water Buffalo milk without

additives or preservatives. It is produced at Crowley Cheese and then brought to Jasper Hill to age for a minimum of five months.



Sarentino is made with 100% raw Water Buffalo milk by cheese-makers at Plymouth Cheese using a variation of their Farmstead recipe. This is a granular curd style cheese and is developing more flavor complexity as it ages.



Jasper Hill's Andy Kehler helps out to photograph cheeses aging at "The Cellars".



Awards – Here and Abroad

American Cheese Society

As usual, Vermonters fared well at this annual competition which brings cheeses together from all over the US, and now the world. Highlights of the competition from the Vermont perspective:

- 20 VCC companies entered at least one entry in this year's competition.
- Out of the 20 companies, a dozen received at least one ribbon.
- In all, there were 33 ribbons for Vermont companies, the second most ever for VCC.

Vermont winners at the competition were as follows:

Blythedale Farm

3rd place – Vermont Farmstead Brie

Bonnieview Farm

2nd place – Ben Nevis (Organic Sheep's Milk, aged 60 + days)

Cabot Creamery Cooperative

1st place – 75% Reduced Fat Cheddar

2nd place – Monterey Jack

2nd place – Pepper Jack

2nd place – Three Year Old Cheddar

2nd place – Clothbound Cheddar aged at The Cellars at Jasper Hill

2nd place – Cabot Cottage Cheese

2nd place – Cabot Salted Butter

3rd place – Crème' Fraiche

3rd place – Extra Sharp Cheddar Wheel

Consider Bardwell

2nd place – Pawlet (American Made, international style, cow's milk)

2nd place – Manchester (Farmstead, goats milk cheese, aged 60 days or more)

2nd place – Dorset (Washed Rind, from cow's milk)

Dancing Cow

2nd place – Bouree (Washed Rind, cow's milk)

Franklin Foods

1st place – Hahn's Yogurt & Cream Cheese

1st place – Hahn's Yogurt & Cream Cheese Heavenly Plain

2nd place – Hahn's Yogurt & Cream Cheese Blueberry Dream

2nd place – Hahn's Yogurt & Cream Cheese Strawberry

2nd place – All Season's Kitchen, Salsa Cream Cheese & Roasted Garlic

3rd place -All Season's Kitchen Salsa Cream Cheese

3rd place – Hahn's Neufchatel

Neighborly Farm

1st place – Organic Jalapeno Jack

Shelburne Farms

1st place – Smoked Farmhouse Cheese

Thistle Hill

3rd place – Tarentaise

Vermont Butter & Cheese Company

1st place – Vermont Fresh Crottin

1st place – Vermont Cultured Butter & Sea Salt

2nd place – Vermont Feta

2nd place – Vermont Cultured Butter, unsalted

3rd place – Vermont Mascarpone

West River Creamery

3rd place – Marinated Feta

World Cheese Awards in Dublin

Twelve judges evaluated 2,400 cheeses from all over the world at this 20 year old event, held September 29th. Vermonters who fared well included:

Grafton Village Cheese Company

won a bronze medal in the Smoked Cheddar category.

Vermont Butter & Cheese

Company took Silver Meals for their Vermont Chevre, Fresh Crottin, and Creamy Goat Cheese while their Quark and Bijou both earned bronze medals.

Willow Hill Farm won a bronze medal for a new cheese called Butternut, the alpine style cow's milk cheese that is both buttery and nutty.

*For a list of all the winners, visit:
<http://www.finefoodworld.co.uk/ffwawards.asp?AwardID=78>*

World Jersey Cheese Awards

Consider Bardwell Farm's Dorset, a washed-rind, raw Jersey cow's milk cheese was named "Best Washed Rind Cheese" at this 2008 competition. A rich, buttery texture with seasonally influenced pungency, aged two to three months. Available year-round in three-pound wheels.



Cheese Champions

Distributors

*Wendy Hallgren, President,
Provisions International,
White River Junction, Vermont*

When did you establish Provisions?

I moved to Vermont in 1985 from Princeton, NJ where I ran a successful catering business. Initially I thought I would reestablish that business until I became increasingly aware of the lack of available high quality, local product, including cheese. When I talked to some local chefs and retailers I found they were bringing in products from New York and the West Coast by mail order. So, I established Provisions in 1986 to address the need to source high quality specialty food items from within the region.

How did you get started carrying Vermont cheeses?

Cheese was one of the products I definitely wanted to carry. My first cheese customers were goats' milk cheeses from Vermont Butter and Cheese Company in Websterville and cheddars from the Grafton Village Cheese Company. My initial customers were very local: Coops, specialty food retailers and white table cloth restaurants.

How many different cheesemakers do you now carry ?

I've carried many Vermont cheesemakers over the years and now represent 20 of them, in addition to some European cheese and cheeses made elsewhere in New England. Originally, 80% of my cheeses were European and 20% were regional; now that number has reversed. In the past five years the Vermont



*Wendy Halegram, President/Owner,
Provisions International, Vermont*

cheese industry has exploded and the quality of cheese coming out of Vermont is notable. I'm delighted to have been able to work with many of these cheesemakers to find markets for their great products. It's been a pleasure.

What has been your greatest challenges?

Initially it was consistency. Now its availability - demand is far exceeding the supply. We get monthly allocation from most cheesemakers and can sell out in a week.

Where do you see growth opportunities ?

Continuing to educate the market is an opportunity. Our cheesemakers know that we represent their products well – and we get it out there in front of audiences, including high end restaurants whose appreciation for the product is great. There is strong interest across the board provided that the cheese

is of quality and perhaps more of an interest currently in aged cheeses

What's the best part about distributing Vermont made cheeses?

Being part of the local indigenous food movement has been very gratifying. We've built great relationships with cheesemakers and our customers. We go to the farm to pick up cheeses, we educate our customers about the farms and the cheesemakers as well as their products. We do this because we love Vermont cheese. We love getting their cheese out there – and feel very honored and grateful to be part of this industry.

Retailers

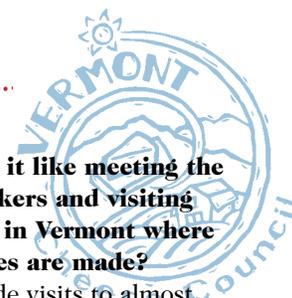
*Anne Saxelby – Owner,
Saxelby Cheesemongers,
120 Essex St., New York, New York*

When did your love affair with cheese begin?

I moved to NYC to go to art school in 1999, but after a trip to Florence, Italy, I found myself falling out of love with art as a career and into love with cheese. Once I graduated, I went to work for six months making cheese at Cato Corner Farm in Connecticut and then went to work at Murray's Cheese shop in New York.

When did you open your own shop?

Well, I always wanted to open own place and about two and a half years ago I took the plunge. At first, I didn't know if I wanted more of a cheese shop or wine bar but gradually my focus narrowed down to cheese. I found a tiny space in the



lower East Side – 120 square feet – where I sell American cheese from small farms in the northeast. More than 50% of what I sell comes from Vermont – about 600 pounds of Vermont cheese from about 15 producers a month.

What is it about Vermont cheese that intrigues you and your customers?

At the shop all the cheeses are labeled with name of farm, the type of cheese, and the type of milk. Most of my customers are families from the surrounding neighborhood who come because they love delicious cheese, and want to support local businesses and local food producers. However, we also have a fair amount of European customers who come because of the freshness and quality of the cheeses we carry. Nothing stays around for very long. We love the local nature of these cheeses.



What was it like meeting the cheesemakers and visiting the farms in Vermont where the cheeses are made?

I've made visits to almost every Vermont cheesemaker whose cheese I sell. I love making cheese and much as I love eating, selling and talking about it. Going to the farms is a fantastic way of understanding the stories behind the cheeses – and passing those on to the customers.

Do you think there are growth opportunities for Vermont made cheeses?

Definitely. My customers rave about them and they keep coming back for more. I love the variety and quality coming out of Vermont. Personally, I am a sucker for all things goat's milk, but they are all fantastic products.

Anne Saxelby, Owner, Saxelby Cheesemongers, New York City

VIAC Happenings

The Vermont Institute for Artisan Cheese (VIAC) at the University of Vermont is the nation's first and only comprehensive center devoted to artisan cheese. Courses and special events are offered throughout the year for the casual cheese lover to the most experienced of cheesemakers. The Institute 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

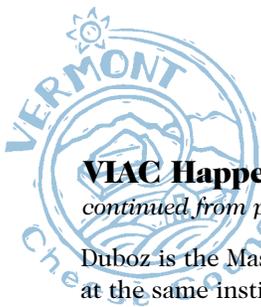
Early in November, VIAC hosted the three-day Artisan Cheese Practices: Alpine Cheese taught by Dr. Eric Beuvier and Master cheesemaker Gaby Duboz, both from France and among the finest cheese experts in the world. Dr. Eric Beuvier

is a renowned cheese scientist and director of one of the world's most prestigious research institutions in dairy products (National French Institute of Agronomic Research (INRA)/SRTAL Poligny). Gabriel

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Gabriel Duboz



VIAC Happenings

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Duboz is the Master cheesemaker at the same institution with over 25 years of experience in Alpine and artisanal French cheeses. The program also included with the

special participation of The Cheese Nun, Sister Noella Marcelino. The course was her first cheese-related public appearance in the last five years. During their visit to Vermont, the experts also visited some Vermont cheesemakers. Interest in the VIAC course was so strong it sold

out quickly, so plans are underway to repeat it in the spring. To learn more about upcoming workshops and other VIAC courses, contact Jody Farnham at (802) 656-8300 or check the VIAC web site (<http://nutrition.uvm.edu/viac>).

New Members

Fat Toad Farm is a small family-run goat dairy located in Brookfield in the hills of Central Vermont. It is run by Steve Reid, Judith Irving, and Calley and Josey Hastings. Fat Toad Farm is a certified goat dairy producing fresh goat cheese, goat milk caramel, and farm fresh and pasteurized goat milk. The twenty does are rotationally grazed during the pasture months and fed grain and local hay to supplement their diet. Fresh cheese is made twice a week in season in small batches.

The farm also produces caramel from goat milk, a process somewhat

like making maple syrup. Fresh goat's milk is hand-stir with organic cane sugar over the stove for about four hours. During this time, the sugars in the milk and the sugar caramelize and produce a sweet and tasty caramel sauce. The caramel can be used on fresh fruit, in or on dessert dishes- on top of apple pie, as a layer in chocolate cakes, drizzled on ice cream, added to oatmeal or yogurt for breakfast, or stirred into hot drinks like coffee, tea or warm milk.

Fat Toad Caramels: Original; Coffee Bean; Vanilla Bean and Cinnamon

For more product information, please visit their website: www.fattoadfarm.com

Other New Members:

Hildene Farm Signature Cheese
Manchester, VT
Manchester, VT
www.hildene.org

Spring Brook Farm
Reading, VT
www.FarmsforCityKids.org

Fat Toad Farm Cheeses: Fresh Chevre; Flavored Chevre; Dessert Chevres including Maple Chevre and Heavenly Lemony.



Spring Brook Farm Tarentaise cheese crew celebrates the introduction the first cheese at the open house at the farm in October. From the left; Jeremy Stephenson, John Putnam, Janine Putnam, Eric Johnson, Jess Dunkel. Spring Brook Farm is making Tarentaise under license granted by VCC member, Thistle Hill Farm.



Hildene File Photo

The Rowland Agricultural Center at Hildene Farm, scheduled to open to the public next summer. There visitors will see the cheesemaking process from beginning to end: from milking the goats, to processing and packaging, to the aging room. Check www.vtcheese.com for updates.



Mail Order Me Cheese

Many of Vermont's finest cheeses are available by mail order, this holiday season and, in some cases, year-round.

Blythedale Farm will have its Brie and Camembert available throughout the holiday season in the Harrington's of Vermont mail order catalog. You can order on line at <http://www.harringtonham.com/cat.cfm/cid/6>.

Cabot Cooperative Creamery's waxed wheels and blocks of various type cheddars are always popular holiday gifts. They also offer an assortment of gift packages that combine their cheddar with maple syrup and specialty foods from Vermont. Visit www.shopcabot.com or to request a catalog or place an order, you can call 800-639-3198.

The American Farmstead Collection at Williams-Sonoma includes two Vermont cheeses:



Vermont

Ayr, a rustic yet refined semi hard tomme made from raw cow's milk, from **Crawford Family Farm** and **La Fleurie**, a soft-ripened cow's milk cheese with a beautiful bloomy rind from **Willow Hill Farm**. <http://www.williams-sonoma.com/products/sku7089410/index.cfm?pkkey=cfoods%2Dnew>

From their own site, **Crawford Family Farm** offers **Vermont Ayr** as well as Lemon F'Ayr — a semi-soft mild and creamy raw cow's milk cheese waxed in a festive holiday red wax, aged two months. Contact them

via phone at (802) 623-6600, or by email, scrawford@surfglobal.net or on the web at www.crawfordfamilyfarm.com



Orb Weaver's Marjorie Sussman and Marion Pollack hold 10 pound wheels of their cave aged cheese along side their dog, Utani.

Crowley Cheese is available on line through their website: www.crowleycheese.com

Fat Toad Farm's holiday offering consists of four jars of Traditional Goat Milk Caramel (one of each flavor – original, coffee bean, vanilla bean, cinnamon) nestled in a beautiful, one-of-a-kind, handcrafted wooden box with sliding top created by Vermont Wooden Box Company,



Randolph, Vermont. Visit their web site for more information www.fattoadfarm.com

Grafton Village Cheese Company has lots of holiday gift ideas on their website www.graftonvillagecheese.com, call for a catalog at 800-472-3866 or visit one of their retail stores in Grafton or Brattleboro.

Orb Weaver Farm offers two-pounds of cave aged cheese and two-pound waxed wheels for mail order on their web site: www.orbweaverfarm.com. They say they usually have plenty of the waxed, but sometimes run out of the cave aged.

Please find a printable order form on line and note they do not accept credit cards.

Shelburne Farms offers holiday gift ideas through both their traditional catalog as well as on-line. They will ship anywhere and offer packages that include varieties of their cheddar cheese along with other Vermont products. Visit www.shelburnefarms.com/default.asp.

Vermont Shepherd offers holiday cheese gift packages. Visit their website www.vermont-shepherd.com or give them a call at 802-387-4473.



Vermont Water Buffalo has an online store where they sell their cheeses, yogurt, and meats. The web site is www.bufaladivermont.com.

Mark Your Calendars

Mark your calendars now to attend **The Vermont Cheesemakers' Festival** at **Shelburne Farms August 23, 2009**. Cheesemakers from around the region will be selling cheese and other artisan foods all day. Seminars will be offered on wine and cheese pairings, cheese fundamentals, beer and cheese pairings as well as cheesemaking demonstrations.



SMALL BITES

Vermont Butter & Cheese

Company was featured on the Food Network Show *Road Tasted with the Neelys*, airing for the second time in October. The segment featured VB&C co-founder Allison Hooper making cheese with the Neelys.



Vermont Shepherd in Putney will be having an open house on the Friday, Saturday and Sunday after Thanksgiving (November 28 – 30th) from 10-5 as part of the Putney Craft Tour. Cheese gift packages will be available for purchase on those dates, and can be shipped anywhere in the US. www.vermontshepherd.com.



Improving Product

With funding provided by a Farm Viability Enhancement Grant, several Vermont cheesemakers gathered in November at **Lazy Lady Farm** to avail themselves of technical assistance from Marc Druart, Cheese Technician and Master Cheesemaker from VIAC. Topics included cultures, heating and washing curd, and rind development. The grant was procured by Mark Fischer of **Woodcock Farm** to help seasoned cheesemakers continue to improve their techniques and products.

VCC Officers 2008/2009

- Laini Fondiller**
President, Lady Lazy Farm
- Mark Fischer**
Vice President, Woodcock Farm
- Andy Kehler**
Treasurer, Jasper Hill Farm
- Linda Miller**
Secretary, Jericho Hill Farm

Wine Spectator's 100 Great Cheeses

The cover story for the September 2008 issue of *Wine Spectator* was entitled "100 Great Cheeses." The authors used "diversity of origin and character, the cheese's affinity for wine pairings and sheer deliciousness" in making their selections. Of the 32 chosen from the United States, 10 come from Vermont. They are:

Blue Ledge Farm: Lake's Edge

Cabot Creamery and Jasper Hill Farm: Clothbound Cheddar

Consider Bardwell Farm: Manchester

Crawford Family Farm: Vermont Ayr

Grafton Village Cheese and Jasper Hill Farm: Clothbound Cheddar

Grafton Village Cheese: Cheddar, One-Year

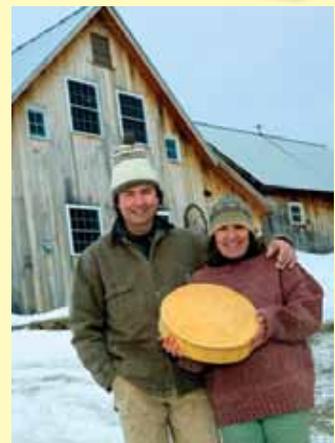
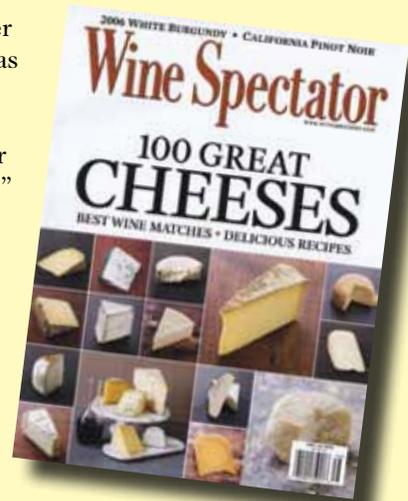
Jasper Hill Farm: Bayley Hazen Blue

Jasper Hill Farm: Winnemere

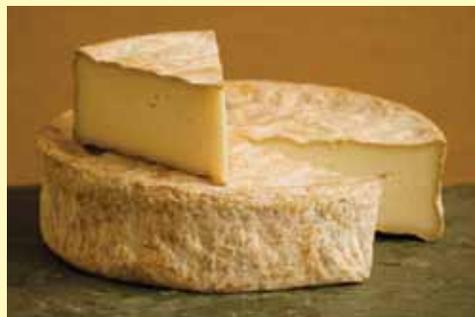
Shelburne Farms: Cheddar, Two-Year

Thistle Hill Farm: Tarentaise, One-Year

To see details on each cheese, including wine pairings and recipes, visit www.winespectator.com.



*John and Janine Putnam holding **Thistle Hill Farm's** prized Tarentaise.*



Consider Bardwell's Manchester, one of the 100 Great Cheeses is an aged, raw goat's milk peasant Tomme with a nutty and earthy rustic bite. Aged three to five months. Available year-round in three pound wheels.



Upcoming Events for Vermont Cheese Council

Love Vermont cheese? Be sure to join us for our 2009 series of Vermont Cheese Tasting Dinners. Meet the farmers, taste the cheese, savor great food.

Vermont Cheese Council members will pair with Vermont chefs for events around the state in 2009. Be sure to watch our website: **www.vtcheese.com** for dates and call for more information. If you are a chef and would like to participate, contact our office.

Become a Friend of VCC

The Vermont Cheese Council is dedicated to the production and advancement of Vermont cheese. Thank you for joining us as a new member. We greatly appreciate your support!

Individual/Friend Members: Cheese Lovers who support our efforts:

\$50.

Associate Members: Trade members: Non-cheesemaking members who distribute, sell & market cheese;

\$ 75. Individual

\$150. Small business membership

Corporate Sponsors: Members who would like to do more to help us achieve our goals:

\$250. "Velveeta Defeatahs" member

\$500. "Got Your Goats" member

\$1,000. "Knights of the Round Gouda" member

\$2,500. "High Order of the Sharp Cheddar" member

Name _____

Address _____

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State _____ Zip _____

E-Mail _____

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Please make checks payable to:

The Vermont Cheese Council.

Mail to: c/o Ellen Ogden, The Vermont Cheese Council

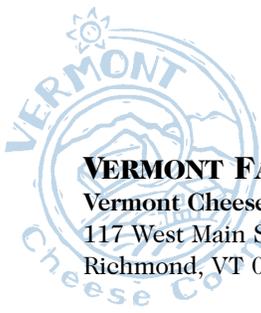
P.O. Box 1007, Manchester Village, VT 05254

For more information please contact us at 866-261-8595,

or by e-mail at info@vtcheese.com

Vermont Cheese Council Member Cheesemakers

- 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
- Fat Toad Farm
- Franklin Foods
- Frog City Cheese
- Grafton Village Cheese Co
- Green Mountain Blue Cheese
- Hildene Farm Signature Cheese
- Hope Farm Sheep Cheese
- Jasper Hill Farm
- Jericho Hill Farm
- Lake's End Cheeses
- Lazy Lady Farm
- Maplebrook Farm
- Neighborly Farms
- Orb Weaver Farm
- Peaked Mountain Farm
- Ploughgate Creamery
- Shelburne Farms
- Springbrook Farm
- Taylor Farm
- Thistle Hill Farm
- Three Owls Sheep Dairy
- Twig Farm
- Vermont Butter & Cheese Company
- Vermont Shepherd
- Vermont Water Buffalo
- West River Creamery
- Willow Hill Farm
- Woodcock Farm



VERMONT FARM BUREAU
 Vermont Cheese Council
 117 West Main Street
 Richmond, VT 05477

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Mail Order Offerings for the Holidays

Cheese – the perfect accompaniment to any holiday meal and an ideal hostess gift. Check out a list of mail order cheese options on page 9.

Vermont Butter & Cheese Company’s “Cheese lover basket” — a sampling of six of their most popular cheeses available at a cost of \$50. Available only through www.vtbutterandcheese.com.

Mail order is also available from:

- Blythedale Farms
- Cabot Creamery Cooperative
- Crawford Family Farm
- Crowley Cheese
- Fat Toad Farm
- Grafton Village Cheese Company
- Orb Weaver Farm
- Shelburne Farms
- Vermont Shepherd
- Vermont Water Buffalo
- Willow Hill Farm



The Vermont Cheese Council

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Contact:

**THE VERMONT
 CHEESE COUNCIL**

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